

REQUEST FOR PROPOSAL (RFP) Serving Lines

SCHOOL NUTRITION PROGRAM

RFP NO. 014-2022

School Food Authority (SFA) Baldwin County Schools

Address: 155 GA Hwy 49
Milledgeville, GA 30160

REQUEST FOR PROPOSAL TIMELINE

Proposal Issue Date	May 9, 2022
Mandatory Site Visit	May 16, 2022, 1 pm Oak Hill Middle, 356 Blandy Rd. Milledgeville, GA
Final Date of Written Questions via email only	May 18, 2022, Noon Susan.nelson@baldwin.k12.ga.us
Proposal Due Date	May 27, 2022, 9 am BHS, 155 GA Hwy 49 Milledgeville, GA Attn: Susan Nelson, Nutrition Director
Proposal Opening Date and Time	May 27, 2022, 10 am
Proposal Opening Location	Baldwin High, Nutrition Office 155 GA Hwy 49, Milledgeville, GA
Award Date (per award letter)	May 31, 2022
Start Date	July 1, 2022
Name of Awardee (completed after contract is awarded)	

INTRODUCTION

This document contains a Request for Proposal (RFP) for providing custom serving lines for four of Baldwin County Schools. This RFP sets forth the terms and conditions applicable to the proposed procurement.

REQUEST FOR PROPOSAL

A. Legal Notice

Notice is hereby given that **Baldwin County Schools**, hereinafter referred to as the SFA, intends to examine alternatives to its present food service equipment. The offeror to this RFP will be referred to as the vendor.

No intent should be construed from this legal notice that the SFA intends to enter into a contract with any party unless, in the sole opinion of the SFA, it is in the SFA's best interest to do so.

All costs involved in submitting a response to this Request for Proposal (RFP) shall be borne in full by the party incurring said cost. Offerors or their authorized representatives are expected to fully inform themselves as to the conditions, requirements, and specifications before submitting proposals; failure to do so will be at the offeror's own risk, and it cannot secure relief on plea of error. The SFA is not liable for any cost incurred by the offeror in submitting a proposal.

SFA reserves the right to accept any proposal which it determines most favorable to the interest of SFA and to reject any or all proposals or any portion of any proposal submitted which, in SFA's opinion, is not in the best interest of SFA.

Any contract that may arise from this RFP will be between the vendor and the SFA and upon acceptance, this document shall constitute the Contract between the offeror and the school food authority. The Georgia Department of Education (GaDOE) is not and will not be a party to any contract between an SFA and a vendor. The SFA has full responsibility for ensuring that the terms of the Contract are fulfilled. However, GaDOE can deny payment to the SFA if the SFA fails to ensure that all parts of the Contract are followed.

Any changes to the terms or conditions of this Contract, which are required by Federal or State law or rule, or changes to Federal or State laws, rules, or citations are automatically incorporated herein, effective as of the date specified in such law, rule and/or USDA Memo.

In accordance with Federal law and U.S. Department of Education policy, SFAs and vendor are prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability.

B. Procurement Method

The Procurement Method will be the Competitive Sealed Proposals method (commonly known as a Request for Proposals or RFP). The Competitive Sealed Proposals method differs from the traditional sealed bid method in the following ways:

- Competitive sealed proposals allow discussions with competing offerors and adjustments to the initial proposal.

- Comparative judgmental evaluations may be made when selecting among acceptable proposals for award of the Contract.

All procurement transactions shall be conducted in a manner that provides maximum full and open competition consistent with applicable regulations: 7 CFR 210.16, 210.21, 250 Sub D, 7 CFR 200.318-326, Appendix II Part 200.

Procurement must be conducted so that there is no apparent or real conflict of interest.

C. Pre-Proposal Meeting

A meeting with interested offerors to review the specifications, to clarify any questions of the facilities with school officials will be on 5/16/2022, 1pm, beginning at Oak Hill Middle, 356 Blandy Rd, Milledgeville, GA 31061.

Attendance is **required**.

Meeting will be documented with a sign in sheet. A summary of all information shared, questions asked, and answers will be provided as a numbered addendum(s) to this RFP to all interested parties. The addendum(s) must be signed by vendors and returned as part of the RFP/Contract.

Vendor presentations will not be scheduled at this time.

D. Request for Proposal Submission

Proposals will be received until **9 am on 5/27/2022 at Baldwin High, Attn: Susan Nelson, School Nutrition Director, 155 GA Hwy 49 Milledgeville, GA 31061**, for supplying the SFA equipment. All proposals will be time-stamped and dated upon receipt. Any proposal submitted after the time specified for receipt will not be considered and will be returned unopened.

All proposals must be submitted in a sealed envelope marked as **Serving Lines #014-2022** and marked on the envelope with the offeror's complete return address.

Email or facsimile (fax) submissions are not allowed.

Two copies of Competitive Sealed Proposals are to be submitted by US Postal Service (USPS), in person or by courier service to:

SFA School Nutrition Director: Susan Nelson
Mailing Address: Baldwin High, 155 GA Hwy 49
City: Milledgeville
State/Zip: GA/ 30601

To be considered, each offeror must submit a complete response to this solicitation using the forms provided, along with any other documents submitted as a part of the Proposal and considered responsive to this RFP. No other documents submitted with the RFP and Contract will affect the Contract provisions, and there may be no modifications to the RFP and Contract language. If the offeror modifies, revises, or changes the RFP and/or Contract in any manner, SFA may reject the offer as non-responsive.

Qualification data shall be submitted by each offeror along with the sealed Proposal. Failure to furnish such records and evidence, or the inclusion of any false or misleading information therein, shall be sufficient cause for rejection of the Proposal or termination of any subsequent Contract. Include the following data:

- Offeror must be incorporated or licensed to do business in the State of Georgia and provide any documents that indicate this listing.
- Information that the offeror is doing business with like school systems must be provided.
- Offeror shall submit for consideration such records of work and further evidence that may be required and requested by the SFA's Board of Education.

As provided herein, under state law and, or regulations and the SFA's local policy, discussions may be conducted with responsible offerors who submit proposals determined to be considered for award selection. Discussions will be for the purpose of clarification, to assure full understanding of all terms and conditions of the response to this RFP and the Contract's requirements. In conducting these discussions, there shall be no disclosure of any information derived from proposals submitted by competing offerors.

If additional information is requested to adequately respond to this RFP, please contact Susan.nelson@baldwin.k12.ga.us in writing. Any additional information provided to one offeror will be available to all.

Competitive sealed proposals are subject to all the conditions and specifications attached hereto.

D.1-Opening of Proposal:

Opening will be at **10 am, on May 27, 2022 at Baldwin High Nutrition Offices**. Proposals will not be accepted after the date and time as indicated in the RFP Timeline as the proposal due date. No proposal may be altered, amended, or withdrawn after the specified time for opening proposals.

E. Proposal Award Criteria

Award will be made only to a qualified and responsible offeror whose Proposal is responsive to this solicitation. A responsible offeror is one who's financial, technical, and other resources indicate an ability to perform the services required. All proposals are to be safeguarded by the SFA. Proposals will be evaluated by an SFA committee based on the criteria, categories and assigned weights as stated below (to the extent applicable). Each SFA committee member will score the proposals independently before the committee identifies the most advantageous response. Committee members must consist of SFA employees familiar with the regulations and requirements of the child nutrition programs, parents, teachers and/or administrators. If a committee member is an agent for, employee of or in any manner associated with a vendor, that vendor may not participate in the RFP and subsequent contract. Once a potential awardee is selected, the SFA will notify the SFA for approval before Contract is awarded.

