From:	Jeffers CIV Steven P
To:	Robert Severson; "Ronnie Kebbas-Vezia"
Cc:	Figueroa CWO3 Lisa M; Smith CIV Rita L; Cunningham CIV David G
Subject:	Distro: M00318-18-C-0002 - P00002 Executed copy of de-obligation mod for Mess Hall contract with TSG
Date:	Wednesday, May 23, 2018 8:37:11 AM
Attachments:	signed.executed.M00318-18-C-0002 - P00002.pdf
Importance:	High

Alcon,

For your records.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269

FOR OFFICIAL USE ONLY. Information contained within this document or its attachments may contain personnel information, disclosure of which is generally prohibited by the Privacy Act (5 U.S.C. 552a). Protected information included in this document or its attachments are in accordance with section (b) 1 of the Act which permits disclosure to individuals within the Department of Defense (DoD) with an official need to know. Release of such protected information outside of DoD is prohibited.

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

1. CONTRACT ID CODE	PAGE OF PAGES	
J	1	4

2. AMENDMENT/MODIFICATION NO.	3. EFFECTIVE DATE	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO. (If applicable)
	23 May-2018	M0031218RCLF001	

6. ISSUED BY CODE M00318

MCBH
COMMANDING OFFICER (CODE RCO) BOX 63063, BLDG
KANEOHE BAY HI 96863-3063

7. ADMINISTERED BY (If other than item 6) CODE

See Item 6

8. NAME AND ADDRESS OF CONTRACTOR (No., Street, County, State and Zip Code)
SEVERSON GROUP, LLC, THE
ROBERT SEVERSON
2218 FARADAY AVE STE 120
CARLSBAD CA 92008-7234

CODE 33NC3 FACILITY CODE 33NC3

	9A. AMENDMENT OF SOLICITATION NO.
	9B. DATED (SEE ITEM 11)
X	10A. MOD. OF CONTRACT/ORDER NO. M0031818C0002
X	10B. DATED (SEE ITEM 13) 16-May-2018

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

☐ The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offer ☐ is extended, ☐ is not extended.

Offer must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended by one of the following methods: (a) By completing Items 8 and 15, and returning _____ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)
See Schedule

13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS.
IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

☐ A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.

☐ B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(B).

X C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:
IAW FAR 52.242-15 & 52.212-4(c)

☐ D. OTHER (Specify type of modification and authority)

E. IMPORTANT: Contractor ☐ is not, [X] is required to sign this document and return 1 copies to the issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)
Modification Control Number: jefferss18129

The purpose of this modification is to extend the stop work order and de-obligate the funded portion of the base period period of performance. As a result the following changes are made:

1) The Stop Work Order issued via P00001 is hereby extended through 31 August 2018.
2) De-obligate funded amount of -$925,924.62 for CLIN's 0001 - 0003 reducing the total funded amount to $0.00.
3) Update Clause 252.232-7007 Limitation on Government Obligation to reflect changes made to funding.

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print)	16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)
Robert Severson, President & CEO	Steven Takasaki, contracting officer TEL: 808-257-5716 EMAIL: steven.takasaki@usmc.mil

15B. CONTRACTOR/OFFEROR	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA	16C. DATE SIGNED
(b) (6) [redacted] (Signature of person authorized to sign)	5/22/18	BY (b) (6) [redacted] (Signature of Contracting Officer)	23-May-2018

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

1. CONTRACT ID CODE	PAGE OF PAGES
J	1 | 4

2. AMENDMENT/MODIFICATION NO.	3. EFFECTIVE DATE	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO. (If applicable)
P00002	22-May-2018	M0031218RCLF001	

6. ISSUED BY CODE M00318

MCBH
COMMANDING OFFICER (CODE RCO) BOX 63063, BLDG
KANEOHE BAY HI 96863-3063

7. ADMINISTERED BY (If other than item 6) CODE

See Item 6

8. NAME AND ADDRESS OF CONTRACTOR (No., Street, County, State and Zip Code)
SEVERSON GROUP, LLC, THE
ROBERT SEVERSON
2218 FARADAY AVE STE 120
CARLSBAD CA 92008-7234

CODE 33NC3 FACILITY CODE 33NC3

9A. AMENDMENT OF SOLICITATION NO.

9B. DATED (SEE ITEM 11)

X 10A. MOD. OF CONTRACT/ORDER NO. M0031818C0002

X 10B. DATED (SEE ITEM 13) 16-May-2018

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

[ ] The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offer [ ] is extended, [ ] is not extended.

Offer must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended by one of the following methods: (a) By completing Items 8 and 15, and returning _____ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)
See Schedule

13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS. IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

[ ] A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.

[ ] B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(B).

X C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:
IAW FAR 52.242-15 & 52.212-4(c)

[ ] D. OTHER (Specify type of modification and authority)

E. IMPORTANT: Contractor [ ] is not, [X] is required to sign this document and return 1 copies to the issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)
Modification Control Number: jefferss18129

The purpose of this modification is to extend the stop work order and de-obligate the funded portion of the base period period of performance. As a result the following changes are made:

1) The Stop Work Order issued via P00001 is hereby extended through 30 August 2018.
2) De-obligate funded amount of -$925,924.62 for CLIN's 0001 - 0003 reducing the total funded amount to $0.00.
3) Update Clause 252.232-7007 Limitation on Government Obligation to reflect changes made to funding.

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print)

16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)
STEVEN TAKASAKI / CONTRACTING OFFICER
TEL: (808) 257-5716 EMAIL: Steven.Takasaki@usmc.mil

15B. CONTRACTOR/OFFEROR
(Signature of person authorized to sign)

15C. DATE SIGNED

16B. UNITED STATES OF AMERICA
BY (b) (6)
(Signature of Contracting Officer)

16C. DATE SIGNED 23-May-2018

SECTION SF 30 BLOCK 14 CONTINUATION PAGE

SUMMARY OF CHANGES

SECTION SF 1449 - CONTINUATION SHEET

ACCOUNTING AND APPROPRIATION

Summary for the Payment Office

As a result of this modification, the total funded amount for this document was decreased by $925,924.62 from $925,924.62 to $0.00.

CLIN 0001:

AA: 1781106BSS1 252 00318 067443 2D M00312 31218RCLF001 (CIN M0031218RCLF0010001) was decreased by (b) (4) to $0.00

CLIN 0002:

AA: 1781106BSS1 252 00318 067443 2D M00312 31218RCLF001 (CIN M0031218RCLF0010002) was decreased by (b) (4) to $0.00

CLIN 0003:

AA: 1781106BSS1 252 00318 067443 2D M00312 31218RCLF001 (CIN M0031218RCLF0010003) was decreased by (b) (4) to $0.00

The following have been modified:

252.232-7007 LIMITATION OF GOVERNMENT'S OBLIGATION (APR 2014)

(a) Contract line item(s) 0001 - 0003 is/are incrementally funded. For this/these item(s), the sum of $0.00 of the total price is presently available for payment and allotted to this contract. An allotment schedule is set forth in paragraph (j) of this clause.

(b) For items(s) identified in paragraph (a) of this clause, the Contractor agrees to perform up to the point at which the total amount payable by the Government, including reimbursement in the event of termination of those item(s) for the Government's convenience, approximates the total amount currently allotted to the contract. The Contractor is not authorized to continue work on those item(s) beyond that point. The Government will not be obligated in any event to reimburse the Contractor in excess of the amount allotted to the contract for those item(s) regardless of anything to the contrary in the clause entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT." As used in this clause, the total amount payable by the Government in the event of termination of applicable contract line item(s) for convenience includes costs, profit and estimated termination settlement costs for those item(s).

(c) Notwithstanding the dates specified in the allotment schedule in paragraph (j) of this clause, the Contractor will notify the Contracting Officer in writing at least ninety days prior to the date when, in the Contractor's best judgment, the work will reach the point at which the total amount payable by the Government, including any cost for termination for convenience, will approximate 85 percent of the total amount then allotted to the contract for

performance of the applicable item(s). The notification will state (1) the estimated date when that point will be reached and (2) an estimate of additional funding, if any, needed to continue performance of applicable line items up to the next scheduled date for allotment of funds identified in paragraph (j) of this clause, or to a mutually agreed upon substitute date. The notification will also advise the Contracting Officer of the estimated amount of additional funds that will be required for the timely performance of the item(s) funded pursuant to this clause, for subsequent period as may be specified in the allotment schedule in paragraph (j) of this clause, or otherwise agreed to by the parties. If after such notification additional funds are not allotted by the date identified in the Contractor's notification, or by an agreed substitute date, the Contracting Officer will terminate any item(s) for which additional funds have not been allotted, pursuant to the clause of this contract entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT".

(d) When additional funds are allotted for continued performance of the contract line item(s) identified in paragraph (a) of this clause, the parties will agree as to the period of contract performance which will be covered by the funds. The provisions of paragraph (b) through (d) of this clause will apply in like manner to the additional allotted funds and agreed substitute date, and the contract will be modified accordingly.

(e) If, solely by reason of failure of the Government to allot additional funds, by the dates indicated below, in amounts sufficient for timely performance of the contract line item(s) identified in paragraph (a) of this clause, the Contractor incurs additional costs or is delayed in the performance of the work under this contract and if additional funds are allotted, an equitable adjustment will be made in the price or prices (including appropriate target, billing, and ceiling prices where applicable) of the item(s), or in the time of delivery, or both. Failure to agree to any such equitable adjustment hereunder will be a dispute concerning a question of fact within the meaning of the clause entitled "disputes."

(f) The Government may at any time prior to termination allot additional funds for the performance of the contract line item(s) identified in paragraph (a) of this clause.

(g) The termination provisions of this clause do not limit the rights of the Government under the clause entitled "DEFAULT." The provisions of this clause are limited to work and allotment of funds for the contract line item(s) set forth in paragraph (a) of this clause. This clause no longer applies once the contract if fully funded except with regard to the rights or obligations of the parties concerning equitable adjustments negotiated under paragraphs (d) or (e) of this clause.

(h) Nothing in this clause affects the right of the Government to this contract pursuant to the clause of this contract entitled "TERMINATION FOR CONVENIENCE OF THE GOVERNMENT."

(i) Nothing in this clause shall be construed as authorization of voluntary services whose acceptance is otherwise prohibited under 31 U.S.C. 1342.

(j) The parties contemplate that the Government will allot funds to this contract in accordance with the following schedule:

Since the original period of performance was not able to take effect due to a Court Order, $0.00 is the available funding. The remainder of the period of performance funding plan is currently unknown.

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	May 16, 2018 – August 15, 2018	$0.00
0002	May 16, 2018 – August 15, 2018	$0.00
0003	May 16, 2018 – August 15, 2018	$0.00
Total	May 16, 2018 – August 15, 2018	$0.00

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	August 16, 2018 – May 15, 2019*	(b) (4)
0002	August 16, 2018 – May 15, 2019*	
0003	August 16, 2018 – May 15, 2019*	

Total	August 16, 2018 – May 15, 2019*	$3,703,698.48

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001 - 0003	May 16, 2018 – August 15, 2018	$0.00
0001 - 0003	August 16, 2018 – May 15, 2019	$3,703,698.48
Total	May 15, 2018 – May 15, 2019	$3,703,698.48

*Dates are subject to change.
(End of clause)

(End of Summary of Changes)

From:	Jeffers CIV Steven P
To:	"Kathleen Amick"; Robert Severson
Cc:	Ronnie Kebbas-Vezia; Smith CIV Rita L; Cunningham CIV David G; Cook MGySgt Dustin E; Figueroa CWO3 Lisa M; Carnaggio CIV Eileen K.
Subject:	FOUO: Distro of Award - M00318-18-C-0002 has been awarded in reference to RFP M00318-17-R-0003
Date:	Tuesday, April 10, 2018 5:14:20 PM
Attachments:	signed.executed.Contract Award_M00318-18-C-0002 - Mess Hall-_4.10.18.pdf Information Only -PD2 electronic signature page.pdf
Importance:	High

Good afternoon/evening Mr. Severson and Ms. Amick,

Please see attached fully executed copy of the contract award. We look forward to working with you.

Please note: We will need to have a post-award conference ASAP. The tentative dates I am look at are either April 17, 18, or 24 possibly around 9 am HST. Please let me know if any of these dates would not work for you? We could possibly invite your onsite Hawaii project manager to attend, and teleconference anyone unable to attend.

Have a wonderful evening.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269

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SOLICITATION/CONTRACT/ORDER FOR COMMERCIAL ITEMS

OFFEROR TO COMPLETE BLOCKS 12, 17, 23, 24, AND 30

REQUISITION NUMBER: M0031218RCLF001

2. CONTRACT NO.	3. AWARD/EFFECTIVE DATE	4. ORDER NUMBER	5. SOLICITATION NUMBER	6. SOLICITATION ISSUE DATE
M0031818C0002	16-May-2018		M0031817R0003	25-Sep-2017

7. FOR SOLICITATION INFORMATION CALL:	a. NAME	b. TELEPHONE NUMBER *(No Collect Calls)*	8. OFFER DUE DATE/LOCAL TIME
	EILEEN KEATING CARNAGGIO	808-257-1158	02:00 PM 20 Nov 2017

9. ISSUED BY CODE M00318

MCBH
COMMANDING OFFICER (CODE RCO) BOX 63063, BLDG
KANEOHE BAY HI 96863-3063

TEL: 808-257-3531
FAX:

10. THIS ACQUISITION IS [ ] UNRESTRICTED OR [X] SET ASIDE: 100 % FOR:

[ ] SMALL BUSINESS
[ ] WOMEN-OWNED SMALL BUSINESS (WOSB) ELIGIBLE UNDER THE WOMEN-OWNED SMALL BUSINESS PROGRAM
[ ] HUBZONE SMALL BUSINESS
[ ] EDWOSB
[ ] SERVICE-DISABLED VETERAN-OWNED SMALL BUSINESS
[X] 8(A)

NAICS: 722310

SIZE STANDARD: $38,500,000

11. DELIVERY FOR FOB DESTINATION UNLESS BLOCK IS MARKED
[ ] SEE SCHEDULE

12. DISCOUNT TERMS
Net 30 Days

[ ] **13a. THIS CONTRACT IS A RATED ORDER UNDER DPAS (15 CFR 700)**

13b. RATING

14. METHOD OF SOLICITATION
[ ] RFQ [ ] IFB [X] RFP

15. DELIVER TO CODE M00318

MCBH ANDERSON HALL
CWO LISA M. FIGUEROA
MCBH ANDERSON HALL BLDG 1089
KANEOHE BAY HI 96863

16. ADMINISTERED BY CODE

SEE ITEM 9

17a. CONTRACTOR/ OFFEROR CODE 33NC3 FACILITY CODE 33NC3

SEVERSON GROUP, LLC, THE
ROBERT SEVERSON
2218 FARADAY AVE STE 120
CARLSBAD CA 92008-7234

TELEPHONE NO 760-550-9976

[ ] **17b. CHECK IF REMITTANCE IS DIFFERENT AND PUT SUCH ADDRESS IN OFFER**

18a. PAYMENT WILL BE MADE BY CODE M67443

DFAS-COLUMBUS CENTER
MARINE CORPS REIMBURSABLE (JAAB)
1240 EAST 9TH STREET
CLEVELAND OH 44199

18b. SUBMIT INVOICES TO ADDRESS SHOWN IN BLOCK 18a. UNLESS BLOCK BELOW IS CHECKED [ ] SEE ADDENDUM

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

25. ACCOUNTING AND APPROPRIATION DATA

See Schedule

26. TOTAL AWARD AMOUNT (For Govt. Use Only)

$3,703,698.48

[ ] 27a. SOLICITATION INCORPORATES BY REFERENCE FAR 52.212-1. 52.212-4. FAR 52.212-3. 52.212-5 ARE ATTACHED. ADDENDA [ ] ARE [ ] ARE NOT ATTACHED

[X] 27b. CONTRACT/PURCHASE ORDER INCORPORATES BY REFERENCE FAR 52.212-4. FAR 52.212-5 IS ATTACHED. ADDENDA [X] ARE [ ] ARE NOT ATTACHED

[X] 28. CONTRACTOR IS REQUIRED TO SIGN THIS DOCUMENT AND RETURN 1 COPIES TO ISSUING OFFICE. CONTRACTOR AGREES TO FURNISH AND DELIVER ALL ITEMS SET FORTH OR OTHERWISE IDENTIFIED ABOVE AND ON ANY ADDITIONAL SHEETS SUBJECT TO THE TERMS AND CONDITIONS SPECIFIED.

REF: M00318-17-R-0003 Rev.1 2/23/18

[ ] 29. AWARD OF CONTRACT: REF. OFFER DATED . YOUR OFFER ON SOLICITATION (BLOCK 5), INCLUDING ANY ADDITIONS OR CHANGES WHICH ARE SET FORTH HEREIN, IS ACCEPTED AS TO ITEMS: SEE SCHEDULE

30a. SIGNATURE OF OFFEROR/CONTRACTOR

31a. UNITED STATES OF AMERICA (SIGNATURE OF CONTRACTING OFFICER)

(b) (6)

30b. NAME AND TITLE OF SIGNER *(TYPE OR PRINT)*	30c. DATE SIGNED	31b. NAME OF CONTRACTING OFFICER *(TYPE OR PRINT)*	31c. DATE SIGNED
Robert Severson President & CEO	4/10/2018	TEL: 808-257-1158 EMAIL: eileen.carnaggio@usmc.mil	4/10/2018

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

32a. QUANTITY IN COLUMN 21 HAS BEEN

☐ RECEIVED ☐ INSPECTED ☐ ACCEPTED, AND CONFORMS TO THE CONTRACT, EXCEPT AS NOTED: _____

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

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

33. SHIP NUMBER	34. VOUCHER NUMBER	35. AMOUNT VERIFIED CORRECT FOR	36. PAYMENT	37. CHECK NUMBER
PARTIAL FINAL			☐ COMPLETE ☐ PARTIAL ☐ FINAL	

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

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

Section SF 1449 - CONTINUATION SHEET

AWARD INFORMATION

1. The total amount of the contract if all option years are exercised is: $18,419,014.74.

2. Not applicable

3. Contractor Point of Contact:

Name: Mr. Robert Severson
The Severson Group, LLC
Address: 2218 Faraday Avenue #120
Carlsbad, CA 92008

4. Contract Administration

The Contracting Officer is Ms. Eileen Keating Carnaggio. The Contract Specialist, administration liaison at MCBH Kaneohe Bay is:

Marine Corps Base Hawaii
Regional Contracting Office Hawaii
Attn: Steven Jeffers
Box 63063, Bldg. 209
Kaneohe HI 96863-3063

Phone: 808-257-2710
Fax: 808-257-2350
E-mail Address: steven.jeffers@usmc.mil

The Contracting Officer Representative (COR) is:
CWO3 Lisa Figueroa
Phone: 808-257-1311
E-mail Address: lisa.figueroa@usmc.mil

The Alternate Contracting Officer Representative (ACOR) is:
MGySgt Dustin Cook
Phone: 808-257-3509
E-mail Address: dustin.cook@usmc.mil

5. Invoices – To ensure payment, invoices must be submitted in accordance with DFARS Clause 252.232-7006 Wide Area Workflow Payment Instructions (May 2013).
6. Please note that this Contract is subject to DFAR Clause 252.232-7007 Limitation of Government's Obligation. CLIN's 0001 – 0003 are incrementally funded. (See clause for full description).

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0001		12	Months	(b) (4)	
	Management & Mess Hall Attendant Srvcs Mangement and Mess Hall Attendant (M&MA) Services for Marine Corps Base Hawaii (MCBH) In Accordance With (IAW) the enclosed Performance Work Statement (PWS). MILSTRIP: M0031218RCLF001 PURCHASE REQUEST NUMBER: M0031218RCLF001 ACRN AA				(b) (4)

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0002		12	Months	(b) (4)	
	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS. MILSTRIP: M0031218RCLF001 PURCHASE REQUEST NUMBER: M0031218RCLF001 ACRN AA				(b) (4)

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0003		12	Months	(b) (4)	
	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS. MILSTRIP: M0031218RCLF001 PURCHASE REQUEST NUMBER: M0031218RCLF001 ACRN AA				(b) (4)

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
1001 OPTION		12	Months	(b) (4)	
	Management & Mess Hall Attendant Srvcs M & MA Services for MCBH IAW the enclosed PWS.				

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
1002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
1003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
2001 OPTION	Management & Mess Hall Attendant Srvcs Mangement and Mess Hall Attendant Services (M&MA) for Marine Corps Base Hawaii (MCBH) In Accordance With (IAW) the enclosed Performance Work Statement (PWS).	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
2002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
2003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
3001 OPTION	Management & Mess Hall Attendant Srvcs M&MA Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
3002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
3003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
4001 OPTION	Management & Mess Hall Attendant Srvcs M&MA Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
4002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
4003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

INSPECTION AND ACCEPTANCE TERMS

Supplies/services will be inspected/accepted at:

CLIN	INSPECT AT	INSPECT BY	ACCEPT AT	ACCEPT BY
0001	Destination	Government	Destination	Government
0002	Destination	Government	Destination	Government
0003	Destination	Government	Destination	Government
1001	Destination	Government	Destination	Government
1002	Destination	Government	Destination	Government
1003	Destination	Government	Destination	Government
2001	Destination	Government	Destination	Government
2002	Destination	Government	Destination	Government
2003	Destination	Government	Destination	Government
3001	Destination	Government	Destination	Government
3002	Destination	Government	Destination	Government
3003	Destination	Government	Destination	Government
4001	Destination	Government	Destination	Government
4002	Destination	Government	Destination	Government
4003	Destination	Government	Destination	Government

DELIVERY INFORMATION

CLIN	DELIVERY DATE	QUANTITY	SHIP TO ADDRESS	DODAAC / CAGE
0001	POP 16-MAY-2018 TO 15-MAY-2019	N/A	MCBH ANDERSON HALL CWO LISA M. FIGUEROA MCBH ANDERSON HALL BLDG 1089 KANEOHE BAY HI 96863 808-257-1311 FOB: Destination	M00318
0002	POP 16-MAY-2018 TO 15-MAY-2019	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
0003	POP 16-MAY-2018 TO 15-MAY-2019	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
1001	POP 16-MAY-2019 TO 15-MAY-2020	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
1002	POP 16-MAY-2019 TO 15-MAY-2020	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
1003	POP 16-MAY-2019 TO 15-MAY-2020	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
2001	POP 16-MAY-2020 TO 15-MAY-2021	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
2002	POP 16-MAY-2020 TO 15-MAY-2021	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
2003	POP 16-MAY-2020 TO 15-MAY-2021	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
3001	POP 16-MAY-2021 TO 15-FEB-2022	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
3002	POP 16-MAY-2021 TO 15-FEB-2022	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
3003	POP 16-MAY-2021 TO 15-FEB-2022	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
4001	POP 16-MAY-2022 TO 15-MAY-2023	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
4002	POP 16-MAY-2022 TO 15-MAY-2023	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
4003	POP 16-MAY-2022 TO 15-MAY-2023	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318

ACCOUNTING AND APPROPRIATION DATA

AA: 1781106BSS1 252 00318 067443 2D M00312
COST CODE: 31218RCLF001
AMOUNT: $925,924.62

ACRN	CLIN/SLIN	CIN	AMOUNT
AA	0001	M0031218RCLF0010001	(b) (4)
	0002	M0031218RCLF0010002	
	0003	M0031218RCLF0010003	

CLAUSES INCORPORATED BY REFERENCE

52.204-4	Printed or Copied Double-Sided on Postconsumer Fiber Content Paper	MAY 2011
52.204-9	Personal Identity Verification of Contractor Personnel	JAN 2011
52.204-19	Incorporation by Reference of Representations and Certifications.	DEC 2014
52.212-4	Contract Terms and Conditions--Commercial Items	JAN 2017
52.219-8	Utilization of Small Business Concerns	NOV 2016
52.219-9	Small Business Subcontracting Plan	JAN 2017
52.219-16	Liquidated Damages-Subcontracting Plan	JAN 1999
52.219-17	Section 8(a) Award	JAN 2017
52.223-2	Affirmative Procurement of Biobased Products Under Service and Construction Contracts	SEP 2013
52.223-12	Maintenance, Service, Repair, or Disposal of Refrigeration Equipment and Air Conditioners.	JUN 2016
52.228-5	Insurance - Work On A Government Installation	JAN 1997
52.232-18	Availability Of Funds	APR 1984
52.232-40	Providing Accelerated Payments to Small Business Subcontractors	DEC 2013
52.237-2	Protection Of Government Buildings, Equipment, And Vegetation	APR 1984
52.237-3	Continuity Of Services	JAN 1991
52.245-1 Alt I	Government Property (JAN 2017) Alternate I	APR 2012
52.245-2	Government Property Installation Operation Services	APR 2012
52.245-9	Use And Charges	APR 2012
52.246-25	Limitation Of Liability--Services	FEB 1997
52.251-1	Government Supply Sources	APR 2012
252.201-7000	Contracting Officer's Representative	DEC 1991
252.203-7000	Requirements Relating to Compensation of Former DoD Officials	SEP 2011
252.203-7001	Prohibition On Persons Convicted of Fraud or Other Defense-Contract-Related Felonies	DEC 2008
252.203-7002	Requirement to Inform Employees of Whistleblower Rights	SEP 2013
252.203-7003	Agency Office of the Inspector General	DEC 2012
252.203-7004	Display of Hotline Posters	OCT 2016
252.204-7000	Disclosure Of Information	OCT 2016
252.204-7003	Control Of Government Personnel Work Product	APR 1992
252.204-7004 Alt A	System for Award Management Alternate A	FEB 2014
252.204-7009	Limitations on the Use or Disclosure of Third-Party Contractor Reported Cyber Incident Information	OCT 2016

252.204-7012	Safeguarding Covered Defense Information and Cyber Incident Reporting	OCT 2016
252.204-7015	Notice of Authorized Disclosure of Information for Litigation Support	MAY 2016
252.205-7000	Provision Of Information To Cooperative Agreement Holders	DEC 1991
252.209-7004	Subcontracting With Firms That Are Owned or Controlled By The Government of a Country that is a State Sponsor of Terrorism	OCT 2015
252.211-7007	Reporting of Government-Furnished Property	AUG 2012
252.219-7003	Small Business Subcontracting Plan (DOD Contracts)--Basic	MAR 2016
252.223-7004	Drug Free Work Force	SEP 1988
252.223-7006	Prohibition On Storage, Treatment, and Disposal of Toxic or Hazardous Materials	SEP 2014
252.225-7002	Qualifying Country Sources As Subcontractors	DEC 2016
252.225-7012	Preference For Certain Domestic Commodities	DEC 2016
252.225-7021	Trade Agreements--Basic	DEC 2016
252.226-7001	Utilization of Indian Organizations and Indian-Owned Economic Enterprises, and Native Hawaiian Small Business Concerns	SEP 2004
252.227-7002	Readjustment Of Payments	OCT 1966
252.232-7010	Levies on Contract Payments	DEC 2006
252.242-7005	Contractor Business Systems	FEB 2012
252.243-7001	Pricing Of Contract Modifications	DEC 1991
252.243-7002	Requests for Equitable Adjustment	DEC 2012
252.244-7001	Contractor Purchasing System Administration	MAY 2014
252.245-7001	Tagging, Labeling, and Marking of Government-Furnished Property	APR 2012
252.245-7002	Reporting Loss of Government Property	APR 2012
252.245-7003	Contractor Property Management System Administration	APR 2012
252.245-7004	Reporting, Reutilization, and Disposal	SEP 2016
252.247-7021	Returnable Containers Other Than Cylinders	MAY 1995
252.247-7023	Transportation of Supplies by Sea	APR 2014
252.251-7001	Use Of Interagency Fleet Management System (IFMS) Vehicles And Related Services	DEC 1991

CLAUSES INCORPORATED BY FULL TEXT

52.204-21 BASIC SAFEGUARDING OF COVERED CONTRACTOR INFORMATION SYSTEMS (JUN 2016)

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

Covered contractor information system means an information system that is owned or operated by a contractor that processes, stores, or transmits Federal contract information.

Federal contract information means information, not intended for public release, that is provided by or generated for the Government under a contract to develop or deliver a product or service to the Government, but not including information provided by the Government to the public (such as on public Web sites) or simple transactional information, such as necessary to process payments.

Information means any communication or representation of knowledge such as facts, data, or opinions, in any medium or form, including textual, numerical, graphic, cartographic, narrative, or audiovisual (Committee on National Security Systems Instruction (CNSSI) 4009).

Information system means a discrete set of information resources organized for the collection, processing, maintenance, use, sharing, dissemination, or disposition of information (44 U.S.C. 3502).

Safeguarding means measures or controls that are prescribed to protect information systems.

(b) Safeguarding requirements and procedures.

(1) The Contractor shall apply the following basic safeguarding requirements and procedures to protect covered contractor information systems. Requirements and procedures for basic safeguarding of covered contractor information systems shall include, at a minimum, the following security controls:

(i) Limit information system access to authorized users, processes acting on behalf of authorized users, or devices (including other information systems).

(ii) Limit information system access to the types of transactions and functions that authorized users are permitted to execute.

(iii) Verify and control/limit connections to and use of external information systems.

(iv) Control information posted or processed on publicly accessible information systems.

(v) Identify information system users, processes acting on behalf of users, or devices.

(vi) Authenticate (or verify) the identities of those users, processes, or devices, as a prerequisite to allowing access to
organizational information systems.

(vii) Sanitize or destroy information system media containing Federal Contract Information before disposal or release for reuse.

(viii) Limit physical access to organizational information systems, equipment, and the respective operating environments to authorized individuals.

(ix) Escort visitors and monitor visitor activity; maintain audit logs of physical access; and control and manage physical access devices.

(x) Monitor, control, and protect organizational communications (i.e., information transmitted or received by organizational information systems) at the external boundaries and key internal boundaries of the information systems.

(xi) Implement subnetworks for publicly accessible system components that are physically or logically separated from internal networks.

(xii) Identify, report, and correct information and information system flaws in a timely manner.

(xiii) Provide protection from malicious code at appropriate locations within organizational information systems.

(xiv) Update malicious code protection mechanisms when new
releases are available.

(xv) Perform periodic scans of the information system and real-time scans of files from external sources as files are downloaded, opened, or executed.

(2) Other requirements. This clause does not relieve the Contractor of any other specific safeguarding requirements specified by Federal agencies and departments relating to covered contractor information systems generally or other

Federal safeguarding requirements for controlled unclassified information (CUI) as established by Executive Order 13556.

(c) Subcontracts. The Contractor shall include the substance of this clause, including this paragraph (c), in subcontracts under this contract (including subcontracts for the acquisition of commercial items, other than commercially available off-the-shelf items), in which the subcontractor may have Federal contract information residing in or transiting through its information system.

(End of clause)

52.212-5 CONTRACT TERMS AND CONDITIONS REQUIRED TO IMPLEMENT STATUTES OR EXECUTIVE ORDERS--COMMERCIAL ITEMS (JAN 2017)

(a) The Contractor shall comply with the following Federal Acquisition Regulation (FAR) clauses, which are incorporated in this contract by reference, to implement provisions of law or Executive orders applicable to acquisitions of commercial items:

(1) 52.203-19, Prohibition on Requiring Certain Internal Confidentiality Agreements or Statements (JAN 2017) (section 743 of Division E, Title VII, of the Consolidated and Further Continuing Appropriations Act, 2015 (Pub. L. 113-235) and its successor provisions in subsequent appropriations acts (and as extended in continuing resolutions)).

(2) 52.209-10, Prohibition on Contracting with Inverted Domestic Corporations (Nov 2015).

(3) 52.233-3, Protest After Award (AUG 1996) (31 U.S.C. 3553).

(4) 52.233-4, Applicable Law for Breach of Contract Claim (OCT 2004) (Public Laws 108-77 and 108-78 (19 U.S.C. 3805 note)).

(b) The Contractor shall comply with the FAR clauses in this paragraph (b) that the Contracting Officer has indicated as being incorporated in this contract by reference to implement provisions of law or Executive orders applicable to acquisitions of commercial items: (Contracting Officer check as appropriate.)

X (1) 52.203-6, Restrictions on Subcontractor Sales to the Government (Sept 2006), with Alternate I (Oct 1995) (41 U.S.C. 4704 and 10 U.S.C. 2402).

X (2) 52.203-13, Contractor Code of Business Ethics and Conduct (Oct 2015) (41 U.S.C. 3509).

____ (3) 52.203-15, Whistleblower Protections under the American Recovery and Reinvestment Act of 2009 (June 2010) (Section 1553 of Pub. L. 111-5). (Applies to contracts funded by the American Recovery and Reinvestment Act of 2009.)

X (4) 52.204-10, Reporting Executive Compensation and First-Tier Subcontract Awards (Oct 2016) (Pub. L. 109-282) (31 U.S.C. 6101 note).

___ (5) [Reserved]

X (6) 52.204-14, Service Contract Reporting Requirements (Oct 2016) (Pub. L. 111-117, section 743 of Div. C).

____ (7) 52.204-15, Service Contract Reporting Requirements for Indefinite-Delivery Contracts (Oct 2016) (Pub. L. 111-117, section 743 of Div. C).

X (8) 52.209-6, Protecting the Government's Interest When Subcontracting with Contractors Debarred, Suspended, or Proposed for Debarment. (Oct 2015) (31 U.S.C. 6101 note).

_____ (9) 52.209-9, Updates of Publicly Available Information Regarding Responsibility Matters (July 2013) (41 U.S.C. 2313).

____ (10) [Reserved]

____ (11)(i) 52.219-3, Notice of HUBZone Set-Aside or Sole-Source Award (NOV 2011) (15 U.S.C. 657a).

____ (ii) Alternate I (NOV 2011) of 52.219-3.

____ (12) (i) 52.219-4, Notice of Price Evaluation Preference for HUBZone Small Business Concerns (OCT 2014) (if the offeror elects to waive the preference, it shall so indicate in its offer) (15 U.S.C. 657a).

____ (ii) Alternate I (JAN 2011) of 52.219-4.

____ (13) [Reserved]

____ (14)(i) 52.219-6, Notice of Total Small Business Set-Aside (NOV 2011) (15 U.S.C. 644).

____ (ii) Alternate I (NOV 2011).

____ (iii) Alternate II (NOV 2011).

____ (15)(i) 52.219-7, Notice of Partial Small Business Set-Aside (June 2003) (15 U.S.C. 644).

____ (ii) Alternate I (Oct 1995) of 52.219-7.

____ (iii) Alternate II (Mar 2004) of 52.219-7.

X (16) 52.219-8, Utilization of Small Business Concerns (Nov 2016) (15 U.S.C. 637(d)(2) and (3)).

____ (17)(i) 52.219-9, Small Business Subcontracting Plan (Jan 2017) (15 U.S.C. 637(d)(4)).

____ (ii) Alternate I (Nov 2016) of 52.219-9.

____ (iii) Alternate II (Nov 2016) of 52.219-9.

____ (iv) Alternate III (Nov 2016) of 52.219-9.

____ (v) Alternate IV (Nov 2016) of 52.219-9.

____ (18) 52.219-13, Notice of Set-Aside of Orders (NOV 2011) (15 U.S.C. 644(r)).

X (19) 52.219-14, Limitations on Subcontracting (JAN 2017) (15 U.S.C. 637(a)(14)).

____ (20) 52.219-16, Liquidated Damages—Subcon-tracting Plan (Jan 1999) (15 U.S.C. 637(d)(4)(F)(i)).

____ (21) 52.219-27, Notice of Service-Disabled Veteran-Owned Small Business Set-Aside (NOV 2011) (15 U.S.C. 657f).

X (22) 52.219-28, Post Award Small Business Program Rerepresentation (July 2013) (15 U.S.C. 632(a)(2)).

____ (23) 52.219-29, Notice of Set-Aside for, or Sole Source Award to, Economically Disadvantaged Women-Owned Small Business Concerns (Dec 2015) (15 U.S.C. 637(m)).

____(24) 52.219-30, Notice of Set-Aside for, or Sole Source Award to, Women-Owned Small Business Concerns Eligible Under the Women-Owned Small Business Program (Dec 2015) (15 U.S.C. 637(m)).

X (25) 52.222-3, Convict Labor (June 2003) (E.O. 11755).

X (26) 52.222-19, Child Labor--Cooperation with Authorities and Remedies (Oct 2016) (E.O. 13126).

X (27) 52.222-21, Prohibition of Segregated Facilities (Apr 2015).

X (28) 52.222-26, Equal Opportunity (Sept 2016) (E.O. 11246).

X (29) 52.222-35, Equal Opportunity for Veterans (Oct 2015) (38 U.S.C. 4212).

X (30) 52.222-36, Equal Opportunity for Workers with Disabilities (July 2014) (29 U.S.C. 793).

X (31) 52.222-37, Employment Reports on Veterans (FEB 2016) (38 U.S.C. 4212).

X (32) 52.222-40, Notification of Employee Rights Under the National Labor Relations Act (Dec 2010) (E.O. 13496).

X (33)(i) 52.222-50, Combating Trafficking in Persons (March 2, 2015) (22 U.S.C. chapter 78 and E.O. 13627).

____ (ii) Alternate I (March 2, 2015) of 52.222-50 (22 U.S.C. chapter 78 and E.O. 13627).

X (34) 52.222-54, Employment Eligibility Verification (Oct 2015). (E. O. 12989). (Not applicable to the acquisition of commercially available off-the-shelf items or certain other types of commercial items as prescribed in 22.1803.)

X (35) 52.222-59, Compliance with Labor Laws (Executive Order 13673) (OCT 2016). (Applies at $50 million for solicitations and resultant contracts issued from October 25, 2016 through April 24, 2017; applies at $500,000 for solicitations and resultant contracts issued after April 24, 2017).

Note to paragraph (b)(35): By a court order issued on October 24, 2016, 52.222-59 is enjoined indefinitely as of the date of the order. The enjoined paragraph will become effective immediately if the court terminates the injunction. At that time, DoD, GSA, and NASA will publish a document in the Federal Register advising the public of the termination of the injunction.

____ (36) 52.222-60, Paycheck Transparency (Executive Order 13673) (OCT 2016).

____ (37)(i) 52.223-9, Estimate of Percentage of Recovered Material Content for EPA–Designated Items (May 2008) (42 U.S.C. 6962(c)(3)(A)(ii)). (Not applicable to the acquisition of commercially available off-the-shelf items.)

____ (ii) Alternate I (May 2008) of 52.223-9 (42 U.S.C. 6962(i)(2)(C)). (Not applicable to the acquisition of commercially available off-the-shelf items.)

____ (38) 52.223-11, Ozone-Depleting Substances and High Global Warming Potential Hydrofluorocarbons (June, 2016) (E.O. 13693).

____ (39) 52.223-12, Maintenance, Service, Repair, or Disposal of Refrigeration Equipment and Air Conditioners (June, 2016) (E.O. 13693).

_____ (40) (i) 52.223-13, Acquisition of EPEAT® Registered Imaging Equipment (Jun 2014) (E.O.s 13423 and 13514).

_____ (ii) Alternate I (OCT 2015) of 52.223-13.

_____ (41)(i) 52.223-14, Acquisition of EPEAT® Registered Televisions (Jun 2014) (E.O.s 13423 and 13514).

_____ (ii) Alternate I (Jun 2014) of 52.223-14.

____ (42) 52.223-15, Energy Efficiency in Energy-Consuming Products (Dec 2007) (42 U.S.C. 8259b).

____ (43)(i) 52.223-16, Acquisition of EPEAT[supreg]-Registered Personal Computer Products (OCT 2015) (E.O.s 13423 and 13514).

____ (ii) Alternate I (Jun 2014) of 52.223-16.

X (44) 52.223-18, Encouraging Contractor Policies to Ban Text Messaging While Driving (Aug 2011) (E.O. 13513).

____ (45) 52.223-20, Aerosols (June, 2016) (E.O. 13693).

____ (46) 52.223-21, Foams (June, 2016) (E.O. 13693).

____ (47)(i) 52.224-3, Privacy Training (JAN 2017) (5 U.S.C. 552a).

____ (ii) Alternate I (JAN 2017) of 52.224-3.

X (48) 52.225-1, Buy American--Supplies (May 2014) (41 U.S.C. chapter 83).

____(49) (i) 52.225-3, Buy American--Free Trade Agreements--Israeli Trade Act (May 2014) (41 U.S.C. chapter 83, 19 U.S.C. 3301 note, 19 U.S.C. 2112 note, 19 U.S.C. 3805 note, 19 U.S.C. 4001 note, Pub. L. 103-182, 108-77, 108-78, 108-286, 108-302, 109-53, 109-169, 109-283, 110-138, 112-41, 112-42, and 112-43.

_____ (ii) Alternate I (May 2014) of 52.225-3.

_____ (iii) Alternate II (May 2014) of 52.225-3.

_____ (iv) Alternate III (May 2014) of 52.225-3.

____ (50) 52.225-5, Trade Agreements (Oct 2016) (19 U.S.C. 2501, et seq., 19 U.S.C. 3301 note).

X (51) 52.225-13, Restrictions on Certain Foreign Purchases (June 2008) (E.O.'s, proclamations, and statutes administered by the Office of Foreign Assets Control of the Department of the Treasury).

____ (52) 52.225-26, Contractors Performing Private Security Functions Outside the United States (Oct 2016) (Section 862, as amended, of the National Defense Authorization Act for Fiscal Year 2008; 10 U.S.C. 2302 Note).

____ (53) 52.226-4, Notice of Disaster or Emergency Area Set-Aside (Nov 2007) (42 U.S.C. 5150

____ (54) 52.226-5, Restrictions on Subcontracting Outside Disaster or Emergency Area (Nov 2007) (42 U.S.C. 5150).

____ (55) 52.232-29, Terms for Financing of Purchases of Commercial Items (Feb 2002) (41 U.S.C. 4505, 10 U.S.C. 2307(f)).

____ (56) 52.232-30, Installment Payments for Commercial Items (Jan 2017) (41 U.S.C. 4505, 10 U.S.C. 2307(f)).

X (57) 52.232-33, Payment by Electronic Funds Transfer—System for Award Management (July 2013) (31 U.S.C. 3332).

____ (58) 52.232-34, Payment by Electronic Funds Transfer—Other than System for Award Management (July 2013) (31 U.S.C. 3332).

____ (59) 52.232-36, Payment by Third Party (MAY 2014) (31 U.S.C. 3332).

____ (60) 52.239-1, Privacy or Security Safeguards (Aug 1996) (5 U.S.C. 552a).

____ (61) 52.242-5, Payments to Small Business Subcontractors (JAN 2017)(15 U.S.C. 637(d)(12)).

____ (62)(i) 52.247-64, Preference for Privately Owned U.S.-Flag Commercial Vessels (Feb 2006) (46 U.S.C. Appx. 1241(b) and 10 U.S.C. 2631).

____ (ii) Alternate I (Apr 2003) of 52.247-64.

(c) The Contractor shall comply with the FAR clauses in this paragraph (c), applicable to commercial services, that the Contracting Officer has indicated as being incorporated in this contract by reference to implement provisions of law or Executive orders applicable to acquisitions of commercial items: (Contracting Officer check as appropriate.)

X (1) 52.222-17, Nondisplacement of Qualified Workers (May 2014) (E.O. 13495).

X (2) 52.222-41, Service Contract Labor Standards (MAY 2014) (41 U.S.C. chapter 67).

X (3) 52.222-42, Statement of Equivalent Rates for Federal Hires (MAY 2014) (29 U.S.C. 206 and 41 U.S.C. chapter 67).

X (4) 52.222-43, Fair Labor Standards Act and Service Contract Labor Standards--Price Adjustment (Multiple Year and Option Contracts) (MAY 2014) (29 U.S.C. 206 and 41 U.S.C. chapter 67).

_____ (5) 52.222-44, Fair Labor Standards Act and Service Contract Labor Standards--Price Adjustment (MAY 2014) (29 U.S.C 206 and 41 U.S.C. chapter 67).

_____ (6) 52.222-51, Exemption from Application of the Service Contract Labor Standards to Contracts for Maintenance, Calibration, or Repair of Certain Equipment--Requirements (MAY 2014) (41 U.S.C. chapter 67).

_____ (7) 52.222-53, Exemption from Application of the Service Contract Labor Standards to Contracts for Certain Services--Requirements (MAY 2014) (41 U.S.C. chapter 67).

X (8) 52.222-55, Minimum Wages Under Executive Order 13658 (DEC 2015) (E.O. 13658).

_____ (9) 52.222-62, Paid Sick Leave Under Executive Order 13706 (JAN 2017) (E.O. 13706).

X (10) 52.226-6, Promoting Excess Food Donation to Nonprofit Organizations (MAY 2014) (42 U.S.C. 1792).

_____ (11) 52.237-11, Accepting and Dispensing of $1 Coin (Sept 2008) (31 U.S.C. 5112(p)(1)).

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

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

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

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

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

(i) 52.203-13, Contractor Code of Business Ethics and Conduct (Oct 2015) (41 U.S.C. 3509).

(ii) 52.203-19, Prohibition on Requiring Certain Internal Confidentiality Agreements or Statements (JAN 2017) (section 743 of Division E, Title VII, of the Consolidated and Further Continuing Appropriations Act, 2015 (Pub. L. 113-235) and its successor provisions in subsequent appropriations acts (and as extended in continuing resolutions)).

(iii) 52.219-8, Utilization of Small Business Concerns (Nov 2016) (15 U.S.C. 637(d)(2) and (3)), in all subcontracts that offer further subcontracting opportunities. If the subcontract (except subcontracts to small business concerns) exceeds $700,000 ($1.5 million for construction of any public facility), the subcontractor must include 52.219-8 in lower tier subcontracts that offer subcontracting opportunities.

(iv) 52.222-17, Nondisplacement of Qualified Workers (MAY 2014) (E.O. 13495). Flow down required in accordance with paragraph (l) of FAR clause 52.222-17.

(v) 52.222-21, Prohibition of Segregated Facilities (Apr 2015).

(vi) 52.222-26, Equal Opportunity (Sept 2016) (E.O. 11246).

(vii) 52.222-35, Equal Opportunity for Veterans (Oct 2015) (38 U.S.C. 4212).

(viii) 52.222-36, Equal Opportunity for Workers with Disabilities (Jul 2014) (29 U.S.C. 793).

(ix) 52.222-37, Employment Reports on Veterans (Feb 2016) (38 U.S.C. 4212).

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

(xi) 52.222-41, Service Contract Labor Standards (May 2014), (41 U.S.C. chapter 67).

(xii) X (A) 52.222-50, Combating Trafficking in Persons (March 2, 2015) (22 U.S.C. chapter 78 and E.O. 13627).

_____ (B) Alternate I (March 2, 2015) of 52.222-50 (22 U.S.C. chapter 78 and E.O. 13627).

(xiii) 52.222-51, Exemption from Application of the Service Contract Labor Standards to Contracts for Maintenance, Calibration, or Repair of Certain Equipment--Requirements (May 2014) (41 U.S.C. chapter 67.)

(xiv) 52.222-53, Exemption from Application of the Service Contract Labor Standards to Contracts for Certain Services--Requirements (May 2014) (41 U.S.C. chapter 67)

(xv) 52.222-54, Employment Eligibility Verification (Oct 2015) (E. O. 12989).

(xvi)52.222-55, Minimum Wages Under Executive Order 13658 (Dec 2015) (E.O. 13658).

(xvii) 52.222-59, Compliance with Labor Laws (Executive Order 13673) (OCT 2016) (Applies at $50 million for solicitations and resultant contracts issued from October 25, 2016 through April 24, 2017; applies at $500,000 for solicitations and resultant contracts issued after April 24, 2017).

Note to paragraph (e)(1)(xvii): By a court order issued on October 24, 2016, 52.222-59 is enjoined indefinitely as of the date of the order. The enjoined paragraph will become effective immediately if the court terminates the injunction. At that time, DoD, GSA, and NASA will publish a document in the Federal Register advising the public of the termination of the injunction.

(xviii) 52.222-60, Paycheck Transparency (Executive Order 13673) (OCT 2016)).

(xix) (A) 52.224-3, Privacy Training (JAN 2017) (5 U.S.C. 552a).

(B) Alternate I (JAN 2017) of 52.224-3.

(xx) 52.222-62 Paid Sick Leave Under Executive Order 13706 (JAN 2017) (E.O. 13706).

(xxi) 52.225-26, Contractors Performing Private Security Functions Outside the United States (Oct 2016) (Section 862, as amended, of the National Defense Authorization Act for Fiscal Year 2008; 10 U.S.C. 2302 Note).

(xxii) 52.226-6, Promoting Excess Food Donation to Nonprofit Organizations. (May 2014) (42 U.S.C. 1792). Flow down required in accordance with paragraph (e) of FAR clause 52.226-6.

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

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

(End of clause)

52.217-8 OPTION TO EXTEND SERVICES (NOV 1999)

The Government may require continued performance of any services within the limits and at the rates specified in the contract. These rates may be adjusted only as a result of revisions to prevailing labor rates provided by the Secretary of Labor. The option provision may be exercised more than once, but the total extension of performance hereunder shall not exceed 6 months. The Contracting Officer may exercise the option by written notice to the Contractor within 30 days.

(End of clause)

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

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

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

(c) The total duration of this contract, including the exercise of any options under this clause, shall not exceed 5 years.
(End of clause)

52.219-17 SECTION 8(a) AWARD (JAN 2017)

(a) By execution of a contract, the Small Business Administration (SBA) agrees to the following:

(1) To furnish the supplies or services set forth in the contract according to the specifications and the terms and conditions by subcontracting with the Offeror who has been determined an eligible concern pursuant to the provisions of section 8(a) of the Small Business Act, as amended (15 U.S.C. 637(a)).

(2) Except for novation agreements, delegates to the MCBH, Regional Contracting Office-Hawaii the responsibility for administering the contract with complete authority to take any action on behalf of the Government under the terms and conditions of the contract; provided, however that the contracting agency shall give advance notice to the SBA before it issues a final notice terminating the right of the subcontractor to proceed with further performance, either in whole or in part, under the contract.

(3) That payments to be made under the contract will be made directly to the subcontractor by the contracting activity.

(4) To notify the MCBH, Regional Contracting Office-Hawaii Contracting Officer immediately upon notification by the subcontractor that the owner or owners upon whom 8(a) eligibility was based plan to relinquish ownership or control of the concern.

(5) That the subcontractor awarded a subcontract hereunder shall have the right of appeal from decisions of the cognizant Contracting Officer under the “Disputes” clause of the subcontract.

The offeror/subcontractor agrees and acknowledges that it will, for and on behalf of the SBA, fulfill and perform all of the requirements of the contract.

(c) The offeror/subcontractor agrees that it will not subcontract the performance of any of the requirements of this subcontract to any lower tier subcontractor without the prior written approval of the SBA and the cognizant Contracting Officer of the MCBH, Regional Contracting Office – Hawaii.

52.222-42 STATEMENT OF EQUIVALENT RATES FOR FEDERAL HIRES (MAY 2014)

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

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

OCCUPATIONAL TITLE	HOURLY PAY RATE	FRINGE BENEFIT
BAKER (7402 Grade 5)	$16.95	$2.15

CASHIER (2091 Grade 2)	$12.36	$1.56
COOK I (7404 Grade 4)	$15.14	$1.92
COOK II (7404 Grade 6)	$18.89	$2.39
DINING FACILITY LEADER(WG7408 Grade 8)	$23.32	$2.95
DISHWASHER (WG7408 Grade 2)	$13.43	$1.70
EQUIPMENT MAINTENANCE WORKER/ MECHANIC (4749 Grade 7)	$20.99	$2.66
FAST FOOD SHIFT LEADER(WG7408 Grade 4)	$16.79	$2.13
FOOD SANITATION SPECIALIST 1 & 2 (WG7408 Grade 3)	$15.14	$1.92
FOOD SERVICE WORKER (WG7408 Grade 2)	$13.43	$1.70
HEATING, REFRIGERATION AND AIR-CONDITIONING MECHANIC(4749 Grade 7)	$20.99	$2.66
JANITOR(WG7408 Grade 2)	$13.43	$1.70
LEAD WORKER(WG7408 Grade 4)	$16.79	$2.13
MESS ATTENDANT(WG7408 Grade 2)	$13.43	$1.70
POTS & PANS WASHER (WG7408 Grade 2)	$13.43	$1.70
SHIFT LEADER (WG7408 Grade 4)	$16.79	$2.13
STOREROOM KEEPER(6914 Grade 5)	$16.95	$2.15
TRUCK DRIVER (5703 Grade 4)	$16.79	$2.13

(End of clause)

52.222-62 PAID SICK LEAVE UNDER EXECUTIVE ORDER 13706 (JAN 2017)

(a) Definitions. As used in this clause (in accordance with 29 CFR 13.2)--

Child, domestic partner, and domestic violence have the meaning given in 29 CFR 13.2.

Employee--(1)(i) Means any person engaged in performing work on or in connection with a contract covered by Executive Order (E.O.) 13706; and

(A) Whose wages under such contract are governed by the Service Contract Labor Standards statute (41 U.S.C. chapter 67), the Wage Rate Requirements (Construction) statute (40 U.S.C. chapter 31, subchapter IV), or the Fair Labor Standards Act (29 U.S.C. chapter 8);

(B) Including employees who qualify for an exemption from the Fair Labor Standards Act's minimum wage and overtime provisions;

(C) Regardless of the contractual relationship alleged to exist between the individual and the employer; and

(ii) Includes any person performing work on or in connection with the contract and individually registered in a bona fide apprenticeship or training program registered with the Department of Labor's Employment and Training Administration, Office of Apprenticeship, or with a State Apprenticeship Agency recognized by the Office of Apprenticeship.

(2)(i) An employee performs ``on'' a contract if the employee directly performs the specific services called for by the contract; and

(ii) An employee performs ``in connection with'' a contract if the employee's work activities are necessary to the performance of a contract but are not the specific services called for by the contract.

Individual related by blood or affinity whose close association with the employee is the equivalent of a family relationship has the meaning given in 29 CFR 13.2.

Multiemployer plan means a plan to which more than one employer is required to contribute and which is maintained pursuant to one or more collective bargaining agreements between one or more employee organizations and more than one employer.

Paid sick leave means compensated absence from employment that is required by E.O. 13706 and 29 CFR part 13.

Parent, sexual assault, spouse, and stalking have the meaning given in 29 CFR 13.2.

United States means the 50 States and the District of Columbia.

(b) Executive Order 13706. (1) This contract is subject to E.O. 13706 and the regulations issued by the Secretary of Labor in 29 CFR part 13 pursuant to the E.O.

(2) If this contract is not performed wholly within the United States, this clause only applies with respect to that part of the contract that is performed within the United States.

(c) Paid sick leave. The Contractor shall--

(1) Permit each employee engaged in performing work on or in connection with this contract to earn not less than 1 hour of paid sick leave for every 30 hours worked;

(2) Allow accrual and use of paid sick leave as required by E.O. 13706 and 29 CFR part 13;

(3) Comply with the accrual, use, and other requirements set forth in 29 CFR 13.5 and 13.6, which are incorporated by reference in this contract;

(4) Provide paid sick leave to all employees when due free and clear and without subsequent deduction (except as otherwise provided by 29 CFR 13.24), rebate, or kickback on any account;

(5) Provide pay and benefits for paid sick leave used no later than one pay period following the end of the regular pay period in which the paid sick leave was taken; and

(6) Be responsible for the compliance by any subcontractor with the requirements of E.O. 13706, 29 CFR part 13, and this clause.

(d) Contractors may fulfill their obligations under E.O. 13706 and 29 CFR part 13 jointly with other contractors through a multiemployer plan, or may fulfill their obligations through an individual fund, plan, or program (see 29 CFR 13.8).

(e) Withholding. The Contracting Officer will, upon his or her own action or upon written request of an authorized representative of the Department of Labor, withhold or cause to be withheld from the Contractor under this or any other Federal contract with the same Contractor, so much of the accrued payments or advances as may be considered necessary to pay employees the full amount owed to compensate for any violation of the requirements of E.O. 13706, 29 CFR part 13, or this clause, including--

(1) Any pay and/or benefits denied or lost by reason of the violation;

(2) Other actual monetary losses sustained as a direct result of the violation; and

(3) Liquidated damages.

(f) Payment suspension/contract termination/contractor debarment. (1) In the event of a failure to comply with E.O. 13706, 29 CFR part 13, or this clause, the contracting agency may, on its own action or after authorization or by direction of the Department of Labor and written notification to the Contractor take action to cause suspension of any further payment, advance, or guarantee of funds until such violations have ceased.

(2) Any failure to comply with the requirements of this clause may be grounds for termination for default or cause.

(3) A breach of the contract clause may be grounds for debarment as a contractor and subcontractor as provided in 29 CFR 13.52.

(g) The paid sick leave required by E.O. 13706, 29 CFR part 13, and this clause is in addition to the Contractor's obligations under the Service Contract Labor Standards statute and Wage Rate Requirements (Construction) statute, and the Contractor may not receive credit toward its prevailing wage or fringe benefit obligations under those Acts for any paid sick leave provided in satisfaction of the requirements of E.O. 13706 and 29 CFR part 13.

(h) Nothing in E.O. 13706 or 29 CFR part 13 shall excuse noncompliance with or supersede any applicable Federal or State law, any applicable law or municipal ordinance, or a collective bargaining agreement requiring greater paid sick leave or leave rights than those established under E.O. 13706 and 29 CFR part 13.

(i) Recordkeeping. (1) The Contractor shall make and maintain, for no less than three (3) years from the completion of the work on the contract, records containing the following information for each employee, which the Contractor shall make available upon request for inspection, copying, and transcription by authorized representatives of the Administrator of the Wage and Hour Division of the Department of Labor:

(i) Name, address, and social security number of each employee.

(ii) The employee's occupation(s) or classification(s).

(iii) The rate or rates of wages paid (including all pay and benefits provided).

(iv) The number of daily and weekly hours worked.

(v) Any deductions made.

(vi) The total wages paid (including all pay and benefits provided) each pay period.

(vii) A copy of notifications to employees of the amount of paid sick leave the employee has accrued, as required under 29 CFR 13.5(a)(2).

(viii) A copy of employees' requests to use paid sick leave, if in writing, or, if not in writing, any other records reflecting such employee requests.

(ix) Dates and amounts of paid sick leave taken by employees (unless the Contractor's paid time off policy satisfies the requirements of E.O. 13706 and 29 CFR part 13 as described in 29 CFR 13.5(f)(5), leave shall be designated in records as paid sick leave pursuant to E.O. 13706).

(x) A copy of any written responses to employees' requests to use paid sick leave, including explanations for any denials of such requests, as required under 29 CFR 13.5(d)(3).

(xi) Any records reflecting the certification and documentation the Contractor may require an employee to provide under 29 CFR 13.5(e), including copies of any certification or documentation provided by an employee.

(xii) Any other records showing any tracking of or calculations related to an employee's accrual or use of paid sick leave.

(xiii) The relevant contract.

(xiv) The regular pay and benefits provided to an employee for each use of paid sick leave.

(xv) Any financial payment made for unused paid sick leave upon a separation from employment intended, pursuant to 29 CFR 13.5(b)(5), to relieve the Contractor from the obligation to reinstate such paid sick leave as otherwise required by 29 CFR 13.5(b)(4).

(2)(i) If the Contractor wishes to distinguish between an employee's covered and noncovered work, the Contractor shall keep records or other proof reflecting such distinctions. Only if the Contractor adequately segregates the employee's time will time spent on noncovered work be excluded from hours worked counted toward the accrual of paid sick leave. Similarly, only if the Contractor adequately segregates the employee's time may the Contractor properly refuse an employee's request to use paid sick leave on the ground that the employee was scheduled to perform noncovered work during the time he or she asked to use paid sick leave.

(ii) If the Contractor estimates covered hours worked by an employee who performs work in connection with contracts covered by the E.O. pursuant to 29 CFR 13.5(a)(1)(i) or (iii), the Contractor shall keep records or other proof of the verifiable information on which such estimates are reasonably based. Only if the Contractor relies on an estimate that is reasonable and based on verifiable information will an employee's time spent in connection with noncovered work be excluded from hours worked counted toward the accrual of paid sick leave. If the Contractor estimates the amount of time an employee spends performing in connection with contracts covered by the E.O., the Contractor shall permit the employee to use his or her paid sick leave during any work time for the Contractor.

(3) In the event the Contractor is not obligated by the Service Contract Labor Standards statute, the Wage Rate Requirements (Construction) statute, or the Fair Labor Standards Act to keep records of an employee's hours worked, such as because the employee is exempt from the Fair Labor Standards Act's minimum wage and overtime requirements, and the Contractor chooses to use the assumption permitted by 29 CFR 13.5(a)(1)(iii), the Contractor is excused from the requirement in paragraph (i)(1)(iv) of this clause and 29 CFR 13.25(a)(4) to keep records of the employee's number of daily and weekly hours worked.

(4)(i) Records relating to medical histories or domestic violence, sexual assault, or stalking, created for purposes of E.O. 13706, whether of an employee or an employee's child, parent, spouse, domestic partner, or other individual related by blood or affinity whose close association with the employee is the equivalent of a family relationship, shall be maintained as confidential records in separate files/records from the usual personnel files.

(ii) If the confidentiality requirements of the Genetic Information Nondiscrimination Act of 2008 (GINA), section 503 of the Rehabilitation Act of 1973, and/or the Americans with Disabilities Act (ADA) apply to records or documents created to comply with the recordkeeping requirements in this contract clause, the records and documents shall also be maintained in compliance with the confidentiality requirements of the GINA, section 503 of the Rehabilitation Act of 1973, and/or ADA as described in 29 CFR 1635.9, 41 CFR 60-741.23(d), and 29 CFR 1630.14(c)(1), respectively.

(iii) The Contractor shall not disclose any documentation used to verify the need to use 3 or more consecutive days of paid sick leave for the purposes listed in 29 CFR 13.5(c)(1)(iv) (as described in 29 CFR 13.5(e)(1)(ii)) and shall maintain confidentiality about any domestic abuse, sexual assault, or stalking, unless the employee consents or when disclosure is required by law.

(5) The Contractor shall permit authorized representatives of the Wage and Hour Division to conduct interviews with employees at the worksite during normal working hours.

(6) Nothing in this contract clause limits or otherwise modifies the Contractor's recordkeeping obligations, if any, under the Service Contract Labor Standards statute, the Wage Rate Requirements (Construction) statute, the Fair Labor Standards Act, the Family and Medical Leave Act, E.O. 13658, their respective implementing regulations, or any other applicable law.

(j) Interference/discrimination.

(1) The Contractor shall not in any manner interfere with an employee's accrual or use of paid sick leave as required by E.O. 13706 or 29 CFR part 13. Interference includes, but is not limited to--

(i) Miscalculating the amount of paid sick leave an employee has accrued;

(ii) Denying or unreasonably delaying a response to a proper request to use paid sick leave;

(iii) Discouraging an employee from using paid sick leave;

(iv) Reducing an employee's accrued paid sick leave by more than the amount of such leave used;

(v) Transferring an employee to work on contracts not covered by the E.O. to prevent the accrual or use of paid sick leave;

(vi) Disclosing confidential information contained in certification or other documentation provided to verify the need to use paid sick leave; or

(vii) Making the use of paid sick leave contingent on the employee's finding a replacement worker or the fulfillment of the Contractor's operational needs.

(2) The Contractor shall not discharge or in any other manner discriminate against any employee for--

(i) Using, or attempting to use, paid sick leave as provided for under E.O. 13706 and 29 CFR part 13;

(ii) Filing any complaint, initiating any proceeding, or otherwise asserting any right or claim under E.O. 13706 and 29 CFR part 13;

(iii) Cooperating in any investigation or testifying in any proceeding under E.O. 13706 and 29 CFR part 13; or

(iv) Informing any other person about his or her rights under E.O. 13706 and 29 CFR part 13.

(k) Notice. The Contractor shall notify all employees performing work on or in connection with a contract covered by the E.O. of the paid sick leave requirements of E.O. 13706, 29 CFR part 13, and this clause by posting a notice provided by the Department of Labor in a prominent and accessible place at the worksite so it may be readily seen by employees. Contractors that customarily post notices to employees electronically may post the notice electronically, provided such electronic posting is displayed prominently on any Web site that is maintained by the Contractor, whether external or internal, and customarily used for notices to employees about terms and conditions of employment.

(l) Disputes concerning labor standards. Disputes related to the application of E.O. 13706 to this contract shall not be subject to the general disputes clause of the contract. Such disputes shall be resolved in accordance with the procedures of the Department of Labor set forth in 29 CFR part 13. Disputes within the meaning of this contract clause include disputes between the Contractor (or any of its subcontractors) and the contracting agency, the Department of Labor, or the employees or their representatives.

(m) Subcontracts. The Contractor shall insert the substance of this clause, including this paragraph (m), in all subcontracts, regardless of dollar value, that are subject to the Service Contract Labor Standards statute or the Wage Rate Requirements (Construction) statute, and are to be performed in whole or in part in the United States.

(End of clause)

52.252-2 CLAUSES INCORPORATED BY REFERENCE (FEB 1998)

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

FAR Clauses: https://www.acquisition.gov/
http://farsite.hill.af.mil/vmfara.htm

DFARS Clauses: http://farsite.hill.af.mil/vmdfara.htm

(End of clause)

252.219-7009 SECTION 8(A) DIRECT AWARD (SEP 2007)

(a) This contract is issued as a direct award between the contracting office and the 8(a) Contractor pursuant to the Partnership Agreement between the Small Business Administration (SBA) and the Department of Defense. Accordingly, the SBA, even if not identified in Section A of this contract, is the prime contractor and retains responsibility for 8(a) certification, for 8(a) eligibility determinations and related issues, and for providing counseling and assistance to the 8(a) Contractor under the 8(a) Program. The cognizant SBA district office is:

San Diego District Office (SBA Code 0954)
500 W C St. Ste. 550
San Diego, CA 92101

The Severson Group, LLC. certification is is filed under case number: 306242 with an entrance date of 05/09/2014 and an exit date of 05/09/2023

(b) The contracting office is responsible for administering the contract and for taking any action on behalf of the Government under the terms and conditions of the contract; provided that the contracting office shall give advance notice to the SBA before it issues a final notice terminating performance, either in whole or in part, under the contract. The contracting office also shall coordinate with the SBA prior to processing any novation agreement. The contracting office may assign contract administration functions to a contract administration office.

(c) The 8(a) Contractor agrees that--

(1) It will notify the Contracting Officer, simultaneous with its notification to the SBA (as required by SBA's 8(a) regulations at 13 CFR 124.308), when the owner or owners upon whom 8(a) eligibility is based plan to relinquish ownership or control of the concern. Consistent with Section 407 of Pub. L. 100-656, transfer of ownership or control shall result in termination of the contract for convenience, unless the SBA waives the requirement for termination prior to the actual relinquishing of ownership and control; and

(2) It will not subcontract the performance of any of the requirements of this contract without the prior written approval of the SBA and the Contracting Officer.

(End of Clause)

252.219-7010 NOTIFICATION OF COMPETITION LIMITED TO ELIGIBLE 8(A) CONCERNS--PARTNERSHIP AGREEMENT (MAR 2016)

(a) Offers are solicited only from small business concerns expressly certified by the Small Business Administration (SBA) for participation in the SBA's 8(a) Program and which meet the following criteria at the time of submission of offer:

(1) The Offeror is in conformance with the 8(a) support limitation set forth in its approved business plan.

(2) The Offeror is in conformance with the Business Activity Targets set forth in its approved business plan or any remedial action directed by the SBA.

(3) If the competition is to be limited to 8(a) concerns within one or more specific SBA regions or districts, then the offeror's approved business plan is on the file and serviced by the SBA San Diego District Office located at:
550 West C Street Suite 550
San Diego, CA
Phone: 619-557-7250

[Contracting Officer completes by inserting the appropriate SBA District and/or Regional Office(s) as identified by the SBA.]

(b) By submission of its offer, the Offeror represents that it meets all of the criteria set forth in paragraph (a) of this clause.

(c) Any award resulting from this solicitation will be made directly by the Contracting Officer to the successful 8(a) offeror selected through the evaluation criteria set forth in this solicitation.

(d)(1) Agreement. A small business concern submitting an offer in its own name shall furnish, in performing the contract, only end items manufactured or produced by small business concerns in the United States or its outlying areas, unless--

(i) The SBA has determined that there are no small business manufacturers or processors in the Federal market place in accordance with FAR 19.502-2(c);

(ii) The acquisition is processed under simplified acquisition procedures and the total amount of this contract does not exceed $25,000, in which case a small business concern may furnish the product of any domestic firm; or

(iii) The acquisition is a construction or service contract.

(2) The The Severson Group, LLC [insert name of SBA's contractor] will notify the MCBH Regional Contracting Office [insert name of contracting agency] Contracting Officer in writing immediately upon entering an agreement (either oral or written) to transfer all or part of its stock or other ownership interest to any other party.

(End of clause)

252.232-7006 WIDE AREA WORKFLOW PAYMENT INSTRUCTIONS (MAY 2013)

(a) *Definitions.* As used in this clause—

"Department of Defense Activity Address Code (DoDAAC)" is a six position code that uniquely identifies a unit, activity, or organization.

"Document type" means the type of payment request or receiving report available for creation in Wide Area WorkFlow (WAWF).

"Local processing office (LPO)" is the office responsible for payment certification when payment certification is done external to the entitlement system.

(b) *Electronic invoicing.* The WAWF system is the method to electronically process vendor payment requests and receiving reports, as authorized by DFARS 252.232-7003, Electronic Submission of Payment Requests and Receiving Reports.

(c) *WAWF access.* To access WAWF, the Contractor shall—

(1) Have a designated electronic business point of contact in the System for Award Management at https://www.acquisition.gov; and

(2) Be registered to use WAWF at https://wawf.eb.mil/ following the step-by-step procedures for self-registration available at this web site.

(d) *WAWF training.* The Contractor should follow the training instructions of the WAWF Web-Based Training Course and use the Practice Training Site before submitting payment requests through WAWF. Both can

be accessed by selecting the "Web Based Training" link on the WAWF home page at https://wawf.eb.mil/

(e) *WAWF methods of document submission.* Document submissions may be via web entry, Electronic Data Interchange, or File Transfer Protocol.

(f) *WAWF payment instructions.* The Contractor must use the following information when submitting payment requests and receiving reports in WAWF for this contract/order:

(1) *Document type.* The Contractor shall use the following document type(s).

2 in 1 or Combo

(2) *Inspection/acceptance location.* The Contractor shall select the following inspection/acceptance location(s) in WAWF, as specified by the contracting officer.

Not applicable

(3) *Document routing.* The Contractor shall use the information in the Routing Data Table below only to fill in applicable fields in WAWF when creating payment requests and receiving reports in the system.

Routing Data Table

Field Name in WAWF	*Data to be entered in WAWF*
Pay Official DoDAAC	M67443
Issue By DoDAAC	M00318
Admin DoDAAC	M00318
Inspect By DoDAAC	M00318
Ship To Code	*Not applicable-Leave Blank*
Ship From Code	*Not applicable-Leave Blank*
Mark For Code	*Not applicable-Leave Blank*
Service Approver (DoDAAC)	*Not applicable-Leave Blank*
Service Acceptor (DoDAAC)	M00318/S002
Accept at Other DoDAAC	*Not applicable-Leave Blank*
LPO DoDAAC	M00318
DCAA Auditor DoDAAC	*Not applicable-Leave Blank*
Other DoDAAC(s)	*Not applicable-Leave Blank*

(4) *Payment request and supporting documentation.* The Contractor shall ensure a payment request includes appropriate contract line item and subline item descriptions of the work performed or supplies delivered, unit price/cost per unit, fee (if applicable), and all relevant back-up documentation, as defined in DFARS Appendix F, (e.g. timesheets) in support of each payment request.

(5) *WAWF email notifications.* The Contractor shall enter the e-mail address identified below in the "Send Additional Email Notifications" field of WAWF once a document is submitted in the system.

david.g.cunningham@usmc.mil

(g) *WAWF point of contact.*

(1) The Contractor may obtain clarification regarding invoicing in WAWF from the following contracting activity's WAWF point of contact.

Katrida Collier, 808-257-1262; e-mail: katrida.collier@usmc.mil

(2) For technical WAWF help, contact the WAWF helpdesk at 866-618-5988.

(End of clause)

252.232-7007 LIMITATION OF GOVERNMENT'S OBLIGATION (APR 2014)

(a) Contract line item(s) 0001 - 0003 is/are incrementally funded. For this/these item(s), the sum of $925,924.62 of the total price is presently available for payment and allotted to this contract. An allotment schedule is set forth in paragraph (j) of this clause.

(b) For items(s) identified in paragraph (a) of this clause, the Contractor agrees to perform up to the point at which the total amount payable by the Government, including reimbursement in the event of termination of those item(s) for the Government's convenience, approximates the total amount currently allotted to the contract. The Contractor is not authorized to continue work on those item(s) beyond that point. The Government will not be obligated in any event to reimburse the Contractor in excess of the amount allotted to the contract for those item(s) regardless of anything to the contrary in the clause entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT." As used in this clause, the total amount payable by the Government in the event of termination of applicable contract line item(s) for convenience includes costs, profit and estimated termination settlement costs for those item(s).

(c) Notwithstanding the dates specified in the allotment schedule in paragraph (j) of this clause, the Contractor will notify the Contracting Officer in writing at least ninety days prior to the date when, in the Contractor's best judgment, the work will reach the point at which the total amount payable by the Government, including any cost for termination for convenience, will approximate 85 percent of the total amount then allotted to the contract for performance of the applicable item(s). The notification will state (1) the estimated date when that point will be reached and (2) an estimate of additional funding, if any, needed to continue performance of applicable line items up to the next scheduled date for allotment of funds identified in paragraph (j) of this clause, or to a mutually agreed upon substitute date. The notification will also advise the Contracting Officer of the estimated amount of additional funds that will be required for the timely performance of the item(s) funded pursuant to this clause, for subsequent period as may be specified in the allotment schedule in paragraph (j) of this clause, or otherwise agreed to by the parties. If after such notification additional funds are not allotted by the date identified in the Contractor's notification, or by an agreed substitute date, the Contracting Officer will terminate any item(s) for which additional funds have not been allotted, pursuant to the clause of this contract entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT".

(d) When additional funds are allotted for continued performance of the contract line item(s) identified in paragraph (a) of this clause, the parties will agree as to the period of contract performance which will be covered by the funds. The provisions of paragraph (b) through (d) of this clause will apply in like manner to the additional allotted funds and agreed substitute date, and the contract will be modified accordingly.

(e) If, solely by reason of failure of the Government to allot additional funds, by the dates indicated below, in amounts sufficient for timely performance of the contract line item(s) identified in paragraph (a) of this clause, the Contractor incurs additional costs or is delayed in the performance of the work under this contract and if additional funds are allotted, an equitable adjustment will be made in the price or prices (including appropriate target, billing, and ceiling prices where applicable) of the item(s), or in the time of delivery, or both. Failure to agree to any such equitable adjustment hereunder will be a dispute concerning a question of fact within the meaning of the clause entitled "disputes."

(f) The Government may at any time prior to termination allot additional funds for the performance of the contract line item(s) identified in paragraph (a) of this clause.

(g) The termination provisions of this clause do not limit the rights of the Government under the clause entitled "DEFAULT." The provisions of this clause are limited to work and allotment of funds for the contract line item(s) set forth in paragraph (a) of this clause. This clause no longer applies once the contract if fully funded except with regard to the rights or obligations of the parties concerning equitable adjustments negotiated under paragraphs (d) or (e) of this clause.

(h) Nothing in this clause affects the right of the Government to this contract pursuant to the clause of this contract entitled "TERMINATION FOR CONVENIENCE OF THE GOVERNMENT."

(i) Nothing in this clause shall be construed as authorization of voluntary services whose acceptance is otherwise prohibited under 31 U.S.C. 1342.

(j) The parties contemplate that the Government will allot funds to this contract in accordance with the following schedule:

On execution of contract $925,924.62 is the available funds for the Period of Performance of May 16, 2018 – August 15, 2018. The remainder of the period of performance is planned to be incrementally funded NLT August 15, 2018.

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	May 16, 2018 – August 15, 2018	(b) (4)
0002	May 16, 2018 – August 15, 2018	
0003	May 16, 2018 – August 15, 2018	
Total	May 16, 2018 – August15, 2018	$925,924.62

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	August 16, 2018 – May 15, 2019	(b) (4)
0002	August 16, 2018 – May 15, 2019	
0003	August 16, 2018 – May 15, 2019	
Total	August 16, 2018 – May 15, 2019	$2,777,773.86

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001 - 0003	May 16, 2018 – August 15, 2018	(b) (4)
0001 - 0003	August 16, 2018 – May 15, 2019	
Total	May 15, 2018 – May 15, 2019	$3,703,698.48

(End of clause)

252.251-7000 ORDERING FROM GOVERNMENT SUPPLY SOURCES (AUG 2012)

(a) When placing orders under Federal Supply Schedules, Personal Property Rehabilitation Price Schedules, or Enterprise Software Agreements, the Contractor shall follow the terms of the applicable schedule or agreement and authorization. Include in each order:

(1) A copy of the authorization (unless a copy was previously furnished to the Federal Supply Schedule, Personal Property Rehabilitation Price Schedule, or Enterprise Software Agreement contractor).

(2) The following statement: Any price reductions negotiated as part of an Enterprise Software Agreement issued under a Federal Supply Schedule contract shall control. In the event of any other inconsistencies between an Enterprise Software Agreement, established as a Federal Supply Schedule blanket purchase agreement, and the Federal Supply Schedule contract, the latter shall govern.

(3) The completed address(es) to which the Contractor's mail, freight, and billing documents are to be directed.

(b) When placing orders under nonmandatory schedule contracts and requirements contracts, issued by the General Services Administration (GSA) Office of Information Resources Management, for automated data processing equipment, software and maintenance, communications equipment and supplies, and teleprocessing services, the Contractor shall follow the terms of the applicable contract and the procedures in paragraph (a) of this clause.

(c) When placing orders for Government stock on a reimbursable basis, the Contractor shall--

(1) Comply with the requirements of the Contracting Officer's authorization, using FEDSTRIP or MILSTRIP procedures, as appropriate;

(2) Use only the GSA Form 1948-A, Retail Services Shopping Plate, when ordering from GSA Self-Service Stores;

(3) Order only those items required in the performance of Government contracts; and

(4) Pay invoices from Government supply sources promptly. For purchases made from DoD supply sources, this means within 30 days of the date of a proper invoice (see also Defense Federal Acquisition Regulation Supplement (DFARS) 251.105). For purchases made from DoD supply sources, this means within 30 days of the date of a proper invoice. The Contractor shall annotate each invoice with the date of receipt. The Contractor's failure to pay may also result in the DoD supply source refusing to honor the requisition (see DFARS 251.102(f)) or in the Contracting Officer terminating the Contractor's authorization to use DoD supply sources. In the event the Contracting Officer decides to terminate the authorization due to the Contractor's failure to pay in a timely manner, the Contracting Officer shall provide the Contractor with prompt written notice of the intent to terminate the authorization and the basis for such action. The Contractor shall have 10 days after receipt of the Government's notice in which to provide additional information as to why the authorization should not be terminated. The termination shall not provide the Contractor with an excusable delay for failure to perform or complete the contract in accordance with the terms of the contract, and the Contractor shall be solely responsible for any increased costs.