The offerors will be notified after all responses have been scored as to the status of their proposals. No information is released until after the award is made.

F. Weighted Evaluation Criteria

The SFA must determine in advance of issuing the RFP what percentage each category below will be given when comparing proposals. SFA may amend, delete or add additional categories if needed with an overall 100 points total. However, SFA may not include a category of prior experience with an SFA as it would violate USDA's free and open competition regulation for procurement. A cut-off score must be pre-set by the SFA. Proposals that score under the cut-off score will not be considered for a contract and will be notified in writing. Only offerors that meet or exceed the cut-off score will enter into negotiations for a contract. The RFP must establish a level playing field for all offerors that submit proposals. Review the Criteria Award Table for the weighted percentages.

Criteria Award Table
1 is lowest, 10 points is highest

(____) points Cost

(____) points Warranty

(____) points Experience, School References

(____) points for completing all required bid documents

(____) points for meeting customer preferences and special request of said items

(____) Initial use & safety training

60 points TOTAL

G. Proposal Protest Procedures

Any protest shall be in writing and shall be delivered to the Finance Director of Baldwin County .A protest of a solicitation shall be received by the named individual before the offer due date. The protest shall be filed within ten (10) days from the award notice and shall include:

1. The name, address, and telephone number of the protestor;
2. The signature of the protestor or an authorized representative of the protestor;
3. Identification of the purchasing agency and the solicitation or contract number;
4. A detailed statement of the legal and factual grounds of the protest including copies of relevant documents;
5. The form of relief requested.

A written response to the protest will be made within 30 days from receipt of the protest and all items indicated above.

The **Baldwin County** Board of Education shall in all instances disclose information regarding protests to the State Agency.

H. Firm Offer

By submitting a response to this RFP, and if such response is not withdrawn prior to the time for opening of proposals, offeror understands and agrees that they are making a firm offer to enter into a Contract, which may be accepted by the SFA, and which will result in a binding Contract.

Such a proposal is irrevocable for a period of ninety (90) days after the time for opening of proposal has passed.
_____ (Vendor must initial)

I. Final Contract

The complete Contract includes all documents included by the SFA in the RFP, and all documents submitted by the vendor that have been mutually agreed upon in writing by both parties (i.e., worksheets, attachments, and cost sheets).

Paying the vendor from School Nutrition Program funds is prohibited until the Contract is signed by the SFA, awarded vendor, and approved in writing by the State Agency (SA). Also, any renewals, amendments or addendums to the Contract must receive SA written approval before executing these modifications. 2 CFR 200.324(a) states that the SFA must perform a cost or price analysis in connection with every procurement action in excess of the Simplified Acquisition Threshold (small purchases) including *contract modifications*. The method and degree of analysis is dependent on the facts surrounding the particular procurement situation, but as a starting point, the SFA must make independent estimates before receiving any modifications. After written approval is received all signed renewals, amendments and addendums will be sent to the SA and maintained on file by the SFA and vendor.

J. DEFINITIONS AND TERMS

The following definitions shall apply within this document and its attachments:

1. **Accounting Period:** a specific period of time (e.g., each month)
2. **Allowable Cost:** costs that are allowable under 2 CFR Part 200 Subpart E Cost Principles. All costs must be necessary and reasonable to be allowable.

3. **Applicable Credit:** the meaning established in 2 CFR Part 200 Subpart E Cost Principles and 2 CFR 200.406, respectively.
4. **Calculation of Time:** periods of time, stated as a “number of days”, shall be calendar days.
5. **Contract:** this RFP and Contract, the exhibits attached to this RFP and Contract, and vendors Proposal, as accepted by SFA in its sole discretion..
6. **Effective Date:** July 1, 2022.
7. **Non-profit School Food Service Account :** the restricted account in which all of the revenue from all food service operations conducted by the SFA principally for the benefit of school children is retained and used only for the operation or improvement of the nonprofit school food service.
8. **Program(s) or Child Nutrition Program(s) :** the USDA Child Nutrition Programs in which the SFA participates.
9. **Program Funds :** all funds that are required to be deposited into the Non-profit School Food Service Account.
10. **Proposal :** Vendors response to the RFP and Contract.
11. **RFP :** SFA's Request for Proposal and Contract, and all of its attachments.
12. **SA:** State Agency of the Georgia Department of Education School Nutrition Division
13. **Services :** the services and responsibilities of vendor as described in this Contract, including any additional services described in Section O of this Contract.
14. **SFA or School Food Authority :** the school food authority as defined in 7 CFR § 210.2.
15. **SFA's Food Service Budget :** the Food Service Budget for the Current School Year, which is attached to this Contract as Exhibit C and fully incorporated herein.
16. **SFA's Food Service Facilities :** the areas, improvements, personal property and facilities made available by SFA to vendor for the provision of the food services as more fully described herein.
17. **SFA's Food Service Program :** the preparation and service of food to the SFA's students, staff, employees and authorized visitors, for the following programs as identified in the SFA's RFP and Contract, which may include the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the After School Care Program, the Fresh Fruit and Vegetable Program (FFVP), Seamless Summer Option (SSO), Summer Food Service Program (SFSP) and a la carte food service.
18. **SFA's Food Service Location(s) :** the schools or other locations where Program meals are served to SFA's schoolchildren.
19. **Summer Program :** either the Summer Food Service Program (SFSP) or the Seamless Summer Option (SSO) identified herein below, and in which SFA participates.

20. **GaDOE** : Georgia Department of Education

21. **USDA FNS** : United States Department of Agriculture, Food and Nutrition Service.

STANDARD TERMS AND CONDITIONS

A. Scope and Purpose

1. Duration of Contract. Unless it is terminated, this Contract will be in effect for a period of one year commencing on **July 1, 2022 , and terminating on June 30, 2023**, and may be renewed for four (4) additional terms of one year each upon mutual written agreement between SFA and vendor.

Extension Option -The Contract may be extended up to three (3) months at the same proposed pricing provided mutual written agreement by both parties and **only** due to an unprecedented natural disaster or occurrence or other waivers issued by USDA regarding an extension for vendor contracts.

SCHEDULE OF APPLICABLE LAWS

- Vendor shall comply with the mandatory standards and policies relating to energy efficiency that are contained in the state energy conservation plan issued in compliance with the Energy Policy and Conservation Act (P.L. 94-163, 89 Stat. 871).
- Vendor shall comply with Sections 103 and 107 of the Contract Work Hours and Safety Standards Act (the Act), 40 U.S.C. § 327-330, as supplemented by Department of Labor regulations, 29 CFR Part 5. Under Section 103 of the Act, FSMC shall be required to compute the wages of every laborer on the basis of a standard workweek of 40 hours. Work in excess of the standard workweek is permissible provided that the worker is compensated at a rate of not less than 1 ½ times the basic rate of pay for all hours worked in excess of 40 hours in any workweek. Section 107 of the Act provides that no laborer or mechanic shall be required to work in surroundings or under working conditions, which are unsanitary, hazardous or dangerous to his health and safety as determined under construction, safety and health standards promulgated by the Secretary of Labor.
- Vendor shall comply with Executive Order 11246, entitled Equal Employment Opportunity, as amended by Executive Order 11375 of October 13, 1967, and as supplemented in Department of Labor regulations, 41 CFR Part 60.
- Vendor shall comply with the following civil rights laws, as amended: Title VI of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; Title 7 CFR Parts 15, 15a, and 15b; the

Americans with Disabilities Act; and FNS Instruction 113-1, Civil Rights Compliance and Enforcement – Nutrition Programs and Activities.