(d) When placing orders for Government stock on a non-reimbursable basis, the Contractor shall—

(1) Comply with the requirements of the Contracting Officer's authorization; and

(2) When using electronic transactions to submit requisitions on a non-reimbursable basis only, place orders by authorizing contract number using the Defense Logistics Management System (DLMS) Supplement to Federal Implementation Convention 511R, Requisition; and acknowledge receipts by authorizing contract number using the DLMS Supplement 527R, Receipt, Inquiry, Response and Material Receipt Acknowledgement.

(e) Only the Contractor may request authorization for subcontractor use of Government supply sources. The Contracting Officer will not grant authorizations for subcontractor use without approval of the Contractor.

(f) Government invoices shall be submitted to the Contractor's billing address, and Contractor payments shall be sent to the Government remittance address specified below:

Contractor’s Billing Address (Mr. Robert Severson, 2218 Faraday Avenue #120, Carlsbad, CA 92008, Ph:760-550-9976):

Government Remittance Address (Eileen Keating Carnaggio, Ph: 808-257-1158, Regional Contracting Office Hawaii, 2nd Street, Bldg. 209, Marine Corps Base Hawaii, Kaneohe Bay, HI 96863-3063).

(End of clause)

Performance Work Statement (PWS)
Management and Mess Hall
Attendant (M&MA) Services for Marine Corps Base Hawaii (MCBH)

1. Vision Statement
To remain responsive to Marines needs for high-quality and nutritious meals.

1.1 Introduction
The contractor shall effectively plan, develop and execute a cost-effective Marine Corps Base Hawaii, Kaneohe Bay Food Service program while maintaining occupational proficiency for food service Marines (MOS 3381).

1.2 Mission
Safely serve fresh nutritious, wholesome, quality meals while complying with the Marine Corps expanding diversity of ethnic, cultural and nutritional requirements for our warfighter.

1.3 Background
The Director, Headquarters United States Marine Corps (USMC), Food Service and Subsistence Program is responsible for the overall food service operations for the Marine Corps.

The Contracting Officer (KO) will have overall contractual authority to the maximum extent practicable, consistent with law.

The Contracting Officers Representative (COR) and Technical Representative (TR) will function as the Installation Contracting Officer Representatives respectively.

The Quality Assurance Evaluator (QAE) will be tasked to assess and monitor contract performance.

The Installation Food Service Officer (FSO) or official designee will continue to function as a special staff officer within the military chain of command, advising commanders and coordinating efforts on all matters pertaining to MCBH Management and Mess Hall Attendant (M&MA) Services.

1.4 Scope
There are seven primary goals of the Marine Corps Base Hawaii, Management and Mess Hall Attendant (M &MA) Services Contract:

Goal 1. Provide high quality meals that meet or exceed the nutritional requirements in accordance with Fueled to Fight (F2F), and Marine Corps Base Hawaii Master Menu.
Goal 2. Provide meals that are prepared in accordance with (IAW) food safety standards.
Goal 3. Provide meals in a clean and pleasant establishment.
Goal 4. Provide meals in a timely fashion.
Goal 5. Provide capable and responsive food service and facility management.
Goal 6. Provide sustainment of Government Furnished Property.
Goal 7. Provide a training platform to Food Service Marines assigned to Management and Mess Attendant (M&MA) Mess Halls.

2. General Requirements
The base period of performance for Marine Corps Base Hawaii, Food Service Contract shall begin 01 March 2018 through 28 February 2019 with four option years.

The Contractor shall provide all management, personnel, tools, and supervision necessary to perform management, administrators, inventory control, ordering control, food preparation, mess attendant, food service workers, food preparation and serving equipment maintenance and repair, motor vehicle operation, cashiers at facilities associated within the Marine Corps Base Hawaii Food Service Program as defined in this Contract.
The Contractor shall perform to all standards and requirements described at the food service facilities listed herein.

A brief explanation of the various types of services required under this contract is listed below.

(1) Administrative Support and Clerical:
-Administrative Assistant (Technical Representative and Project Manager)
-Accounting Clerk II (Marine Corps Food Management Information System ((MCFMIS))/Point of Sale ((POS)) administrator)
-Accounting Clerk II (STORES Web/ SABRS administrator)
-Orders Clerk I (Common Logistics Command and Control ((CLC2S)) Orders Clerk/ PR Builder Orders Clerk)
-Secretary I

(2) Food Preparation and Mess Attendant Services:
-Baker
-Cook I
-Cook II
-Dishwasher
-Mess Attendants
-Food Service Worker

(3) General Services and Support Occupations:
-Janitor
-Laborer, Ground Maintenance
-Window Cleaner

(4) Landry, Dry-Cleaning, and Pressing:
-Presser, Machine, Wearing Apparel, Laundry

(5) Materials Handling and Packing:
-Store Worker I (Storeroom/Property/PR builder)

(6) Mechanics and Maintenance and Repair: (Food Preparation and Serving Equipment Maintenance and Repair)
-Electronics Technician Maintenance I
-General Maintenance Worker

(7) Transportation/Mobile Equipment:
-Truck driver, Light

(8) Miscellaneous:
-Cashier

Acronyms and terms which apply to Contract personnel, in the performance of their duties, at the food service facilities are contained in the Marine Corps Food Management Information Systems (MCFMIS) such as: Production Worksheet, Menu Scaled Recipe, Issues, Issue Summary, Pull Sheet, Menu Scaled Ingredient Labels, Post Meal Counts, Food Items and Recipe, and Daily Coat Analysis.

Acronyms and terms which apply to Contract personnel, in the performance of their duties, at the food service facilities are contained in the Department of Defense Single Stock Point for Military Specifications, Standards and Related Publications (DODSSP) Collection such as: Custodian Asset Report (CAR), Custodian Inventory Report (CIR), Mess Hall Equipment Replacement Record (MERR), National Stock Number (NSN), and Minor Property Report.

2.1. Non-Personal Services

The Government will neither supervise contractor employees nor control the method by which the contractor performs the required work under this contract. Under no circumstances will the Government assign tasks to, or prepare work schedules for, individual contractor employees. It shall be the responsibility of the contractor to manage its employees and to guard against any actions that are of the nature of personal services, or give the

perception of personal services. If the contractor believes that any actions constitute, or are perceived to constitute personal services, it shall be the contractor's responsibility to notify the KO immediately.

2.2. Business Relations

The contractor shall successfully integrate and coordinate all activity needed to execute the requirement. The contractor shall manage the timeliness, completeness, and quality of problem identification. The contractor shall provide corrective action plans, proposal submittals, timely identification of issues, and effective management of subcontractors. The contractor shall seek to ensure customer satisfaction and professional and ethical behavior of all contractor personnel.

2.3. Contract Administration and Management

Contractor managerial functions shall include at a minimum planning, organizing, directing and coordinating various aspects of a large institutional-style food service establishments.

Contractors will perform their duties alongside of military food service personnel. The Contractor shall comply with the Marine Corps Base Hawaii Master Menu and authorized changes, MCO P1011.42B (Armed forces Recipe Service), The Marine Corps Food Management and Information System (MCFMIS) and all authorized changes made by the Installation Food Service Officer/Food Technician. All food prepared in the food service facilities shall be prepared and stored in accordance with provisions contained in NAVMED P5010-1, Tri-Service Food Code (TSFC).

2.3.1. Contract Management

The contractor shall establish clear organizational lines of authority and responsibility to ensure effective management of the resources assigned to the requirement. The contractor must maintain continuity between TR and the contractor's corporate offices. Additionally, the contractor must maintain continuity between the support operations at local installations and the contractor's regional and/or district offices.

2.3.2. Contract Administration

The contractor shall establish processes and assign appropriate resources to effectively administer requirements. The contractor shall respond to Government requests for contractual actions in a timely fashion. The contractor shall have a single point of contact between the Government and Contractor personnel assigned to support the Marine Corps Base, Kaneohe Bay Food Service Contract. The contractor shall assign work effort and retain proper and accurate time keeping records of personnel assigned to work on the requirement.

2.3.3. Personnel Administration

The contractor shall provide the following management and support as required. The contractor shall provide for employees during designated Government non-work days or other periods where Government offices are closed due to weather or security conditions. The contractor shall maintain the currency of their employees by providing initial and refresher training as required to meet the PWS requirements. The contractor shall make all necessary travel arrangements for employees. The contractor shall provide necessary infrastructure to support contract requirements both on and off site. The contractor shall provide administrative support to employees in a timely fashion (time keeping, leave processing, pay, emergency needs).

2.3.4. Right of First Refusal

Upon award of the contract, the contractor and its subcontractors are required to offer those service employees that are employed under the predecessor contract, and whose employment will be terminated as a result of the award of the successor contract, a right of first refusal of employment under the contract in positions for which they are qualified. Therefore, the contractor shall comply with the Non-displacement of Qualified Workers clause 52.222-17 in this contract.

2.3.5. Insurance

Within 15 calendar days after award, the Contractor shall furnish to the Contracting Officer a certificate of insurance as evidence of the coverage in amounts not less than the minimums specified below and in accordance with the FAR 52.228-5, insurance – work on a government installation clause. This insurance must be maintained during the entire performance period.

The Certificate of Insurance shall provide for 30 calendar days written notice to the Contracting Officer by the insurance company prior to cancellation or material change in policy coverage.

- Comprehensive General Liability: $1 million per occurrence.
- Automobile Liability: $200K per person, $500K per occurrence for bodily injury, $20K per occurrence for property damage.
- Employee's Liability Coverage: $100K, expect in states where workers' compensation may not be written by private carriers.
- Worker's Compensation: As required by Federal and State workers' compensation and occupational disease statutes.
- Liability to Third Persons: in the amount of $1 million per claimant and $2 million per incident.
- Other as required by State Law.

2.4. Subcontract Management

The contractor shall be responsible for any subcontract management necessary to integrate work performed on this requirement and shall be responsible and accountable for subcontractor performance on this requirement. The prime contractor will manage work distribution to ensure there are no Organizational Conflict of Interest (OCI) considerations. Contractors shall add subcontractors to their team after receiving consent from the KO. Cross teaming may or may not be permitted.

2.4.1 Medical Requirements

The Contractor shall ensure that all personnel have a current Medical Certificate (DD form 2971) prior to starting work. All Contractor personnel shall be examined for evidence of tuberculosis. The medical screening shall be in accordance with NAVMED P5010-1 Tri-Service Food Code (TSFC), all forms will be maintained by the Contractor in accordance with Health Insurance Portability and Accountably Act (HIPAA) and the privacy act. The Contractor shall keep current, for Government inspections, a list of personnel employee on this contract including the expiration date of their DD form 2971.

2.4.2. Contract Employee Health

The Contractor shall comply with requirements of NAVMED P-5010-1 Tri-Service Food Code (TSFC). The Government reserves the right to remove or direct the Contractor to remove any employee that the Government believes may have a communicable disease. Removal of a contract employee because the employee may have a communicable disease shall not relieve the Contractor from responsibility to perform under this contract.

2.4.3. Emergency Medical Care

Only Emergency medical care is available at the Navel Regional Medical Clinic to the Contractor employees who require immediate medical treatment resulting from on-the-job injury. The Government on a reimbursable basis will provide emergency medical transportation to a community medical facility. Cost and reimbursement policy will be rendered by the KO.

The Contractor shall immediately report an occurrence of a job-related injury. The Contractor shall prepare an accident report and forward the original and one copy to the COR/ACOR within 4 hours.

2.5. Contractor Personnel

The Contractor shall provide an on-site Project Manager to be responsible for performance of the work. The Project Manager shall be on-site at least 70% of the operational time. In the absence of the supervisor, a lead worker shall be placed in charge and shall have supervision as his primary function during the times he is in charge.

During Mess hall operating hours, the Project Manager or Alternate shall be available to meet with the COR. at the mess hall, within 60 minutes of a call to meet. After close of the mess hall for the day, the Project Manager shall be available within 2 hours for discussions.

2.5.1. Conduct, Conflicts of Interest, and Other Issues

Contractor employees shall conduct themselves in a proper, efficient, courteous and businesslike manner.

The Contractor shall remove immediately from the site any individual whose continued employment is deemed by the Contracting Officer to be contrary to the public interest or inconsistent with the best interests of National Security.

The Contractor shall employee professionally and technically qualified personnel to perform the work specified and to ensure that the quality of services performed meet the performance standards specified.

The Contractor shall not employ off-duty quality assurance personnel or any individual who has received a persona non grata, nor any person who is an employee of the United States Government, when employment of that person would create a conflict of interest. The contractor shall not employ any person who is an employee of the Department of Defense, Military or Civilian. The Contractor shall not employ family members of Military food service personnel assigned or near the vicinity of the Food Service Facilities.

The Contractor is cautioned that off-duty/active personnel hired under this contract may be subject to permanent change of station orders, change in duty hours, or deployments, which could have an impact upon his/her staffing. Military Reservists and National Guard members may be subject to recall for active duty. Their absences at any time shall not constitute an acceptable excuse for non-performance under this contract.

A strike by the Contractor's employees does not constitute justification for non-performance of any part of this contract.

2.5.2. Contractor Personnel, Disciplines, and Specialties

The contractor shall accomplish the assigned work by employing and utilizing qualified personnel with appropriate combinations of education, training, and experience. The contractor shall match personnel skills to the work or task with a minimum of under/over employment of resources. The contractor shall ensure the labor categories as defined by the Wage Determination List under the Department of Labor, labor rates, and man-hours utilized in the execution of the Performance Work Statement (PWS) line items issued hereunder will be the minimum necessary to accomplish the work. The Contractor shall provide the necessary resources and infrastructure to manage, perform, and administer the contract.

The use of alcoholic beverages and illegal drugs, or incapacitating agents while on duty, is strictly forbidden. The contractor shall immediately remove and replace employees who are under the influence of such substances without causing a disruption in services.

2.6 Capable and Responsive Management and Staffing

The Contractor shall provide all requisite management resources and staffing needed to accomplish the work delineated in this PWS. Anticipating and planning for changes in the work environment, including changes in the demand for meals or other food services is a fundamental part of this management requirement.

2.6.1 Staffing Requirements

The contractor shall provide all staffing required to accomplish the work described in the PWS. The following are the minimum requirements for staffing. The contractor has the discretion to decide to provide additional staffing beyond what is listed below at no additional cost to the Government in order to meet the requirements of the PWS.

Required Jobs: Key Billets

-Project Manager (a person in charge of Mess Hall Operations and employees working under the company). It is mandatory for 1 full-time person to hold this position.
-MCFMIS Operator- places subsistence orders please see Section 5 on page 60 of the original solicitation. It is mandatory for 1 full-time person to hold this position.
- Production Chef (aka Head Chef/Executive Chef). It is mandatory for 1 full-time person to hold this position.
- Cooks I/II- enough to support the meals listed in 3.2 page 52. It is mandatory to have a minimum of 16 full-time personnel to hold these positions.
- Bakers- enough to support all meal listed in 3.2 page 52. It is mandatory to have a minimum of 3 full-time personnel to hold these positions.

- Maintenance Technicians- Works on all food service equipment in the facility. It is mandatory to have a minimum of 2 full-time personnel to hold these positions. Tasks may include and be combined with the requirements for the electrical maintenance and light truck driving duties.
- Accounting Clerk- STORES WEB/SABRS; Orders Clerk- PR Builder/CLC2S; and Secretarial duties. It is mandatory to have a minimum of 2 full-time personnel to fulfill these positions/responsibilities/duties.
-Cashiers. It is mandatory to have a minimum of 5 full-time personnel to hold these positions.
-Food Sanitation Specialist. It is mandatory to have a minimum of 41 total full-time personnel to fulfill these positions. These positions have the following job responsibilities/duties: Mess Attendant duties; Food Service Work duties; Janitorial duties; Window cleaning duties; Store Worker duties in the Storeroom (it is mandatory to have a minimum of 3 of the 41 full-time personnel assigned to this duty); Store Work duties in the Property room (it is mandatory to have a minimum of 2 of the 41 full-time personnel assigned to these duties; and Dishwashing duties (it is mandatory to have a minimum of 6 of the 41 full-time personnel assigned to this duty). Please note 3 dishwashers are required per scullery, and 2 scullery's are to be manned for all shifts with a 3rd scullery available for over-flow as needed.

2.6.1.1 Qualifications Requirements

The Contractor shall furnish, with the initial proposal, the names of the key personnel hired to perform work under this contract. The names are to be accompanied by a brief personal history statement including, but not limited to, a record of employment covering the immediately preceding year and other mess attendant related jobs.

b. Must possess the following experience, at a minimum:

1. The Project Manager: shall, within the past 10 years, have 8 years' experience; consisting of a minimum of 5 years supervisory experience, and 5 years management experience in volume food service providing complete meal service. The project manager must also have experience in government/commercial galley/kitchen and dining room facilities with equipment and operations equivalent to that involved in this contract.

(a) Military food service experience at a minimum with 10 years and pay grade of E-9, warrant, or commissioned officer may be credited as management experience for this position.

(b) If the proposed Project Manager is not currently working for your company, you must submit a clear written statement of commitment from the individual that he or she shall be available for work if the contract is awarded to your company.

(c) The most recent year of the 10 years must have been in a supervisory status that included planning, scheduling, and directing subordinate personnel in food service preparation and service.

(2). Marine Corps Food Service Information System (MCFMIS) Operator shall, within the past 10 years, have 5 years' experience; consisting of a minimum of 5 years supervisory experience, and 3 years management experience in volume food service providing complete meal service. The MCFMIS operator must also have experience in government/commercial galley/kitchen and dining room facilities with equipment and operations equivalent to that involved in this contract.

(a) Military food service experience at a minimum with 6 years and grade of E-6, warrant, or commissioned officer may be credited as management experience for this position.

(b) If the proposed MCFMIS Operator is not currently working for your company, you must submit a clear written statement of commitment from the individual that he or she shall be available for work if the contract is awarded to your company.

(c) The most recent year of the 3 years must have been in a status that included planning, scheduling, and directing subordinate personnel in food service preparation and service.

3. Production Chef – is the Head Chef/Executive Chef in Charge of all the areas production schedules, employees, and number of cooks assigned to include the Snack Line and Satellite Facility: Shall, within the past 10 years, have

5 years' experience in complete orders from steam tables, placing food on plates and serving customers at counters. Have grilled and garnished hamburgers or other meats such as steaks and chops. Grilled, cooked, and fried foods such as french fries, eggs, and pancakes. Perform simple food preparation work such as making sandwiches, carving meats, and brewing coffee. Take orders from customers and cooked foods requiring short preparation times, according to customer requirements. Clean food preparation equipment, work areas, and counters or tables. Also, possess knowledge in preparation of hot food items using sautéing, roasting and baking skills and performing work such as volume preparation of soups, salads, gravies and other foods constituting a snack line item. Possess knowledge of progressive cookery and high standard of quality for preparation and service of food.

(a) Military food experience at a minimum with 4 years and pay grade of E-5 or above may be credited as experience for this position.

(b) The contractor shall submit the name and detailed resume of the Production Chiefs to the Contracting Officer via the COR/ACOR within two (2) days after start of employment. It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in the position shall be identified (complete name resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of the any personnel changes.

4. Cook: Shall, within the past 5 years, have 3 years' experience functioning in every aspect of introductory food preparation, storage, cooking, baking, knife skills, weighing and measuring, production methods, presentation standards, garnishing techniques and serving. Qualifications required include basic skills in math and reading, ability to follow recipes, communicate, and work closely with others.

(a) Military food service experience at a minimum have 3 years in pay grade of E-5 or below may be credited as experience for this position.

(b) The contractor shall submit the name and detailed resume of cooks to the Contracting Officer via the COR/ACOR within two (2) days after the start of employment.

(c) It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in this position shall be identified (complete name and resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of any personnel changes.

5. Bakers: Shall have, within the past 10 years, 5 years' experience in volume preparation of baking goods. Must possess the ability to prepare breads, rolls, muffins, cookies, pies cakes, doughnuts, biscuits, and other pastries, including icings and frostings, according to established recipes. Prepares components, gelatins, custards, meat pies, fillings, and other finishes as required. Ability to prepare all types of baked goods. Cleans and maintains work areas, utensils, and equipment. (Experience shall include but not limited to pies, cakes, breads, rolls, biscuits, sweet rolls, doughnuts, icings, sauces, glazes, puddings, and gelatin products.)

(a) Military food service experience at a minimum have 5 years in pay grade of E-5 or above may be credited as experience for this position.

(b) The contractor shall submit the name and detailed resume of bakers to the Contracting Officer via the COR/ACOR within two (2) days after the start of employment.

(c) It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in this position shall be identified (complete name and resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of any personnel changes.

6. Maintenance Technician: Will fall under the purview of the contractor project manager. Repairman, in coordination with the Responsible Officer and Property Chief, will perform his/her duties alongside military food service personnel. The Contractor shall comply with the MCO P4450.7E Marine Corps Warehousing and authorized changes. All equipment maintenance in the mess hall shall be in accordance with provisions contained in Marine Corps Safety Program, OSHA and technical manual requirements.

(a) Must possess the following experience, at a minimum: 3-5 years' experience required; Ability to work a flexible work schedule, including weekends and holidays; Demonstrated knowledge of electrical and mechanical systems and instruments; Proficient use of basic electrical and mechanical troubleshooting instruments; Ability to read and understand warning and instruction labels; Follow written and oral instructions; Familiar with various welding techniques and procedures; and Food industry experiences a plus.

(b) The contractor shall submit the name and detailed resume of service repairman to the Contracting Officer via the COR/ACOR within two (2) days after the start of employment.

(c) It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in this position shall be identified (complete name and resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of any personnel changes.

2.6.1.1 KEY PERSONNEL

The personnel listed below are considered essential to the work being performed hereunder. Prior to substituting, removing, replacing, or diverting any of the specified individuals, the Contractor shall notify the Contracting Officer 15 working days in advance and shall submit a written request and justification (including proposed substitutions) in sufficient detail to permit evaluation of the impact on this Contract. The proposed substitution of personnel must meet or exceed the education, experience, and other technical requirements of the personnel being replaced. No change in personnel shall be made by the Contractor without the prior written consent of the Contracting Officer. However, in urgent situations, as determined or agreed to by the Contracting Officer, an oral request to substitute key personnel may be approved and subsequently ratified by the Contracting Officer in writing. Such ratification shall constitute the consent of the Contracting Officer required by this paragraph. The Contracting Officer will notify the Contractor within 10 working days after receipt of all required information of the decision on the substitution(s). In the event the proposed substitution of key personnel does not meet or exceed the education, experience, and other technical requirements of the personnel being replaced, the Government reserves the right to require continued performance of previously approved key personnel or to require substitution of acceptable replacements for the individuals specified below. The key personnel listed below may, with the consent of the contracting parties, be amended from time to time during the course of the Contract to either add or delete personnel as appropriate.

Name	Position/Labor Category
Jesus Guillen (PM)/Stockton Moragne (APM)	Project Manager (PM)/Assistant PM (APM)
LeAnna Rimerez	(MCFMIS) Operator
Ricardo Dixon	Production Chief
Cook I: Dylan Brooks; Cook II: Rene Silva	Cooks
Andre Stroh and Chantal Guillemot	Bakers
Herman Gonzalez and Tirso Soliven	Maintenance Technician

2.6.2 Contractor Manpower Reporting Language for Contract Performance Work Statements

"The contractor shall report ALL contractor labor hours (including subcontractor labor hours) required for performance of services provided under this contract for the Food Services via a secure data collection site. The contractor is required to completely fill in all required data fields using the following web address: http://www.ecmra.mil/.

Reporting inputs will be for the labor executed during the period of performance during each Government fiscal year (FY), which runs October 1 through September 30. While inputs may be reported any time during the FY, all data shall be reported no later than October 31 of each calendar year, beginning with 2017. Contractors may direct questions to the help desk at help desk at: http://www.ecmra.mil/"

2.6.3. Employee Breaks
Employee breaks (rest periods) shall not be taken during the periods of meal preparation, serving, or post meal periods without the approval of the Project Manager. Breaks shall be taken in designated areas only. Contract employee's breaks shall not interfere with contract employees performing services.

Contractor employees shall not loiter, congregate or sleep, in working or patron areas.

2.6.4. Shift Changes
Shift changes shall not interfere with normal operations of the food service facilities, to include serving of food and clean up after meals. Shift changes shall not occur during the serving of a meal during designated meal periods.

2.6.5. Contractor Personnel Meals
Personnel who are employed in the food service facilities under this contract may purchase meal while on duty and up to 30 minutes before or after their shift. The Contractor personnel dinning times shall not interfere with performance of this contract. The Standard meal portions will be available to the Contract employees. The rate charges shall be the Standard meal rate, as provided by the government in official correspondence.
The Contractor shall, before any meal consumed, pay for the meal with the cashier at the appropriate meal rate. Snacking, (consumption of food or drink without reimbursement to the government) is strictly prohibited.

Contractor employees eating Government substance at any time shall be required to pay for a complete meal. The Contractor shall develop a policy to discourage snacking. If snaking is observed, the contract employee will be charged by the period of the day in which the eating or drinking is observed. If any employee observed snacking does not have funds to pay for the meal, the Contractor shall be required to pay.

Consolidation of employee personal meals with Government food is prohibited. The Contractor shall provide a refrigerator(s) at the mess hall to store employee meals. Contract employees shall consume meals only in areas designated for eating, and at no time will the meals provided leave the facility.

2.7. Location and Hours of Work
Accomplishment of the results contained in this PWS requires work at food service facilities and other government facilities. Normal workdays for the food service facilities are Monday through Sunday to include Federal and State Holidays.

The Contractor Shall Provide Critical Management tools, labor, and transportation, necessary to perform services in:

(1) Anderson Hall, 1089 Seldon St. MCBH HI, 96863: is a full service dining facility to include carry out services.

(a) **Main Line/Specialty Bars,** (3) Serving Lines, Normal hours of operation:
Monday- Friday
- Breakfast: 0530-0730
- Lunch: 1030-1300
- Dinner: 1600-1800

Weekend &Holidays
- Breakfast Brunch: 0800-1100
- Dinner Brunch: 1500-1800

(b) **Snack Line,** (1) Serving Line
Monday-Friday
- Breakfast: 0600-0830
- Lunch: 1100-1300
- Dinner: 1600-1800

Weekend &Holidays
Closed

(2) Flight-Line, Bldg. 144 1st St. MCBH HI, 96863: (1) Serving line, is a convince style dining facility where all items are carry-out style. Patrons are authorized to dine-in.

Monday- Friday
- Breakfast: 0600-0830
- Lunch: 1100-1300
- Dinner: (as requested by the unit)
- Mid-Rations (as requested by the unit)

Weekends & Holidays
Closed

(3) Pu'uloa Range Training Facility (PRTF) Bldg. 200 MCB Ewa Beach HI, 96707: Provides a boxed/bag meals for Breakfast, Lunch, and Dinner to support training units. All boxed/bag meals will be transported from Anderson Hall to Pu'uloa Training Range Facility in a refrigerated vehicle, daily, or as range missions requires.
- Required hours: 0400- until operational training has come to a stop.

The Contractor Shall be responsible for performing all required daily listed within this contract. The services provided shall be in accordance with maintenance and sanitation standards established by federal, state, and county sanitation laws and regulations applicable to the State of Hawaii, and in accordance with provisions contained in NAVMED P-5010-1 Tri-Service Food Code (TSFC), or most current Department of Defense Order.

2.7.1. Extended Service Hours

Special and emergency situations (for example, accident and rescue operations, civil disturbances, weather warnings, base alerts) may necessitate a dining facility to operate on an extended basis of up to 24 hours per day. The contractor shall provide these services when required by the contracting officer. If this is requested orally, a written contract modification, setting forth the effort required, will be provided as soon as possible thereafter, but no later than (24) hours. Services may also be needed due to situations such as equipment failure, unscheduled power outages, and or closing of food service facilities for repairs, delays due to expected or unexpected troop movement and unanticipated extension of meal hours. These services will be used only in emergency situations. In addition, the Contractor shall provide services during Crisis declared by the National Command Authority or Overseas Combatant Commander. Upon notification by the contracting officer, the contractor shall perform special event services (Contingencies, Operational Readiness Exercises or Inspections, Facility operations on an extended basis up to 24 hours per day, etc.) as required.

The KO shall issue a unilateral change order citing the authority of this provision. When performance pursuant to such an order causes an increase in the Contractor's cost to perform any portion of the work under this contract, an equitable adjustment will be negotiated.

All services described under this paragraph must be approved by the KO prior to performance.

Contractor Personnel. The Contractor shall provide responsible worker personnel including management personnel to perform the duties as specified in the Performance Work Statement.

2.7.2. Rim of the Pacific (RIMPAC)

The Contractor shall provide additional Support for Anderson Hall in Support of Rim of the Pacific (RIMPAC). RIMPC, historically, is a biannual event (2018, 2020, 2022, 2024, etc...) hosted aboard Marine Corps Base (MCB) Hawaii. Multiple countries participate and are required to be supported for subsistence from Anderson Hall and such will result in increased amounts of patronage. A temporary increase in contractor support is required to support this operational readiness exercise. Assignment of support required personnel will be set forth by the Contractor and the COR/ACOR. The Government will provide the Contractor (60) days notification of RIMPAC.

Below is an example of the minimum support that will be required in support of RIMPAC:
2,500 additional force to be supported, this may fluctuate throughout the operation. The force flow of personnel will be provided to the Contractor.

Dates of Support 01 June- 31 October (training, build-up, and retrograde)
Support required: additional contracted cooks, and additional contracted mess attendants

Hours required: Full time employees, 40-hr week
Days required: Sunday-Monday, staggered schedule
Cooks will be assigned on a watch system in a way to maximize support during peak periods.

2.7.3. Strike/Contingency Plan.
Fourteen (14) days prior to the contract start date or prior to an eminent strike the Contractor shall provide to the Contracting Officer, for approval a strike contingency plan. The strike contingency plan shall include proposed procedures to notify the Government of a strike or intent to strike, plan of action to perform services outlined in the contract with minimum disruption of services to mess hall patrons, use of other personnel presently employed by the contractor, use of supervisory personnel and use of other sources of personnel.

3. Food Quality
The Contractor shall be responsible for providing consistently high quality meals that meet or exceed nutritional requirements in accordance with Fueled to Fight (F2F) color coding system at every meal. Foods shall be prepared and served in a manner that demonstrates advanced culinary skill and proficiency. Quality will be measured by the customer satisfaction ratings.

The Contractor shall prepare and store food in a way that protects it against cross contamination per the requirements of NAVMED P-5010-1 Tri-Service Food Code (TSFC).

3.1. Authorized Personnel to Subsist
The Contractor shall support all Military Personnel (meal card holders) whom are authorized to subsist at the government expenses. The enlisted members are the primary customers at all the food service facilities.

The Contractor shall support all secondary customers who are military and authorized personnel that wish to, and are granted permission to dine in the facility at their own expense.

Blanket authorization to feed civilians (i.e. federal employees, retires, dependents, guest, foreign military, etc.) is not authorized, and is contrary to congressional intent of appropriation. The Installation Commander may authorize only eligible personnel to subsist, on an exception/non-reoccurring basis. This authorization shall be forward to the Contractor at least (3) working days prior to the occasion.

The Contractor shall ensure only authorized individuals are served, per MCO 10110.14M, and current Department of Defense orders and directives.

3.2. Estimated Quantities
Estimated Meals per day. The estimated meals per day at each facility are based on (3) years of historical data. The Contractor shall provide the Management, personnel, tools, and supervision necessary to prepare, and serve all estimated Quantities daily with or without the assistance of Military Cooks.

Anderson Hall, bldg. 1089: Main Line, Specialty Line, and Snack Line (Monday-Friday)

Breakfast	Lunch	Dinner
High: 700	High: 1400	High: 1250
Low: 150	Low: 200	Low: 175
Average: 450	Average: 800	Average: 750

Anderson Hall, bldg. 1089: Main Line and Specialty Line, (Weekend & Holiday(s))

Breakfast Brunch:	Dinner Brunch
High: 775	High: 1100
Low: 100	Low: 100
Average: 400	Average: 600

Flight-Line, bldg. 144: (1) Serving Line (Monday- Friday)

Breakfast:	Lunch:	Dinner/Midrats:
High: 300	High: 400	High: 300

Low: 25	Low: 50	Low: 0
Average: 160	Average: 225	Average: 20

Pu'uloa Range Training Facility (PRTF), Bldg. 200: box/bag meals (Sunday- Monday)

Breakfast:	Lunch:	Dinner:
High: 800	High: 800	High: 800
Low: 0	Low: 0	Low: 0
Average: 200	Average: 200	Average: 50

3.2.1. Additional Portion Policy

Additional servings shall be provided to patrons upon request, after the customer has consumed the previous food portions received, and rejoined the serving line. The Contractor may offer a more liberal additional portions policy at their discretion keeping within the Daily Cost Analysis.

Additional portion(s) served will be consumed in the food service facility and will not be provided in a "to-go" container.

3.3. Menu Management

Contractor shall prepare and serve meals to a minimum of the baseline meal and menu requirements in accordance with Marine Corps Base Hawaii Master Menu and Fueled to Fight (F2F) and the contractor's menu management plan. The Contractor's Menu Management Plan will be approved 15 days after award of contract.

3.3.1. Menu Posting

The Contractor shall post the menu daily at each mess hall in such a way that will serve as advertisement for current and future menus. The Contractor shall post F2F program requirements. Contractor shall post menu and prices at the entrance to the dining facility serving area for all meals during the day before the start of the breakfast meal. The Contractor shall put meal information into the computer for maintaining the menu screens.

3.3.2. Menu Choices and Options

Main-Line entrees shall be served as the primary meal. A cyclic master menu will be used in all mess halls. Main-Line and Fast-Food meal options shall not be duplicated during a meal period and shall meet the menu requirements listed in the Marine Corps Base Hawaii, Master Menu. The Contractor is encouraged to provide innovative food items and menu selections that appeal to the Marine Corps diverse demographics.

The Contractor may provide meals as either self-served, (e.g., customers serve themselves), or served by Contractor employees, keeping within the Daily Cost Analysis.

Unless specifically stated otherwise herein, Main-Line, Specialty Line, and Fast-Food meal options shall be included during all meal periods.

The Contractor shall monitor the acceptability of menu items and eliminate items with low levels of customer acceptance. Where a menu item is changed the replacement item served shall be equal to or better than the item planned per the menu in terms of food quality, nutritional value, and customer acceptability.

3.3.3. Menu Changes and Enhancements

Contractor requests for changes to master menus may be considered on a one-time, temporary, or a permanent basis. The Contractor must submit requests to the Mess Hall Manger for all menu changes. One-time or temporary menu changes are approved or disapproved by the Mess Hall Manager. Requests for permanent menu changes are approved or disapproved by the COR/ACOR.

Temporary Menu Changes shall not exceed a period of 90 calendar days. Menu changes exceeding 90 calendar days are considered a Permanent Menu Change. One-time or temporary menu change requests shall be approved or disapproved within (7) calendar days by the Mess Hall Manager.

All requests for menu changes shall be provided by the Contractor at no additional cost to the Government. Menu changes shall be reported in the Contractors Monthly Management Report.

3.3.4. Menu Substitutions
The Contractor shall manage, inventory and issue the food items proposed within the MCBH Master Menu and Contractors menu plan in quantities sufficient to feed all customers for a given meal period. In such cases where the Contractor runs out of one or more menu items, the Contractor shall replace with an item deemed equal to or greater to the item being replaced, in terms of food cost, customer acceptance, food quality and nutrition. The Contractor shall maintain copies of all menu substitution, correspondence as part of the Daily Folder as stipulated in the MCFMIS SOP.

3.4. Special Requests/Services

3.4.1. Special Holiday Meals Requirements
On the Navy Birthday, Marine Corps Birthday, Thanksgiving Day, Christmas Day, and New Year's Day, the Installation Commander may authorize the sale of holiday meals to guests of military personnel and to civilian government employees.

The Contractor shall provide sufficient personnel and extension of meal hours in order to accommodate the increase of personnel in attendance, for all Special Holiday Meals listed.

Personnel may be authorized to eat the holiday meal in the mess hall on these days at the discretion of the Installation Commander. Personnel not authorized to subsist at government expense will be charged the applicable meal prices (including surcharge, if applicable). Holiday meal rates will be charged in accordance with Marine Corps Bulletin (MCB) 10110.10

The Contractor shall provide, at their expense, appropriate decorations, for the food services facilities in conjunction with Special Holiday Meals shown in below:
Special Holidays Type of Meal Menu Date
Navy Birthday Lunch or Dinner (13 OCT)
Marine Corps Birthday Lunch or Dinner (10 November)
Thanksgiving Day Lunch, Dinner or Dinner Brunch (4th Thursday in November)
Christmas Day Lunch, Dinner or Dinner Brunch Same as Marine Corps Birthday (25 December)
New Year's Day Lunch or Dinner (Not designated 1 January)

3.4.2. Themed Meal Requirements
The Contractor shall provide themed meals to reflect the celebratory occasions. The Contractors shall provide, at their expense, appropriate decorations, for the food service facilities in conjunction with celebratory occasions listed below:

Themed Meal Type of Meal Theme Menu Date
Birthday of Martin Luther King, Jr. Lunch or Dinner Celebration of the life and accomplishments of Martin Luther King, Jr. (Not designated, Third Monday in January)
African-American History Month Lunch or Dinner African-American Heritage (Not designated Month of February)
Women's History Month Lunch or Dinner Women's Heritage (Not designated Month of March)
Days of Remembrance Lunch or Dinner Remembering victims of the Holocaust (Not designated April or May)
Asian Pacific Heritage Month Lunch or Dinner Asian Pacific Heritage (Not designated Month of May)
Women's Equality Day Lunch or Dinner Women's Heritage (Not designated 26 August)
National Hispanic Heritage Month Lunch or Dinner Hispanic Heritage (Not designated 15 September 15 October)
Native American Heritage Month Lunch or Dinner Native American Heritage (Not designated Month of November)

3.4.3. Mess Deck Support
The Contractor shall provide mess deck requests and coordinate schedules to ensure there is no double booking for the specialty deck side. The Contractor shall set up and tear down the tables and serving areas in order to meet the unit's request. If the number of personnel exceed 60 PAX the contractor shall open an additional scullery.

3.4.4. Recreational Meals Requirements

The Contractor shall provide Recreational Meals to Marine Corps units participating in family day events, sports day events, and other similar authorized functions. The baseline menu requirements for Recreational Meals are provided in the Marine Corps Base Hawaii, Master Menu. The Contractor shall provide clean/sanitize serving equipment on a loaned basis. The Contractor shall transport the meals and clean/sanitize serving equipment as far as the mess hall loading dock and assist with the loading of the meals and serving equipment onto vehicles, if needed.

Requests for Recreational Meal support shall be submitted to the Mess Hall Manager for approval at least (7) calendar days in advance. Upon approval by the Mess Hall Manager, and Project Manager the Contractor shall proactively coordinate Recreational Meal requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date. All food containers shall be labeled across the top of the container lid with the following: **Mess hall number; date/time prepared; number of servings; the statement, "Discard contents within four hours; and the initials of the person preparing the meal.**

3.4.5. Box Meals Requirements

The Contractor shall provide Box Meals to requesting units. Box Meals shall be available for pick up at the mess hall requested from by the unit. A Box Meal may be requested for the Breakfast, Lunch, Dinner, or Midnight Rations meal (Mid-Rats). The Contractor shall transport the meals as to far as the Pu'uloa Range, Bldg. 200, and assist with the loading and unloading of the meals onto and off vehicles to appropriate refrigeration.

Minimum Box Meal requirements are provided in the Marine Corps Base Master Menu. Alternatives, if proposed, should accommodate the recommendations for box meals provided in the NAVMED P5010-1 Tri-Service Food Code (TSFC), and in accordance with the Fueled to Fight (F2F) program.

Requests for Box Meal support shall be submitted to the Program Manager for approval at least (3) calendar days in advance. Upon approval by the Program Manager the Contractor shall proactively coordinate Box Meal requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date.

All box meals shall be labeled across the top of the container lid with the following: **Mess hall number; date/time prepared; number of servings; the statement, "Discard contents within four hours; and the initials of the person preparing the meal.**

3.4.6. Remote Site Meal Requirements

The Contractor shall provide meals for units participating in field exercises and other events when meals are required away from the mess hall, only after approval of Mess Hall Manager. This effort is commonly referred to as Remote Site Feeding. Remote Site Feeding meals shall be the same as those provided from the regular cycle menu at the mess hall where the meals are ordered and picked up from. The Government will provide food and beverage containers, transportation, drivers, and the requisite personnel needed to transport and to serve the meals at the remote site. The Contractor shall be responsible for preparing the meals and transferring the meals requested into the meal containers. The Contractor shall provide sufficient condiments for the number of meals. The Contractor shall transport the meals as far as the mess hall loading dock and assist with the loading of the meals onto vehicles, if needed.

The Contractor shall sufficiently heat or chill the food and beverage containers. Contractor shall ensure food remains outside of the Time/Temperature Control for Safety (TCS) (between 41F and 135F) until time of pickup. All food containers shall be labeled across the top of the container lid with the following: **Mess hall number; date/time prepared; number of servings; the statement, "Discard contents within four hours; and the initials of the person preparing the meal.**

The Contractor shall clean and sanitize the meal containers used to transport the food, and the utensils used to serve the food, both before and after use.
Units requesting meals for Remote Site Feeding may request to borrow serving utensils and other similar items to serve meals away from the mess hall. The Contractor shall provide such items on a temporary loaned basis.

Requests for Remote Site Meal support shall be submitted to the Mess Hall Manager for approval at least (5) calendar days in advance. Upon approval by the Mess Hall Manager and Project Manager the Contractor shall proactively coordinate Remote Site Meal support requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date.

3.4.7. Hot and Cold Beverage Support

Hot and Cold Beverage Support is occasionally required by units, and is typically provided to Marines engaged in rigorous outdoor activity. The requirements for Hot and Cold Beverage Support: Units requesting this support shall provide insulated containers for storing and transporting the beverages. The Contractor shall fill the containers with the requested number of Hot and Cold Beverage Support rations, and provide appropriate disposable cups, at their expense, in quantities sufficient to support the number of rations requested. The Contractor shall clean and sanitize the beverage containers before and after use.

3.4.8. Fruit Support for Conditioning Hikes

Fruit and beverage support is occasionally required by units, and is typically provided to Marines engaged in conditioning hikes as required. Units requesting this support will provide a Unit Letter of Instruction to the Mess Hall Manager for approval at least (10) calendar days in advance. Upon approval by the Mess Hall Manager and Project Manager the Contractor shall proactively coordinate Hike support requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date. Hike support is non-reimbursable to the facilities and is only used for hikes over 3 miles. There are no monetary credits for conditioning hikes.

4. Service Quality

The Contractor shall be responsible for providing consistently high levels of service quality. Food service staff shall be attentive and accommodating to customer needs, while consistently maintaining a respectful, pleasant, and courteous demeanor towards customers.

The Contractor's operation shall be conducted in such a manner to prevent attractions of insect, vermin and rodents. The Contractor shall comply with pest control measures prescribed in NAVMED P5010-1 Tri-Service Food Code (TSFC) and in connection with the Facilities Rodent Control Program for the installation. Indications of infestation of vermin, rodents or pets shall be reported to the COR by the Contractor.

4.1. Quality Control

The Contractor shall develop a Quality Control Plan (QCP) and maintain an effective quality control program to ensure services are performed in accordance with the contract and this PWS. The Contractor shall develop and implement procedures to identify, prevent, and ensure non-recurrence of defective services. The Contractors QCP is the means by which they assure themselves that their work complies with the requirement of the contract.

The QCP (which was submitted with the proposal) will be accepted by the Government at the time of the award of the contract. . The Contracting Officer may notify the Contractor of required modifications to the plan during the period of performance. The Contractor then shall coordinate suggested modifications and obtain acceptance of the plan by the Contracting Officer. Any modifications to the program during the period of performance shall be provided to the Contracting Officer for review no later than 10 working days prior to effective date of the change. The QCP shall be subject to the Governments review and approval. The Government may find the QCP "unacceptable" whenever the Contractors procedures do not accomplish quality control objective(s). The Contractor shall revise the QCP within 10 working days from receipt of notice that QCP is found "unacceptable."

4.1.2 Quality Control Plan

The Contractor’s QCP shall provide top Contractor management with an effective and efficient means of identifying and correcting problems throughout the entire scope of operations.

The QCP shall include:

(1) A description of the Contractor’s quality control system. The system must cover all contract services, specify work to be inspected on either a scheduled or unscheduled basis, and describe how inspections are to be conducted.

(2) The name(s) and qualifications of the individual(s) responsible for performing the quality control inspections, the extent of their authority, and a list of any other functions the individual(s) performs concurrently with the QC work which may adversely affect the level of quality.

(3) Provisions for recording the results of inspections and for recording any corrective action taken.

(4) Provisions to update and revise the QCP during the performance of the contract.

A file of all Quality Control inspections, both performed and scheduled, inspection results, and dates and details of corrective actions taken shall be maintained by the Contractor through the term of this contract. The file shall be the property of the Government and made available to the Contracting Officer during regular working hours. The file shall be turned over to the Contracting Officer within 10 working days of completion/termination of the contract.

The Contractor shall submit to the Contracting Officer a revised QCP for approval within seven calendar days of any change.

Each phase of the services rendered under this contract is subject to Government inspection, during the Contractor's operations and after completion of the work. The Government's Quality Assurance Surveillance Program is not a substitute for Quality Control by the Contractor. All findings of unsatisfactory or non-performed work will be administered in accordance with the PWS paragraph entitled, "CONSEQUENCES OF CONTRACTOR'S FAILURE TO PERFORM REQUIRED SERVICES". All costs associated with rework are the responsibility of the Contractor. The Government reserves the right to choose the inspection methods to be used in implementing its Quality Assurance Program and to vary the inspection methods utilized during the work without notice to the Contractor.

The Contractor shall meet the Government's representative at the discretion of the Contracting Officer. A mutual effort will be made to resolve all problems identified. The written minutes of these meetings, prepared by the Contractor, shall be signed by the Contractor's representative and the Government's representative. Should the Contractor not concur with the minutes, the Contractor shall state, in writing, to the Contracting Officer any areas of disagreement.

The project manager shall be required to meet at least weekly with the COR/ACOR, for performance evaluation meetings, until full implementation of contracting services of the mess hall. The project manager, mess hall managers or assistant mess hall managers shall be required to meet at least twice per month with the COR/COR/ACOR and other mess hall managers; for Food Service Management meetings, to discuss food service issues and upcoming events.

In addition to inspections of contractor performance by the COR/ACOR, Preventive Medicine personnel will also inspect for compliance with sanitary standards established in the most current edition of NAVMED P5010-1 Tri-Service Food CODE (TSFC). The cleanliness of spaces and related equipment will be measured by the Food Service Sanitation Inspection, NAVMED 6240/1 Form. Defects will be reported to the COR/ACOR in writing within 24 hours after the inspection.

Sanitation discrepancies identified during inspections require immediate correction. Sanitation discrepancies may be cause for shutdown of the facility until required sanitation standards are restored. Failures, which are determined to be the fault of the Contractor, shall result in a deduction for nonperformance during the period in which the mess hall is shutdown.

4.1.3. Customer Comments

Meal Comment Cards shall be provided by the Contractor for mess hall patrons to comment on various aspects of their meal experience, such as the quality, quantity and other services. In addition to the Meal Comment Cards received, the Contractor shall address information provided to the government via the Defense Information System Agency (DISA) Interactive Customer Evaluation (ICE) system, as a feedback tool to improve customer satisfaction. Additional information about the DISA ICE system is provided at: http://ice.disa.mil/

To ensure customer satisfaction, the Contractor Shall conduct customer surveys and solicit customer comments in accordance with the Contractor's Quality Control Plan (QCP). The contractor shall distribute customer service forms, collect the forms and respond to customer comments when requested by the COR/ACOR. The completed customer service forms will be the property of the Government and will be turned over to the COR/ACOR upon collection. The contractor shall encourage customer comments.

4.4 Food Safety and Sanitation

The Contractor shall implement a Food Safety and Sanitation Plan and employ strict enforcement measures to ensure compliance in accordance with NAVMED P-5010-1 Tri-Service Food Code (TSFC) and coordinate and provided a cleaning schedule to the COR/ACOR. The Contractor's sanitary producers shall meet or exceed the requirements listed in the NAVMED P5010-1 Tri-Service Food Code (TSFC).

4.4.1. Sanitation Training

Contractor employees will attend and teach training classes in the principles and practices of personal hygiene and food service sanitation to both Contractor Employees, and the Government. The Government shall conduct these courses at the Navy Preventive Medicine classroom at Pearl Harbor. Contractor personnel shall also receive on-the-job training during working hours and be supervised until qualified to perform the work assigned. All Contractor personnel shall attend an 8 hours initial Sanitation Training course and a 4 hours annual refresher-training course in food service sanitation as a minimum. All contractor training records shall be made available for Government inspection upon request by inspecting parties.

Yearly refresher training in personal hygiene and food service sanitation shall be provided by the Contractor to prevent food borne illnesses. These training sessions shall be coordinated by the Contractor with the COR to allow the Contractor time to shift workers accordingly.

All Contractor supervisory personnel shall have successfully completed, as evidenced by certificate, a formal food service sanitation training program that meets the minimum requirements of Chapter I of the Naval Preventive Medicine Manual. Certificates shall be submitted to the Contracting Officer 10 days prior to contract start. Certificates shall be renewed annually and submitted to the COR on the contract anniversary date.

4.4.2. Inspections

The performance and quality of work delivered by the Contractor, including services rendered and any documentation or written material compiled, shall be subject to inspection, review, and acceptance by the Government in accordance with inspection clause in this contract.

(a) Work performed under this contract is subject to inspection by State and Federal Government Regulatory agencies including Preventive Medicine personnel.

(b) The Contractor shall cooperate with regulatory agencies and shall provide personnel to accompany the agency inspection or review teams. Contractor personnel shall be knowledgeable concerning the work being inspected, and participate in responding to all requests/inquiries for information, inspection or review findings by regulatory agencies

4.4.3 Sanitation Inspections

The performance and quality of work delivered by the Contractor, including services rendered and any documentation or written material compiled, shall be subject to inspection, review, and acceptance by the Government.

Each food service facility shall be subject to periodic inspections conducted by Navy Environmental and Preventive Medicine Unit (NEPMU). NEPMU inspections are designed to detect violations of food safety and sanitation standards, and to ensure that the mess halls are managed in a safe and sanitary manner. NEPMU sanitation inspections assess violations of food safety and sanitation standards as either a Critical, or Non-Critical Violation.

Appropriate corrective action must be taken to correct any stated violation in accordance with timelines stipulated in the NAVMED P-5010-1 Tri-Service Food Code (TSFC).

In addition to inspection of contractor performance by the COR/ACOR, The Government will also perform inspections from W.P.t Hill Inspection Team, Western Pacific Food Management Team (WPFMT), Marine Corps Installation Pacific (MCIPAC) Technical Inspections, and Base Food Service, Hawaii Quality Assurance Evaluations (QAE). These inspections are performance based, and the Contractor shall comply. Defects or discrepancies will be reported to the COR/ACOR in writing (24) hours after the inspection. A Government inspection checklist will be provided to the Contractor by the Government.

A description of corrective actions taken to correct the discrepancies is required in writing to the COR/ACOR within three days after inspection the inspection is conducted. If the mess hall receives a total score less than 85% the Contractor shall immediately notify the COR/ACOR verbally upon completion of the sanitation inspection.

4.4.4. Food-Borne Illnesses

In the event of an outbreak or possible outbreak of food-borne illness, the Government will conduct a thorough investigation of the cause of the outbreak. This will require unrestricted access to employees, mess halls, food storage areas, and equipment for the purpose of microbiological testing and screening in accordance with NAVMED P-5010-1 Tri-Service Food Code (TFSC).

The Contractor shall immediately notify the TR and base/installation Food Service Officer of any situation or condition of a suspected case of food-borne illness. When a food-borne illness is suspected, food shall not be discarded until directed by the local military medical authority.

The Contractor will not be reimbursed for costs or expenses incident to a food-borne illness, when the Government investigation of a food-borne illness, or suspected food-borne illness, where the illness is caused by the Contractor.

4.4.5. Pest Control

The Government will be responsible for the application of pesticides, if such treatments are deemed necessary. The Contractor shall provide the necessary management and labor resources required to safeguard mess hall personnel, mess hall patrons, and mess hall property from contamination that might result from the application of pesticides in the mess halls.

If insecticide fogging is deemed necessary by the Government, the Contractor shall comply with all local guidance that pertains to any pre-fogging and post-fogging actions required in accordance with NAVMED P-5010-1 Tri-Service Food Code (TSFC).

4.5. Consequences of Contractor's Failure to Perform Required Services

The Contractor shall perform all of the contract requirements. The Government will apply one or more of the surveillance methods mentioned below and will deduct an amount from the Contractor's invoice or otherwise withhold payment for unsatisfactory or non-performed work. The Government reserves the right to change surveillance methods at any time during the contract without notice to the Contractor.

(a) Surveillance Methods: The Government may apply any surveillance method considered reliable to determine Contractor compliance. These include, but are not limited to, 100% inspection, random sampling, and planned sampling as primary surveillance methods; and incidental inspections and validated customer complaints as supplemental surveillance methods. When using these surveillance methods, deductions may be taken for all observed defects.

(b) Procedures: In case of unsatisfactory or non-performed work, the Government:

(1) May give the Contractor written notice of observed deficiencies prior to deducting for unsatisfactory or non-performed work and/or assessing liquidated damages. Such written notice shall not be a prerequisite for withholding payment for non-performed work. The Government may specify, as provided for below, that liquidated damages can

be assessed against the Contractor. Such liquidated damages are to compensate the Government for administrative costs and other expenses resulting from the unsatisfactory or non-performed work.

(2) May, at its option, allow the Contractor an opportunity to re-perform the unsatisfactory or non-performed work, at no additional cost to the Government. Corrective action must be completed within 24 hours of notice. In addition, the Government can assess liquidated damages, as referenced above, in the amount of 10 percent of the value of all observed defects. The original inspection results of the Contractor's work will not be modified upon re-inspection. However, the Contractor will be paid for satisfactorily re-performed work.

(3) Shall deduct from the Contractor's invoice all amounts associated with the unsatisfactory or non-performed work at the prices set out in the Schedule or provided by other provisions of this contract, unless the Contractor is required to re-perform and satisfactorily completes the work. In addition, the government can assess liquidated damages as referenced above, in the amount of 20 percent of the value of all observed defects.

(4) May, at its option, perform the work by Government personnel or by other means. The Government will reduce the amount of payment to the Contractor, by the amount paid to any Government personnel (based on wages, retirement and fringe benefits) plus material, or by the actual costs incurred to accomplish the work by other means. If the actual costs cannot be readily determined, the prices set out in the Schedule will be used as the basis for the deduction. In addition, the Government can assess liquidated damages, as referenced above, in the amount of 20 percent of the computed cost.

(c) The Contractor is responsible for maintaining an effective Quality Control Program during the course of the contract. Failure to maintain adequate quality control may result in Termination for Default.

(d) Re-performance by the Contractor does not waive the Government's right to terminate for nonperformance in accordance with FAR clause 52.212-4, "(contract terms and conditions-commercial items)" of this contract and all other remedies for termination for cause as may be provided by law.

4.5.1. Estimating the Price of Non-Preformed or Unsatisfactory Work

Deductions may be taken for non-performed or unsatisfactory work. If the price of non-performed or unsatisfactory work cannot be determined from the prices set out in the Schedule, or on the basis of the actual cost to the Government, estimated methods may be used. Other estimating sources may be utilized to estimate the cost of non-performed work or the costs, which would be incurred in remedying unsatisfactory work. The Government may estimate the cost of using wage rates and fringe benefits included in the wage determinations or Collective Bargaining Agreement (CBA), which are included in the contract, Government estimates of the Contractor's overhead and profit rates, and Government estimates of material costs if applicable. Liquidated damages, to compensate the Government for administrative costs and other expenses resulting from the nonperformance or unsatisfactory performance, may also apply.

5. Marine Corps Food Information Management Information System (MCFMIS)

The Contractor shall provide sufficient personnel to support the Marine Corps Food Management Information Program. The Government will provide subsistence for authorized DOD members to subsist.

The Contractor shall manage and analyze all transactions on daily reports generated by MCFMIS, in the daily folders and is responsible for generating the Quarterly and Fiscal Subsistence Operational Analysis Report (SOAR). The SOAR report consists of all financial activities within the quarter, memorandum of meal authorized by man-days, monthly man-day fed report, cash collection receipt balance, computation of basic daily food allowance, financial statement report.
The Contractor shall complete filing of all transaction reports generated from MCFMIS and STORES web. The Contractor shall monitor all DLA Installation Support at Philadelphia price changes, and additional and subtractions of subsistence items to catalog, and inform the mess hall manager of all changes.

The Contractor shall serves as an assistant to the Mess Hall Manager. The work consists of a series of procedural and substantive steps which vary in nature and sequence. The contractor serves as central source of information concerning clerical functions assigned. Works includes the containing opportunity and development for independent

thinking, without precedents or guides in the planning and development of procedures and work methods. The work required a good knowledge of the organization's program and operations as well as a thorough knowledge of regulations and directives governing the administrative phases of the function to which assigned.

The Contractor shall preform clerical and administrative work in support of the food service facilities daily operations. The Contractor shall prepare letters, reports, and other administrative documents for the Mess Hall manager's review, signature and forwarding to higher headquarters.

The Contractor shall manage all office files. The Contractor shall use all other programs within the database software or prescribed by the Government. The Contractor shall mange the production of all meals using menu-planning programs.
The Contractor is responsible for ordering all subsistence items for use in the food service facilities in accordance with the Marine Corps Base Hawaii Master Menu. The Contractor shall analyzes all inventory and usage data to properly order subsistence items within authorized quarterly budget, set by the Government.

The Contractor shall maintain accountably of all subsistence items by conducting a weekly inventory.

5.1. Food Service Storage and Warehouse
The Contractor shall provide sufficient personnel to support all area of Food Service Storage and Warehouse operations, physical loading and unloading of items, storage, receipt, issue, delivery, inventory, rotation, staging, stock organization, safety, and required paperwork documentation.

The Contractor is responsible for ordering all items for use in the food service facilities.
Equipment and Property duties involve delivery, pickup, and issue of food service equipment, property, and supplies. The Contractor shall ensure applicable documentation and paperwork is correct and complete. Maintain property warehouse in accordance with standard supply procedures, maintain cleanliness of facility, and conduct monthly physical inventory of stock items.

Food Service Storage/Subsistence duties involve delivery, pickup, issue, inventory, and staging of individual subsistence items. Ensure accurate rotation of stock, accountability, sanitation, and applicable documentation are established and maintained.

The Contractor shall operate all light automotive vehicles 4-ton capacity. The Contractor shall preform all operator's maintenance, maintain cleanliness of vehicle, and adhere to all applicable Motor Transport regulations while performing functions. Such as maintaining an accurate Motor Transportation Operator (MTO) trip ticket, operator service record, and in case of accident; fill out and complete driver's accident reports. The Contractor shall meet appropriate vehicle licensing requirements in performance of duties.

5.1.1 Storage
Containers of food, (except pre-mixed beverage containers) shall not be stored on dunnage or shelves less than (6) inches above the deck or under exposed/ unprotected sewer or water lines (except for automatic fire sprinkler heads). Carbon dioxide containers shall be individually securely fasted during storage. Cleaning supplies, insecticides, and other like items shall not be kept in food preparation or food storage areas.

The Contractor shall issue, inventory, and maintain stock levels of required supplies in performance of this contract. The Government will provide a list of the required supplies that will be stocked (example: paper products, foil, plastics, trash bags, minor property, etc.) Upon request, the government will provide all required supplies in accordance with current orders and regulations.

5.1.2. Subsistence Handling
The Contractor shall receipt for all prime vendor delivered items and visually inspect 100% of items received for deterioration or damaged and physically check temperatures on all refrigerated and frozen foods for compliance with the NAVMED P5010-1 Tri-Service Food Code (TSFC). The Contractor will inform the Government when receiving personnel reject items that appear damage or not delivered at the proper temperature as specified in the

TSFC. The Contractor shall use the First in first out (FIFO) method; this method is outlined in the NAVMED P5010-1 Tri-Service Food Code (TSFC).

The Contractor shall provide a daily inventory on all subsistence items in the food service facilities, while maintaining an issue control log book.

5.2. Cashier/Meal Verification Supervisor Services

The Contractor is responsible for collecting funds generated from the sale of meals in the food service facilities and relinquishing funds to the Government as prescribed herein. The Contractor shall provide sufficient cashiers and alternate for recording and accounting for customers entering each mess hall and plating food consumption. All cashiers and alternates shall be appointed in writing by the Contractor Project Manager along with a DD form 577 on file, and must be in possession of a valid Common Access card (CAC). When it is necessary to appoint a new cashier, the COR/ACOR shall be notified in writing by the Contractor Project Manager no later than (3) days prior to the new appointment occurring. The Point of Sale (POS) is the primary method, while the Cash Meal Payment Sheet NAVMC Form 10298 will be used as the alternate. This are the only authorized methods to collect, identify, and account for customers who pay cash for their meals. The POS and Cash Meal Verification Record, are the only authorized methods for identifying and accounting for personnel authorized to subsist at government expense, and those personnel in a cross service or payroll deduction status.

There are a total of (5) Point of Sale systems, (3) are located at each serving line at Anderson Hall, (1) is located in the back office of Anderson Hall, Bldg. 1089, but can be moved to the serving line during known times of increased patrons, and (1) is located at the Flight-Line, bldg. 144. A minimum of (5) cashiers with a valid appointment letter and CAC will be available during all meal periods in order to log-on to the POS system and to perform services/functions associated with cash collection and accounting for personnel fed.
The Contractor is responsible for providing credit card machines, a minimum at one per each food service facility. These machines will need to be in compliance with MCBH rules and regulations.
The Contractor shall maintain a steady flow of patrons through the POS to correspond with all serving line flow rates. The Cash Collection agent will provide special instructions as different occasion are presented.
The Contractor shall ensure all checks received from customers for payment of meals (group/block signature only) shall be made out the "U.S. Treasury".

When Cash Meal Payment Sheet (NAVMAC Form 10298) is used, the contractor will ensure that the form is filled out correctly; making sure all information is recorded and entered in the correct block. The Contractor is responsible for accurate total number of personnel in the group plus applicable food cost/surcharge is shown in the signature column and the extended price is shown in the food cost column of the NAVMC Form 10298. For block signature, the person in charge of the group will make (1) line entry on the NAVMAC Form 10298 and cashier will ensure to attach supporting documentation/roster. The Contractor shall ensure the authorization, stating total number of person in group and length of time the group is authorized to purchase meals, is attached to both the original and retained copy (green) of the NAVMC Form 10298 at the Food Service Facilities.

The Contractor shall check/verify all customer authorization letters, CAC, or military Identification in the performance of collecting cash and accounting for meals provided to authorized customers.
The cashier will turn over all mess hall funds collected with the supporting cash meal payment sheets/supporting documentation to the designated/appointed Mess Hall Cash Collection Agent at least once each working day, or whenever the collections exceed the limit as determined by the installation commander, or prior to leaving the Food Service Facility. Cahier's monetary limits must be in writing and cannot exceed the limitation established by the Installation Commander. The monetary limits will be provided by the Government.

The Government will audit all Contractor meal counts a minimum of once each calendar month. The Government Quality Assurance Evaluators (QAE) will verify meal counts documented by the Contractor on the Cash Meal Payment sheets, Meal Verification Records, MCFMIS and the Contractors billing invoices to the Government.

6. Provide Meals in a Timely Fashion

The Contractor shall manage the patron flow so that no patron waits longer than the expectation for the quality or type of meal service being delivered. The expectation should be that a patron would willingly wait for an advertised

cook-to-order product that delivers a quality outcome, but would not expect to wait for main-line menu options that are prepared in progressive environments designed for speed of service.

6.1. Food Preparation and Serving Requirements

The Contractor shall be responsible for providing sufficient personnel to prepare products, service, and support: Main line(s), Specialty line, Snack line, Flight line, and carry-out meals from the guidance of the Marine Corps Base Hawaii Master Menu. The Contractor shall provide sufficient personnel to support, prepare and serve meals in accordance with the Meal Requirements and Serving Hours provided in the PWS, with or without the assistance of Military Cooks.

Contract personnel shall obtain food from the Chief Cook/Store Room for each meal and accomplish all work as required by the Pro-Guide and Pre-Prep. All checkouts that require processing by the contractor will be issued from the storeroom not more the (18) hours in advance of the required time for use. Excess items shall be returned to the storeroom after each meal. All Food preparation will be in accordance with MCO P10110.14M and MCO P10110.42B. Only the Mess Hall Manager is authorized to change the menu.

6.1.2. Serving Lines

The Contractor shall service, maintain, and clean the all serving lines, and the patron self-service areas. The Contractor is responsible for proving serving line(s) services including line setup, meal serving replenishment, tear down and cleanup. The Contractor shall use separate utensils for each food item served. When not in use the utensils will be stored clean, dry, and protected from contamination.

The Contractor shall move full serving containers to serving lines and remove empty containers. The Contractor shall maintain proper temperatures on the serving lines per NAVMED P5010-1 Tri-Service Food Code (TSFC). Set up and closing of serving lines will be in accordance with Food Service Production Log, additional breakdown of serving lines will not occur earlier than (15) minutes after the end of the meal period. All food not discarded from hot serving lines shall be placed in hot boxes or designated areas. Cleaning of serving lines shall be completed within (60) minutes after the lines are broken down.

The Contractor shall relish serving lines as necessary to ensure availability of food items to patrons through the meal period. Food Items will not be poured or exchanged between containers on serving lines. Like food items will be replenished by exchanging filled for empty containers. The Contractor shall report any shortages of items on any serving line to the Government prior to depletion.

The Contractor will re-supply food in holding or storage areas such as hot or cold boxes so contractor personnel can replenish the serving lines. The Contractor is responsible for having replacement items readily available.

Cleanup of serving lines includes glass, Plexiglas guards and covers. The Contractor shall clean spills on the serving lines as they occur. The Contractor shall drain all water from hot serving lines and remove ice from cold serving line. Cleaning of the interior and exterior of serving lines shall be done after each meal. All rust and scales shall be removed daily.

6.1.3. Garnish

The Contractor shall prepare relish and garish items according to standard recipes. All serving lines will be properly garnished for all meal periods. The Contractor may provide, at their expense, cloth, plastic or removable garnishes, instead of following the standards meal recipes.

The Contractor will cut, garnish and place pastries and desserts on the serving line(s). The Contractor shall replenish the pasty and dessert items as needed throughout the meal period(s).

6.1.4. Self Service

The Contractor shall service, maintain, and clean the patron self-service areas.

All spills, food debris, or liquids shall be cleaned up within (5) minutes of occurrence.

The Contractor shall clean toasters and microwaves after each meal by removing food particles, spots, fingerprints, smudges, grease, and other foreign matter. The toasters shall be cleaned inside and out after every meal.

6.1.5. Salad Bar Menu

The Contractor shall process fresh fruits and vegetables. Processing includes washing in potable water; sorting; culling and trimming of damaged inedible portions from fresh fruits and vegetables. Processed waste from each like item may be weighted by Government personnel. After weighting, contractor personnel shall discard all waste in accordance with disposal instructions. Fresh fruits and vegetables shall be prepared not more than (18) hours prior to use. Prepared vegetables shall be placed in storage containers, labeled, dated and refrigerated.

6.1.6. Fitness Menu

The Contractor shall provide a self-service as prescribed in the Fueled to Fight (F2F) program and Marine Corps Base Hawaii Master Menu. The fitness bar items may be integrated with salad bar items if sufficient space is not available to display the fitness bar items separately.

The Contractor shall provide the Fitness Menu at (1) Anderson Hall Bldg. 1089, and (2) Flight Line bldg. 144.

6.1.7. Beverage Service

The Contractor shall service beverages dispensers so that all required beverages will be available throughout scheduled serving hours. The Contractor shall monitor beverages and dispensing equipment during serving periods, and ensure beverage dispensers are operational before each meal period.

The Contractor shall service milk dispensers so that a choice of white and chocolate milk will be made available throughout scheduled serving hours. The Milk dispensing machine shall be maintained within a temperature in accordance with the NAVMED P5010-1 Tri-Service Food Code (TSFC). The Contractor shall trim milk-dispensing tubes 1/4-inch from the splash face of the handle to the tip with protective plastic film removed and at a 45-degree angle when the container is placed into use. Bulk milk dispensers shall be deforested and cleaned when frost accumulation id 3/8 inch or more.

The Contractor shall ensure atomic coffee dispensers are ready for patron service not than 15 minutes prior to meal periods. Dispensers will be replenished with coffee as required.

The Contractor shall clean all beverage dispensers inside and out to include the gaskets, seals, couplings, and other parts daily and/or per the manufactures' directions. The seals may require soaking.

6.1.7.1. Ice Distribution

The Contractor shall provide ice manually from the ice dispenser located elsewhere for patrons when ice-dispensing equipment is not operational on the serving lines.

The Contractor is required to clean preform maintain Maintenance and Clean Ice Dispensers per the NAVMED P5010-1 Tri-Service Food Code (TSFC). The Contractor shall remove all ice from the storage compartments and clean the interior of all ice making machines not less than weekly. Exterior surfaces of ice making machines shall be wiped clean to remove hand and fingerprints, dirt, dust, and water spots.

The Contractor shall thoroughly clean the exterior and drain trays of ice dispensers after each meal period. The interior and exterior of ice dispensers will be emptied and cleaned.

6.1.7.2. Condiments

The Contractor shall provide condiments for each meal in accordance with menu requirements listed in the Marine Corps Base Hawaii Master Menu. Sugar and sugar substitutes shall be available in individual packages or in pour-type dispensers.

Condiments containers must be cleaned after each meal, to include wiping down of the bottles and cleaning the bottle caps. The Contractor shall empty, wash, rinse, and dry all condiment containers every Friday. Containers shall remain empty to air dry and be refilled prior to Saturday morning Breakfast meal.

The Contractor shall ensure that salt, paper and sugar condiments and napkins are available to all customers without waiting. Exterior of salt, paper, sugar, and napkin dispenser shall be cleaned after each meal and refilled, or during the meal as required.

6.1.8. Pastry and Dessert Service

The Contractor shall prepare rolls, muffins, eclairs, pies, cakes, and other pastries including icing and frosting according to established recipes. The baked goods shall be freshly baked for each meal. The Contractor shall cut Pastries or desserts into portions (serving service) according to the production worksheet.

The Contractor shall garnish individual pastry and dessert with garnishes. The Contractor shall transport dessert and pasty items to serving lines or display cabinets and relish as required throughout the meal periods.
The Contractor shall place assorted bread, waffles and English muffins on serving lines as directed by the Marine Corps Base Hawaii Master Menu during all meal periods.

The Contractor will replenish all breads as necessary to ensure availability to patrons throughout the meal period.
The Contractor will fill and relish Pastry, Dessert and Bread serving lines in compliance with the MCBH Master Menu.

6.1.9. Ice Cream Service

The Contractor shall have ice cream available throughout the serving period. The Contractor shall monitor ice cream and reach in freezers to ensure individual ice cream is available throughout the serving period.

When soft-serve ice cream is available; The Contractor shall set up and service all ice cream toppings to ensure these are available throughout the meal period.

The Contractor shall service all self-service ice cream bars.

The Contractor shall clean ice cream dispensers inside and out to include the gaskets, seals, coupling and other parts as necessary daily and/or per the manufacturer's directions. The seals may require soaking.

7. Provide Meals in a Clean and Pleasant Establishment

General cleaning shall not interfere nor disrupt normal patron service during scheduled meal periods.
The Contractor shall provide a clean table and chair during each scheduled meal-serving period to each patron without waiting. Patrons will perform self-bussing of tables; however; the Contractor will clean the tables, chairs, and partitions with a solution of hot, soapy water, and rinsed clean after each meal and as needed during the meal periods to ensure there is no visible dirt, dust, grease, food particles, or any foreign matter.

The Contractor shall provide a steady re-supply of dishes, utensils, condiments and supplies to all serving areas. Essential cleaning may be accomplished in dining areas while patrons are eating. The contractor shall cleanup those areas affect customer service to include appearance of the dining hall.

7.1. Material Handling

The Contractor shall assist the Government by complying with the base-recycling program. This may require segregating reusable/recyclable waste material by type. The government shall retain ownership of all reusable waste materials. Non-reusable waste materials (trash and garbage) will be removed from the facility by a government-approved method.

All refuse/trash and garbage accumulated during food preparation must be removed to a government-designated location after every meal and closing of the facility.

The Contractor shall not discard grease, oils, or fats used for cooking into dumpsters. The Contractor shall maintain these items in covered containers provided by the Government. The Contractor shall store grease containers in a designated area. Grease cans shall not be filled to more than (12) inches from the top.

The Contractor shall thoroughly clean garbage containers and covers with hot water and detergent daily. Technical guidance will be provided by the COR/ACOR.

The Contractor shall police the dumpster area including the grounds and access routes on a daily basis to maintain the area free of trash, littler, and debris.

The Government will be responsible for disposal.

7.2. Cleaning and Housekeeping

The Contractor shall comply with the standards outlined in NAVMED P-5010-1 Tri-Service Food Code (TSFC) for food preparation and storage areas, and all other operational areas. The Cleaning, housekeeping, and amenities plan shall be submitted in writing and must be approved by the Contracting Officer within 14 days before the contract start date.

The Contractors Cleaning, Housekeeping, and Amenities Plan shall address at a minimum for Before, During, and After meal periods for the following: equipment; floors; outside and adjacent areas, includes any area within approximately 50 feet of the food service facilities. Proper execution of this plan shall ensure mess halls and mess decks are maintained to support the patrons clean and pleasant dining experience.

The Contractor shall ensure that a pleasant environment is maintained and is consistent with that found in a first class dining establishment and is reflective of the units pride and Esprit-De-Corps.

Amenities may be considered holiday themes and decorations; menu boards or displays; tables signage; and/or branding concepts; all amenities provided shall be at the Contractors expense.

7.3. Exterior Cleaning

The Contractor shall sweep and clean in and around entrances, exists and sidewalks, after every meal, to maintain a neat and clean facility appearance at all times. Cleaning includes removing all paper, trash, and cigarette butts from the area. All entrances, exists, storm drains, and sidewalks leading to and from the food service facilities must be free of any foreign debris prior to and throughout each meal period. The Contractor shall empty, clean and reposition all cigarette ash receptacles (butt cans) as required.

The Contractor shall sweep and remove debris from dumpster area, loading dock, interior food service facilities entrances and exists as listed in the PWS. The contractor shall hose down and scrub the pavement areas in front, alongside and in rear of the food service facilities once per day. The dumpster pad area and loading dock will be scrubbed with hot soapy water and rinsed with water once per day. The fly-fans will be dusted and cleaned at a minimum of once per week, to prevent buildout of dust and dirt. Loading dock shall not be used to store garbage, refuse, empty jars, cans or equipment.

The Contractor shall clean all windows and screens so that they are free of dirt, water spots, steaks, smudges, and foreign matter at least once a week. This shall include the louvers and screens in the food service preparations areas. Windows and screen shall be cleaned inside and out to include frames. The Government shall provide a ladder to accomplish this work. This work shall require the contractor to go above 10ft off the ground.

The Contractor shall remove, clean and return all garbage and trashcans from area in the food service facilities during the day's operation, to prevent accumulation of empty boxes, cans, trash, or garbage within the Mess Hall.

Additional maintenance, weather, traffic or other conditions may demand addition cleaning or maintenance by the Contractor to keep grounds clean or provide safe access to the facilities.

7.3.1. Exterior Ground Maintenance

The Contractor shall create a pleasant outdoor environment for the all Anderson Hall and the Flight Line Facility. The Contractor is responsible for the care, landscaping and grounds surrounding the food service facilities within (20) feet. The Contractor shall provide sufficient tools, and personnel in order to preform: planting flowers, mowing, pulling weeds, trimming shrubs//bushes, organizing exterior equipment, cleaning drains, and maintaining the outside of the food service facilities in a good state of police. The Contractor shall keep all ground mowed to no more than (3) inches tall. The Contractor shall water any additional plants as required. The Contractor shall rake, mulch, and prune the grounds as needed.

The Contractor shall clean the exterior of the building, monthly or as required due to weather, or debris. The Government will provide a pressure washer to help accomplish this work.

The Contractor is responsible for the cleaning and maintenance of picnic tables, and butt cans.

The government shall be responsible for replacement of picnic tables, and butt cans.

7.4. Interior Cleaning

The Contractor shall spot clean all walls, baseboards, windows, window ledges, doors, and door frames to remove all finger prints, smudges, stains, spills, splashes, and prevent accumulation of dust and dirt, at a minimum of once a week. Mold and mildew shall not be permitted to accumulate on any type surface in high moisture areas.

The Contractor shall dust trophies, sport memorabilia, and display cases weekly. Glass panes, inside and out, shall be cleaned daily to remove hand and fingerprints, smudges, dust and dirt.

The Contractor shall polish all metal surfaces that require polishing on a weekly basis to maintain a clean and bright state. A properly polished surface is free of streaks, tarnishes and polish residue and presents a uniformly bright appearance.

The Contractor shall clean and sanitize all restroom and locker rooms for the food service facilities. Restrooms and locker rooms shall be kept clean and policed of all debris after each meal period. The Contractor shall keep all paper towels, toilet paper, and hand soap dispensers supplied at all times. All dispensers shall be wiped clean when refiled. Spot-check restrooms during meal times to ensure tidiness and supplies are stocked. De-scale toilets and urinals once per week. Proper cleaning removes all deposits, stains, and foreign matter, including those under fixture edges, lips, and on all exposed surfaces.

7.4.1. Floor Cleaning

The Contractor shall preform spot cleaning during the meal periods. Spot clean floors to remove food spills and debris.