- BUY AMERICAN STATEMENT (**Food only**) 7 CFR 210.21(d)
Contractor must comply with the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Buy American Act -7 CFR 210.21(d)) which requires schools and institutions participating in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) in the contiguous United States to purchase, to maximum extent practicable, domestic commodities or products for use in meals served under the NSLP and SBP.

Buy American:

- (1) Definition of domestic commodity or product. In this paragraph, the term ‘domestic commodity or product’ means—
 - (i) An agricultural commodity that is produced in the United States; and
 - (ii) A food product that is processed in the United States substantially using agricultural commodities that are produced in the United States. Substantial means over 51% of the final processed product consists of agricultural commodities that were grown domestically. Products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States.

The Buy American provision (7 CFR Part 210.21(d)) is one of the procurement standards SFAs must comply with when purchasing commercial food products served in the school meals programs.

Documentation must be received that requests:

- (1) Consideration on the use of domestic alternative foods before approving an exception;
- (2) The use of a non-domestic food exception when competition reveals the cost of domestic food is significantly higher than non-domestic food and
- (3) The use of a non-domestic alternative food due to the domestic good not produced or manufactured in sufficient and reasonable available quantities of a satisfactory quality.

- Vendor has signed the Anti-Collusion Affidavit, Attachment I, which is attached herein and is incorporated by reference and made a part of this Contract.
- Vendor shall comply with all applicable standards, orders, or requirements issued under Section 306 of the Clean Air Act (42 U.S.C. 1857(h)), Section 508 of the Clean Water Act (33 U.S.C. 1368), Executive Order 11738, and Environmental Protection Agency (EPA) regulations (40 CFR Part 15).
- Vendor shall comply with the Lobbying Certification, Attachment C, which is attached herein and is incorporated and made a part of this Contract. If applicable, Vendor has also completed and submitted Standard Form-LLL, Disclosure Form to Report Lobbying, Attachment C herein, or will complete and submit as required in accordance with its instructions included in Attachment C.

Company Name	
Contact Name	
Phone Number	
E-mail address	

Back-Up Contact Name	
Phone Number	
E-mail address	
School System	
School Nutrition Contact Name	Susan Nelson, Nutrition Director
Phone Number	478/457/3315
E-mail address	Susan.nelson@baldwin.k12.ga.us
Back-Up School Nutrition Contact Name	Kathy Morgan
Phone Number	478/457/2956
E-mail address	Kathy.morgan@baldwin.k12.ga.us

- **Force Majeure:**
If the School Nutrition Program, in its reasonable discretion, determines that the Force Majeure Event is likely to delay Contractor's performance for more than thirty (30) days, the School Nutrition Program reserves the right to cancel the agreement between the parties. In that event, neither party shall have any further liability to the other, subject only to the School Nutrition Program's obligation to pay the Contractor for work already completed by the Contractor and the Contractor's warranty for work already completed.
- **HACCP Requirements (N/A to Equipment):**
The School Nutrition Program expects a Hazard Analysis Critical Control Point (HACCP) plan to be in place by potential vendors and their manufacturers. Prior to awarding the proposal, the School Nutrition Program may require documentation verifying that a written HACCP plan is followed.
The successful offeror must have Hazard Analysis Critical Control Point (HACCP) plan on file for recall/hold control procedures including but not limited to:
 - traceability systems in place from receipt of commodity product to delivery of processed items to designated delivery site.
 - provision of 24/7 accessibility to successful offeror(s) staff in the event of a food/USDA Hold/Recall
 - public notification capability on website to provide updates on food/USDA Hold and Recall data for customers.

Offeror shall provide the ability to the District of conducting a mock recall for product once per year. Offeror will be responsible for all costs associated with replacement product(s), including but not limited to labor, shipping charges and product credit.

- **HUB (Historically Underutilized Businesses) Statement:**

It is the intent of the Baldwin County Board of Education to provide maximum practicable opportunities in its solicitations to contract with small and minority businesses, women's business enterprises and labor surplus area firms. (2 CFR 200.321) Small businesses, woman and minority-owned businesses and labor surplus firms will not be given unfair advantage when evaluating competitive purchases i.e., small purchases, sealed bids, proposals or noncompetitive procurement.

Positive efforts include:

- Placing qualified small and minority businesses, women's business enterprises and labor surplus firms on solicitation lists;
- Assuring that small and minority businesses, women's business enterprises and labor surplus firms are solicited whenever they are potential sources;
- Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, women's business enterprises and labor surplus firms ;
- Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses, women's business enterprises and labor surplus firms ;
- Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and
- Requiring the prime contractor, if subcontracts are to be let, to take the affirmative steps listed in paragraphs (1) through (5) of this section.

Attachment B

ANTI-COLLUSION AFFIDAVIT

STATE OF: Georgia

COUNTY OF: Baldwin

_____, of lawful age, being first sworn on oath say, that he/she is the agent authorized by the offeror to submit the attached proposal. Affiant further states that the offeror has not been a party to any collusion among offerors in restraint of freedom of competition by agreement to propose at a fixed price or to refrain from proposing; or with any state official of employees to quantity, quality, or price in the prospective contract, or any other terms of said prospective official concerning exchange of money or other thing of value for special consideration in the letting of contract; that the offeror/contractor had not paid, given or donated, or agreed to pay, give or donate to any officer or employee either directly or indirectly in the procuring of the award of a contract pursuant to this proposal.

Signed

Subscribed and sworn before me this _____ day of _____, 20__.

Notary Public (or Clerk or Judge) _____

My commission expires:

Exhibit C

Certification Regarding Lobbying

Applicable to Grants, Sub-grants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

- (1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, an employee of a Member of Congress, or any Board Member, officer, or employee of **(School) SFA** in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, an employee of a Member of Congress, or any Board Member, officer, or employee of **(School) SFA** in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL (SF-LLL), Disclosure Form to Report Lobbying, in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents for all covered sub-awards exceeding \$100,000 in Federal funds at all appropriate tiers and that all sub-recipients shall certify and disclose accordingly.

Name/Address of Organization

Name/Title of Submitting Official

Signature

Date

Disclosure of Lobbying Activities
Complete this SF-LLL form to disclose lobbying activities pursuant to 31 U.S.C. 1352
(See next page for public burden disclosure.)

1. Type of Federal Action:
- a. contract
 - b. grant
 - c. cooperative agreement
 - d. loan
 - e. loan guarantee
 - f. loan insurance

2. Status of Federal Action:
- a. proposal/offer/application
 - b. initial award
 - c. post-award

3. Report Type:
- a. initial offering
 - b. material change

For Material Change Only:

Year _____ Quarter _____ Date of last report _____

4. Name and Address of Reporting Entity:

_____ Prime _____ Sub-awardee
Tier _____, if known:

Congressional SFA, if known:

5. If Reporting Entity in No. 4 is Sub-awardee, Enter Name & Address Of Prime:

Congressional SFA, if known

6. Federal Department/Agency:

7. Federal Program Name/Description:

CFDA Number, if applicable: _____

8. Federal Action Number, *if known*:

9. Award Amount, *if known*:

\$ _____

Exhibit D (Continued)