The Contractor shall clean floors so that no visible dirt or dust remains on floors, floor mat or runners, in corners, behind doors, or under furniture and equipment. So not place chairs on tables at any time except when floor waxing is required. Cleaning shall be done in such a manner that no excessive dust is raised. When cleaning floors with a wet solutions a safety "wet Sign" will be placed in all visible areas during cleaning and until floors are completely dry. The Government will provide "Wet Signs"

The Contractor shall remove all "scuff marks". Floors shall be cleaned in sections and at no time shall excessive amounts of water be used or allowed to accumulate during the cleaning process.

No wax is to be applied to ceramic tile, quarry tile, or concreate terrazzo floors. The Contractor shall buff or spray all dining area floors daily to maintain a high gloss finish. The Contractor shall follow the manufacturer’s instructions when apply wax. The Contractor shall preform floor waxing at least once a month, after normal operating hours. Generally, waxing is performed from 1900 hours until completion.

The Contractor shall remove all dirt and deposits of old wax using wax stripper. A stripping operation shall be considered completed when all traces of old wax have been removed. The floor is then cleaned, re-waxed and re-

buffet. Floor stripping is required when wax build up causes floor discoloration, or any inconsistences to the surface of the floor due to old wax. Floor stripping will be performed upon request by the COR/ACOR within (72) hours notification. Floor stripping will be reimbursed utilizing the "additional services" form.

The Contractor shall clean the throats and covers of all floor drains and ensure that all drains remain unclogged at all times. Drain openings shall be covered with drain covers. Drain covers and drains shall be cleaned daily to remove dirt, scum, slime, mop strings, residue and other foreign matter after each meal period.

7.4.2. Dishwashing Service

The Contractor shall provide a minimum of (3) personnel per scullery for proper dishwashing operations during and after each meal periods. The Contractor shall clean interior and exterior surfaces of dishware dispensers, try racks and carts at the end of each meal period. The requirement includes carts used to transport dirty dishes to dishwashing areas. The Contractor shall sort all dishware and utensils according to size and shape prior to racking. Separate racks shall be used for articles of different types, e.g., cups, plates, bowls, and glasses. The Contractor shall return all dishes and dinnerware to their respective storage areas after each meal. Clean dishware, trays and flatware shall be free of all visible signs of food, food residue, grease, soap film or other foreign matter.

The Contractor shall immediately notify the COR/ACOR and Mess Hall Manager any time that the prescribed water temperature for dishwashing machines cannot be maintained. In the event of a mechanical failure during the meal service, the Contractor shall notify the COR/ACOR and Mess Hall Manger who will determine how feeding requirements will be met for the remainder of the meal period. The Contractor may perform dish washing by hand. When the dishwashers are inoperable, the Contractor may use Government furnished plastic ware, paper plates, cups as a laborsaving means and to meet sanitary requirements until automatic dishwashing equipment can be restored. In the event that adequate amounts of potable hot water cannot be obtained or a mechanical shut down occurs preventing automatic dishwashing procedures, the Contractor shall perform manual dishwashing following procedures in accordance with NAVMED P5010-1 Tri-Service Food Code (TSFC).

The Contractor shall scrape and pre-flush dishware, cookware, and utensils before placing in dishwashing machines. At no time shall any patron be required to remove trash or scrape garbage or trash from their tray, dishware, or utensils.

In the event that adequate and suitable amounts of hot water cannot be obtained to accomplish automatic or manual cleaning, the Contractor shall immerse for a minimum of (1) minute in a chlorine solutions all trays, dishes, glasses, flatware and utensils which have been washed and rinsed free of detergent as specified in the current edition of the NAVMED P5010-1 Tri-Service Food Code (TSFC). The solution shall be provided by the Government and prepared by the Contractor.

Upon advance notification or due to a sudden increase in patrons, the Contractor shall use both dishwashing areas. Such examples of this would be during special meals where numbers are expected to exceed 2,000 in a single meal period or when it is deemed necessary to increase the return flow of dishware to the patron service.

7.4.3. Pot/Pan Washing

The Contractor shall drain and clean all types of dishwashing equipment, conveyor systems and trash and garbage disposals after each meal and prior to closing for the day. Dishwashing machines shall have sustains, spray arms, trays, and other removable parts removed, cleaned, and air-dried. The removable parts and the interior surfaces shall be free of grease, smudges, food particles and other foreign matter. Exterior surfaces shall be wiped clean after each meal. Lime and scale deposits shall be removed weekly. The Contractor shall clean all types of utensils after each meal if Manual Pot Washing has to be used, due to power/hot water outage.

The Contractor shall complete the entire dishwashing operations no later than (90) minutes after the conclusion of each scheduled meal period and prior to closing the mess hall for the day's operation. All dishwashing machines will be assembled and capable of immediate operation regardless of the number of meals fed or projected headcount. The Contractor personnel loading dirty items in the dishwashing machine shall not be the same person unloading clean items from the machine.

The Contractor shall clean and sanitize cooking and serving equipment, pot, pans, and equipment used to transport food to other feeding locations after each use, this includes items generated by the Night Cooks (if used). The Contractor is responsible for cleaning oven and conveyor toasters racks twice per week, when the patron flow is lowest. Pots, pans, and utensils shall be transported to designated storage areas upon cleaning. Items shall not accumulate throughout meal preparation or serving periods.

The Contractor shall clean the pan washing room or area, to include racks and shelving, after each meal, and prior to the next scheduled meal prior to closing the mess hall for the day. Cleaning of pots, pans, etc. shall be accomplished as specified in the NAVMED P5010-1 Tri-Service Food Code (TSFC).

7.4.4. Equipment Cleaning

Properly cleaned equipment shall be free of all food spills, dirt, mildew, rust, grease, and other foreign matter. The Contractor shall thoroughly clean food serving equipment, tables, and work area immediately after use. The Contractor shall clean all beverage and food dispensing equipment including but not limited to; shelves and stands, dish dispensers, flatware dispensers, dish racks, ice dispensers, milk machines, coffee machines, ice cream machines, soda machines, pastry display cases, and water fountains after each meal. Nozzles and other removable parts and drains shall be disassembled, cleaned, and replaced. Contractor shall ensure that all gaskets on, but not limited to, ice making machines, refrigerators, freezers, ice cream cabinets and pass through boxes, are cleaned using a bleach solution to remove and retard growth and accumulation of mold and mildew.

The Contractor shall clean the interior of ventilating hoods, located over the grills on serving lines, after each use. A properly cleaned hood shall be free of grease, dirt, dust, foreign matter, streaks, and finger prints. The Contractor shall remove and thoroughly clean all removable grease filters weekly. After washing the filters shall be dried and replaced.

The Contractor shall clean "pass through" and other types of food holding spaces (hot and cold boxes), inside and outside after each meal. This requirement includes the racks and shelving used for food storage in the box or space. The Contractor shall thoroughly clean all "walk-in" refrigerators, and freezers, interiors and exteriors daily, with spot cleaning required as necessary. Cleaning includes scrubbing of walls, floors, shelves, and storage racks. The Contractor shall be responsible for removing then returning the food items to their original position after cleaning. The Contractor shall operate and clean the vegetable peeling machines.

7.4.5. Furniture

The Contractor shall physically move dining room furniture for meetings groups, and regularly scheduled cleaning. After event the Contractor shall return furniture to its original location or as requested by the COR/ACOR. The frequencies of these functions vary each month. The Contractor will be notified by the COR/ACOR (24) hours prior to the contractor being required to rearrange the furniture.

8. Food Preparation and Serving Equipment (FPSE)

The Government will provide limited workshop spaces for the FPSE services under this contract. Additionally, once approved by the COR/ACOR, the Government will absorb the cost of repairs and services provided by a third party due to the Contractor not possessing the resident technical expertise to repair and maintain FPSE.

8.1 Sustainment of Government Furnished Property

The government will provide without cost to the Contractor, the facilities, fixtures, equipment, supplies, and services as specified in the contract. Government property described in this section shall be used only in the performance of this contract. The Government will furnish the facilities and equipment for use by the Contractor in performing the requirements of this contract.

8.1.2. Government Furnished Property

Prior to contract start date, the contractor and the COR shall conduct a joint inventory of mess halls facilities to be used by the contractor to determine facility condition and note any discrepancies. The Government will make available the facilities. No alterations to the facilities shall be made without specific written permission from the Contracting Officer. The Contractor shall return the facilities to the Government in the same condition as received. Fair wear and tear and approved modifications accepted. Any damages after the contract start-up date that are not

determined to be normal wear and tear, shall be reimbursed to the Government by the contractor. Upon contract completion, extension, or termination, a joint inventory shall again be conducted by the Contractor and the COR. Any losses/damages identified by this inventory, determined to be beyond normal wear and tear, shall be reimbursed to the Government by the Contractor.

8.1.3. Government Furnished Equipment

The Government will furnish the equipment listed as Government Furnished Property, in an "as is" condition. The Government may replace equipment when it is no longer useable for its intended purpose. The Food Service Officer will provide disposition instructions for items beyond repair. The Government may install new equipment at any time during the period of the contract.

The Contractor and a Government Representative shall conduct a joint inventory for all Government furnished equipment at the start of the contract. The Contractor shall provide a receipt to the Government for all such equipment. If the Contractor does not participate in the inventory, the Contractor must accept the stated condition of equipment provided by the Government. The Contractor and the Government Representative shall jointly determine the quantities and condition codes of all items and equipment. Upon completion of the initial inventory, the Contractor shall receipt for the quantities verified on the inventory listings. Any losses/damage after contract the start-up date, not determined to be normal wear and tear, shall be reimbursed to the Government by the contractor.

8.1.4. Government Furnished Supplies

The Government will provide all materials and supplies. At the end of the contract period or extension of the contract, the Contractor and a Government Representative will conduct a joint inventory within 48 hours of contract expiration/termination. The Contractor shall reimburse the Government for any losses for unserviceable expendable equipment and supplies below 100 percent with an established allowance of 10%. The current replacement value of these items shall be determined by the COR.

The Contractor shall maintain adequate Government Furnished Supplies on hand in the mess hall at all times. Supplies are adequate when they are available in the mess hall in sufficient quantity to perform work requirements. The project manager shall notify the COR when adequate Government Furnished Supplies are not available in the mess hall to complete satisfactory services.

Tablecloths. The Government may furnish tablecloths daily and for special occasions. Tablecloths shall be placed on the tables and removed by Contractor personnel as designated by the COR or Mess Manager. The Contractor will provide all laundering service for tablecloths.

8.2. Additional or Replacement Equipment

The Contractor shall submit requests for additional or replacement equipment/supplies to the COR. Only equipment determined by the COR to be necessary in the performance of the contract shall be provided by the Government. The Contractor may use other equipment at the Contractor's own expense.

The Contractor shall be responsible for maintaining property records IAW the Government Property Clause of this Contract.

The Contractor may, with written permission of the COR, install equipment, time clocks, fixtures, and furnishings in Government facilities. These items shall be marked to identify Contractor ownership, be readily removable, and the installation, maintenance, and removal costs, to include the cost to return the facility to its original condition, shall be borne by the Contractor.

The Contractor shall establish and maintain a system in accordance with the Government-Furnished Property clauses in the contract, to control, protect, preserve, and maintain all GFP in mess halls. The property control system shall be submitted in writing and must be approved by the Contracting Officer within 14 days after the contract start date.

The Contractor shall prepare and submit to the COR requests to adjust equipment records when changes to Government equipment occur, such as losses or replacement. The Contractor shall report the loss, damage or

destruction of Government property verbally to the COR upon occurrence and follow-up notification in writing within 5 days. Loss, damage and destruction of Government property or equipment due to negligence of contractor employees shall be reimbursed to the Government from the Contractor.

Monthly Minor Property Inventory. Not later than five (5) days before the end of each month, the Contractor shall receive a Monthly Minor Property Inventory form from the local Food Service Officer. Contractors shall set-up and display all minor property items in a central location to permit a joint inventory with government personnel. Time and location is to be coordinated with COR/ACOR.

The Government and Contractor shall conduct a joint minor property inventory on the last day of each calendar month using the Minor Property Inventory. The Contractor shall submit the original copy to the local Food Service Officer within five (5) working days following the last day of each calendar month.

The Contractor shall be responsible for all Minor Property (i.e., forks, knives, spoons, dishware, trays, etc.) associated with all contracted food service facilities. The Government will apply a 10 percent tolerance for silverware (i.e. knives, folks and spoons) and a 5 percent tolerance for dishware (i.e., glasses, cups, bowls, plates, dishes, etc.) from the initial inventory or previous monthly inventory for each item listed on the minor property report to determine if the Contractor is within inventory limits.

The Contractor shall reimburse the Government for any quantities exceeding these tolerances at full replacement costs. For example, an 11 percent inventory loss of silverware for a given month will result in a 1% replacement cost to the Contractor for that month. The reimbursement to the Government shall be made by invoice deduction.

The Contractor shall return all Government-furnished expendable equipment and supplies considered excess to the local Base/Station Food Service Officer within five (5) business days following the monthly inventory. There will be no cost to the Government for this action.

8.3. Warranted Items

Equipment, components, and parts, other than that installed under this contract, shall not be removed or replaced or deficiencies corrected while still under warranty of the manufacturer or the installer without prior approval of the Contracting Officer and/or Base Food Service Officer. All defects in marginal workmanship, defective parts, or improper installations and adjustments found by the Contractor shall be reported to the Contracting Officer and/or Installation Food Service Officer so that necessary action may be taken. The Contractor shall be knowledgeable of the equipment, parts, and components that are covered by warranty and the duration of such warranties.

8.4. Shut Downs and Service Calls

Prior approval shall be obtained from the COR/ACOR, except in emergencies, for work requiring shutdown of any equipment for more than thirty minutes or for critical production, preparation, and/or serving equipment. All such requests must be submitted at least 72 hours in advance. In cases where shutdown is necessary, the Contractor shall coordinate the shutdown with the COR/ACOR or other designated representative in the Food Service Facilities.

In the unusual event that service calls are required after normal working hours, labor hours will be billed via the "Request/Confirmation of Additional Services" form and forwarded to the COR/ACOR for approval. The limitations of this paragraph do not apply to repairs required to correct damage caused by the Contractor.

The Contractor shall perform service call work as necessary to determine the cause of system and equipment malfunctions, eliminate the cause (s), and restore the system or equipment to satisfactory working condition.

Service Call Response Times. The government or alternate representative will determine the classification and response time required for service call repairs.

If the Contractor and the Government points of contact determine that the equipment is beyond economic repair, the Government will enact a replacement plan.

8.5. Maintenance and Repair

The Contractor shall perform required (minor and major) maintenance in accordance with manufacturers operating and instruction manuals instructions listed on all equipment under this contract as further described below. The contractor shall schedule and perform required equipment maintenance between meal periods to minimize customer impact. The contractor shall provide all materials and supplies necessary to perform required maintenance.

Minor maintenance includes cleaning, adjusting, and lubricating equipment as well as, tightening nuts, bolts, and screws and other operator maintenance generally recommended by equipment manufacturers. This also includes calibration of scales, ovens, grills, and deep fat fryers.

Provide major maintenance on food service and preparation equipment of all Government-furnished equipment listed on the current Sterilized Government Furnished report and replacement of component parts.

The Contractor shall maintain and repair all walk-in and reach-in type refrigerator units in all mess hall as outlined below: Interior walk-in (built in) refrigeration units are considered Class 2 property by the Government and are considered part of the facility. Therefore, the Contractor shall only maintain and repair walk-in unit handles, door closures (hydraulic or otherwise), hasps, and hinges. The remaining portion of these units will be maintained by the Government.

The Contractor shall maintain and repair the entire box to include compressors. The Contractor shall abide by EPA Ozone Depleting Substance (ODS) regulations when servicing these units.

The Contractor shall maintain and repair all reach-in type refrigeration units in the mess hall(s). These units could include salad room and galley reach-ins, fast food/carry-out reach-ins, chest-type ice cream cabinets, etc. This repair may require servicing of compressors and other components containing Ozone Depleting Substance (ODS). The Contractor shall abide by EPA regulations when servicing these units.

Connect and disconnect all utility lines to the FPSE equipment at the source point when required and shall provide maintenance for the utility line connection, when applicable. The contractor shall not perform maintenance on the facility itself but refer any problems to the COR/ACOR. The Contractor shall identify all food preparation and serving equipment replacement parts, to be ordered by the government.

During the term of the contract, the Government may replace, renovate, or improve equipment, systems, and components at the government's expense and by means not associated with this contract. All replaced, improved, updated, modernized or renovated equipment, components, and systems shall be maintained, operated, and/or repaired by the Contractor at no additional cost to the Government unless such changes result in an increase or decrease in contract requirements. This excludes equipment that is added into the contract in accordance with new equipment line items. In these line items, a list of new equipment that requires service will be provided to the Contractor 90 days in advance and a price for the adding of this equipment will be negotiated by the Government and the Contractor.

The Contractor may, with written permission of Base Facilities install Contractor equipment, fixtures and furnishings in Government facilities. These items shall be marked to identify Contractor ownership. These items shall be readily removable if necessary. The installation, maintenance and removal costs, to include the cost to return the facility to its original condition, if necessary, shall be borne solely by the Contractor. The Government reserves the right to review drawings, plans, installations and/or modifications.

The Government will request input from the Contractor and/or contract Mess Managers relative to food serving and preparation equipment for budgeting purposes. This is primarily an administrative function necessary to ensure that all food service facilities have the proper amount and type of equipment on-hand to conduct efficient food service operations. The input requested by the Government may require verbal or hand written lists and input. Generally, the minimum is once per calendar year and a maximum of four (4) times per year.

8.5.1. Maintenance and Repair Contractor Responsibilities

The Contractor shall manage the total work effort associated with the maintenance, repair and all other services required herein to assure fully adequate and timely completion of these services. Included in this function are a full

range management duties including, but not limited to, planning, scheduling, cost accounting, report preparation, establishing and maintaining records, and quality control. The Contractor shall provide an adequate staff of personnel with the necessary management expertise to assure the performance of the work be in accordance with sound and efficient management practices to provide maintenance, repair, and services for FPSE located at the Food Service Facilities.

The Contractor shall perform Preventive Maintenance Inspections and Services (PMIS) under this contract on the equipment and in accordance with the procedures specified herein. Work shall consist primarily of inspection, cleaning, lubrication, adjustment, testing, calibration, and minor/major part and component replacement as required to minimize malfunction, breakdown and deterioration of equipment; and the identification and performance of any repair required to bring the equipment up to the manufacturers operating standards. PMIS for FPSE located for the Food Service Facilities shall be performed, and documented no less than one time monthly.

If equipment fails at anytime, the contractor is required to perform emergency maintenance and repair on the equipment to restore it to operating condition.

The Contractor shall provide all necessary services, parts and materials, and complete all repair requirements identified during the performance of a PMIS or when equipment fails.

If the cost of repair parts for a single repair exceeds $500, the Government will procure the repair part(s) and provide it to the contractor to complete the repair. This limit applies to each PMIS for each equipment system.

Excessive or repeated system breakdowns or deficiencies may be considered by the Government as an indication of unsatisfactory performance of PMIS by the Contractor. PMIS shall be performed monthly and shall, at a minimum, include all of the check points and services a specified by the manufacturer handbooks that will be located in the mess hall and maintained by Base Food Service.

The Contractor may, at its option and at no additional cost to the Government, increase the level and/or frequency of PMIS in an effort to minimize repair requirements. The Government shall provide the Contractor access to FPSE manufacturer’s manuals and pamphlets.

8.5.2. Office Equipment

The Contractor shall furnish all calculators, typewriters, copies, fax machines, and computers required to perform contract services. Computers are required, at a minimum, for the Project Manager, Production Chief, Maintenance and Repair, MCFMIS Operator, MCFMIS Clerk/Storeroom, and secretary. The computer will need to be able to meet current C-4 requirements with the capability of being added to MCEITS network.

The Contractor shall provide all necessary office and administrative supplies, such as pens, pencils, staplers, computer/printer paper, print cartridges, etc. for all contract food service facilities with the exception of Government forms.

The Contractor is responsible for all reproduction requirements necessary for the performance of this contract.
The Contractor shall furnish all hand tools (e.g. hammers, pliers, wrenches, screw drivers and plumber's helpers) required for performance of self-help and Food Preparations and Serving Equipment maintenance and repair. This also includes grease and oil required for equipment preventive maintenance.

The Contractor shall perform minor repair of furniture items (tables, chairs, and partitions) including tightening of nuts, bolts, arms, and leveling labels and chairs. Furniture items requiring replacement shall be coordinated with the COR/ACOR as with Food Preparations and Service Equipment replacement.

The Contractor shall maintain stock levels of specific supplies required in performance of this contract. The Government will provide a list of required supplies that will be stocked. (For example, paper products, foil, plastics, trash bags, plastic-eating utensils, paper plates, paper cups etc.) Upon request, the government will provide all required supplies in accordance with the list of government furnished supplies.

The Contractor is totally responsible for proper security of Contractor supplies and belongings. The Government will not be responsible in any way for the Contractor's supplies, materials, personal equipment or belongings brought into Government buildings or on Government installation to perform repairs or services. This includes, but is not limited to loss and damages by fire, theft, hurricane, accident or other disaster.

The Contractor may with written permission of the COR/ACOR, install equipment, fixtures, and office furnishings providing these terms are marked to identify Contractor ownership and are readily removable. The installation, maintenance and removal costs are the sole responsibility of the Contractor. Upon removal of Contractor owned equipment, the Contractor must restore the affected portion(s) of the facility to its original condition. All cost for restoration will be expenses chargeable to the Contractor.

8.5.3. Maintenance and Repair Government Responsibilities

The Government will furnish required maintenance and repairs to all mess hall structures on Marine Corps Base Hawaii. When repairs or maintenance is needed for safe and efficient use of the mess hall, the contractor shall notify the Installation Food Service Officer or other command representatives.

Government Responsibilities under Food Preparation and Serving Equipment (FP&SE) Maintenance and Repair (M&R). The Government will be responsible for the following work related to Food Preparation and Serving Equipment (FP&SE) Maintenance and Repair (M&R):

(1) Removing any equipment from the mess hall loading dock condemned or replaced by the Contractor.
(2) Electrical power into the mess hall to include panel board, circuit breakers or magnetic contacts.
(3) Sewer lines from floor and wall drains of the mess hall.
(4) All gas, water and steam lines up to the source point for each piece of equipment. (Note: Source points are typically located at the walls, floors, or ceilings except for LP gas. The source point for LP gas is the outlet side of the tank regulator valve.)
(5) Repair of interior walk-in refrigerators and freezers, interior and exterior box walls, walk-in ceilings and floors.
(6) Cleaning, maintenance and repair of exhaust duct systems through the exterior outlet and exhaust fan mechanisms. The Contractor shall assist the Government by making the mess hall available to the duct cleaning contractor routinely as scheduled by the COR/ACOR which is normally once per quarter.
(7) Alterations, repairs, and maintenance to the mess hall physical plant.

The Government will furnish the contractor, upon the start of performance, with equipment manufacturers operating manuals for equipment on-hand in each mess hall. If equipment manuals are not available, the Contractor may request literature from the Base Food Service Office.

8.5.4. Government Services

The Government shall perform maintenance and repair of the items listed above in paragraph 8.5.3.

When contractor personnel realize a repair to the Mess Hall is required, the COR/ACOR shall be notified.

Police and Fire Protection. The following emergency numbers shall be available for the Contractor use while performing work under this contract. Military Police: 808-257-2123 Fire Dept: 808-257-7110
The Government will provide fire prevention lectures and security briefings for contractor personnel as required. A security briefing of all off limit areas on base will be provided at contract start date and as required (approximately 1 hour per year/employee).

Medical Emergency. The Government will provide emergency medical care only and the following numbers are available for Contractor use: Branch Clinic: 808-257-3133 Ambulance Dispatch: 808-257-7116

Office Space. Office space and furniture to assist the Contractor administratively will be provided within the Mess Hall.

Change Lockers and Dressing Space. Dressing space with lockers will be provided by the Government at no cost to the Contractor, within the Mess Hall for storage of clothing and personal items. The Government will not provide locks or keys for lockers.

8.6. Other Supplies and Services

The Contractor will provide all laundering service for tablecloths, pot holders, napkins, and Food Service Uniforms upon termination, or job relocation of employees.

The Contractor shall instruct employees in energy conservation and ensure procedures implemented are practiced.

The Contractor shall use procedures that will reduce or eliminate food waste in accordance with MCO P10110.14M, MCO P1O110.34B, and the NAVMED P5010-1 Tri-Service Food Code TSFC.

8.6.1. Commercial Telephone Service

The Contractor may request off-base commercial telephone service by contacting the Base Telephone Officer. Off-base commercial service will be installed and maintained at the Contractor's expense. Class "C" (on-base use only) telephone lines will be provided by the Government. The Contractor may obtain at their expense, Class A commercial telephone service or any additional telephone service(s) required in the performance of this contract. The Contractor shall contact the Communication-Electronics Office, Building 505, Telephone Service Request Branch, 808-257-1492 to coordinate installation by a commercial company.

8.6.2. Personnel Protective Equipment

Contractor shall furnish all safety, and hearing protection for all hazardous areas (e.g., scullery, pot shack, and warehouse)

8.6.3. Uniforms

Supervisors and Managers shall present a business like appearance and shall wear uniforms or clothing that makes them distinctly recognizable from other employees. Uniforms shall not contain commercial advertising except hats or nametags may contain the Contractor’s name.

The Contractor shall provide employee uniforms, name tags, and special-type clothing as described herein. Contractor personnel shall wear contractor-furnished uniforms during the performance of their duties. The Contractor shall provide uniforms and other special clothing necessary for employees. The type and color of uniforms for contractor personnel shall be approved by the COR/ACOR prior to the contract start date. Uniforms shall be clean, unstained, well fitting, laundered and of good repair. Uniforms shall not contain commercial advertising except hats or nametags may contain the Contractor's name. Undergarments shall not be visible through the uniform.

Shoes shall be constructed so the cover the entire foot to meet safety requirements. Shoes shall be made of black leather with non-skid soles and constructed so they cover the entire foot to meet sanitation and safety requirements. Open-Toed shoes, sandals, heels higher than 2 inches, and sneakers or leather-type gym shoes shall not be worn. The Contractor shall furnish bimetallic thermometers for appropriate contractor employees (as defined by the Contractor) while performing services under this contract. Thermometers shall be accurate within +/- (3) degrees Fahrenheit. The Contractor is responsible for training employees in the proper use and calibration of the thermometers. The Contractor will use this thermometer at minimum.

All Contractor personnel shall wear nametags with the job tile and employee's last name. Identification on the tag shall be readily discernible from a distance of five feet.

Contractor personnel shall not wear jewelry to include earrings, visible body rings, bracelets, and chains. Exceptions will be a plan wedding band, and medical alert bracelets/necklaces.

8.6.3.1. Uniform Allowance

The Contractor or subcontractor is required to furnish all employees with an adequate number of uniforms without cost to the employee; provided, however, that the contractor may require or permit employees to launder and

maintain uniforms furnished by the contractor. If the uniforms furnished are made of wash and wear material, and may be routinely washed and dried with other personal garments, and do not require any special treatment such as dry cleaning, daily washing or commercial laundering in order to meet cleanliness or appearance standards, there is no requirement that employees be reimbursed for uniform maintenance costs.

9. Security

The Contractor shall comply with all current Marine Corps Base Hawaii security requirements.

Only citizens of the United States and Permanent Resident Aliens of the United States with a verified United States Permanent Resident Card (USCIS Form I-551) are eligible to perform work on this contract. All other Foreirn Nationals are not eligible to perform work on this contract.

Prior to employment, the Contractor must send proof of eligibility from E-Verify and a copy of Form I-551 to the Government COR for all Permanent Resident Aliens employed by Prime or Sub-Contractors.
A presidential Executive order and subsequent Federal Acquisition Regulation (FAR) rule required federal contractors to use E-Verify to electronically verify the employment eligibility of employees working under covered federal contracts. The order and the rule reinforce Federal government policy that the Federal government does business only with organizations that have a legal workforce.
The Contractor must provide an updated E-Verify report for all employees and the additional Form I-551 for all Permanent Resident Aliens of the United States with a verified United States Permanent Resident Card prior to any employee gaining access and beginning employment on MCBH. This is an annual requirement that shall be re-submitted to the COR 90 days prior to the end of each Period of Performance beginning December 1, 2018. Failure to meet this requirement that shows compliance of all employees being eligible for employment may impact the exercising of any subsequent option years. The prime contractor and any sub-contractors shall follow the instructions in the E-Verify Supplemental Guide for Federal Contractors.
Foreign Nationals from the following countries; Iran, Iraq, Syria, Sudan, Somalia, Libya and Yemen are automatically not permitted to be employed under this contract.

Once approved, Contractor's employees will be provided a base credential that will allow them unescorted access from the main gate of Marine Corps Base Hawaii to place of employment. If contractor's employees are found at any other location other than their place of employment, they will be prohibited from working aboard the installation. Contractor is responsible to notify their employees that they shall go directly from the main gate to their respective duty station, and that they are not permitted on MCBH installation outside of their respective working hours.
At any time, to include heightened Force Protection Conditions, natural or manmade disasters, and/or any other security concern: the Commanding Officer of Marine Corps Base Hawaii has the sole authority to change MCBH's current security requirements. These changes could impact the original PWS, and the contractor's immediate compliance will be required at no additional cost to the government.

Only U.S. Citizens are allowed access to government owned and operated computer systems and information and must go through additional background checks to receive a CAC card as described below.

At no time, are foreign nationals without green card status, allowed to work on this contract.

In all cases, each contractor employee shall comply with the HSPD-12 E-Verify Federal Acquisition Regulations FAR Clause 52.222-54, Employment Eligibility Verification.

In all cases, each contractor employee shall comply with all applicable DoD security regulations and procedures during the performance of this contract. Contractor shall not disclose and shall safeguard procurement sensitive information, computer systems and data, privacy act data, For Official Use Only (FOUO) information, and all government personnel work products that are obtained or generated in the performance of this contract. The contractor employee shall take all lawful steps available to ensure that information provided or generated pursuant to this arrangement is protected from further disclosure unless the agency provides written consent to such disclosure.

CAC Card Requirements
Work under this contract requires Level III IT user access to the Marine Corps Enterprise Network (MCEN) - access to the MCEN requires a Common Access Card (CAC) which is obtained through MCB Hawaii's Trusted Agent Sponsorship System (TASS) upon completion of HSPD-12 credentialing.
Personnel Requiring a CAC Card:

Name	Position/Labor Category
Jesus Guillen (PM)/Stockton Moragne (APM)	Project Manager (PM)/Assistant PM (APM)
LeAnna Rimerez	(MCFMIS) Operator
Ricardo Dixon	Production Chief
Contractor will provide 5 cashiers per proposal	Cashier(s)
Herman Gonzalez and Tirso Soliven	Maintenance Technician
Adriane Thomas and Patrick Garrison	Administrative Clerk(s)

Prior to the commencement of work, the employee will complete required credentialing for CAC eligibility (two options):

1. Option One - Interim Credentialing Standard. To receive a CAC under this standard, the employee must have completed an FBI Fingerprint Check that returned favorable results, and have submitted a National Agency Check with Inquiries (NACI) to the Office of Personnel Management. This standard's process is facilitated by:

a. the MCB Hawaii Command Security Manager's Office, which will provide fingerprinting and NACI submission, and interim credentialing approval.

b. the MCB Hawaii-assigned agent in the Trusted Agent Sponsorship System (TASS) who will submit the appropriate application for a CAC in TASS;

c. the MCB Hawaii DEERS ID Center, who will validate the employees identity based on two identity source documents, at least one of which is a valid Federal or State government-issued picture identification, prior to issuing the CAC.

An "UNFAVORABLE" adjudication of the contract employee's investigation will result in immediate termination.

2. Option Two - Single and Final Credentialing Standard. To receive a CAC under this standard, the MCB Hawaii Command Security Manager will review JPAS for appropriate, previously completed and favorably adjudicated investigation, and continuity in federal service. If the HSPD-12 standards are met, a CAC will be authorized by the assigned MCB Hawaii Trusted Agent, and issued through the MCB Hawaii DEERS ID Center who , in turn, will validate the employees identity based on two identity source documents, at least one of which is a valid Federal or State government-issued picture identification, prior to issuing the CAC.

Personnel cannot be properly processed and provided system access on their reporting date without sufficient prior coordination between Contractor and the COR to insure credentialing standards are achieved.

Upon favorable determination of credentialing, and contingent upon successful completion of all DOD, DON, and MCBH-required briefs, IT Level III Access will be granted.

All contract personnel requiring a CAC card will in-process with the MCB Hawaii COR, Trusted Agent, and Information Assurance Manager upon arrival to the command and will out-process with the Trusted Agent prior to their departure.

All contract personnel authorized use-of the MCEN shall receive initial Information Assurance (IA) orientation as a condition of access, and thereafter must complete annual IA Awareness refresher training to maintain an active user account.

The Department of the Defense Central Adjudication Facility will provide notification of the completed investigation to the MCB Hawaii Command Security Manager for determination in cases where a favorable determination cannot be reached due to the discovery of potentially derogatory information. The command will provide written notification to the contractor advising whether or not the contractor employee will be admitted to command areas and/or be provided access to Controlled Unclassified Information. Determinations are the sole prerogative of the MCB Hawaii Commanding Officer. If the Commanding Officer determines, upon review of the investigation, that allowing a person to perform certain duties or access to certain areas, would pose an unacceptable risk, that decision is final. No due process procedures are required.

The Contractor shall within 10 days prior to start of the contract, submit to the COR/ACOR a list of employees by name who will be performing work on this contract. Employees hired after contract start date shall be reported immediately.

On the first working day of each month the Contractor shall submit to the COR/ACOR an updated and current roster of all Contractor personnel who perform work under this contract. The Contractor shall report immediately in writing any termination and cause for termination of an employee.

9.1 Accessing the Base

All Contractor personnel performing work under this contract who require access to Marine Corps Base (MCB) Hawaii, shall obtain personal entry and vehicle passes from the Provost Marshal Office (PMO), MCB Hawaii.

The Commanding Officer, MCB Hawaii, has broad authority to remove or exclude any person from the military installation to protect personnel and property, to maintain good order and discipline, and to ensure the successful and uninterrupted performance of the Marine Corps mission. In the exercise of this authority, the Commanding Officer may refuse to grant personal entry passes or may bar Contractor employees, including employees who have been granted a personal entry pass. Refusal to grant an employee a personal entry pass or barment of an employee does not relieve the Contractor of the responsibility to continue performance under this contract.

The Contractor's employees shall observe and comply with all base rules and regulations applicable to contract personnel, including those applicable to the safe operation of vehicles, and shall not be present in locations not required for the proper performance of this contract.

Contractor personnel performing work under this contract shall be readily identifiable as an employee of the contractor through the use of uniforms with nametags. The Contracting Officer may approve alternate methods of ensuring contractor personnel are readily identifiable.

Contractor personnel and equipment entering a military installation are subject to security checks. Contractor personnel shall follow any direction given by Military Police or other security or safety personnel.

The Immigration Reform and Control Act of 1986 (IRCA), Public Law 99-603 (8 U.S.C. 1324a) requires employers verify the eligibility of individuals for employment to preclude the unlawful hiring, or recruiting or referring for a fee, of aliens who are not authorized to work in the United States. By signing this proposal/contract or by beginning work under this contract, the Offeror/Contractor certifies it has and will comply with IRCA, to include that it has verified the identity and employment eligibility of any individual employed who is or may be employed by the offeror and works under this contract.

Application for Vendor/Contractor Passes: The procedures below are the requirements for MCB Hawaii.

1. Contractors will follow the below procedures to obtain a Vendor/Contractor Passes from PMO:

a. The Contractor will submit a roster of employees that their contract ultimately supports to the sponsoring activity's Contracting Officer's Representative (COR). The roster will identify the company name, contract number, period of performance of the contract, location of performance, the full name, date of birth, social security number, address, driver's license number and expiration date for each of the Contractor's and subcontractor's employees, and the point of contact information for the Contractor.

b. The MCB Hawaii sponsoring activity's Contracting Officer's Representative (COR) will forward the roster to PMO where criminal history background checks will be completed.

c. Upon receipt of favorable background checks, the MCB Hawaii sponsoring activity will notify the Contractor that employees may proceed to Pass and Registration, building 1637, MCB Hawaii, for their Vendor/Contractor Passes.

d. Contract and subcontract employees arrive at Pass and Registration building 1637, MCB Hawaii, for the Vendor/Contractor Pass and must show two forms of identification listed in enclosure (1). Contractor and subcontract personnel operating company or privately owned vehicles will obtain a vehicle access pass and will provide valid driver's license, current vehicle registration, safety inspection, and proof of insurance.

2. Non-CAC Contractor employees will be provided a base credential that will allow them unescorted access from the main gate of Marine Corps Base Hawaii to place of employment. If contractor's employees are found at any other location other than place of employment, they will be prohibited from working aboard the installation. Vendor/Contractor access passes must be returned to Pass and Registration, building 1637, MCB Hawaii upon expiration of the pass or termination of employment under the contract. Personnel denied an access pass might appeal in writing to the Commanding Officer, Marine Corps Base Hawaii (Attn: Base Inspector). Denial or revocation of an access pass may be made if the applicant:

a. Is listed on the National Terrorist Watch List.
b. Is not a U.S. Citizen and is illegally present in the U.S. or whose U.S. citizenship, immigration status, or SSN cannot be verified.
c. Is subject to an outstanding criminal warrant.
d. Submits a Vendor/Contractor business pass application, which contains false or fraudulent information.
e. Is a registered sex offender regardless of the date of the criminal offense.
f. Has been issued a debarment order and is currently banned from any military installation.

3. Base access requirements and procedures may change during the term of a contract. The Contractor shall comply with all changes, and such compliance shall not be grounds for a request for an equitable adjustment or other contract modification.

9.2 Additional Security Requirements

1. Photography is restricted on the Base. Clearance for photography will be obtained from appropriate Base personnel. When requested by the Base, all films must be turned over to the appropriate personnel for processing and security inspection.

2. Contractor and subcontract empoyees will access MCB Hawaii and other MCB Hawaii properties only for official business in support of the contract and only during the days and hours specified in their business pass. Violation may result in confiscation of the business pass and debarment from MCB Hawaii.

3. Do not pickup, remove, or disturb any ordnance (spent or live ammunition, brass, pyrotechnics, etc) found while on MCB Hawaii and other MCB Hawaii properties.

4. Some areas of the Base may be inaccessible due to road conditions following heavy and/or prolonged rainfall. Adjustments to work schedules due to road/weather conditions shall be coordinated with the sponsoring activity's COR. If your vehicle gets stuck or breaks down, military personnel are not authorized to pull or tow your vehicle.

10. Safety

Contractor Compliance: The contractor and its subcontractors shall comply with Public Law 91-596 (Occupational Safety and Health Act (OSHA)) and the Environmental, Safety, and Occupational Health (ESOH) (DODD 4715.1E). These requirements shall be incorporated into the contractor's safety and health program. The Department of Defense (DoD) participates in the OSHA Voluntary Protection Program (VPP). Contractor personnel performing services on a DoD installation shall participate in the local VPP. Information on the VPP is available at http://www.osha.gov/dcsp/vpp/index.html.

Mishap Notification and Investigation: The contractor and its subcontractors (if applicable) shall promptly report pertinent facts regarding mishaps involving Government property damage or injury to Government personnel and to cooperate in any resulting safety investigation. The contractor shall notify (via telephone) the cognizant contracting officer, the contracting officer's representative, and/or other applicable members within four (4) hours of all mishaps or incidents. The Government person notified by the contractor will in-turn notify the Safety office. Contractor notifications made after duty hours shall be reported to the appropriate installation Command Post. If requested by the cognizant contracting officer, the contracting officer's representative, and/or the cognizant program manager, the contractor shall immediately secure the mishap scene/damaged property and impound pertinent maintenance and training records until released by the investigating safety office. If the Government investigates the mishap, the contractor and the subcontractors shall cooperate fully and assist the Government personnel until the investigation is completed.

10.1 Fire Drills

The Contractor shall participate in Government conducted fire drills or other emergency type drills. Advance notice of drills may or may not be given. The Contractor must display fire extinguishers or any apparatus that may be required by Government occupants during practice fire drills or actual emergencies.

The Contractor shall comply with requirements for displaying posters furnished by the Government pertaining to fire prevention, health and sanitation measures, accident prevention, etc. The Contractor shall display posters provided by the Government pertaining to nutrition, weight control programs, health and sanitation measures, accident prevention and similar purposes pertinent to Marine Corps activities.

10.2 Contractor Personnel Accountability

The contractor shall be responsible for personnel in the event of a disaster and shall provide **accountability** reports for personnel working under the contract to include: # of employees working at the time of the event, # located (to include # deceased and # injured), and # missing. The report shall be submitted to the COR, designated Point of Contact (POC) or Contracting Officer confirming all personnel have been contacted/located. The first report shall be communicated (oral/written) immediately following the occurrence of a disaster. Subsequent communication shall be reported until all personnel are accounted for.

Check in procedures for contractor personnel shall incorporate the most expeditious accountability with management upon the occurrence of a disaster. Contractor procedures/training shall:

- Provide multiple and redundant means of communication in the event normal communication means are disrupted or nonexistent;
- Ensure all managers, supervisors and employees understand and accomplish their personnel accountability roles and responsibilities;
- Ensure all reportable casualties are reported and included in personnel accountability reports;
- Ensure accurate baseline population counts; and,
- Carry out exercises, at least annually consistent with the guidance herein.

11. Transition

The contractor shall follow the transition plan submitted as part of the proposal and keep the Government fully informed of status throughout the transition period. Throughout the phase-in/phase-out periods, it is essential that attention be given to minimize interruptions or delays to work in progress that would impact the mission. The contractor must plan for the transfer of work control, delineating the method for processing and assigning tasks during the phase-in/phase-out periods.

12. Related Documents

The following Documents are related to this project:

-Marine Corps Food Service Standard Operating Procedures MCO 10110.14 M
http://www.marines.mil/Portals/59/Publications/MCO%2010110.14M.pdf

-Tri-Service Food Code NAVMED P 5010-1
http://www.quartermaster.army.mil/jccoe/TB_MED_530_SEP_2014.pdf

-Index of Recipes Armed Forces Recipe Service MCO P1011.4G
http://www.quartermaster.army.mil/jccoe/publications/recipes/index/full_index.pdf

-Marine Corps Base Hawaii Master Menu, which outlines the Marine Corps Fueled to Fight Program.
-Food Service Charges At Appropriated Fund Dining Facilities and The Military Academies Effective January 1, 2017 (annual).
http://www.quartermaster.army.mil/jccoe/Operations_Directorate/QUAD/Meal_Rates_Archives/meal_rates_2017.pdf

-Public Law 91-596 Occupational Safety and Health Act (OSHA) https://www.osha.gov/law-regs.html

-Environmental, Safety, and Occupational Health (ESOH) (DODD 4715.1E).
https://dap.dau.mil/policy/Lists/Policy%20Documents/DispForm.aspx?ID=2789

-DD Form 254
http://www.dss.mil/multimedia/shorts/DDForm254/includes/Student%20Guide_Course0020_DD254.pdf

-DD Form 577 http://www.hqmc.marines.mil/Portals/137/DD-Form%20577_ID%20Number%20Fillable.pdf

-DD From 2971 http://www.med.navy.mil/sites/nmcphc/Documents/Forms/DispForm.aspx?ID=5247

-Cash Meal Payment Sheet NAVMC Form 10298, will be provided by government as required.

-OSHA Voluntary Protection Program (VPP) http://www.osha.gov/dcsp/vpp/index.html

-Army Regulation 40–25 OPNAVINST 10110.1/MCO 10110.49 AFI 44–141
http://armypubs.army.mil/epubs/DR_pubs/DR_a/pdf/web/AR40-25_WEB_Final.pdf

-DoD 133810-M Published 2016 http://www.esd.whs.mil/Portals/54/Documents/DD/issuances/dodm/133810m.pdf

Army Regulation 40–25 OPNAVINST 10110.1/MCO 10110.49
AFI 44–141

Army Regulation 40–25 OPNAVINST 10110.1/MCO 10110.49
AFI 44–141

13. Deliverables

The contractor shall provide deliverables as described in the PWS and below.

#	Name	Deliverable	Frequency
2.3.5.	Insurance	Furnish to the Contracting Officer a certificate of insurance as evidence of the coverage in amounts in accordance with work on a government installation clause.	(1) Within 15 calendar days after award, the Contractor (2) This insurance must be maintained during the entire performance period. (3) 30 calendar days written notice to the COR by the insurance company prior to cancellation or material change in policy coverage.
2.4.1.	Medical Requirements	(1) Ensure that all personnel have a current Medical Certificate prior to starting work. (2) Shall be examined for evidence of tuberculosis. (3) Personnel absent from their duties for (30) consecutive days or more shall have a medical examination prior to retuning to duty and provide a medical certificate to the Project Manager. (4) Keep current, for Government inspections, a list of personnel employee on this contract including the expiration date of sanitation cards.	(1) prior to starting work. (2) prior to starting work. (3) A copy of all medical certificates shall be forwarded to the COR/ACOR within (24) hours of the employee's return to work. (4) Copies of medical certificates shall be maintained at the employee's main duty location, presented upon request of the Government.
2.4.3.	Emergency Medical Care	(1) Report on occurrence of a job-related injury. (2) Prepare an accident report for COR/ACOR	(1) Immediately (2) 24 hrs. After accident is reported.
2.5.	Contractor Personnel	(1) The Project Manager or Alternate shall be available to meet with the COR/ACOR.	(1) 70% of the time, within 60 minutes of a call to meet during operational hours, or available within 2 hours after non-operational hours.
2.6.1.	Key Personnel Qualifications Requirements	(1) Furnish, the names of the key personnel hired to perform work under this contract. (2) Submit the name and detailed resume of key personnel.	(1) With the initial proposal (2) Within 2 days after the start of employment
2.6.5.	Contractor Personnel Meals	(1) Develop a policy to discourage snacking. (2) Provide a refrigerator(s) at the mess hall to store employee meals.	(2) This policy must be maintained during the entire performance period.
2.7.	Location and Hours of Work	(1) Prepare and transport boxed/bagged meals from Anderson hall to Pu'uloa Range	(1) Daily, each meal period
2.7.1. 2.7.3.	Extended Service Hours Performance During a Crisis/Emergencies	(1) Provide services when required by the COR/ACOR	(1) Within 24 hours
2.7.2.	RIMPAC	(1) Provide additional support for Anderson Hall during RIMPAC.	(1) Bi-annual

3. 4.	Food Quality Service Quality	(1) The Contractor Shall be responsible for proving consistently high quality meals.	(1) Daily, each meal period
3.1.	Authorized Personnel to Subsist	(1) Provide the Management, personnel, tools, and supervision necessary to prepare, and serve all estimated quantities with or without the assistance of military cooks.	(1) Daily, each meal period
3.3.1	Menu Posting	(1) Post the all menu and prices.	(1) Daily , before breakfast
3.3.3.	Menu Changes and Enhancement	(1) Report Menu Changes	(2) In the Contractors Monthly Management Report.
3.3.4.	Menu Substitutions	(1) Manage, inventory, and issue food items in accordance with the MCBH Master menu. (2) Maintain copies of all menu substitutions, correspondence as part in the daily folders	(1) Daily, each meal period (2) As required
3.4.1. 3.4.2.	Special Holiday Meals Requirements Themed Meal Requirements	(1) Provide sufficient personnel, and extension of meal hours. (2) Provide, at their expense, appropriate decorations	(1) Holidays (2) Holiday and Themed Meals
3.4.3.	Mess Deck Support	(1) Provide mess deck requests and coordinate schedules	(1) As required
3.4.4 3.4.5 3.4.6.	Recreational Meals Requirements Box Meal Requests Remote Site Meal Requirements	(1) Provide recreational meals. (2) Provide box meals. (3) Provide meals for units participating in field exercises.	(1) As required (2) As required (3) As required
3.4.7 3.4.8	Hot and cold Beverage Support Fruit Support for Conditioning Hikes	(1) Fill Containers and provide appropriate disposable cups, at their expense. (2) Provide fruit and beverage support.	(1) As required (2) As required
4.1. 4.5.	Quality Control Consequence Contractor's failure to Perform Required Services	(1) Develop a Quality Control Plan (QCP). (2) Hold meetings (3) Report Defects of cleanliness of spaces and related items will be reported to the COR/ACOR.	(1) With the initial proposal (1) Maintained throughout the awarded contract. (2) Weekly until full implementation of the contract. (2) Twice per month. (3) In writing 24hrs (4) Failure to maintain an effective QCP may result in Termination for Default.

4.1.3.	Customer Comments	(1) Provide Meal Comment Cards	(1) As requested by COR/ACOR
4.7.	Food Safety and Sanitation	(1) Implement a Food Safety Plan and cleaning schedule.	(1) With the initial proposal
4.4.1.	Sanitation Training	(1) Attend and teach training classes in the principles and practices of personnel hygiene and food service sanitation to prevent food borne illness. (2) 8 hour initial Sanitation Training (3) 4 hour Sanitation Course (4) Supervisory Personnel shall have successfully completed a formal food service sanitation training program.	(1) Quarterly (2) before initial job is started (3) Annually (4) Certificate will be submitted to the COR/ACOR 10 days prior to contract start date. Certificates shall be renewed annually, and re-submitted on the contract anniversary date.
4.4.2	Inspections	(1) Provide personnel to accompany the agency inspections of review teams.	(1) As required
4.4.3.	Sanitation Inspections	(1) Navy Environmental & Preventative Medicine Unit (NEPME) (2) W.P.T Hill Inspection Team (3) Western Pacific Food Management Team (WPFMT) (4) Marine Corps Installation Pacific Technician Inspection (MCIPAC TI) (5) Installation Food Service, Hawaii Technician Inspections and Quality Assurance Evaluations.	(1) Defects or discrepancies will be reported to the COR/ACOR in writing 24 hrs. After inspection. (2) After Nomination (3/4) Annual (5) Semi-Annual (TI), Quarterly (QAE)
4.4.4.	Food-Borne Illnesses	Notify immediately the TR and base/installation Food Service Officer of any situation or condition of a suspected case of food-borne illness.	Immediately
5.	Marine Corps Information Management System (MCFMIS)	(1) Provide sufficient personnel to support the MCFMIS program. (2) Maintain Daily Folders (3) Generate Subsistence Operational Analysis Reports (4) Prepare letters, reports, and other administrative documents (5) Maintain accountability of all subsistence items.	(1) Daily, each meal period (2) Daily, each meal period (3) Quarterly and Yearly (FY) (4) Daily, each meal period (5) Weekly
5.1.	Food Service Storage and Warehouse	(1) Provide sufficient personnel to support all areas of Food Service storage & warehouse operations, physical loading and unloading of items, storage, receipt, issue, delivery, inventory, rotation, staging, stock organization, safety, and administrative documentation. (2) Maintain the property warehouse and conduct inventory.	(1) Daily, each meal period (2) Monthly
5.1.1.	Storage	(1) Issue, inventory, and maintain stock levels required identified in the PWS.	(1) Daily, each meal period
5.1.2.	Subsistence Handling	(1) Receipt for all prime vendor deliveries with 100% visually inspections. (2) Provide inventory on all subsistence items	(1) Upon truck delivery, daily (2) Daily, each meal period

5.2.	Cashier/Meal Verification Supervisor Services	(1) Responsible for collecting funds generated from the sales of the meals. (2) Provide sufficient cashiers. (3) Cashiers will be assigned in writing and have a DD form 577 complete. (4) A minimum of (5) cashiers with CAC will be available during. (5) Turn over funds collected with supporting cash meal payments sheets/supporting documentation to the Government.	(1) Daily, each meal period (2) Daily, each meal period (3) 3 days prior to appointment (4) Daily, during all meal periods (5) Weekly or as required base on monetary limits.
6.	Provide Meals in a Timely Fashion	(1) Mange the patron flow so that no patron waits longer than the expectation for the quality or type of meal service being delivered.	(1) Daily, each meal period
6.1.	Food Preparation and Serving Requirements	(1) Providing sufficient personnel to prepare products, service, and support: Main, specialty, snack, flight, and carry out lines, with or without the assistance of Military cooks. (2) Obtain food from the Chief Cook/Store Room for each meal and accomplish all tasks as required by the Pro-Guide and Pre-Prep.	(1) Daily, each meal period (2) Daily, each meal period
6.1.2.	Serving Lines	(1) Service, maintain, and clean the all serving lines, and the patron self-service areas; and serving line(s) services including line setup, meal serving replenishment, tear down and cleanup. (2) Use separate utensils for each food item served (3) Move full serving containers to serving lines and remove empty containers (4) Maintain proper temperatures on the serving lines (5) Breakdown serving lines (6) Clean serving lines	(1) Daily, each meal period (2) Daily, each meal period (3) Daily, each meal period (4) Daily, each meal period (5) (15) minutes after the end of the meal period. (6) within (60) minutes after the lines are broken down
6.1.3	Garnish	(1) May provide, at their expense, cloth, plastic or removable garnishes, instead of following the standards meal recipes.	(1) Daily
6.1.4.	Self Service	(1) Clean all spills, food debris, or liquids. (2) Clean toasters and microwaves	(1) Within (5) minutes of occurrence. (2) Daily, each meal period
6.1.5.	Salad Bar Menu	(1) Process fresh fruits and vegetables	(1) not more than (18) hours prior to use
6.1.6.	Fitness Menu	(1) Provide a Fitness Menu	(1) With the initial proposal (2) Daily
6.1.7.	Beverage Service	(1) Service all beverages dispensers	(1) Daily
6.1.7.1.	Ice Distribution	(1) provide ice manually from the ice dispenser located elsewhere (2) Remove all ice from the storage compartments and clean the interior of all ice making machines	(1) Daily, before and during meal period (2) Weekly
6.1.9.	Ice Cream	(1) Monitor and have ice cream available throughout the serving period.	(2) Daily, each meal period

7.	Provide Meals in a Clean and Pleasant Establishment	(1) Provide a clean table and chair (2) Provide steady re-supply of dishes, utensils, condiments and supplies to all serving areas	(1) Daily, each meal period, without waiting (2) Daily, each meal period, without waiting
7.1.	Material Handling	(1) Assist the Government by complying with the base-recycling program	(1) After every meal and closing of the facility.
7.2.	Cleaning Housekeeping	(1) Submitted in writing cleaning, housekeeping, and amenities plan.	(1) 14 days before the contract start date.
7.3.	Exterior Cleaning	(1) Shall sweep and clean in and around entrances, exists and sidewalks. (2) Shall empty, clean and reposition all cigarette ash receptacles (3) Sweep and remove debris from dumpster area, loading dock, interior food service facilities entrances and exists as listed in the PWS. (4) Fly-fans will be dusted and cleaned (5) Clean all windows and screens (6) Shall remove, clean and return all garbage and trashcans (7) Addition cleaning or maintenance	(1) Daily, after each meal period (2) As required (3) Daily, once (4) Weekly (5) Weekly (6) Daily (7) As required
7.3.1.	Exterior Ground Maintenance	(1) Create a pleasant outdoor environment. (2) Responsible for the care, landscaping and grounds sounding the food service facilities within (20) feet. (3) Grounds mowed (4) Water plants (5) Shall rake, mulch, and prune (6) Exterior of building (7) Cleaning and maintenance of picnic tables, and butt cans	(1) Daily (2) As Required (3) No more than 3 inches tall (4) As required (5) As required (6) monthly or as required (7) As required
7.4.	Interior Cleaning	(1) Spot clean all walls, baseboards, windows, window ledges, doors, and door frames. (2) Dust trophies, sport memorabilia, and display cases (3) Glass panes, inside and out (4) Polish all metal surfaces that require polishing (5) Clean and sanitize all restroom and locker rooms (6) Keep all paper towels, toilet paper, and hand soap dispensers (7) De-scaled toilets and urinals	(1) Weekly (2) Weekly (3) Daily (4) Weekly (5) Daily, after each meal period (6) At all times (7) Weekly
7.4.1.	Floor Cleaning	(1) Preform spot cleaning (2) remove all "scuff marks". (3) Preform floor waxing (4) Shall remove all dirt and deposits of old wax using wax stripper. (5) Clean the throats and covers of all floor drains	(1) Daily, during all meal periods (2) As required (3) Monthly (4) As required in PWS (5) Daily, after each meal period

7.4.2.	Dishwashing Service	(1) Provide a minimum of (3) personnel per scullery (2) Clean interior and exterior surfaces of dishware dispensers, try racks and carts. (3) Sort all dishware and utensils (4) Return all dishes and dinnerware to their respective storage areas after each meal. (5) Clean dishware, trays and flatware. (6) Notify the COR/ACOR and Mess Hall Manager any time that the prescribed water temperature for dishwashing machines cannot be maintained (7) Perform dish washing by hand. (8) both dishwashing areas	(1) Daily, during and after each meal periods. (2) Daily, after each meal period (3) Daily, during and after each meal periods. (4) Daily, after each meal period (5) Daily, during and after each meal periods. (6) Immediately (7) As required follow PWS (8) As required
7.4.3.	Pot/Pan Washing	(1) Drain and clean all types of dishwashing equipment, conveyor systems and trash and garbage disposals. (2) Remove lime and scale deposits (3) Complete the entire dishwashing operations (4) Clean and sanitize cooking and serving equipment (5) Cleaning oven and conveyor toasters racks (6) Clean the pan washing room or area	(1) Daily, after each meal period (2) Weekly (3) No later than (90) minutes after the conclusion of each scheduled meal period. (4) Daily, after each meal period (5) Twice, per week (6) Daily, after each meal period
7.4.4.	Equipment Cleaning	(1) Thoroughly clean food serving equipment, tables, and work area (2) Clean the interior of ventilating hoods (3) Clean all removable grease filters (4) clean "pass through" and other types of food holding spaces (5) Responsible for removing then returning the food items to their original position after cleaning	(1) Daily, after each use (2) Daily, after each use (3) Weekly (4) Daily, after each meal (5) As required
7.4.5.	Furniture	(1) Physically move dining room furniture	(1) vary each month
8.1.2.	Government Furnished Property	(1) Conduct a joint inventory	(1) Prior to the start date
8.1.3	Government Furnished Supplies	(1) Conduct a joint inventory (2) Maintain adequate Government Furnished Supplies (3) Provide all laundering service for tablecloths	(1) Prior to the start date (2) Daily, all times (3) As required
8.2	Additional or Replacement Equipment	(1) Submit requests for additional or replacement equipment/supplies (2) Responsible for maintaining property records (3) Develop a property control system (4) Report the loss, damage or destruction (5) Minor Property Inventory (6) Joint Minor Property Inventory	(1) As required (2) Monthly (3) 14 days after the contract start date. (4) Verbally, written report 5 days (5) Monthly, per PWS (6) Monthly, per PWS
8.4.	Shut down and Service Calls	(1) Prior approval requiring shutdown of any equipment for more than thirty minutes or for critical production, preparation, and/or serving equipment (2) Perform service call work	(1) Submitted 72 hrs. in advance (2) As required

8.5.	Maintenance and Repair	(1) Perform required (minor and major) maintenance (2) Provide all materials and supplies necessary to perform required maintenance (3) Maintain and repair all walk-in and reach-in type refrigerator units (4) Connect and disconnect all utility lines (5) Furnish all food preparation and serving equipment replacement parts (6) Verbal or hand written lists and input	(1) Daily (2) As required (3) As required (4) As required (5) As required (6) Yearly
8.5.1.	Maintenance and Repair Contractor Responsibilities	(1) Manage the total work effort associated with the maintenance, repair and all other services (2) Provide an adequate staff (3) Preventive Maintenance Inspections and Services	(1) Daily (2) Daily (3) Monthly
8.5.2.	Office Equipment	(1) Shall furnish all calculators, typewriters, copies, fax machines, and computers required to perform contract services. (2) Shall provide all necessary office and administrative supplies (3) Responsible for all reproduction requirements (4) Responsible for proper security of Contractor supplies and belongings	(1) As required (2) As required (3) As required (4) Daily
8.6.	Other Supplies and Services	(1) Contractor will provide all laundering service	(1) As required
8.6.1.	Commercial Telephone Service	(1) May request off-base commercial telephone service	(1) As required
8.6.2.	Personnel Protective Equipment	(1) Furnish all safety, and hearing protection for all hazardous areas	(1) As required
8.6.3.	Uniforms	(1) Supervisors and Managers shall present a business like appearance and shall wear uniforms or clothing that makes them distinctly recognizable from other employees. (2) Provide employee uniforms, name tags, and special-type clothing as described herein. (3) Furnish bimetallic thermometers for appropriate contractor employees (4) shall not wear jewelry	(1) As defined in PWS (2) As defined in PWS (3) As defined in PWS (4) As defined in PWS
8.6.3.1	Uniform Allowance	(1) Furnish all employee a with an adequate number of uniforms	(1) As defined in PWS

9.	Security	(1) Comply with all current Marine Corps Base Hawaii and DoD security requirements. (2) Citizenship and Green Card status IAW PWS. (3) Work under this task order requires Level III IT user access to the Marine Corps Enterprise Network (MCEN) - access to the MCEN requires a Common Access Card (CAC) (4) Shall not disclose and shall safeguard procurement sensitive information, computer systems and data, privacy act data, For Official Use Only (FOUO) information, and all government personnel work products that are obtained or generated in the performance of this contract. (5) Authorized users of the MCEN shall receive initial Information Assurance (IA) Training (6) Submit a list of employees by name that will be performing work on this contract.	(1) Prior to the start date and daily (2) Duration of contract (3) All Supervisor and Key Billets for the duration of contract (4) Duration of contract (5) Annually (6) 10 days prior to start of the contract and Monthly
10.	Safety	(1) Comply with Public Law 91-596 (Occupational Safety and Health Act (OSHA)) and the Environmental, Safety, and Occupational Health (ESOH) (DODD 4715.1E). (2) Participates in the OSHA Voluntary Protection Program (VPP). (3) shall notify (4) Secure the mishap scene/damaged property and impound pertinent maintenance and training records until released by the investigating safety office.	(1) As defined in PWS (2) As defined in PWS (3) Within four (4) hours (4) As required
10.1	Fire Drills	(1) participate in Government conducted fire drills or other emergency type drills (2) Display fire extinguishers (3) Shall comply with requirements for displaying posters	(1) As required (2) As defined in PWS (3) As defined in PWS
10.2	Personnel Accountability	When required, provide accountability reports.	As defined in PWS.

14. Performance Requirement Summary (PRS)

SOW PARA	Performance Objective	Performance Standard	AQL	Surveillance Method
4.4 7.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position in a manner that ensures Sanitation requirements of the Tri-Service Food Code and state and local laws/regulations.	Result in 100% of the time in a Satisfactory or better rating in Health inspection. All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter. Educational material created is free of grammatical errors, properly formatted.	90% - 95% reliable information that addresses appropriate natural resources issues. 3 or less instances of a deliverable containing errors	Weekly reports, interim progress meetings, feedback from Preventive Medicine staff, Quality Assurance Inspections, Technical Inspection, Western Pacific Food Management Team Inspections, and Patron "ICE" Comments
5.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position for the ordering, receiving issuing, preparing, serving, and cleanup of the MCBH Master Menu.	Result in 100% of the time in a Satisfactory or better rating in Health inspection. All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter. Educational material created is free of grammatical errors, properly formatted.	90% - 95% reliable information that addresses appropriate natural resources issues. 3 or less instances of a deliverable containing errors	Weekly reports, interim progress meetings, feedback from Preventive Medicine staff, Quality Assurance Inspections, Technical Inspection, Western Pacific Food Management Team Inspections, and Patron "ICE" Comments
2. 6.1.	The contractor and subcontractor shall adhere to all state and federal laws, and Marine Corps rules and regulations.	Abides by all laws and regulations. No injuries or incidents that result in the loss of work or work stoppage.	No state or federal violations; 95% adherence to base regulations.	Completes all on-line training and attends specified training opportunities. Food Safety and sanitation briefings. All incidents reported.
10.	The contractor and subcontractor shall not perform unsafe acts to could cause harm to themselves or others and does not violate base safety regulations.	Abides by all base safety regulations and those identified by the food service staff.	95% accident free	Attends base safety training, receives safety briefings from food service staff and appropriate military personnel.
8.5.1.	The contractor and subcontractor shall Provide operator maintenance and minor/major repairs of food service equipment. In accordance with PWS.	Routine-Repair within 4 days. Urgent-Repair within 2 days. Emergency-Repair within 1 day. Daily Reports, verbal updates, completed task.	Routine-Repair within 5 days. Urgent-Repair within 3 days. Emergency-Repair within 1 day. Daily Reports, verbal updates, completed task.	During Inspections: 95% of the equipment necessary to cook, clean or sanitize for each meal period will be available.

3. 3.3 4.	The contractor and subcontractor shall managing subsistence, supplies and equipment necessary to service the guests in accordance with the PWS.	Result in 100% of the time in a Satisfactory or better rating in with Master Menu Compliance with all the required supplies to cook, serve, and clean the meal(s). All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter.	Result in 95% of the time in a Satisfactory or better rating in with Master Menu Compliance with all the required supplies to cook, serve, and clean the meal(s). All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter.	Weekly reports, interim progress meetings, feedback from Preventive Medicine staff, Quality Assurance Inspections, Technical Inspection, Western Pacific Food Management Team Inspections, and Patron "ICE" Comments
5.2.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position in a manner that ensures Proper accountability of all cashier transactions, with a less than .01% error rate.	Ensure cash deposits are 100% accurate and turned in by the next business day. Perform cashier services and ensure cash deposit is accurate and turned in on time.	Proper accountability of all cashier transactions, with a less than .01% error rate.	Daily Reports, verbal updates, completed task. Accomplishes each specified task with time allotted.
2.7.3 6.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position in there is no impact of food service operation during regular and contingency operations.	Meets deadlines imposed by the CO based on Contingency but have a minimum of 24 hours advance notice to replace up to a maximum of 5 food servers cooks.	Meets deadlines imposed by the CO based on Contingency but have a minimum of 24 hours advance notice to replace up to a maximum of 4 food servers cooks.	Daily Reports, verbal updates, completed task. Accomplishes each specified task with time allotted.
2.	The contractor and subcontractor shall meet scheduled deadlines and deliver products in the time requested.	Meets 100% of deadlines imposed by the COR.	95% of tasks are completed within the timeframe prescribed.	Daily Reports, verbal updates, completed task. Accomplishes each specified task with time allotted.
3.1. 6.	Prepare food IAW recipe cards and Performance Work Statement	100% of menu items/meal period as provided by the government.	95% of menu items/meal period as provided by the government.	QAE inspection and Food Tech/FSO walk thru. Customer Complaint from Senior Cook on duty.

15. Wage Determination

The wage determination applicable for this solicitation is CBA-2017-10354 and is attached. The referenced CBA is also attached. Summary table has been deleted and replaced by including the CBA in its entirety.

15.1 Unit Price Adjustments in Option Periods

This contract incorporates a Service Contract Act (SCA) Area Wage Determinations (AWDs) based on a Collective Bargaining Agreement from the previous service provider. The Wages in the contractor's proposal are to utilize the WD rates for the WD/CBA as indicated below for the base period and all option periods. In accordance with subparagraph (b) of the Fair Labor Standards and Service Contract Act—Price Adjustment Clause, FAR 52.222-43 offerors shall not include escalation of wage and fringe benefit rates for Service Contract Act covered employees in the option periods of performance. In accordance with the referenced clause, the contractor may be entitled to an adjustment in contract price only when a new SCA or CBA wage determination is modified into the contract and it affects wages and fringe benefits of covered employees.

15.2 Annual Wage Rate Determination and Rate Calculation

(a) This procurement is subject to the requirements of the Service Contract Labor Standards (formerly Service Contract Act of 1965).
(b) The Contractor agrees to furnish the Contracting Officer a copy of any collective bargaining agreement applicable to employees performing under this contract.
(d) If the wage rate differs from prior year, the Contractor must submit a claim of adjustment within 30 days of receipt of the new wage determination to the Contracting Officer. However, the Contracting Officer may extend the 30 day submission period in writing. The Government has the authority to examine all supporting records and documentation.
(e) The following provides guidance on the process when requesting an adjustment: For the labor category adjusted by the revised wage determination, the current rate should be subtracted from the revised rate. Additionally, the difference in fringe must also be calculated. The difference in the wage rate and fringe must be added together, with the result being multiplied by the number of total hours performed. The result is the total adjustment amount. The Contracting Officer will issue a modification to reflect the required adjustment.

PWS ATTACHMENTS

Solicitation M00318-17-R-0003
M&MA Services for MCBH
PWS Attachments

A) Wage Determination – See below
B) GFP List – See Attached Document
C) Master Menu Documents – See attached 15 documents

REGISTER OF WAGE DETERMINATION UNDER THE SERVICE CONTRACT ACT By direction of the Secretary of Labor	U.S. DEPARTMENT OF LABOR EMPLOYMENT STANDARDS ADMINISTRATION WAGE AND HOUR DIVISION WASHINGTON D.C. 20210
Diane Koplewski Director Division of Wage Determinations	Wage Determination No.: CBA-2017-10354 Revision No.: 0 Date Of Last Revision: 9/11/2017

State: Hawaii

Area: Honolulu

Employed on Marine Corps Base Hawaii, Kaneohe, Regional Contracting Office contract for Management and Mess Attendant Services for Marine Corps Base Hawaii, Kaneohe Bay.

Collective Bargaining Agreement between contractor: (Subcontractor) Blackstone Consulting, Inc., and union: Industrial, Technical and Professional Employees Union, OPEIU Lo Local 4873, effective 1/1/2017 through 12/31/2019.

In accordance with Section 2(a) and 4(c) of the Service Contract Act, as amended, employees employed by the contractor(s) in performing services covered by the Collective Bargaining Agreement(s) are to be paid wage rates and fringe benefits set forth in the current collective bargaining agreement and modified extension agreement(s).

NMCARS 237.102-90 (ECMRA)

NMCARS5 237.102-90 ENTERPRISE-WIDE CONTRACTOR MANPOWER REPORTING APPLICATION (ECMRA)

(a) DoD contracting activities awarding or administering contracts shall incorporate the following Enterprise-wide Contractor Manpower Reporting Application (ECMRA) standard language into all contracts which include services, provided the organization that is receiving or benefiting from the contracted service is a Department of Defense organization, including reimbursable appropriated funding sources from non-DoD executive agencies where the Defense Component requiring activity is the executive agent for the function performed. The reporting requirement does not apply to situations where a Defense Component is merely a contracting agent for another executive agency. Contracted services excluded from reporting are based on Product Service Codes (PSCs). The excluded PSCs are:

(1) W, Lease/Rental of Equipment;

(2) X, Lease/Rental of Facilities;

(3) Y, Construction of Structures and Facilities;

(4) D, Automatic Data Processing and Telecommunications, IT and Telecom- Telecommunications Transmission (D304) and Internet (D322) ONLY;

(5) S, Utilities ONLY;

(6) V, Freight and Shipping ONLY.

(b)The standard language to be inserted is:

“The contractor shall report contractor labor hours (including subcontractor labor hours) required for performance of services provided under this contract for the [Anderson Mess Hall located on Marine Corps Base Hawaii] via a secure data collection site. Contracted services excluded from reporting are based on Product Service Codes (PSCs). The excluded PSCs are:

(1) W, Lease/Rental of Equipment;

(2) X, Lease/Rental of Facilities;

(3) Y, Construction of Structures and Facilities;

(4) D, Automatic Data Processing and Telecommunications, IT and Telecom- Telecommunications Transmission (D304) and Internet (D322) ONLY;

(5) S, Utilities ONLY;

(6) V, Freight and Shipping ONLY.

The contractor is required to completely fill in all required data fields using the following web address https://doncmra.nmci.navy.mil.

Reporting inputs will be for the labor executed during the period of performance during each Government fiscal year (FY), which runs October 1 through September 30. While inputs may be reported any time during the FY, all data shall be reported no later than October 31 of each calendar year. Contractors may direct questions to the help desk, linked at https://doncmra.nmci.navy.mil.

— Info Only — PDZ electronic Signature Page —

SOLICITATION/CONTRACT/ORDER FOR COMMERCIAL ITEMS

OFFEROR TO COMPLETE BLOCKS 12, 17, 23, 24, AND 30

1. REQUISITION NUMBER: M0031218RCLF001

2. CONTRACT NO.	3. AWARD/EFFECTIVE DATE	4. ORDER NUMBER	5. SOLICITATION NUMBER	6. SOLICITATION ISSUE DATE
M0031818C0002	16-May-2018		M0031817R0003	25-Sep-2017

7. FOR SOLICITATION INFORMATION CALL:	a. NAME	b. TELEPHONE NUMBER (No Collect Calls)	8. OFFER DUE DATE/LOCAL TIME
	EILEEN KEATING CARNAGGIO	808-257-1158	02:00 PM 20 Nov 2017

9. ISSUED BY CODE M00318

MCBH
COMMANDING OFFICER (CODE RCO) BOX 63063, BLDG
KANEOHE BAY HI 96863-3063

TEL: 808-257-3531
FAX:

10. THIS ACQUISITION IS
- [ ] UNRESTRICTED OR [X] SET ASIDE: 100 % FOR:
- [ ] SMALL BUSINESS
- [ ] WOMEN-OWNED SMALL BUSINESS (WOSB) ELIGIBLE UNDER THE WOMEN-OWNED SMALL BUSINESS PROGRAM
- [ ] HUBZONE SMALL BUSINESS
- [ ] EDWOSB
- [ ] SERVICE-DISABLED VETERAN-OWNED SMALL BUSINESS
- [X] 8(A)

NAICS: 722310

SIZE STANDARD: $38,500,000

11. DELIVERY FOR FOB DESTINATION UNLESS BLOCK IS MARKED
- [ ] SEE SCHEDULE

12. DISCOUNT TERMS: Net 30 Days

- [ ] 13a. THIS CONTRACT IS A RATED ORDER UNDER DPAS (15 CFR 700)

13b. RATING

14. METHOD OF SOLICITATION
- [ ] RFQ
- [ ] IFB
- [X] RFP

15. DELIVER TO CODE M00318

MCBH ANDERSON HALL
CWO LISA M. FIGUEROA
MCBH ANDERSON HALL BLDG 1089
KANEOHE BAY HI 96863

16. ADMINISTERED BY CODE

SEE ITEM 9

17a. CONTRACTOR/ OFFEROR CODE 33NC3 FACILITY CODE 33NC3

SEVERSON GROUP, LLC, THE
ROBERT SEVERSON
2218 FARADAY AVE STE 120
CARLSBAD CA 92008-7234

TELEPHONE NO. 760-550-9976

- [ ] 17b. CHECK IF REMITTANCE IS DIFFERENT AND PUT SUCH ADDRESS IN OFFER

18a. PAYMENT WILL BE MADE BY CODE M67443

DFAS-COLUMBUS CENTER
MARINE CORPS REIMBURSABLE (JAAB)
1240 EAST 9TH STREET
CLEVELAND OH 44199

18b. SUBMIT INVOICES TO ADDRESS SHOWN IN BLOCK 18a. UNLESS BLOCK BELOW IS CHECKED
- [ ] SEE ADDENDUM

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

25. ACCOUNTING AND APPROPRIATION DATA

See Schedule

26. TOTAL AWARD AMOUNT (For Govt. Use Only)

$3,703,698.48

- [ ] 27a. SOLICITATION INCORPORATES BY REFERENCE FAR 52.212-1. 52.212-4. FAR 52.212-3. 52.212-5 ARE ATTACHED. ADDENDA [ ] ARE [ ] ARE NOT ATTACHED
- [X] 27b. CONTRACT/PURCHASE ORDER INCORPORATES BY REFERENCE FAR 52.212-4. FAR 52.212-5 IS ATTACHED. ADDENDA [X] ARE [ ] ARE NOT ATTACHED

- [X] 28. CONTRACTOR IS REQUIRED TO SIGN THIS DOCUMENT AND RETURN 1 COPIES TO ISSUING OFFICE. CONTRACTOR AGREES TO FURNISH AND DELIVER ALL ITEMS SET FORTH OR OTHERWISE IDENTIFIED ABOVE AND ON ANY ADDITIONAL SHEETS SUBJECT TO THE TERMS AND CONDITIONS SPECIFIED.

REF: M00318-17-R-0003 Rev.1 2/23/18

- [ ] 29. AWARD OF CONTRACT: REF. OFFER DATED . YOUR OFFER ON SOLICITATION (BLOCK 5), INCLUDING ANY ADDITIONS OR CHANGES WHICH ARE SET FORTH HEREIN, IS ACCEPTED AS TO ITEMS: SEE SCHEDULE

30a. SIGNATURE OF OFFEROR/CONTRACTOR

31a. UNITED STATES OF AMERICA (SIGNATURE OF CONTRACTING OFFICER)

(b) (6)

30b. NAME AND TITLE OF SIGNER (TYPE OR PRINT)

30c. DATE SIGNED

31b. NAME OF CONTRACTING OFFICER (TYPE OR PRINT)
EILEEN KEATING CARNAGGIO / CONTRACTING OFFICER
TEL: 808-257-1158
EMAIL: eileen.carnaggio@usmc.mil

31c. DATE SIGNED: 10-Apr-2018

From:	Jeffers CIV Steven P
To:	Liu, Chung Yi (Carlos)
Cc:	Robert Severson; "Kathleen Amick"
Subject:	FOUO: SBA Requirement Number 0951/18/802004: Distribution of Award to the SBA for Award No. M00318-18-C-0002 IAW FAR 19.812
Date:	Wednesday, April 11, 2018 1:21:46 PM
Attachments:	signed.executed.Contract Award_M00318-18-C-0002 - Mess Hall-_4.10.18.pdf

---

Good afternoon Mr. Chung,

For your records please see attached copy of award. Please let me know if you need anything else. Thank you again for all your help.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269

FOR OFFICIAL USE ONLY. Information contained within this document or its attachments may contain personnel information, disclosure of which is generally prohibited by the Privacy Act (5 U.S.C. 552a). Protected information included in this document or its attachments are in accordance with section (b) 1 of the Act which permits disclosure to individuals within the Department of Defense (DoD) with an official need to know. Release of such protected information outside of DoD is prohibited.