<p>10. a. Name and Address of Lobbying Entity <i>(If individual, last name, first name, MI):</i></p> <p>(Attach continuation sheet(s) if necessary)</p>	<p>b. Individuals Performing Services</p> <p><i>(Incl. Address if different from No. 10a) (last name, first name, MI):</i></p>
<p>11. Amount of Payment <i>(check all that apply):</i></p> <p>\$ _____</p> <p>Actual _____ Planned _____</p>	
<p>12. Form of Payment <i>(check all that apply):</i></p> <p>____ a. cash</p> <p>____ b. in-kind; specify: nature</p> <p>_____</p> <p>value _____</p>	
<p>13. Type of Payment <i>(check all that apply):</i></p> <p>____ a. retainer</p> <p>____ b. one-time fee</p> <p>____ c. commission</p> <p>____ d. contingent fee</p> <p>____ e. deferred</p> <p>____ f. other; specify</p>	
<p>14. Brief Description of Services Performed or to be Performed and Date(s) of Service, including officer(s), employee(s), or member(s) contacted for Payment Indicated in Item 11:</p> <p>(Attach continuation sheet(s) if necessary)</p>	
	<p>15. Continuation Sheet(s) attached: ____ Yes ____ No</p>

Exhibit D (Continued)

16. Information requested through this form is authorized by article 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

Signature:

Print Name:

Title:

Telephone No:

Date:

Federal Use Only:
Authorized for Local Reproduction of:

Standard Form – LLL

Instructions for Completion of SF-LLL, Disclosure of Lobbying Activities

This disclosure form shall be completed by the reporting entity, whether sub-awardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Use the SF-LLL-A Continuation Sheet for additional information if the space on the form is inadequate. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the appropriate State office. Identify the type of covered Federal Action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal Action.

1. Identify the status of the covered Federal Action.
2. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal Action.
3. Enter the full name, address, city, state and zip code of the reporting entity. Include Congressional SFA, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or sub-award recipient. Identify the tier of the sub-awardee, e.g., the first sub-awardee of the prime is the 1st tier. Sub-awards include but are not limited to subcontracts, subgrants, and contract awards under grants.
4. If the organization filing the report in item 4 checks sub-awardee, then enter the full name, address, city, state and zip code of the prime Federal recipient. Include Congressional SFA, if known.
5. Enter the name of the Federal Agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, the Department of Transportation, United States Coast Guard.
6. Enter the Federal program name or description for the covered Federal Action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.

7. Enter the most appropriate Federal identifying number available for the Federal Action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application proposal control number assigned by the Federal agency). Include prefixes, e.g., RFP-DE-90-001.
8. For a covered Federal Action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
 - a) Enter the full name, address, city, state and zip code of the lobbying entity engaged by the reporting entity identified in item 4 to influence the covered Federal Action.
 - b)
 - c) Enter the full names of the individual(s) performing services and include full address if different from 10 (a). Enter last name, first name, and middle initial (MI).
9. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (item 4) to the lobbying entity (item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.
10. Check the appropriate box (es). Check all boxes that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
11. Check the appropriate box (es). Check all boxes that apply. If not, specify nature.
12. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the date(s) of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with Federal officials. Identify the Federal official(s) or employee(s) contacted or the officer(s), employee(s), or Member(s) of Congress that were contacted.
13. Check whether or not a SF-LLL-A continuation sheet(s) is attached.
14. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503.

Attachment A Vendor Reference Form

As a part of the RFP process, the SFA requires suppliers to submit school/business references within this solicitation. The purpose of these references is to document the experience relevant to the scope of work and aid in the award process.

Company Name:		IFB Solicitation #:		
Business or School System Name	Address	Contact Name and Phone Number	E-mail address	Dates of Service To/From:

ATTACHMENT B

VENDOR AFFIDAVIT

By executing this affidavit, the undersigned vendor verifies its compliance with O.C.G.A. § 13-10-91(b)(1), stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services on behalf of the Baldwin County Board of Education has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. § 13-10-91. Furthermore, the undersigned vendor will continue to use the federal work authorization program throughout the contract period and the undersigned vendor will contract for the physical performance of services in satisfaction of such contract only with sub vendors who present an affidavit to the vendor with the information required by O.C.G.A. § 13-10-91(b). Vendor hereby attests that its federal

work authorization user identification number and date of authorization are as follows:

E-verify Number (4 to 6 digit number) _____

Date of Authorization _____

Name of Vendor _____

Baldwin County Board of Education

I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on _____, _____, 20____ in _____ (city), _____ (state).

Signature of Authorized Officer or Agent

Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME
ON THIS THE _____ DAY OF _____, 20____.
NOTARY PUBLIC
My Commission Expires: _____

**ATTACHMENT C
 BID EXCEPTION FORM**

Vendor Name:	Invitation for Bid (IFB) for: School System: Type:	Date of Submittal:
Number and Title of each section of IFB that Bidder takes exception	<u>Number and Title :</u> <u>Section:</u>	<u>Number and Title :</u> <u>Section:</u>
Specific Sentence within each section	<u>Sentence:</u>	<u>Sentence:</u>
Alternate Provisions proposed by Bidder	<u>Alternate:</u>	<u>Alternate:</u>
Vendor's Authorization Signature:		
Vendor's Authorization printed name:		
Title:		

Attachment D (continued)

Company Type (check one):

Sole Proprietorship Partnership Corporation Joint Venture

Bidder attests that:

He/she has thoroughly reviewed this IFB and that this Bid response is submitted in accordance with the IFB requirements.

Company Name: _____
Federal ID#1: _____
Street Address: _____

Signature**:
Signatory's Name: _____
Signatory's Title: _____

Witness's Signature**:
Witness's Name: _____
Witness's Title: _____

**For Corporations: The bid must be signed by the President or Vice President and the signature must be attested by the Corporate Secretary or Treasurer.

If any employee other than the President or Vice President signs on behalf of the corporation, or if the President's or Vice President's signature is not attested to by the Corporate Secretary or Treasurer, a copy of the corporate resolution authorizing said signature(s) must be attached to this bid. Failure to attach a copy of the appropriate authorization, if required, may result in rejection of the bid.

ATTACHMENT E
Specifications & Quote Sheet

OAK HILL MIDDLE SCHOOL
BALDWIN COUNTY (GA) SCHOOLS

Serving Line Bid Specifications

Item # 1L
Quantity Two (2) Required
Portable Hot Food Table

Approximately 104 3/8" long x 38" wide x 34" high to counter top

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

Provide dry/moist electric hot food wells to be **bottom mounted** and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. **Drop in type food pans will not be accepted.** Interior pan to be 16 gauge deep drawn, 304 stainless steel, with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of 16-gauge stainless steel. Each hot food well to use a 563-watt heat source with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted with stainless steel exterior & interior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

Glass Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 2 Hot well and Tray Pass)

Glass Full Service Counter- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Front adjustable glass without the use of tools. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 3 Hot Wells)

(*) Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. **Bottom mount type recesses will not be acceptable.** Tops must be formed or fully welded as required.

(Z) Hot food drains for each hot food well shall be plumbed to common manifold and extended to shut off valve located inside the body. Added hook for hose.

(*) Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(*) Provide 24" long clear flat top section to serve as tray pass area

(*) Unit mounted on 5" casters

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

Item # 2L

Quantity Two (2) Required

Portable Cold Food Table

Approximately 60 3/8" long x 38" wide x 34" high to work surface

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

The mechanically cooled cold pan shall be of 16-gauge stainless steel and be 9" deep. The welded watertight pan shall have refrigeration system. The system to include low velocity axial fans and advanced design cold wall operating on R-507 Refrigerant. Pan to be fully insulated with urethane insulation and the top shall be separated from the pan by a full perimeter breaker strip. Cold pans to meet or exceed NSF7 standards while allowing food pans to remain flush to the counter top. The cold pan to have a 1" open brass drain with extension to shut-off valve below base.