SOLICITATION/CONTRACT/ORDER FOR COMMERCIAL ITEMS

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[ ] WOMEN-OWNED SMALL BUSINESS (WOSB) ELIGIBLE UNDER THE WOMEN-OWNED SMALL BUSINESS PROGRAM
[ ] HUBZONE SMALL BUSINESS
[ ] EDWOSB
[ ] SERVICE-DISABLED VETERAN-OWNED SMALL BUSINESS
[X] 8(A)

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SIZE STANDARD: $38,500,000

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Net 30 Days

[ ] **13a. THIS CONTRACT IS A RATED ORDER UNDER DPAS (15 CFR 700)**

13b. RATING

14. METHOD OF SOLICITATION
[ ] RFQ [ ] IFB [X] RFP

15. DELIVER TO CODE M00318

MCBH ANDERSON HALL
CWO LISA M. FIGUEROA
MCBH ANDERSON HALL BLDG 1089
KANEOHE BAY HI 96863

16. ADMINISTERED BY CODE

SEE ITEM 9

17a. CONTRACTOR/ OFFEROR CODE 33NC3 FACILITY CODE 33NC3

SEVERSON GROUP, LLC, THE
ROBERT SEVERSON
2218 FARADAY AVE STE 120
CARLSBAD CA 92008-7234

TELEPHONE NO 760-550-9976

[ ] **17b. CHECK IF REMITTANCE IS DIFFERENT AND PUT SUCH ADDRESS IN OFFER**

18a. PAYMENT WILL BE MADE BY CODE M67443

DFAS-COLUMBUS CENTER
MARINE CORPS REIMBURSABLE (JAAB)
1240 EAST 9TH STREET
CLEVELAND OH 44199

18b. SUBMIT INVOICES TO ADDRESS SHOWN IN BLOCK 18a. UNLESS BLOCK BELOW IS CHECKED [ ] SEE ADDENDUM

19. ITEM NO.	20. SCHEDULE OF SUPPLIES/ SERVICES	21. QUANTITY	22. UNIT	23. UNIT PRICE	24. AMOUNT
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25. ACCOUNTING AND APPROPRIATION DATA

See Schedule

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[X] 27b. CONTRACT/PURCHASE ORDER INCORPORATES BY REFERENCE FAR 52.212-4. FAR 52.212-5 IS ATTACHED. ADDENDA [X] ARE [ ] ARE NOT ATTACHED

[X] 28. CONTRACTOR IS REQUIRED TO SIGN THIS DOCUMENT AND RETURN 1 COPIES TO ISSUING OFFICE. CONTRACTOR AGREES TO FURNISH AND DELIVER ALL ITEMS SET FORTH OR OTHERWISE IDENTIFIED ABOVE AND ON ANY ADDITIONAL SHEETS SUBJECT TO THE TERMS AND CONDITIONS SPECIFIED.

REF: M00318-17-R-0003 Rev.1 2/23/18

[ ] 29. AWARD OF CONTRACT: REF. OFFER DATED . YOUR OFFER ON SOLICITATION (BLOCK 5), INCLUDING ANY ADDITIONS OR CHANGES WHICH ARE SET FORTH HEREIN, IS ACCEPTED AS TO ITEMS: SEE SCHEDULE

30a. SIGNATURE OF OFFEROR/CONTRACTOR

31a. UNITED STATES OF AMERICA (SIGNATURE OF CONTRACTING OFFICER)

(b) (6)

30b. NAME AND TITLE OF SIGNER *(TYPE OR PRINT)*	30c. DATE SIGNED	31b. NAME OF CONTRACTING OFFICER *(TYPE OR PRINT)*	31c. DATE SIGNED
Robert Severson President & CEO	4/10/2018	TEL: 808-257-1158 EMAIL: eileen.carnaggio@usmc.mil	4/10/2018

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

32a. QUANTITY IN COLUMN 21 HAS BEEN

☐ RECEIVED ☐ INSPECTED ☐ ACCEPTED, AND CONFORMS TO THE CONTRACT, EXCEPT AS NOTED: _____

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

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

33. SHIP NUMBER	34. VOUCHER NUMBER	35. AMOUNT VERIFIED CORRECT FOR	36. PAYMENT	37. CHECK NUMBER
PARTIAL FINAL			☐ COMPLETE ☐ PARTIAL ☐ FINAL	

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

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

Section SF 1449 - CONTINUATION SHEET

AWARD INFORMATION

1. The total amount of the contract if all option years are exercised is: $18,419,014.74.

2. Not applicable

3. Contractor Point of Contact:

Name: Mr. Robert Severson
The Severson Group, LLC
Address: 2218 Faraday Avenue #120
Carlsbad, CA 92008

4. Contract Administration

The Contracting Officer is Ms. Eileen Keating Carnaggio. The Contract Specialist, administration liaison at MCBH Kaneohe Bay is:

Marine Corps Base Hawaii
Regional Contracting Office Hawaii
Attn: Steven Jeffers
Box 63063, Bldg. 209
Kaneohe HI 96863-3063

Phone: 808-257-2710
Fax: 808-257-2350
E-mail Address: steven.jeffers@usmc.mil

The Contracting Officer Representative (COR) is:
CWO3 Lisa Figueroa
Phone: 808-257-1311
E-mail Address: lisa.figueroa@usmc.mil

The Alternate Contracting Officer Representative (ACOR) is:
MGySgt Dustin Cook
Phone: 808-257-3509
E-mail Address: dustin.cook@usmc.mil

5. Invoices – To ensure payment, invoices must be submitted in accordance with DFARS Clause 252.232-7006 Wide Area Workflow Payment Instructions (May 2013).
6. Please note that this Contract is subject to DFAR Clause 252.232-7007 Limitation of Government's Obligation. CLIN's 0001 – 0003 are incrementally funded. (See clause for full description).

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0001		12	Months	(b) (4)	
	Management & Mess Hall Attendant Srvcs Mangement and Mess Hall Attendant (M&MA) Services for Marine Corps Base Hawaii (MCBH) In Accordance With (IAW) the enclosed Performance Work Statement (PWS). MILSTRIP: M0031218RCLF001 PURCHASE REQUEST NUMBER: M0031218RCLF001 ACRN AA				(b) (4)

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0002		12	Months	(b) (4)	
	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS. MILSTRIP: M0031218RCLF001 PURCHASE REQUEST NUMBER: M0031218RCLF001 ACRN AA				(b) (4)

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0003		12	Months	(b) (4)	
	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS. MILSTRIP: M0031218RCLF001 PURCHASE REQUEST NUMBER: M0031218RCLF001 ACRN AA				(b) (4)

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
1001 OPTION		12	Months	(b) (4)	
	Management & Mess Hall Attendant Srvcs M & MA Services for MCBH IAW the enclosed PWS.				

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
1002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
1003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
2001 OPTION	Management & Mess Hall Attendant Srvcs Mangement and Mess Hall Attendant Services (M&MA) for Marine Corps Base Hawaii (MCBH) In Accordance With (IAW) the enclosed Performance Work Statement (PWS).	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
2002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
2003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
3001 OPTION	Management & Mess Hall Attendant Srvcs M&MA Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
3002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
3003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
4001 OPTION	Management & Mess Hall Attendant Srvcs M&MA Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
4002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
4003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

INSPECTION AND ACCEPTANCE TERMS

Supplies/services will be inspected/accepted at:

CLIN	INSPECT AT	INSPECT BY	ACCEPT AT	ACCEPT BY
0001	Destination	Government	Destination	Government
0002	Destination	Government	Destination	Government
0003	Destination	Government	Destination	Government
1001	Destination	Government	Destination	Government
1002	Destination	Government	Destination	Government
1003	Destination	Government	Destination	Government
2001	Destination	Government	Destination	Government
2002	Destination	Government	Destination	Government
2003	Destination	Government	Destination	Government
3001	Destination	Government	Destination	Government
3002	Destination	Government	Destination	Government
3003	Destination	Government	Destination	Government
4001	Destination	Government	Destination	Government
4002	Destination	Government	Destination	Government
4003	Destination	Government	Destination	Government

DELIVERY INFORMATION

CLIN	DELIVERY DATE	QUANTITY	SHIP TO ADDRESS	DODAAC / CAGE
0001	POP 16-MAY-2018 TO 15-MAY-2019	N/A	MCBH ANDERSON HALL CWO LISA M. FIGUEROA MCBH ANDERSON HALL BLDG 1089 KANEOHE BAY HI 96863 808-257-1311 FOB: Destination	M00318
0002	POP 16-MAY-2018 TO 15-MAY-2019	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
0003	POP 16-MAY-2018 TO 15-MAY-2019	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
1001	POP 16-MAY-2019 TO 15-MAY-2020	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
1002	POP 16-MAY-2019 TO 15-MAY-2020	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
1003	POP 16-MAY-2019 TO 15-MAY-2020	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
2001	POP 16-MAY-2020 TO 15-MAY-2021	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
2002	POP 16-MAY-2020 TO 15-MAY-2021	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
2003	POP 16-MAY-2020 TO 15-MAY-2021	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
3001	POP 16-MAY-2021 TO 15-FEB-2022	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
3002	POP 16-MAY-2021 TO 15-FEB-2022	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
3003	POP 16-MAY-2021 TO 15-FEB-2022	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
4001	POP 16-MAY-2022 TO 15-MAY-2023	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
4002	POP 16-MAY-2022 TO 15-MAY-2023	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
4003	POP 16-MAY-2022 TO 15-MAY-2023	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318

ACCOUNTING AND APPROPRIATION DATA

AA: 1781106BSS1 252 00318 067443 2D M00312
COST CODE: 31218RCLF001
AMOUNT: $925,924.62

ACRN	CLIN/SLIN	CIN	AMOUNT
AA	0001	M0031218RCLF0010001	(b) (4)
	0002	M0031218RCLF0010002	
	0003	M0031218RCLF0010003	

CLAUSES INCORPORATED BY REFERENCE

52.204-4	Printed or Copied Double-Sided on Postconsumer Fiber Content Paper	MAY 2011
52.204-9	Personal Identity Verification of Contractor Personnel	JAN 2011
52.204-19	Incorporation by Reference of Representations and Certifications.	DEC 2014
52.212-4	Contract Terms and Conditions--Commercial Items	JAN 2017
52.219-8	Utilization of Small Business Concerns	NOV 2016
52.219-9	Small Business Subcontracting Plan	JAN 2017
52.219-16	Liquidated Damages-Subcontracting Plan	JAN 1999
52.219-17	Section 8(a) Award	JAN 2017
52.223-2	Affirmative Procurement of Biobased Products Under Service and Construction Contracts	SEP 2013
52.223-12	Maintenance, Service, Repair, or Disposal of Refrigeration Equipment and Air Conditioners.	JUN 2016
52.228-5	Insurance - Work On A Government Installation	JAN 1997
52.232-18	Availability Of Funds	APR 1984
52.232-40	Providing Accelerated Payments to Small Business Subcontractors	DEC 2013
52.237-2	Protection Of Government Buildings, Equipment, And Vegetation	APR 1984
52.237-3	Continuity Of Services	JAN 1991
52.245-1 Alt I	Government Property (JAN 2017) Alternate I	APR 2012
52.245-2	Government Property Installation Operation Services	APR 2012
52.245-9	Use And Charges	APR 2012
52.246-25	Limitation Of Liability--Services	FEB 1997
52.251-1	Government Supply Sources	APR 2012
252.201-7000	Contracting Officer's Representative	DEC 1991
252.203-7000	Requirements Relating to Compensation of Former DoD Officials	SEP 2011
252.203-7001	Prohibition On Persons Convicted of Fraud or Other Defense-Contract-Related Felonies	DEC 2008
252.203-7002	Requirement to Inform Employees of Whistleblower Rights	SEP 2013
252.203-7003	Agency Office of the Inspector General	DEC 2012
252.203-7004	Display of Hotline Posters	OCT 2016
252.204-7000	Disclosure Of Information	OCT 2016
252.204-7003	Control Of Government Personnel Work Product	APR 1992
252.204-7004 Alt A	System for Award Management Alternate A	FEB 2014
252.204-7009	Limitations on the Use or Disclosure of Third-Party Contractor Reported Cyber Incident Information	OCT 2016

252.204-7012	Safeguarding Covered Defense Information and Cyber Incident Reporting	OCT 2016
252.204-7015	Notice of Authorized Disclosure of Information for Litigation Support	MAY 2016
252.205-7000	Provision Of Information To Cooperative Agreement Holders	DEC 1991
252.209-7004	Subcontracting With Firms That Are Owned or Controlled By The Government of a Country that is a State Sponsor of Terrorism	OCT 2015
252.211-7007	Reporting of Government-Furnished Property	AUG 2012
252.219-7003	Small Business Subcontracting Plan (DOD Contracts)--Basic	MAR 2016
252.223-7004	Drug Free Work Force	SEP 1988
252.223-7006	Prohibition On Storage, Treatment, and Disposal of Toxic or Hazardous Materials	SEP 2014
252.225-7002	Qualifying Country Sources As Subcontractors	DEC 2016
252.225-7012	Preference For Certain Domestic Commodities	DEC 2016
252.225-7021	Trade Agreements--Basic	DEC 2016
252.226-7001	Utilization of Indian Organizations and Indian-Owned Economic Enterprises, and Native Hawaiian Small Business Concerns	SEP 2004
252.227-7002	Readjustment Of Payments	OCT 1966
252.232-7010	Levies on Contract Payments	DEC 2006
252.242-7005	Contractor Business Systems	FEB 2012
252.243-7001	Pricing Of Contract Modifications	DEC 1991
252.243-7002	Requests for Equitable Adjustment	DEC 2012
252.244-7001	Contractor Purchasing System Administration	MAY 2014
252.245-7001	Tagging, Labeling, and Marking of Government-Furnished Property	APR 2012
252.245-7002	Reporting Loss of Government Property	APR 2012
252.245-7003	Contractor Property Management System Administration	APR 2012
252.245-7004	Reporting, Reutilization, and Disposal	SEP 2016
252.247-7021	Returnable Containers Other Than Cylinders	MAY 1995
252.247-7023	Transportation of Supplies by Sea	APR 2014
252.251-7001	Use Of Interagency Fleet Management System (IFMS) Vehicles And Related Services	DEC 1991

CLAUSES INCORPORATED BY FULL TEXT

52.204-21 BASIC SAFEGUARDING OF COVERED CONTRACTOR INFORMATION SYSTEMS (JUN 2016)

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

Covered contractor information system means an information system that is owned or operated by a contractor that processes, stores, or transmits Federal contract information.

Federal contract information means information, not intended for public release, that is provided by or generated for the Government under a contract to develop or deliver a product or service to the Government, but not including information provided by the Government to the public (such as on public Web sites) or simple transactional information, such as necessary to process payments.

Information means any communication or representation of knowledge such as facts, data, or opinions, in any medium or form, including textual, numerical, graphic, cartographic, narrative, or audiovisual (Committee on National Security Systems Instruction (CNSSI) 4009).

Information system means a discrete set of information resources organized for the collection, processing, maintenance, use, sharing, dissemination, or disposition of information (44 U.S.C. 3502).

Safeguarding means measures or controls that are prescribed to protect information systems.

(b) Safeguarding requirements and procedures.

(1) The Contractor shall apply the following basic safeguarding requirements and procedures to protect covered contractor information systems. Requirements and procedures for basic safeguarding of covered contractor information systems shall include, at a minimum, the following security controls:

(i) Limit information system access to authorized users, processes acting on behalf of authorized users, or devices (including other information systems).

(ii) Limit information system access to the types of transactions and functions that authorized users are permitted to execute.

(iii) Verify and control/limit connections to and use of external information systems.

(iv) Control information posted or processed on publicly accessible information systems.

(v) Identify information system users, processes acting on behalf of users, or devices.

(vi) Authenticate (or verify) the identities of those users, processes, or devices, as a prerequisite to allowing access to
organizational information systems.

(vii) Sanitize or destroy information system media containing Federal Contract Information before disposal or release for reuse.

(viii) Limit physical access to organizational information systems, equipment, and the respective operating environments to authorized individuals.

(ix) Escort visitors and monitor visitor activity; maintain audit logs of physical access; and control and manage physical access devices.

(x) Monitor, control, and protect organizational communications (i.e., information transmitted or received by organizational information systems) at the external boundaries and key internal boundaries of the information systems.

(xi) Implement subnetworks for publicly accessible system components that are physically or logically separated from internal networks.

(xii) Identify, report, and correct information and information system flaws in a timely manner.

(xiii) Provide protection from malicious code at appropriate locations within organizational information systems.

(xiv) Update malicious code protection mechanisms when new
releases are available.

(xv) Perform periodic scans of the information system and real-time scans of files from external sources as files are downloaded, opened, or executed.

(2) Other requirements. This clause does not relieve the Contractor of any other specific safeguarding requirements specified by Federal agencies and departments relating to covered contractor information systems generally or other

Federal safeguarding requirements for controlled unclassified information (CUI) as established by Executive Order 13556.

(c) Subcontracts. The Contractor shall include the substance of this clause, including this paragraph (c), in subcontracts under this contract (including subcontracts for the acquisition of commercial items, other than commercially available off-the-shelf items), in which the subcontractor may have Federal contract information residing in or transiting through its information system.

(End of clause)

52.212-5 CONTRACT TERMS AND CONDITIONS REQUIRED TO IMPLEMENT STATUTES OR EXECUTIVE ORDERS--COMMERCIAL ITEMS (JAN 2017)

(a) The Contractor shall comply with the following Federal Acquisition Regulation (FAR) clauses, which are incorporated in this contract by reference, to implement provisions of law or Executive orders applicable to acquisitions of commercial items:

(1) 52.203-19, Prohibition on Requiring Certain Internal Confidentiality Agreements or Statements (JAN 2017) (section 743 of Division E, Title VII, of the Consolidated and Further Continuing Appropriations Act, 2015 (Pub. L. 113-235) and its successor provisions in subsequent appropriations acts (and as extended in continuing resolutions)).

(2) 52.209-10, Prohibition on Contracting with Inverted Domestic Corporations (Nov 2015).

(3) 52.233-3, Protest After Award (AUG 1996) (31 U.S.C. 3553).

(4) 52.233-4, Applicable Law for Breach of Contract Claim (OCT 2004) (Public Laws 108-77 and 108-78 (19 U.S.C. 3805 note)).

(b) The Contractor shall comply with the FAR clauses in this paragraph (b) that the Contracting Officer has indicated as being incorporated in this contract by reference to implement provisions of law or Executive orders applicable to acquisitions of commercial items: (Contracting Officer check as appropriate.)

X (1) 52.203-6, Restrictions on Subcontractor Sales to the Government (Sept 2006), with Alternate I (Oct 1995) (41 U.S.C. 4704 and 10 U.S.C. 2402).

X (2) 52.203-13, Contractor Code of Business Ethics and Conduct (Oct 2015) (41 U.S.C. 3509).

____ (3) 52.203-15, Whistleblower Protections under the American Recovery and Reinvestment Act of 2009 (June 2010) (Section 1553 of Pub. L. 111-5). (Applies to contracts funded by the American Recovery and Reinvestment Act of 2009.)

X (4) 52.204-10, Reporting Executive Compensation and First-Tier Subcontract Awards (Oct 2016) (Pub. L. 109-282) (31 U.S.C. 6101 note).

___ (5) [Reserved]

X (6) 52.204-14, Service Contract Reporting Requirements (Oct 2016) (Pub. L. 111-117, section 743 of Div. C).

____ (7) 52.204-15, Service Contract Reporting Requirements for Indefinite-Delivery Contracts (Oct 2016) (Pub. L. 111-117, section 743 of Div. C).

X (8) 52.209-6, Protecting the Government's Interest When Subcontracting with Contractors Debarred, Suspended, or Proposed for Debarment. (Oct 2015) (31 U.S.C. 6101 note).

_____ (9) 52.209-9, Updates of Publicly Available Information Regarding Responsibility Matters (July 2013) (41 U.S.C. 2313).

____ (10) [Reserved]

____ (11)(i) 52.219-3, Notice of HUBZone Set-Aside or Sole-Source Award (NOV 2011) (15 U.S.C. 657a).

____ (ii) Alternate I (NOV 2011) of 52.219-3.

____ (12) (i) 52.219-4, Notice of Price Evaluation Preference for HUBZone Small Business Concerns (OCT 2014) (if the offeror elects to waive the preference, it shall so indicate in its offer) (15 U.S.C. 657a).

____ (ii) Alternate I (JAN 2011) of 52.219-4.

____ (13) [Reserved]

____ (14)(i) 52.219-6, Notice of Total Small Business Set-Aside (NOV 2011) (15 U.S.C. 644).

____ (ii) Alternate I (NOV 2011).

____ (iii) Alternate II (NOV 2011).

____ (15)(i) 52.219-7, Notice of Partial Small Business Set-Aside (June 2003) (15 U.S.C. 644).

____ (ii) Alternate I (Oct 1995) of 52.219-7.

____ (iii) Alternate II (Mar 2004) of 52.219-7.

X (16) 52.219-8, Utilization of Small Business Concerns (Nov 2016) (15 U.S.C. 637(d)(2) and (3)).

____ (17)(i) 52.219-9, Small Business Subcontracting Plan (Jan 2017) (15 U.S.C. 637(d)(4)).

____ (ii) Alternate I (Nov 2016) of 52.219-9.

____ (iii) Alternate II (Nov 2016) of 52.219-9.

____ (iv) Alternate III (Nov 2016) of 52.219-9.

____ (v) Alternate IV (Nov 2016) of 52.219-9.

____ (18) 52.219-13, Notice of Set-Aside of Orders (NOV 2011) (15 U.S.C. 644(r)).

X (19) 52.219-14, Limitations on Subcontracting (JAN 2017) (15 U.S.C. 637(a)(14)).

____ (20) 52.219-16, Liquidated Damages—Subcon-tracting Plan (Jan 1999) (15 U.S.C. 637(d)(4)(F)(i)).

____ (21) 52.219-27, Notice of Service-Disabled Veteran-Owned Small Business Set-Aside (NOV 2011) (15 U.S.C. 657f).

X (22) 52.219-28, Post Award Small Business Program Rerepresentation (July 2013) (15 U.S.C. 632(a)(2)).

____ (23) 52.219-29, Notice of Set-Aside for, or Sole Source Award to, Economically Disadvantaged Women-Owned Small Business Concerns (Dec 2015) (15 U.S.C. 637(m)).

____(24) 52.219-30, Notice of Set-Aside for, or Sole Source Award to, Women-Owned Small Business Concerns Eligible Under the Women-Owned Small Business Program (Dec 2015) (15 U.S.C. 637(m)).

X (25) 52.222-3, Convict Labor (June 2003) (E.O. 11755).

X (26) 52.222-19, Child Labor--Cooperation with Authorities and Remedies (Oct 2016) (E.O. 13126).

X (27) 52.222-21, Prohibition of Segregated Facilities (Apr 2015).

X (28) 52.222-26, Equal Opportunity (Sept 2016) (E.O. 11246).

X (29) 52.222-35, Equal Opportunity for Veterans (Oct 2015) (38 U.S.C. 4212).

X (30) 52.222-36, Equal Opportunity for Workers with Disabilities (July 2014) (29 U.S.C. 793).

X (31) 52.222-37, Employment Reports on Veterans (FEB 2016) (38 U.S.C. 4212).

X (32) 52.222-40, Notification of Employee Rights Under the National Labor Relations Act (Dec 2010) (E.O. 13496).

X (33)(i) 52.222-50, Combating Trafficking in Persons (March 2, 2015) (22 U.S.C. chapter 78 and E.O. 13627).

____ (ii) Alternate I (March 2, 2015) of 52.222-50 (22 U.S.C. chapter 78 and E.O. 13627).

X (34) 52.222-54, Employment Eligibility Verification (Oct 2015). (E. O. 12989). (Not applicable to the acquisition of commercially available off-the-shelf items or certain other types of commercial items as prescribed in 22.1803.)

X (35) 52.222-59, Compliance with Labor Laws (Executive Order 13673) (OCT 2016). (Applies at $50 million for solicitations and resultant contracts issued from October 25, 2016 through April 24, 2017; applies at $500,000 for solicitations and resultant contracts issued after April 24, 2017).

Note to paragraph (b)(35): By a court order issued on October 24, 2016, 52.222-59 is enjoined indefinitely as of the date of the order. The enjoined paragraph will become effective immediately if the court terminates the injunction. At that time, DoD, GSA, and NASA will publish a document in the Federal Register advising the public of the termination of the injunction.

____ (36) 52.222-60, Paycheck Transparency (Executive Order 13673) (OCT 2016).

____ (37)(i) 52.223-9, Estimate of Percentage of Recovered Material Content for EPA–Designated Items (May 2008) (42 U.S.C. 6962(c)(3)(A)(ii)). (Not applicable to the acquisition of commercially available off-the-shelf items.)

____ (ii) Alternate I (May 2008) of 52.223-9 (42 U.S.C. 6962(i)(2)(C)). (Not applicable to the acquisition of commercially available off-the-shelf items.)

____ (38) 52.223-11, Ozone-Depleting Substances and High Global Warming Potential Hydrofluorocarbons (June, 2016) (E.O. 13693).

____ (39) 52.223-12, Maintenance, Service, Repair, or Disposal of Refrigeration Equipment and Air Conditioners (June, 2016) (E.O. 13693).

_____ (40) (i) 52.223-13, Acquisition of EPEAT® Registered Imaging Equipment (Jun 2014) (E.O.s 13423 and 13514).

_____ (ii) Alternate I (OCT 2015) of 52.223-13.

_____ (41)(i) 52.223-14, Acquisition of EPEAT® Registered Televisions (Jun 2014) (E.O.s 13423 and 13514).

_____ (ii) Alternate I (Jun 2014) of 52.223-14.

____ (42) 52.223-15, Energy Efficiency in Energy-Consuming Products (Dec 2007) (42 U.S.C. 8259b).

____ (43)(i) 52.223-16, Acquisition of EPEAT[supreg]-Registered Personal Computer Products (OCT 2015) (E.O.s 13423 and 13514).

____ (ii) Alternate I (Jun 2014) of 52.223-16.

X (44) 52.223-18, Encouraging Contractor Policies to Ban Text Messaging While Driving (Aug 2011) (E.O. 13513).

____ (45) 52.223-20, Aerosols (June, 2016) (E.O. 13693).

____ (46) 52.223-21, Foams (June, 2016) (E.O. 13693).

____ (47)(i) 52.224-3, Privacy Training (JAN 2017) (5 U.S.C. 552a).

____ (ii) Alternate I (JAN 2017) of 52.224-3.

X (48) 52.225-1, Buy American--Supplies (May 2014) (41 U.S.C. chapter 83).

____(49) (i) 52.225-3, Buy American--Free Trade Agreements--Israeli Trade Act (May 2014) (41 U.S.C. chapter 83, 19 U.S.C. 3301 note, 19 U.S.C. 2112 note, 19 U.S.C. 3805 note, 19 U.S.C. 4001 note, Pub. L. 103-182, 108-77, 108-78, 108-286, 108-302, 109-53, 109-169, 109-283, 110-138, 112-41, 112-42, and 112-43.

_____ (ii) Alternate I (May 2014) of 52.225-3.

_____ (iii) Alternate II (May 2014) of 52.225-3.

_____ (iv) Alternate III (May 2014) of 52.225-3.

____ (50) 52.225-5, Trade Agreements (Oct 2016) (19 U.S.C. 2501, et seq., 19 U.S.C. 3301 note).

X (51) 52.225-13, Restrictions on Certain Foreign Purchases (June 2008) (E.O.'s, proclamations, and statutes administered by the Office of Foreign Assets Control of the Department of the Treasury).

____ (52) 52.225-26, Contractors Performing Private Security Functions Outside the United States (Oct 2016) (Section 862, as amended, of the National Defense Authorization Act for Fiscal Year 2008; 10 U.S.C. 2302 Note).

____ (53) 52.226-4, Notice of Disaster or Emergency Area Set-Aside (Nov 2007) (42 U.S.C. 5150

____ (54) 52.226-5, Restrictions on Subcontracting Outside Disaster or Emergency Area (Nov 2007) (42 U.S.C. 5150).

____ (55) 52.232-29, Terms for Financing of Purchases of Commercial Items (Feb 2002) (41 U.S.C. 4505, 10 U.S.C. 2307(f)).

____ (56) 52.232-30, Installment Payments for Commercial Items (Jan 2017) (41 U.S.C. 4505, 10 U.S.C. 2307(f)).

X (57) 52.232-33, Payment by Electronic Funds Transfer—System for Award Management (July 2013) (31 U.S.C. 3332).

____ (58) 52.232-34, Payment by Electronic Funds Transfer—Other than System for Award Management (July 2013) (31 U.S.C. 3332).

____ (59) 52.232-36, Payment by Third Party (MAY 2014) (31 U.S.C. 3332).

____ (60) 52.239-1, Privacy or Security Safeguards (Aug 1996) (5 U.S.C. 552a).

____ (61) 52.242-5, Payments to Small Business Subcontractors (JAN 2017)(15 U.S.C. 637(d)(12)).

____ (62)(i) 52.247-64, Preference for Privately Owned U.S.-Flag Commercial Vessels (Feb 2006) (46 U.S.C. Appx. 1241(b) and 10 U.S.C. 2631).

____ (ii) Alternate I (Apr 2003) of 52.247-64.

(c) The Contractor shall comply with the FAR clauses in this paragraph (c), applicable to commercial services, that the Contracting Officer has indicated as being incorporated in this contract by reference to implement provisions of law or Executive orders applicable to acquisitions of commercial items: (Contracting Officer check as appropriate.)

X (1) 52.222-17, Nondisplacement of Qualified Workers (May 2014) (E.O. 13495).

X (2) 52.222-41, Service Contract Labor Standards (MAY 2014) (41 U.S.C. chapter 67).

X (3) 52.222-42, Statement of Equivalent Rates for Federal Hires (MAY 2014) (29 U.S.C. 206 and 41 U.S.C. chapter 67).

X (4) 52.222-43, Fair Labor Standards Act and Service Contract Labor Standards--Price Adjustment (Multiple Year and Option Contracts) (MAY 2014) (29 U.S.C. 206 and 41 U.S.C. chapter 67).

_____ (5) 52.222-44, Fair Labor Standards Act and Service Contract Labor Standards--Price Adjustment (MAY 2014) (29 U.S.C 206 and 41 U.S.C. chapter 67).

_____ (6) 52.222-51, Exemption from Application of the Service Contract Labor Standards to Contracts for Maintenance, Calibration, or Repair of Certain Equipment--Requirements (MAY 2014) (41 U.S.C. chapter 67).

_____ (7) 52.222-53, Exemption from Application of the Service Contract Labor Standards to Contracts for Certain Services--Requirements (MAY 2014) (41 U.S.C. chapter 67).

X (8) 52.222-55, Minimum Wages Under Executive Order 13658 (DEC 2015) (E.O. 13658).

_____ (9) 52.222-62, Paid Sick Leave Under Executive Order 13706 (JAN 2017) (E.O. 13706).

X (10) 52.226-6, Promoting Excess Food Donation to Nonprofit Organizations (MAY 2014) (42 U.S.C. 1792).

_____ (11) 52.237-11, Accepting and Dispensing of $1 Coin (Sept 2008) (31 U.S.C. 5112(p)(1)).

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

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

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

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

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

(i) 52.203-13, Contractor Code of Business Ethics and Conduct (Oct 2015) (41 U.S.C. 3509).

(ii) 52.203-19, Prohibition on Requiring Certain Internal Confidentiality Agreements or Statements (JAN 2017) (section 743 of Division E, Title VII, of the Consolidated and Further Continuing Appropriations Act, 2015 (Pub. L. 113-235) and its successor provisions in subsequent appropriations acts (and as extended in continuing resolutions)).

(iii) 52.219-8, Utilization of Small Business Concerns (Nov 2016) (15 U.S.C. 637(d)(2) and (3)), in all subcontracts that offer further subcontracting opportunities. If the subcontract (except subcontracts to small business concerns) exceeds $700,000 ($1.5 million for construction of any public facility), the subcontractor must include 52.219-8 in lower tier subcontracts that offer subcontracting opportunities.

(iv) 52.222-17, Nondisplacement of Qualified Workers (MAY 2014) (E.O. 13495). Flow down required in accordance with paragraph (l) of FAR clause 52.222-17.

(v) 52.222-21, Prohibition of Segregated Facilities (Apr 2015).

(vi) 52.222-26, Equal Opportunity (Sept 2016) (E.O. 11246).

(vii) 52.222-35, Equal Opportunity for Veterans (Oct 2015) (38 U.S.C. 4212).

(viii) 52.222-36, Equal Opportunity for Workers with Disabilities (Jul 2014) (29 U.S.C. 793).

(ix) 52.222-37, Employment Reports on Veterans (Feb 2016) (38 U.S.C. 4212).

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

(xi) 52.222-41, Service Contract Labor Standards (May 2014), (41 U.S.C. chapter 67).

(xii) X (A) 52.222-50, Combating Trafficking in Persons (March 2, 2015) (22 U.S.C. chapter 78 and E.O. 13627).

_____ (B) Alternate I (March 2, 2015) of 52.222-50 (22 U.S.C. chapter 78 and E.O. 13627).

(xiii) 52.222-51, Exemption from Application of the Service Contract Labor Standards to Contracts for Maintenance, Calibration, or Repair of Certain Equipment--Requirements (May 2014) (41 U.S.C. chapter 67.)

(xiv) 52.222-53, Exemption from Application of the Service Contract Labor Standards to Contracts for Certain Services--Requirements (May 2014) (41 U.S.C. chapter 67)

(xv) 52.222-54, Employment Eligibility Verification (Oct 2015) (E. O. 12989).

(xvi)52.222-55, Minimum Wages Under Executive Order 13658 (Dec 2015) (E.O. 13658).

(xvii) 52.222-59, Compliance with Labor Laws (Executive Order 13673) (OCT 2016) (Applies at $50 million for solicitations and resultant contracts issued from October 25, 2016 through April 24, 2017; applies at $500,000 for solicitations and resultant contracts issued after April 24, 2017).

Note to paragraph (e)(1)(xvii): By a court order issued on October 24, 2016, 52.222-59 is enjoined indefinitely as of the date of the order. The enjoined paragraph will become effective immediately if the court terminates the injunction. At that time, DoD, GSA, and NASA will publish a document in the Federal Register advising the public of the termination of the injunction.

(xviii) 52.222-60, Paycheck Transparency (Executive Order 13673) (OCT 2016)).

(xix) (A) 52.224-3, Privacy Training (JAN 2017) (5 U.S.C. 552a).

(B) Alternate I (JAN 2017) of 52.224-3.

(xx) 52.222-62 Paid Sick Leave Under Executive Order 13706 (JAN 2017) (E.O. 13706).

(xxi) 52.225-26, Contractors Performing Private Security Functions Outside the United States (Oct 2016) (Section 862, as amended, of the National Defense Authorization Act for Fiscal Year 2008; 10 U.S.C. 2302 Note).

(xxii) 52.226-6, Promoting Excess Food Donation to Nonprofit Organizations. (May 2014) (42 U.S.C. 1792). Flow down required in accordance with paragraph (e) of FAR clause 52.226-6.

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

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

(End of clause)

52.217-8 OPTION TO EXTEND SERVICES (NOV 1999)

The Government may require continued performance of any services within the limits and at the rates specified in the contract. These rates may be adjusted only as a result of revisions to prevailing labor rates provided by the Secretary of Labor. The option provision may be exercised more than once, but the total extension of performance hereunder shall not exceed 6 months. The Contracting Officer may exercise the option by written notice to the Contractor within 30 days.

(End of clause)

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

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

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

(c) The total duration of this contract, including the exercise of any options under this clause, shall not exceed 5 years.
(End of clause)

52.219-17 SECTION 8(a) AWARD (JAN 2017)

(a) By execution of a contract, the Small Business Administration (SBA) agrees to the following:

(1) To furnish the supplies or services set forth in the contract according to the specifications and the terms and conditions by subcontracting with the Offeror who has been determined an eligible concern pursuant to the provisions of section 8(a) of the Small Business Act, as amended (15 U.S.C. 637(a)).

(2) Except for novation agreements, delegates to the MCBH, Regional Contracting Office-Hawaii the responsibility for administering the contract with complete authority to take any action on behalf of the Government under the terms and conditions of the contract; provided, however that the contracting agency shall give advance notice to the SBA before it issues a final notice terminating the right of the subcontractor to proceed with further performance, either in whole or in part, under the contract.

(3) That payments to be made under the contract will be made directly to the subcontractor by the contracting activity.

(4) To notify the MCBH, Regional Contracting Office-Hawaii Contracting Officer immediately upon notification by the subcontractor that the owner or owners upon whom 8(a) eligibility was based plan to relinquish ownership or control of the concern.

(5) That the subcontractor awarded a subcontract hereunder shall have the right of appeal from decisions of the cognizant Contracting Officer under the “Disputes” clause of the subcontract.

The offeror/subcontractor agrees and acknowledges that it will, for and on behalf of the SBA, fulfill and perform all of the requirements of the contract.

(c) The offeror/subcontractor agrees that it will not subcontract the performance of any of the requirements of this subcontract to any lower tier subcontractor without the prior written approval of the SBA and the cognizant Contracting Officer of the MCBH, Regional Contracting Office – Hawaii.

52.222-42 STATEMENT OF EQUIVALENT RATES FOR FEDERAL HIRES (MAY 2014)

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

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

OCCUPATIONAL TITLE	HOURLY PAY RATE	FRINGE BENEFIT
BAKER (7402 Grade 5)	$16.95	$2.15

CASHIER (2091 Grade 2)	$12.36	$1.56
COOK I (7404 Grade 4)	$15.14	$1.92
COOK II (7404 Grade 6)	$18.89	$2.39
DINING FACILITY LEADER(WG7408 Grade 8)	$23.32	$2.95
DISHWASHER (WG7408 Grade 2)	$13.43	$1.70
EQUIPMENT MAINTENANCE WORKER/ MECHANIC (4749 Grade 7)	$20.99	$2.66
FAST FOOD SHIFT LEADER(WG7408 Grade 4)	$16.79	$2.13
FOOD SANITATION SPECIALIST 1 & 2 (WG7408 Grade 3)	$15.14	$1.92
FOOD SERVICE WORKER (WG7408 Grade 2)	$13.43	$1.70
HEATING, REFRIGERATION AND AIR-CONDITIONING MECHANIC(4749 Grade 7)	$20.99	$2.66
JANITOR(WG7408 Grade 2)	$13.43	$1.70
LEAD WORKER(WG7408 Grade 4)	$16.79	$2.13
MESS ATTENDANT(WG7408 Grade 2)	$13.43	$1.70
POTS & PANS WASHER (WG7408 Grade 2)	$13.43	$1.70
SHIFT LEADER (WG7408 Grade 4)	$16.79	$2.13
STOREROOM KEEPER(6914 Grade 5)	$16.95	$2.15
TRUCK DRIVER (5703 Grade 4)	$16.79	$2.13

(End of clause)

52.222-62 PAID SICK LEAVE UNDER EXECUTIVE ORDER 13706 (JAN 2017)

(a) Definitions. As used in this clause (in accordance with 29 CFR 13.2)--

Child, domestic partner, and domestic violence have the meaning given in 29 CFR 13.2.

Employee--(1)(i) Means any person engaged in performing work on or in connection with a contract covered by Executive Order (E.O.) 13706; and

(A) Whose wages under such contract are governed by the Service Contract Labor Standards statute (41 U.S.C. chapter 67), the Wage Rate Requirements (Construction) statute (40 U.S.C. chapter 31, subchapter IV), or the Fair Labor Standards Act (29 U.S.C. chapter 8);

(B) Including employees who qualify for an exemption from the Fair Labor Standards Act's minimum wage and overtime provisions;

(C) Regardless of the contractual relationship alleged to exist between the individual and the employer; and

(ii) Includes any person performing work on or in connection with the contract and individually registered in a bona fide apprenticeship or training program registered with the Department of Labor's Employment and Training Administration, Office of Apprenticeship, or with a State Apprenticeship Agency recognized by the Office of Apprenticeship.

(2)(i) An employee performs ``on'' a contract if the employee directly performs the specific services called for by the contract; and

(ii) An employee performs ``in connection with'' a contract if the employee's work activities are necessary to the performance of a contract but are not the specific services called for by the contract.