Unit to contain a full hermetic condensing unit connected to the cold pan and operating on R-507 refrigerant with all necessary controls for proper operation. Unit to be prewired, charged, tested and made ready to plug in on the job.

A cross flow ventilated compressor compartment to have two (2) stainless steel exterior frames complete with removable stainless steel louvers, one front and one rear. Provide with one additional oversized end louvered access panel for ease of service. Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

Unit to have four (4) 5" diameter, ball bearing, swivel type casters with brakes on all wheels. Casters are mounted with stainless steel interior and exterior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(* Unit mounted on 5" casters

(* Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

(* Cold food well shall be bottom mount type pan – a drop in pan will not be accepted. The counter top shall turn down directly into the cold well.

Glass Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg.

(* Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. **Bottom mount type recesses will not be acceptable.** Tops must be formed or fully welded as required.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(*) Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

Item # 1R
Quantity One (1) Required
Portable Hot Food Table

Approximately 104 3/8" long x 38" wide x 34" high to counter top

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

Provide with dry/moist electric hot food wells to be **bottom mounted** and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. **Drop in type food pans will not be accepted.** Interior pan to be 16 gauge deep drawn, 304 stainless steel, with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of 16-gauge stainless steel. Each hot food well to use a 563-watt heat source with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted with stainless steel exterior & interior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(A) Flat surface solid tray slides to be 14-gauge stainless steel with ends and sides turned down square and all corners fully welded, ground and polished. Support brackets to be stainless steel mounted @ 32" AFF to align with the top extension of the 32" high portion of the counter top.

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

Glass Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 2 Hot well and Tray Pass)

Glass Full Service Counter- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Front adjustable glass without the use of tools. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 3 Hot Wells)

(*) Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. **Bottom mount type recesses will not be acceptable.** Tops must be formed or fully welded as required.

(Z) Hot food drains for each hot food well shall be plumbed to the common manifold and extended to shut off valves located inside the body.

(*) Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access. Added hook for hose

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(*) Provide 24" long clear flat top section to serve as tray pass area

(*) Unit mounted on 5" casters

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

Item # 2R

Quantity One (1) Required

Portable Cold Food Table

Approximately 60 3/8" long x 38" wide x 34" high to work surface

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel and covered. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

The mechanically cooled cold pan shall be of 16-gauge stainless steel and be 9" deep. The welded watertight pan shall have refrigeration system. The system to include low velocity axial fans and advanced design cold wall operating on R-507 Refrigerant. Pan to be fully insulated with urethane insulation and the top shall be separated from the pan by a full perimeter breaker strip. Cold pans to meet or exceed NSF7 standards while allowing food pans to remain flush to the counter top. The cold pan has a 1" open brass drain with extension to the shut-off valve below base.

Unit to contain a full hermetic condensing unit connected to the cold pan and operating on R-507 refrigerant with all necessary controls for proper operation. Unit to be prewired, charged, tested and made ready to plug in on the job.

A cross flow ventilated compressor compartment to have two (2) stainless steel exterior frames complete with removable stainless steel louvers, one front and one rear. Provide with one additional oversized end louvered access panel for ease of service. Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

Unit to have four (4) 5" diameter, ball bearing, swivel type casters with brakes on all wheels. Casters are mounted with stainless steel interior and exterior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(*) Unit mounted on 5" casters

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

(*) Cold food well shall be bottom mount type pan – a drop in pan will not be accepted. The counter top shall turn down directly into the cold well.

Glass Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports munt on the countertop with two screws through a solid plate on each leg.

(*) Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. **Bottom mount type recesses will not be acceptable.** Tops must be formed or fully welded as required.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(*) Rear of body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access. Added hook for hose

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

- Successful bidder shall:
 - Supply all electrical requirements and work with current configurations
 - Receive and uncrate
 - Deliver, and install.
 - Complete all final electrical & plumbing
 - Collect and haul off replaced equipment and any debris or remaining waste from installation process.

All-inclusive Quote: \$ _____

**MIDWAY HILLS PRIMARY SCHOOL
BALDWIN COUNTY (GA) SCHOOLS**

Serving Line Bid Specifications

Item # 1L
Quantity One (1) Required
Portable Hot Food Table

Custom Counter

Approximately 104 3/8" long x 38" wide x varying counter top height as described below

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

Provide with dry/moist electric hot food wells to be **bottom mounted** and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. **Drop in type food pans will not be accepted.** Interior pan to be 16 gauge deep drawn, 304 stainless steel, with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of 16-gauge stainless steel. Each hot food well to use a 563-watt heat source with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted with stainless steel exterior & interior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(*) Counter top height modified as required from operator serve sections (@ 36" high) to student serve sections (@ 32" high) as required.

(B) Flat surface solid tray slides to be 14-gauge stainless steel with ends and sides turned down square and all corners fully welded, ground and polished. Support brackets to be stainless steel mounted @ 32" AFF to align with the top extension of the 32" high portion of the counter top.

(* Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

Glass Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 2 Hot well and Tray Pass)

Glass Full Service Counter- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Front adjustable glass without the use of tools. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 3 Hot Wells)

(* Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. **Bottom mount type recesses will not be acceptable.** Tops must be formed or fully welded as required.

(Z) Hot food drains for each hot food well shall be plumbed to the common manifold and extended to shut off valves located inside the body.

(* Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(* Provide 24" long clear flat top section to serve as tray pass area

(* Unit mounted on 5" casters

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

Item # 2L

Quantity One (1) Required

Portable Cold Food Table

Approximately 60 3/8" long x 38" wide x 32" high to work surface

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

The mechanically cooled cold pan shall be of 16-gauge stainless steel and be 9" deep. The welded watertight pan shall have a refrigeration system. The system includes low velocity axial fans and advanced design cold wall operating on R-507 Refrigerant. Pan to be fully insulated with urethane insulation and the top shall be separated from the pan by a full perimeter breaker strip. Cold pans to meet or exceed NSF7 standards while allowing food pans to remain flush to the counter top. The cold pan has a 1" open brass drain with extension to the shut-off valve below base.

Unit to contain a full hermetic condensing unit connected to the cold pan and operating on R-507 refrigerant with all necessary controls for proper operation. Unit to be prewired, charged, tested and made ready to plug in on the job.

A cross flow ventilated compressor compartment to have two (2) stainless steel exterior frames complete with removable stainless steel louvers, one front and one rear. Provide with one additional oversized end louvered access panel for ease of service. Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

Unit to have four (4) 5" diameter, ball bearing, swivel type casters with brakes on all wheels. Casters are mounted with stainless steel interior and exterior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(*) Unit mounted on 5" casters

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

(*) Cold food well shall be bottom mount type pan – a drop in pan will not be accepted. The counter top shall turn down directly into the cold well.

Glass Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg.

(*) Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. Bottom mount type recesses will not be acceptable. Tops must be formed or fully welded as required.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(*) Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

Item # 1R
Quantity One (1) Required
Portable Hot Food Table

Approximately 104 3/8" long x 38" wide x varying counter top height as described below

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

Provide dry/moist electric hot food wells to be **bottom mounted** and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. **Drop in type food pans will not be accepted.** Interior pan to be 16 gauge deep drawn, 304 stainless steel, with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of 16-gauge stainless steel. Each hot food well to use a 563-watt heat source with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted with stainless steel exterior & interior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(*) Counter top height modified as required from operator serve sections (@ 36" high) to student serve sections (@ 32" high) as required.

(B) Flat surface solid tray slides to be 14-gauge stainless steel with ends and sides turned down square and all corners fully welded, ground and polished. Support brackets to be stainless steel mounted @ 32" AFF to align with the top extension of the 32" high portion of the counter top.

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

Glass Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 2 Hot well and Tray Pass)

Glass Full Service Counter- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Front adjustable glass without the use of tools. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 3 Hot Wells)

(*) Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. **Bottom mount type recesses will not be acceptable.** Tops must be formed or fully welded as required.

(Z) Hot food drains for each hot food well shall be plumbed to the common manifold and extended to shut off valves located inside the body.

(*) Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(*) Provide 24" long clear flat top section to serve as tray pass area

(*) Unit mounted on 5" casters

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

Item # 2R

Quantity One (1) Required

Portable Cold Food Table

Approximately 60 3/8" long x 38" wide x 32" high to work surface

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

The mechanically cooled cold pan shall be of 16-gauge stainless steel and be 9" deep. The welded watertight pan shall have a refrigeration system. The system includes low velocity axial fans and advanced design cold wall operating on R-507 Refrigerant. Pan to be fully insulated with urethane insulation and the top shall be separated from the pan by a full perimeter breaker strip. Cold pans to meet or exceed NSF7

standards while allowing food pans to remain flush to the counter top. The cold pan has a 1" open brass drain with extension to the shut-off valve below base.

Unit to contain a full hermetic condensing unit connected to the cold pan and operating on R-507 refrigerant with all necessary controls for proper operation. Unit to be prewired, charged, tested and made ready to plug in on the job.

A cross flow ventilated compressor compartment to have two (2) stainless steel exterior frames complete with removable stainless steel louvers, one front and one rear. Provide with one additional oversized end louvered access panel for ease of service. Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

Unit to have four (4) 5" diameter, ball bearing, swivel type casters with brakes on all wheels. Casters are mounted with stainless steel interior and exterior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(*) Unit mounted on 5" casters

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

(*) Cold food well shall be bottom mount type pan – a drop in pan will not be accepted. The counter top shall turn down directly into the cold well.

Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg.

(*) Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. **Bottom mount type recesses will not be acceptable.** Tops must be formed or fully welded as required.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(*) Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

- Successful bidder shall

- Supply all electrical requirements and work with current configurations
- Receive and uncrate ..
- Deliver, and install.
- Complete all final electrical & plumbing
- Collect and haul off replaced equipment and any debris or remaining waste from installation process.

All- Inclusive Quote \$ _____

**LAKEVIEW PRIMARY SCHOOL
BALDWIN COUNTY (GA) SCHOOLS**

Serving Line Bid Specifications

Item # 1L
Quantity One (1) Required
Portable Hot Food Table

Custom Counter

Approximately 104 3/8" long x 38" wide x varying counter top height as described below

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

Provide dry/moist electric hot food wells to be **bottom mounted** and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. **Drop in type food pans will not be accepted.** Interior pan to be 16 gauge deep drawn, 304 stainless steel, with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of 16-gauge stainless steel. Each hot food well to use a 563-watt heat source with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted with stainless steel exterior & interior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(*) Counter top height modified as required from operator serve sections (@ 36" high) to student serve sections (@ 32" high) as required.

(B) Flat surface solid tray slides to be 14-gauge stainless steel with ends and sides turned down square and all corners fully welded, ground and polished. Support brackets to be stainless steel mounted @ 32" AFF to align with the top extension of the 32" high portion of the counter top.

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

Glass Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 2 Hot well and Tray Pass)

Glass Full Service Counter- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Front adjustable glass without the use of tools. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 3 Hot Wells)

(* Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. **Bottom mount type recesses will not be acceptable.** Tops must be formed or fully welded as required.

(Z) Hot food drains for each hot food well shall be plumbed to the common manifold and extended to shut off valves located inside the body.

(* Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(* Provide 24" long clear flat top section to serve as tray pass area

(* Unit mounted on 5" casters

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

Item # 2L

Quantity One (1) Required

Portable Cold Food Table

Approximately 60 3/8" long x 38" wide x 32" high to work surface

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

The mechanically cooled cold pan shall be of 16-gauge stainless steel and be 9" deep. The welded watertight pan shall have refrigeration system. The system to include low velocity axial fans and advanced design cold wall operating on R-507 Refrigerant. Pan to be fully insulated with urethane insulation and the top shall be separated from the pan by a full perimeter breaker strip. Cold pans to meet or exceed NSF7

standards while allowing food pans to remain flush to the counter top. The cold pan to have a 1" open brass drain with extension to the shut-off valve below base.

Unit to contain a full hermetic condensing unit connected to the cold pan and operating on R-507 refrigerant with all necessary controls for proper operation. Unit to be prewired, charged, tested and made ready to plug in on the job.

A cross flow ventilated compressor compartment to have two (2) stainless steel exterior frames complete with removable stainless steel louvers, one front and one rear. Provide with one additional oversized end louvered access panel for ease of service. Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

Unit to have four (4) 5" diameter, ball bearing, swivel type casters with brakes on all wheels. Casters are mounted with stainless steel interior and exterior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(*) Unit mounted on 5" casters

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

(*) Cold food well shall be bottom mount type pan – a drop in pan will not be accepted. The counter top shall turn down directly into the cold well.

Glass Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg.

(*) Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. Bottom mount type recesses will not be acceptable. Tops must be formed or fully welded as required.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(*) Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

Item # 1R

Quantity One (1) Required
Portable Hot Food Table

Approximately 104 3/8" long x 38" wide x varying counter top height as described below

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel and covered with laminate plastic on front and ends. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

Provide dry/moist electric hot food wells to be **bottom mounted** and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. **Drop in type food pans will not be accepted.** Interior pan to be 16 gauge deep drawn, 304 stainless steel, with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of 16-gauge stainless steel. Each hot food well to use a 563-watt heat source with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted with stainless steel exterior & interior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(*) Counter top height modified as required from operator serve sections (@ 36" high) to student serve sections (@ 32" high) as required.

(B) Flat surface solid tray slide to be 14-gauge stainless steel with ends and sides turned down square and all corners fully welded, ground and polished. Support brackets to be stainless steel mounted @ 32" AFF to align with the top extension of the 32" high portion of the counter top.

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

Glass Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 2 Hot well and Tray Pass)

Glass Full Service Counter- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Front adjustable glass without the use of tools. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 3 Hot Wells)

(*) Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. **Bottom mount type recesses will not be acceptable.** Tops must be formed or fully welded as required.

(Z) Hot food drains for each hot food well shall be plumbed to the common manifold and extended to shut off valves located inside the body.

(*) Rear of the body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(*) Provide 24" long clear flat top section to serve as tray pass area

(*) Unit mounted on 5" casters

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

Item # 2R

Quantity One (1) Required

Portable Cold Food Table

Approximately 60 3/8" long x 38" wide x 32" high to work surface

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel and covered with laminate plastic on front and ends. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

The mechanically cooled cold pan shall be of 16-gauge stainless steel and be 9" deep. The welded watertight pan shall have refrigeration system. The system to include low velocity axial fans and advanced design cold wall operating on R-507 Refrigerant. Pan to be fully insulated with urethane insulation and the top shall be separated from the pan by a full perimeter breaker strip. Cold pans to meet or exceed NSF7 standards while allowing food pans to remain flush to the counter top. The cold pan to have a 1" open brass drain with extension to shut-off valve below base.

Unit to contain a full hermetic condensing unit connected to the cold pan and operating on R-507 refrigerant with all necessary controls for proper operation. Unit to be prewired, charged, tested and made ready to plug in on the job.

A cross flow ventilated compressor compartment to have two (2) stainless steel exterior frames complete with removable stainless steel louvers, one front and one rear. Provide with one additional oversized end louvered access panel for ease of service. Rear of the body to have an open storage compartment as

required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

Unit to have four (4) 5" diameter, ball bearing, swivel type casters with brakes on all wheels. Casters are mounted with stainless steel interior and exterior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

Provide this unit with the following options:

(*) Unit mounted on 5" casters

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

(*) Cold food well shall be bottom mount type pan – a drop in pan will not be accepted. The counter top shall turn down directly into the cold well.

(CCSB) CrystalClear Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports munt on the countertop with two screws through a solid plate on each leg.

(*) Provide an integrally formed recess in the counter top to accommodate 18" x 26" sheet pans. **Bottom mount type recesses will not be acceptable.** Tops must be formed or fully welded as required.

(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

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(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

- Successful bidder shall:

- Supply all electrical requirements and work with current configurations
- Receive and uncrate ..
- Deliver, and install.
- Complete all final electrical & plumbing
- Collect and haul off replaced equipment and any debris or remaining waste from installation process.

All- Inclusive Quote \$ _____

**MIDWAY HILLS ACADEMY
BALDWIN COUNTY (GA) SCHOOLS**

Serving Line Bid Specifications

Item # 1L
Quantity One (1) Required
Portable Hot Food Table

Custom Counter

Approximately 104 3/8" long x 38" wide x varying counter top height as described below

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

Body to be Stainless Steel. The body to be 18-gauge stainless steel unitized type construction. Body interior to be reinforced at each end with 4" wide, 12-gauge stainless steel channel welded to form integral "U" frame for maximum stress relief.

Provide dry/moist electric hot food wells to be **bottom mounted** and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. **Drop in type food pans will not be accepted.** Interior pan to be 16 gauge deep drawn, 304 stainless steel, with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of 16-gauge stainless steel. Each hot food well to use a 563-watt heat source with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted with stainless steel exterior & interior bracing for maximum stress relief.

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Provide this unit with the following options:

(*) Counter top height modified as required from operator serve sections (@ 36" high) to student serve sections (@ 32" high) as required.

(B) Flat surface solid tray slides to be 14-gauge stainless steel with ends and sides turned down square and all corners fully welded, ground and polished. Support brackets to be stainless steel mounted @ 32" AFF to align with the top extension of the 32" high portion of the counter top.

(*) Provide countertop with integral top extension. The extension will be provided toward the student side of the counter.

Glass Self Single Service Buffet- All glass provided is tempered 3/8" glass with penciled edges and bumped corners. Tubular supports mount on the countertop with two screws through a solid plate on each leg. (Over 2 Hot well and Tray Pass)

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(Y) Door to be double pan construction with 18 gauge stainless steel interior liner and 20 gauge stainless steel exterior. All corners to be fully welded, ground and polished. Doors to be mounted on semi-concealed hinges and fitted with hand pulls and positive catches.

(* Provide 24" long clear flat top section to serve as tray pass area

(* Unit mounted on 5" casters

(AA) Line up locks to be barrel bolt and key slot design with cam locking action. Locks to be placed on opposing corners for maximum versatility.

Item # 2L

Quantity One (1) Required
Portable Cold Food Table

Approximately 60 3/8" long x 38" wide x 32" high to work surface

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

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A cross flow ventilated compressor compartment to have two (2) stainless steel exterior frames complete with removable stainless steel louvers, one front and one rear. Provide with one additional oversized end louvered access panel for ease of service. Rear of body to have an open storage compartment as required to allow for a drain bucket to drain hot food wells into. Storage area to have hinged access door to allow for service access.

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Provide this unit with the following options:

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Item # 1R
Quantity One (1) Required
Portable Hot Food Table

Approximately 104 3/8" long x 38" wide x varying counter top height as described below:

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

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(* Unit mounted on 5" casters

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Item # 2R

Quantity One (1) Required
Portable Cold Food Table

Approximately 60 3/8" long x 38" wide x 32" high to work surface

Top to be one-piece 38" wide and fabricated from a minimum of 14-gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

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 - Supply all electrical requirements and work with current configurations

- Receive and uncrate ..
- Deliver, and install.
- Complete all final electrical & plumbing
- Collect and haul off replaced equipment and any debris or remaining waste from installation process.

All- Inclusive Quote \$ _____

ATTACHMENT F
CONTRACT SIGNATURE PAGE

This agreement is dated as of May 31, 2022 by and between the Baldwin

County Board of Education, SFA and _____ hereinafter called VENDOR.

The SFA and VENDOR, in consideration of the mutual covenants hereinafter set forth, agrees as follows:

ARTICLE 1. PRODUCTS

VENDOR shall provide all products as specified or indicated in the Contract Documents. Vendor shall supply and deliver specified equipment to the School Nutrition Program's school designated, if applicable to this solicitation.

ARTICLE 2. CONTRACT TIME

The equipment, supplies or goods shall be in accordance with this Agreement, and are to be completed as specified in IFB.

ARTICLE 3. CONTRACT PRICE

The SFA shall pay VENDOR for delivery of specified goods in accordance with VENDOR'S bid, which is attached hereto. The SFA shall pay VENDOR net 30 days from date of delivery unless other terms of payment are agreed upon.

ARTICLE 4. INVOICE PROCEDURES

Invoices for payment with appropriate supporting documents shall be sent to the following address:
Baldwin County School Nutrition Program, attention Tonia Milner

Address: Baldwin High, 155 GA Hwy 49

City, State, Zip Code: Milledgeville, GA 31061

ARTICLE 5. VENDOR'S REPRESENTATIONS

In order to prompt the School Nutrition Program to enter into this Agreement, VENDOR makes the following representations:

- 5.1 VENDOR has examined and carefully studied the Contract Documents and all other related data identified in the Bidding Documents.
- 5.2 VENDOR is familiar with and is satisfied as to all federal, state and local laws and regulations that may affect cost, progress, performance and furnishing of the products.

CONTRACT DOCUMENTS

The Contract Documents, which comprise the entire agreement between the School Nutrition Program/SFA and VENDOR concerning the work, consist of the following:

- Transmittal Page
- Standard Terms and Conditions
- Special Terms and Conditions
- Attachment A: Vendor Reference Form
- Attachment B: Vendor Affidavit (E-Verify)
- Attachment C: Bid Exception Form
- Attachment D: Vendor Bid Form
- Attachment E: Specifications with quote for each school (all inclusive)
- Attachment F: Contract Signature Page
- Attachment G: Lobbying Certificate Disclosure
- Attachment H: Debarment, Suspended and Ineligible Status
- Attachment I: Anti Collusion Affidavit
- Attachment J: Civil Rights Assurances

Attachment J

CIVIL RIGHTS STATEMENT AND ASSURANCE

The **BALDWIN COUNTY SCHOOL DISTRICT** hereby agrees that it will comply with:

- i. Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq.);
- ii. Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.);
- iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
- iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.);
- v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
- vi. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
- vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) CFR Part 15 et seq.); (7
- viii. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3);
- ix. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under any program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
- x. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

By accepting this assurance, the **BALDWIN COUNTY SCHOOL DISTRICT** agrees to compile data, maintain records, and submit records and reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review and copy such records, books, and accounts, access such facilities and interview such personnel as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, FNS, shall have the right to seek judicial enforcement of this assurance. This assurance is binding on the **BALDWIN COUNTY SCHOOL DISTRICT**, its successors, transferees, and assignees as long as it receives assistance or retains possession of any assistance from USDA. The person or persons whose signatures appear below are authorized to sign this assurance on behalf of the **BALDWIN COUNTY SCHOOL DISTRICT**.

Signature: _____

Title: _____

Printed Name: _____

I. **DEBARMENT AND SUSPENSION VERIFICATION** (for bids over \$25k)

Institutions shall solicit offers from, award contracts to, and consent to subcontracts with responsible vendors and/or principals only. The serious nature of debarment and suspension requires that sanctions be imposed only in the public interest for the Government's protection and not for purposes of punishment. Institutions shall impose debarment or suspension to protect the Government's interest and only for the causes and in accordance with the procedures set forth in 2 CFR 200.213.

The Vendor certifies that the Vendor and/or any of its sub vendors or principals have not been debarred, suspended, or declared ineligible by any agency of the State of Georgia or any agency of the Federal government or as defined in the 2 CFR 200.213 which states "Non-federal entities are subject to the non-procurement debarment and suspension regulations implementing Executive Orders 12549 and 12689, 2 CFR part 180.

These regulations restrict awards, subawards, and contracts with certain parties that are debarred, suspended, or otherwise excluded from or ineligible for participation in Federal assistance programs or activities." The Vendor will immediately notify the School Food Authority if Vendor is debarred or placed on the Consolidated List of Debarred, Suspended, and Ineligible Vendors by a federal entity. See Attachment F

By signing this agreement, the Vendor is testifying that they are not debarred, suspended, or has any ineligible or voluntary exclusions with the U.S. Department of Agriculture or any other Federal or State Agency. All responses will be verified. Debarment and Suspension (Executive Orders 12549 and 12689) - A contract award (see 2 CFR 180.220) must not be made to parties listed on the governmentwide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), "Debarment and Suspension." SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549.

CODE OF CONDUCT

The following conduct will be expected from all persons who are engaged in the procurement process that uses School Nutrition Program funds including award, administration of contracts, and receipt of products. No employee, officer, or agent of the Baldwin County Board of Education shall participate in selection or in award or administration of a contract supported by the School Nutrition Program funds if conflict of interest, real or apparent, would be involved. Conflicts of interest arise when one of the following has a financial or other interest in the firm selected for the award:

- The employee, office, or agent;
- Any member of his/her immediate family;
- His or her partner;
- An organization which employs or is about to employ one of the above.

Further, the employees, officers, or agents shall neither solicit nor accept gratuities, favors, or anything of monetary value from vendors or parties to sub-agreements; and the purchase of any food or service from a vendor for individual use is prohibited; and the removal of any food, supplies, equipment, or school property, such as records, recipe books, supplies and the like is prohibited; and outside sale of such items as used oil, empty cans, and the like will be sold by contract between the Board of Education and an outside agency. Individual sales by any school person to an outside agency or other school person is prohibited. Failure of any employee, officer, or agent to abide by the above states code could result in a fine, suspension, or both, and dismissal. Interpretation of the code will be given at any time by contacting the School Nutrition Department. The Baldwin Board of Education/SFA will not be responsible for any other explanation or interpretation which anyone presumes to make on behalf of the Board of Education.

Termination upon Notice- Following thirty (30) days' written notice, the Baldwin County SFA may terminate the Contract in whole or in part without the payment of any penalty or incurring any further obligation to the Vendor. Following termination upon notice, the Vendor shall be entitled to compensation, upon submission of invoices and proper proof of claim, for goods and services provided under the Contract to the Baldwin County SFA up to and including date of termination.

I. EVIDENCE OF INSURANCE

- a) The successful bidder, at its expense, shall carry and maintain in full force at all times during the term of the contract resulting from this IFB the following insurance:

Coverage	Limits of Liability
Workmen's Compensation	Statutory
General Liability/Property Damage	\$500,000 each occurrence \$1,000,000 aggregate
Personal Injury	\$500,000 each occurrence \$1,000,000 aggregate
Automobile Liability/Property Damage	\$500,000 each occurrence
Bodily Injury	\$500,000 each occurrence \$1,000,000 aggregate

- b) Prior to commencement of performance of this Agreement, Vendor shall furnish to the School Nutrition Program a certificate of liability insurance evidencing all required coverage in at least the limits required herein, naming the Baldwin County Board of Education, its elected officials, agents, and employees as additional insured under the Comprehensive General Liability coverage, and providing that no policies may be canceled without ten (10) days advance written notice to the School Nutrition Program. Such certificate shall be issued to Baldwin County Board of Education, School Nutrition Program.

- c) Said policies shall remain in full force and effect until the expiration of the terms of the contract or until completion of all duties to be performed hereunder by the Vendor, whichever shall occur later.

All items will be delivered to the following SCHOOLS:

School Name	School Address	Cafeteria Phone Number
<u>Oak Hill Middle</u>	<u>356 Blandy Rd. Milledgeville, GA 31061</u>	<u>Shyvonna Jones, Mgr 478-457-3383</u>
<u>Lakeview Primary</u>	<u>372 Blandy Rd. Milledgeville, GA 31061</u>	<u>Frances Cornett, Mgr 478-457-3342</u>
<u>Midway Hills Academy</u>	<u>101 Carl Vinson Rd. Milledgeville, GA 31061</u>	<u>Sandra Rozier, Mgr 478-457-2442</u>
<u>Midway Hills Primary</u>	<u>375 Blandy Rd. Milledgeville, GA 31061</u>	<u>Tammy Parker, Mgr 478-457-2497</u>

ATTACHMENT F

This form is available electronically.

OMB Control No.
0505-0027 Expiration
Date: 04/30/2022



**Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion AD-1048
Lower Tier Covered Transactions**

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 C.F.R. §§ 180.300, 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995 an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal, civil, fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

- A. The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency;
- B. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ORGANIZATION NAME	PR/AWARD NUMBER OR PROJECT NAME
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S)	
SIGNATURE(S)	DATE

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint \(https://www.ascr.usda.gov/filing-program-discrimination-complaint-usda-customer\)](https://www.ascr.usda.gov/filing-program-discrimination-complaint-usda-customer) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442.

Instructions for Certification

- (1) By signing and submitting this form, the prospective lower tier participant is providing the certification set out on page 1 in accordance with these instructions.
- (2) The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension or debarment.
- (3) The prospective lower tier participant shall provide immediate written notice to the person(s) to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
- (4) The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Order 12549, at 2 C.F.R. Parts 180 and 417. You may contact the department or agency to which this proposal is being submitted for assistance in obtaining a copy of those regulations.
- (5) The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
- (6) The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
- (7) A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the System for Award Management (SAM) database.
- (8) Nothing contained in the foregoing shall be construed to require establishment of a system of records to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
- (9) Except for transactions authorized under paragraph (5) of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

Anti-Collusion Affidavit

There are no Contract Documents other than those listed above in this Article 6. The Contract Documents may only be amended, modified, or supplemented by written agreement between both parties.

IN WITNESS WHEREOF, School Nutrition Program and VENDOR have signed this Agreement. One counterpart each has been delivered to the School Nutrition Program and VENDOR.

This Agreement will be effective July 1, 2022

_____ Board of Education

_____ Signature of Board member or designee

_____ Name of Board member or designee

_____ Date

_____ Vendor Company Name

_____ Signature of Company Representative

_____ Name of Company Representative

_____ Date