Individual related by blood or affinity whose close association with the employee is the equivalent of a family relationship has the meaning given in 29 CFR 13.2.

Multiemployer plan means a plan to which more than one employer is required to contribute and which is maintained pursuant to one or more collective bargaining agreements between one or more employee organizations and more than one employer.

Paid sick leave means compensated absence from employment that is required by E.O. 13706 and 29 CFR part 13.

Parent, sexual assault, spouse, and stalking have the meaning given in 29 CFR 13.2.

United States means the 50 States and the District of Columbia.

(b) Executive Order 13706. (1) This contract is subject to E.O. 13706 and the regulations issued by the Secretary of Labor in 29 CFR part 13 pursuant to the E.O.

(2) If this contract is not performed wholly within the United States, this clause only applies with respect to that part of the contract that is performed within the United States.

(c) Paid sick leave. The Contractor shall--

(1) Permit each employee engaged in performing work on or in connection with this contract to earn not less than 1 hour of paid sick leave for every 30 hours worked;

(2) Allow accrual and use of paid sick leave as required by E.O. 13706 and 29 CFR part 13;

(3) Comply with the accrual, use, and other requirements set forth in 29 CFR 13.5 and 13.6, which are incorporated by reference in this contract;

(4) Provide paid sick leave to all employees when due free and clear and without subsequent deduction (except as otherwise provided by 29 CFR 13.24), rebate, or kickback on any account;

(5) Provide pay and benefits for paid sick leave used no later than one pay period following the end of the regular pay period in which the paid sick leave was taken; and

(6) Be responsible for the compliance by any subcontractor with the requirements of E.O. 13706, 29 CFR part 13, and this clause.

(d) Contractors may fulfill their obligations under E.O. 13706 and 29 CFR part 13 jointly with other contractors through a multiemployer plan, or may fulfill their obligations through an individual fund, plan, or program (see 29 CFR 13.8).

(e) Withholding. The Contracting Officer will, upon his or her own action or upon written request of an authorized representative of the Department of Labor, withhold or cause to be withheld from the Contractor under this or any other Federal contract with the same Contractor, so much of the accrued payments or advances as may be considered necessary to pay employees the full amount owed to compensate for any violation of the requirements of E.O. 13706, 29 CFR part 13, or this clause, including--

(1) Any pay and/or benefits denied or lost by reason of the violation;

(2) Other actual monetary losses sustained as a direct result of the violation; and

(3) Liquidated damages.

(f) Payment suspension/contract termination/contractor debarment. (1) In the event of a failure to comply with E.O. 13706, 29 CFR part 13, or this clause, the contracting agency may, on its own action or after authorization or by direction of the Department of Labor and written notification to the Contractor take action to cause suspension of any further payment, advance, or guarantee of funds until such violations have ceased.

(2) Any failure to comply with the requirements of this clause may be grounds for termination for default or cause.

(3) A breach of the contract clause may be grounds for debarment as a contractor and subcontractor as provided in 29 CFR 13.52.

(g) The paid sick leave required by E.O. 13706, 29 CFR part 13, and this clause is in addition to the Contractor's obligations under the Service Contract Labor Standards statute and Wage Rate Requirements (Construction) statute, and the Contractor may not receive credit toward its prevailing wage or fringe benefit obligations under those Acts for any paid sick leave provided in satisfaction of the requirements of E.O. 13706 and 29 CFR part 13.

(h) Nothing in E.O. 13706 or 29 CFR part 13 shall excuse noncompliance with or supersede any applicable Federal or State law, any applicable law or municipal ordinance, or a collective bargaining agreement requiring greater paid sick leave or leave rights than those established under E.O. 13706 and 29 CFR part 13.

(i) Recordkeeping. (1) The Contractor shall make and maintain, for no less than three (3) years from the completion of the work on the contract, records containing the following information for each employee, which the Contractor shall make available upon request for inspection, copying, and transcription by authorized representatives of the Administrator of the Wage and Hour Division of the Department of Labor:

(i) Name, address, and social security number of each employee.

(ii) The employee's occupation(s) or classification(s).

(iii) The rate or rates of wages paid (including all pay and benefits provided).

(iv) The number of daily and weekly hours worked.

(v) Any deductions made.

(vi) The total wages paid (including all pay and benefits provided) each pay period.

(vii) A copy of notifications to employees of the amount of paid sick leave the employee has accrued, as required under 29 CFR 13.5(a)(2).

(viii) A copy of employees' requests to use paid sick leave, if in writing, or, if not in writing, any other records reflecting such employee requests.

(ix) Dates and amounts of paid sick leave taken by employees (unless the Contractor's paid time off policy satisfies the requirements of E.O. 13706 and 29 CFR part 13 as described in 29 CFR 13.5(f)(5), leave shall be designated in records as paid sick leave pursuant to E.O. 13706).

(x) A copy of any written responses to employees' requests to use paid sick leave, including explanations for any denials of such requests, as required under 29 CFR 13.5(d)(3).

(xi) Any records reflecting the certification and documentation the Contractor may require an employee to provide under 29 CFR 13.5(e), including copies of any certification or documentation provided by an employee.

(xii) Any other records showing any tracking of or calculations related to an employee's accrual or use of paid sick leave.

(xiii) The relevant contract.

(xiv) The regular pay and benefits provided to an employee for each use of paid sick leave.

(xv) Any financial payment made for unused paid sick leave upon a separation from employment intended, pursuant to 29 CFR 13.5(b)(5), to relieve the Contractor from the obligation to reinstate such paid sick leave as otherwise required by 29 CFR 13.5(b)(4).

(2)(i) If the Contractor wishes to distinguish between an employee's covered and noncovered work, the Contractor shall keep records or other proof reflecting such distinctions. Only if the Contractor adequately segregates the employee's time will time spent on noncovered work be excluded from hours worked counted toward the accrual of paid sick leave. Similarly, only if the Contractor adequately segregates the employee's time may the Contractor properly refuse an employee's request to use paid sick leave on the ground that the employee was scheduled to perform noncovered work during the time he or she asked to use paid sick leave.

(ii) If the Contractor estimates covered hours worked by an employee who performs work in connection with contracts covered by the E.O. pursuant to 29 CFR 13.5(a)(1)(i) or (iii), the Contractor shall keep records or other proof of the verifiable information on which such estimates are reasonably based. Only if the Contractor relies on an estimate that is reasonable and based on verifiable information will an employee's time spent in connection with noncovered work be excluded from hours worked counted toward the accrual of paid sick leave. If the Contractor estimates the amount of time an employee spends performing in connection with contracts covered by the E.O., the Contractor shall permit the employee to use his or her paid sick leave during any work time for the Contractor.

(3) In the event the Contractor is not obligated by the Service Contract Labor Standards statute, the Wage Rate Requirements (Construction) statute, or the Fair Labor Standards Act to keep records of an employee's hours worked, such as because the employee is exempt from the Fair Labor Standards Act's minimum wage and overtime requirements, and the Contractor chooses to use the assumption permitted by 29 CFR 13.5(a)(1)(iii), the Contractor is excused from the requirement in paragraph (i)(1)(iv) of this clause and 29 CFR 13.25(a)(4) to keep records of the employee's number of daily and weekly hours worked.

(4)(i) Records relating to medical histories or domestic violence, sexual assault, or stalking, created for purposes of E.O. 13706, whether of an employee or an employee's child, parent, spouse, domestic partner, or other individual related by blood or affinity whose close association with the employee is the equivalent of a family relationship, shall be maintained as confidential records in separate files/records from the usual personnel files.

(ii) If the confidentiality requirements of the Genetic Information Nondiscrimination Act of 2008 (GINA), section 503 of the Rehabilitation Act of 1973, and/or the Americans with Disabilities Act (ADA) apply to records or documents created to comply with the recordkeeping requirements in this contract clause, the records and documents shall also be maintained in compliance with the confidentiality requirements of the GINA, section 503 of the Rehabilitation Act of 1973, and/or ADA as described in 29 CFR 1635.9, 41 CFR 60-741.23(d), and 29 CFR 1630.14(c)(1), respectively.

(iii) The Contractor shall not disclose any documentation used to verify the need to use 3 or more consecutive days of paid sick leave for the purposes listed in 29 CFR 13.5(c)(1)(iv) (as described in 29 CFR 13.5(e)(1)(ii)) and shall maintain confidentiality about any domestic abuse, sexual assault, or stalking, unless the employee consents or when disclosure is required by law.

(5) The Contractor shall permit authorized representatives of the Wage and Hour Division to conduct interviews with employees at the worksite during normal working hours.

(6) Nothing in this contract clause limits or otherwise modifies the Contractor's recordkeeping obligations, if any, under the Service Contract Labor Standards statute, the Wage Rate Requirements (Construction) statute, the Fair Labor Standards Act, the Family and Medical Leave Act, E.O. 13658, their respective implementing regulations, or any other applicable law.

(j) Interference/discrimination.

(1) The Contractor shall not in any manner interfere with an employee's accrual or use of paid sick leave as required by E.O. 13706 or 29 CFR part 13. Interference includes, but is not limited to--

(i) Miscalculating the amount of paid sick leave an employee has accrued;

(ii) Denying or unreasonably delaying a response to a proper request to use paid sick leave;

(iii) Discouraging an employee from using paid sick leave;

(iv) Reducing an employee's accrued paid sick leave by more than the amount of such leave used;

(v) Transferring an employee to work on contracts not covered by the E.O. to prevent the accrual or use of paid sick leave;

(vi) Disclosing confidential information contained in certification or other documentation provided to verify the need to use paid sick leave; or

(vii) Making the use of paid sick leave contingent on the employee's finding a replacement worker or the fulfillment of the Contractor's operational needs.

(2) The Contractor shall not discharge or in any other manner discriminate against any employee for--

(i) Using, or attempting to use, paid sick leave as provided for under E.O. 13706 and 29 CFR part 13;

(ii) Filing any complaint, initiating any proceeding, or otherwise asserting any right or claim under E.O. 13706 and 29 CFR part 13;

(iii) Cooperating in any investigation or testifying in any proceeding under E.O. 13706 and 29 CFR part 13; or

(iv) Informing any other person about his or her rights under E.O. 13706 and 29 CFR part 13.

(k) Notice. The Contractor shall notify all employees performing work on or in connection with a contract covered by the E.O. of the paid sick leave requirements of E.O. 13706, 29 CFR part 13, and this clause by posting a notice provided by the Department of Labor in a prominent and accessible place at the worksite so it may be readily seen by employees. Contractors that customarily post notices to employees electronically may post the notice electronically, provided such electronic posting is displayed prominently on any Web site that is maintained by the Contractor, whether external or internal, and customarily used for notices to employees about terms and conditions of employment.

(l) Disputes concerning labor standards. Disputes related to the application of E.O. 13706 to this contract shall not be subject to the general disputes clause of the contract. Such disputes shall be resolved in accordance with the procedures of the Department of Labor set forth in 29 CFR part 13. Disputes within the meaning of this contract clause include disputes between the Contractor (or any of its subcontractors) and the contracting agency, the Department of Labor, or the employees or their representatives.

(m) Subcontracts. The Contractor shall insert the substance of this clause, including this paragraph (m), in all subcontracts, regardless of dollar value, that are subject to the Service Contract Labor Standards statute or the Wage Rate Requirements (Construction) statute, and are to be performed in whole or in part in the United States.

(End of clause)

52.252-2 CLAUSES INCORPORATED BY REFERENCE (FEB 1998)

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

FAR Clauses: https://www.acquisition.gov/
http://farsite.hill.af.mil/vmfara.htm

DFARS Clauses: http://farsite.hill.af.mil/vmdfara.htm

(End of clause)

252.219-7009 SECTION 8(A) DIRECT AWARD (SEP 2007)

(a) This contract is issued as a direct award between the contracting office and the 8(a) Contractor pursuant to the Partnership Agreement between the Small Business Administration (SBA) and the Department of Defense. Accordingly, the SBA, even if not identified in Section A of this contract, is the prime contractor and retains responsibility for 8(a) certification, for 8(a) eligibility determinations and related issues, and for providing counseling and assistance to the 8(a) Contractor under the 8(a) Program. The cognizant SBA district office is:

San Diego District Office (SBA Code 0954)
500 W C St. Ste. 550
San Diego, CA 92101

The Severson Group, LLC. certification is is filed under case number: 306242 with an entrance date of 05/09/2014 and an exit date of 05/09/2023

(b) The contracting office is responsible for administering the contract and for taking any action on behalf of the Government under the terms and conditions of the contract; provided that the contracting office shall give advance notice to the SBA before it issues a final notice terminating performance, either in whole or in part, under the contract. The contracting office also shall coordinate with the SBA prior to processing any novation agreement. The contracting office may assign contract administration functions to a contract administration office.

(c) The 8(a) Contractor agrees that--

(1) It will notify the Contracting Officer, simultaneous with its notification to the SBA (as required by SBA's 8(a) regulations at 13 CFR 124.308), when the owner or owners upon whom 8(a) eligibility is based plan to relinquish ownership or control of the concern. Consistent with Section 407 of Pub. L. 100-656, transfer of ownership or control shall result in termination of the contract for convenience, unless the SBA waives the requirement for termination prior to the actual relinquishing of ownership and control; and

(2) It will not subcontract the performance of any of the requirements of this contract without the prior written approval of the SBA and the Contracting Officer.

(End of Clause)

252.219-7010 NOTIFICATION OF COMPETITION LIMITED TO ELIGIBLE 8(A) CONCERNS--PARTNERSHIP AGREEMENT (MAR 2016)

(a) Offers are solicited only from small business concerns expressly certified by the Small Business Administration (SBA) for participation in the SBA's 8(a) Program and which meet the following criteria at the time of submission of offer:

(1) The Offeror is in conformance with the 8(a) support limitation set forth in its approved business plan.

(2) The Offeror is in conformance with the Business Activity Targets set forth in its approved business plan or any remedial action directed by the SBA.

(3) If the competition is to be limited to 8(a) concerns within one or more specific SBA regions or districts, then the offeror's approved business plan is on the file and serviced by the SBA San Diego District Office located at:
550 West C Street Suite 550
San Diego, CA
Phone: 619-557-7250

[Contracting Officer completes by inserting the appropriate SBA District and/or Regional Office(s) as identified by the SBA.]

(b) By submission of its offer, the Offeror represents that it meets all of the criteria set forth in paragraph (a) of this clause.

(c) Any award resulting from this solicitation will be made directly by the Contracting Officer to the successful 8(a) offeror selected through the evaluation criteria set forth in this solicitation.

(d)(1) Agreement. A small business concern submitting an offer in its own name shall furnish, in performing the contract, only end items manufactured or produced by small business concerns in the United States or its outlying areas, unless--

(i) The SBA has determined that there are no small business manufacturers or processors in the Federal market place in accordance with FAR 19.502-2(c);

(ii) The acquisition is processed under simplified acquisition procedures and the total amount of this contract does not exceed $25,000, in which case a small business concern may furnish the product of any domestic firm; or

(iii) The acquisition is a construction or service contract.

(2) The The Severson Group, LLC [insert name of SBA's contractor] will notify the MCBH Regional Contracting Office [insert name of contracting agency] Contracting Officer in writing immediately upon entering an agreement (either oral or written) to transfer all or part of its stock or other ownership interest to any other party.

(End of clause)

252.232-7006 WIDE AREA WORKFLOW PAYMENT INSTRUCTIONS (MAY 2013)

(a) *Definitions.* As used in this clause—

"Department of Defense Activity Address Code (DoDAAC)" is a six position code that uniquely identifies a unit, activity, or organization.

"Document type" means the type of payment request or receiving report available for creation in Wide Area WorkFlow (WAWF).

"Local processing office (LPO)" is the office responsible for payment certification when payment certification is done external to the entitlement system.

(b) *Electronic invoicing.* The WAWF system is the method to electronically process vendor payment requests and receiving reports, as authorized by DFARS 252.232-7003, Electronic Submission of Payment Requests and Receiving Reports.

(c) *WAWF access.* To access WAWF, the Contractor shall—

(1) Have a designated electronic business point of contact in the System for Award Management at https://www.acquisition.gov; and

(2) Be registered to use WAWF at https://wawf.eb.mil/ following the step-by-step procedures for self-registration available at this web site.

(d) *WAWF training.* The Contractor should follow the training instructions of the WAWF Web-Based Training Course and use the Practice Training Site before submitting payment requests through WAWF. Both can

be accessed by selecting the "Web Based Training" link on the WAWF home page at https://wawf.eb.mil/

(e) *WAWF methods of document submission.* Document submissions may be via web entry, Electronic Data Interchange, or File Transfer Protocol.

(f) *WAWF payment instructions.* The Contractor must use the following information when submitting payment requests and receiving reports in WAWF for this contract/order:

(1) *Document type.* The Contractor shall use the following document type(s).

2 in 1 or Combo

(2) *Inspection/acceptance location.* The Contractor shall select the following inspection/acceptance location(s) in WAWF, as specified by the contracting officer.

Not applicable

(3) *Document routing.* The Contractor shall use the information in the Routing Data Table below only to fill in applicable fields in WAWF when creating payment requests and receiving reports in the system.

Routing Data Table

Field Name in WAWF	*Data to be entered in WAWF*
Pay Official DoDAAC	M67443
Issue By DoDAAC	M00318
Admin DoDAAC	M00318
Inspect By DoDAAC	M00318
Ship To Code	*Not applicable-Leave Blank*
Ship From Code	*Not applicable-Leave Blank*
Mark For Code	*Not applicable-Leave Blank*
Service Approver (DoDAAC)	*Not applicable-Leave Blank*
Service Acceptor (DoDAAC)	M00318/S002
Accept at Other DoDAAC	*Not applicable-Leave Blank*
LPO DoDAAC	M00318
DCAA Auditor DoDAAC	*Not applicable-Leave Blank*
Other DoDAAC(s)	*Not applicable-Leave Blank*

(4) *Payment request and supporting documentation.* The Contractor shall ensure a payment request includes appropriate contract line item and subline item descriptions of the work performed or supplies delivered, unit price/cost per unit, fee (if applicable), and all relevant back-up documentation, as defined in DFARS Appendix F, (e.g. timesheets) in support of each payment request.

(5) *WAWF email notifications.* The Contractor shall enter the e-mail address identified below in the "Send Additional Email Notifications" field of WAWF once a document is submitted in the system.

david.g.cunningham@usmc.mil

(g) *WAWF point of contact.*

(1) The Contractor may obtain clarification regarding invoicing in WAWF from the following contracting activity's WAWF point of contact.

Katrida Collier, 808-257-1262; e-mail: katrida.collier@usmc.mil

(2) For technical WAWF help, contact the WAWF helpdesk at 866-618-5988.

(End of clause)

252.232-7007 LIMITATION OF GOVERNMENT'S OBLIGATION (APR 2014)

(a) Contract line item(s) 0001 - 0003 is/are incrementally funded. For this/these item(s), the sum of $925,924.62 of the total price is presently available for payment and allotted to this contract. An allotment schedule is set forth in paragraph (j) of this clause.

(b) For items(s) identified in paragraph (a) of this clause, the Contractor agrees to perform up to the point at which the total amount payable by the Government, including reimbursement in the event of termination of those item(s) for the Government's convenience, approximates the total amount currently allotted to the contract. The Contractor is not authorized to continue work on those item(s) beyond that point. The Government will not be obligated in any event to reimburse the Contractor in excess of the amount allotted to the contract for those item(s) regardless of anything to the contrary in the clause entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT." As used in this clause, the total amount payable by the Government in the event of termination of applicable contract line item(s) for convenience includes costs, profit and estimated termination settlement costs for those item(s).

(c) Notwithstanding the dates specified in the allotment schedule in paragraph (j) of this clause, the Contractor will notify the Contracting Officer in writing at least ninety days prior to the date when, in the Contractor's best judgment, the work will reach the point at which the total amount payable by the Government, including any cost for termination for convenience, will approximate 85 percent of the total amount then allotted to the contract for performance of the applicable item(s). The notification will state (1) the estimated date when that point will be reached and (2) an estimate of additional funding, if any, needed to continue performance of applicable line items up to the next scheduled date for allotment of funds identified in paragraph (j) of this clause, or to a mutually agreed upon substitute date. The notification will also advise the Contracting Officer of the estimated amount of additional funds that will be required for the timely performance of the item(s) funded pursuant to this clause, for subsequent period as may be specified in the allotment schedule in paragraph (j) of this clause, or otherwise agreed to by the parties. If after such notification additional funds are not allotted by the date identified in the Contractor's notification, or by an agreed substitute date, the Contracting Officer will terminate any item(s) for which additional funds have not been allotted, pursuant to the clause of this contract entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT".

(d) When additional funds are allotted for continued performance of the contract line item(s) identified in paragraph (a) of this clause, the parties will agree as to the period of contract performance which will be covered by the funds. The provisions of paragraph (b) through (d) of this clause will apply in like manner to the additional allotted funds and agreed substitute date, and the contract will be modified accordingly.

(e) If, solely by reason of failure of the Government to allot additional funds, by the dates indicated below, in amounts sufficient for timely performance of the contract line item(s) identified in paragraph (a) of this clause, the Contractor incurs additional costs or is delayed in the performance of the work under this contract and if additional funds are allotted, an equitable adjustment will be made in the price or prices (including appropriate target, billing, and ceiling prices where applicable) of the item(s), or in the time of delivery, or both. Failure to agree to any such equitable adjustment hereunder will be a dispute concerning a question of fact within the meaning of the clause entitled "disputes."

(f) The Government may at any time prior to termination allot additional funds for the performance of the contract line item(s) identified in paragraph (a) of this clause.

(g) The termination provisions of this clause do not limit the rights of the Government under the clause entitled "DEFAULT." The provisions of this clause are limited to work and allotment of funds for the contract line item(s) set forth in paragraph (a) of this clause. This clause no longer applies once the contract if fully funded except with regard to the rights or obligations of the parties concerning equitable adjustments negotiated under paragraphs (d) or (e) of this clause.

(h) Nothing in this clause affects the right of the Government to this contract pursuant to the clause of this contract entitled "TERMINATION FOR CONVENIENCE OF THE GOVERNMENT."

(i) Nothing in this clause shall be construed as authorization of voluntary services whose acceptance is otherwise prohibited under 31 U.S.C. 1342.

(j) The parties contemplate that the Government will allot funds to this contract in accordance with the following schedule:

On execution of contract $925,924.62 is the available funds for the Period of Performance of May 16, 2018 – August 15, 2018. The remainder of the period of performance is planned to be incrementally funded NLT August 15, 2018.

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	May 16, 2018 – August 15, 2018	(b) (4)
0002	May 16, 2018 – August 15, 2018	
0003	May 16, 2018 – August 15, 2018	
Total	May 16, 2018 – August15, 2018	$925,924.62

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	August 16, 2018 – May 15, 2019	(b) (4)
0002	August 16, 2018 – May 15, 2019	
0003	August 16, 2018 – May 15, 2019	
Total	August 16, 2018 – May 15, 2019	$2,777,773.86

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001 - 0003	May 16, 2018 – August 15, 2018	(b) (4)
0001 - 0003	August 16, 2018 – May 15, 2019	
Total	May 15, 2018 – May 15, 2019	$3,703,698.48

(End of clause)

252.251-7000 ORDERING FROM GOVERNMENT SUPPLY SOURCES (AUG 2012)

(a) When placing orders under Federal Supply Schedules, Personal Property Rehabilitation Price Schedules, or Enterprise Software Agreements, the Contractor shall follow the terms of the applicable schedule or agreement and authorization. Include in each order:

(1) A copy of the authorization (unless a copy was previously furnished to the Federal Supply Schedule, Personal Property Rehabilitation Price Schedule, or Enterprise Software Agreement contractor).

(2) The following statement: Any price reductions negotiated as part of an Enterprise Software Agreement issued under a Federal Supply Schedule contract shall control. In the event of any other inconsistencies between an Enterprise Software Agreement, established as a Federal Supply Schedule blanket purchase agreement, and the Federal Supply Schedule contract, the latter shall govern.

(3) The completed address(es) to which the Contractor's mail, freight, and billing documents are to be directed.

(b) When placing orders under nonmandatory schedule contracts and requirements contracts, issued by the General Services Administration (GSA) Office of Information Resources Management, for automated data processing equipment, software and maintenance, communications equipment and supplies, and teleprocessing services, the Contractor shall follow the terms of the applicable contract and the procedures in paragraph (a) of this clause.

(c) When placing orders for Government stock on a reimbursable basis, the Contractor shall--

(1) Comply with the requirements of the Contracting Officer's authorization, using FEDSTRIP or MILSTRIP procedures, as appropriate;

(2) Use only the GSA Form 1948-A, Retail Services Shopping Plate, when ordering from GSA Self-Service Stores;

(3) Order only those items required in the performance of Government contracts; and

(4) Pay invoices from Government supply sources promptly. For purchases made from DoD supply sources, this means within 30 days of the date of a proper invoice (see also Defense Federal Acquisition Regulation Supplement (DFARS) 251.105). For purchases made from DoD supply sources, this means within 30 days of the date of a proper invoice. The Contractor shall annotate each invoice with the date of receipt. The Contractor's failure to pay may also result in the DoD supply source refusing to honor the requisition (see DFARS 251.102(f)) or in the Contracting Officer terminating the Contractor's authorization to use DoD supply sources. In the event the Contracting Officer decides to terminate the authorization due to the Contractor's failure to pay in a timely manner, the Contracting Officer shall provide the Contractor with prompt written notice of the intent to terminate the authorization and the basis for such action. The Contractor shall have 10 days after receipt of the Government's notice in which to provide additional information as to why the authorization should not be terminated. The termination shall not provide the Contractor with an excusable delay for failure to perform or complete the contract in accordance with the terms of the contract, and the Contractor shall be solely responsible for any increased costs.

(d) When placing orders for Government stock on a non-reimbursable basis, the Contractor shall—

(1) Comply with the requirements of the Contracting Officer's authorization; and

(2) When using electronic transactions to submit requisitions on a non-reimbursable basis only, place orders by authorizing contract number using the Defense Logistics Management System (DLMS) Supplement to Federal Implementation Convention 511R, Requisition; and acknowledge receipts by authorizing contract number using the DLMS Supplement 527R, Receipt, Inquiry, Response and Material Receipt Acknowledgement.

(e) Only the Contractor may request authorization for subcontractor use of Government supply sources. The Contracting Officer will not grant authorizations for subcontractor use without approval of the Contractor.

(f) Government invoices shall be submitted to the Contractor's billing address, and Contractor payments shall be sent to the Government remittance address specified below:

Contractor’s Billing Address (Mr. Robert Severson, 2218 Faraday Avenue #120, Carlsbad, CA 92008, Ph:760-550-9976):

Government Remittance Address (Eileen Keating Carnaggio, Ph: 808-257-1158, Regional Contracting Office Hawaii, 2nd Street, Bldg. 209, Marine Corps Base Hawaii, Kaneohe Bay, HI 96863-3063).

(End of clause)

Performance Work Statement (PWS)
Management and Mess Hall
Attendant (M&MA) Services for Marine Corps Base Hawaii (MCBH)

1. Vision Statement
To remain responsive to Marines needs for high-quality and nutritious meals.

1.1 Introduction
The contractor shall effectively plan, develop and execute a cost-effective Marine Corps Base Hawaii, Kaneohe Bay Food Service program while maintaining occupational proficiency for food service Marines (MOS 3381).

1.2 Mission
Safely serve fresh nutritious, wholesome, quality meals while complying with the Marine Corps expanding diversity of ethnic, cultural and nutritional requirements for our warfighter.

1.3 Background
The Director, Headquarters United States Marine Corps (USMC), Food Service and Subsistence Program is responsible for the overall food service operations for the Marine Corps.

The Contracting Officer (KO) will have overall contractual authority to the maximum extent practicable, consistent with law.

The Contracting Officers Representative (COR) and Technical Representative (TR) will function as the Installation Contracting Officer Representatives respectively.

The Quality Assurance Evaluator (QAE) will be tasked to assess and monitor contract performance.

The Installation Food Service Officer (FSO) or official designee will continue to function as a special staff officer within the military chain of command, advising commanders and coordinating efforts on all matters pertaining to MCBH Management and Mess Hall Attendant (M&MA) Services.

1.4 Scope
There are seven primary goals of the Marine Corps Base Hawaii, Management and Mess Hall Attendant (M &MA) Services Contract:

Goal 1. Provide high quality meals that meet or exceed the nutritional requirements in accordance with Fueled to Fight (F2F), and Marine Corps Base Hawaii Master Menu.
Goal 2. Provide meals that are prepared in accordance with (IAW) food safety standards.
Goal 3. Provide meals in a clean and pleasant establishment.
Goal 4. Provide meals in a timely fashion.
Goal 5. Provide capable and responsive food service and facility management.
Goal 6. Provide sustainment of Government Furnished Property.
Goal 7. Provide a training platform to Food Service Marines assigned to Management and Mess Attendant (M&MA) Mess Halls.

2. General Requirements
The base period of performance for Marine Corps Base Hawaii, Food Service Contract shall begin 01 March 2018 through 28 February 2019 with four option years.

The Contractor shall provide all management, personnel, tools, and supervision necessary to perform management, administrators, inventory control, ordering control, food preparation, mess attendant, food service workers, food preparation and serving equipment maintenance and repair, motor vehicle operation, cashiers at facilities associated within the Marine Corps Base Hawaii Food Service Program as defined in this Contract.
The Contractor shall perform to all standards and requirements described at the food service facilities listed herein.

A brief explanation of the various types of services required under this contract is listed below.

(1) Administrative Support and Clerical:
-Administrative Assistant (Technical Representative and Project Manager)
-Accounting Clerk II (Marine Corps Food Management Information System ((MCFMIS))/Point of Sale ((POS)) administrator)
-Accounting Clerk II (STORES Web/ SABRS administrator)
-Orders Clerk I (Common Logistics Command and Control ((CLC2S)) Orders Clerk/ PR Builder Orders Clerk)
-Secretary I

(2) Food Preparation and Mess Attendant Services:
-Baker
-Cook I
-Cook II
-Dishwasher
-Mess Attendants
-Food Service Worker

(3) General Services and Support Occupations:
-Janitor
-Laborer, Ground Maintenance
-Window Cleaner

(4) Landry, Dry-Cleaning, and Pressing:
-Presser, Machine, Wearing Apparel, Laundry

(5) Materials Handling and Packing:
-Store Worker I (Storeroom/Property/PR builder)

(6) Mechanics and Maintenance and Repair: (Food Preparation and Serving Equipment Maintenance and Repair)
-Electronics Technician Maintenance I
-General Maintenance Worker

(7) Transportation/Mobile Equipment:
-Truck driver, Light

(8) Miscellaneous:
-Cashier

Acronyms and terms which apply to Contract personnel, in the performance of their duties, at the food service facilities are contained in the Marine Corps Food Management Information Systems (MCFMIS) such as: Production Worksheet, Menu Scaled Recipe, Issues, Issue Summary, Pull Sheet, Menu Scaled Ingredient Labels, Post Meal Counts, Food Items and Recipe, and Daily Coat Analysis.

Acronyms and terms which apply to Contract personnel, in the performance of their duties, at the food service facilities are contained in the Department of Defense Single Stock Point for Military Specifications, Standards and Related Publications (DODSSP) Collection such as: Custodian Asset Report (CAR), Custodian Inventory Report (CIR), Mess Hall Equipment Replacement Record (MERR), National Stock Number (NSN), and Minor Property Report.

2.1. Non-Personal Services

The Government will neither supervise contractor employees nor control the method by which the contractor performs the required work under this contract. Under no circumstances will the Government assign tasks to, or prepare work schedules for, individual contractor employees. It shall be the responsibility of the contractor to manage its employees and to guard against any actions that are of the nature of personal services, or give the

perception of personal services. If the contractor believes that any actions constitute, or are perceived to constitute personal services, it shall be the contractor's responsibility to notify the KO immediately.

2.2. Business Relations

The contractor shall successfully integrate and coordinate all activity needed to execute the requirement. The contractor shall manage the timeliness, completeness, and quality of problem identification. The contractor shall provide corrective action plans, proposal submittals, timely identification of issues, and effective management of subcontractors. The contractor shall seek to ensure customer satisfaction and professional and ethical behavior of all contractor personnel.

2.3. Contract Administration and Management

Contractor managerial functions shall include at a minimum planning, organizing, directing and coordinating various aspects of a large institutional-style food service establishments.

Contractors will perform their duties alongside of military food service personnel. The Contractor shall comply with the Marine Corps Base Hawaii Master Menu and authorized changes, MCO P1011.42B (Armed forces Recipe Service), The Marine Corps Food Management and Information System (MCFMIS) and all authorized changes made by the Installation Food Service Officer/Food Technician. All food prepared in the food service facilities shall be prepared and stored in accordance with provisions contained in NAVMED P5010-1, Tri-Service Food Code (TSFC).

2.3.1. Contract Management

The contractor shall establish clear organizational lines of authority and responsibility to ensure effective management of the resources assigned to the requirement. The contractor must maintain continuity between TR and the contractor's corporate offices. Additionally, the contractor must maintain continuity between the support operations at local installations and the contractor's regional and/or district offices.

2.3.2. Contract Administration

The contractor shall establish processes and assign appropriate resources to effectively administer requirements. The contractor shall respond to Government requests for contractual actions in a timely fashion. The contractor shall have a single point of contact between the Government and Contractor personnel assigned to support the Marine Corps Base, Kaneohe Bay Food Service Contract. The contractor shall assign work effort and retain proper and accurate time keeping records of personnel assigned to work on the requirement.

2.3.3. Personnel Administration

The contractor shall provide the following management and support as required. The contractor shall provide for employees during designated Government non-work days or other periods where Government offices are closed due to weather or security conditions. The contractor shall maintain the currency of their employees by providing initial and refresher training as required to meet the PWS requirements. The contractor shall make all necessary travel arrangements for employees. The contractor shall provide necessary infrastructure to support contract requirements both on and off site. The contractor shall provide administrative support to employees in a timely fashion (time keeping, leave processing, pay, emergency needs).

2.3.4. Right of First Refusal

Upon award of the contract, the contractor and its subcontractors are required to offer those service employees that are employed under the predecessor contract, and whose employment will be terminated as a result of the award of the successor contract, a right of first refusal of employment under the contract in positions for which they are qualified. Therefore, the contractor shall comply with the Non-displacement of Qualified Workers clause 52.222-17 in this contract.

2.3.5. Insurance

Within 15 calendar days after award, the Contractor shall furnish to the Contracting Officer a certificate of insurance as evidence of the coverage in amounts not less than the minimums specified below and in accordance with the FAR 52.228-5, insurance – work on a government installation clause. This insurance must be maintained during the entire performance period.

The Certificate of Insurance shall provide for 30 calendar days written notice to the Contracting Officer by the insurance company prior to cancellation or material change in policy coverage.

- Comprehensive General Liability: $1 million per occurrence.
- Automobile Liability: $200K per person, $500K per occurrence for bodily injury, $20K per occurrence for property damage.
- Employee's Liability Coverage: $100K, expect in states where workers' compensation may not be written by private carriers.
- Worker's Compensation: As required by Federal and State workers' compensation and occupational disease statutes.
- Liability to Third Persons: in the amount of $1 million per claimant and $2 million per incident.
- Other as required by State Law.

2.4. Subcontract Management

The contractor shall be responsible for any subcontract management necessary to integrate work performed on this requirement and shall be responsible and accountable for subcontractor performance on this requirement. The prime contractor will manage work distribution to ensure there are no Organizational Conflict of Interest (OCI) considerations. Contractors shall add subcontractors to their team after receiving consent from the KO. Cross teaming may or may not be permitted.

2.4.1 Medical Requirements

The Contractor shall ensure that all personnel have a current Medical Certificate (DD form 2971) prior to starting work. All Contractor personnel shall be examined for evidence of tuberculosis. The medical screening shall be in accordance with NAVMED P5010-1 Tri-Service Food Code (TSFC), all forms will be maintained by the Contractor in accordance with Health Insurance Portability and Accountably Act (HIPAA) and the privacy act. The Contractor shall keep current, for Government inspections, a list of personnel employee on this contract including the expiration date of their DD form 2971.

2.4.2. Contract Employee Health

The Contractor shall comply with requirements of NAVMED P-5010-1 Tri-Service Food Code (TSFC). The Government reserves the right to remove or direct the Contractor to remove any employee that the Government believes may have a communicable disease. Removal of a contract employee because the employee may have a communicable disease shall not relieve the Contractor from responsibility to perform under this contract.

2.4.3. Emergency Medical Care

Only Emergency medical care is available at the Navel Regional Medical Clinic to the Contractor employees who require immediate medical treatment resulting from on-the-job injury. The Government on a reimbursable basis will provide emergency medical transportation to a community medical facility. Cost and reimbursement policy will be rendered by the KO.

The Contractor shall immediately report an occurrence of a job-related injury. The Contractor shall prepare an accident report and forward the original and one copy to the COR/ACOR within 4 hours.

2.5. Contractor Personnel

The Contractor shall provide an on-site Project Manager to be responsible for performance of the work. The Project Manager shall be on-site at least 70% of the operational time. In the absence of the supervisor, a lead worker shall be placed in charge and shall have supervision as his primary function during the times he is in charge.

During Mess hall operating hours, the Project Manager or Alternate shall be available to meet with the COR. at the mess hall, within 60 minutes of a call to meet. After close of the mess hall for the day, the Project Manager shall be available within 2 hours for discussions.

2.5.1. Conduct, Conflicts of Interest, and Other Issues

Contractor employees shall conduct themselves in a proper, efficient, courteous and businesslike manner.

The Contractor shall remove immediately from the site any individual whose continued employment is deemed by the Contracting Officer to be contrary to the public interest or inconsistent with the best interests of National Security.

The Contractor shall employee professionally and technically qualified personnel to perform the work specified and to ensure that the quality of services performed meet the performance standards specified.

The Contractor shall not employ off-duty quality assurance personnel or any individual who has received a persona non grata, nor any person who is an employee of the United States Government, when employment of that person would create a conflict of interest. The contractor shall not employ any person who is an employee of the Department of Defense, Military or Civilian. The Contractor shall not employ family members of Military food service personnel assigned or near the vicinity of the Food Service Facilities.

The Contractor is cautioned that off-duty/active personnel hired under this contract may be subject to permanent change of station orders, change in duty hours, or deployments, which could have an impact upon his/her staffing. Military Reservists and National Guard members may be subject to recall for active duty. Their absences at any time shall not constitute an acceptable excuse for non-performance under this contract.

A strike by the Contractor's employees does not constitute justification for non-performance of any part of this contract.

2.5.2. Contractor Personnel, Disciplines, and Specialties

The contractor shall accomplish the assigned work by employing and utilizing qualified personnel with appropriate combinations of education, training, and experience. The contractor shall match personnel skills to the work or task with a minimum of under/over employment of resources. The contractor shall ensure the labor categories as defined by the Wage Determination List under the Department of Labor, labor rates, and man-hours utilized in the execution of the Performance Work Statement (PWS) line items issued hereunder will be the minimum necessary to accomplish the work. The Contractor shall provide the necessary resources and infrastructure to manage, perform, and administer the contract.

The use of alcoholic beverages and illegal drugs, or incapacitating agents while on duty, is strictly forbidden. The contractor shall immediately remove and replace employees who are under the influence of such substances without causing a disruption in services.

2.6 Capable and Responsive Management and Staffing

The Contractor shall provide all requisite management resources and staffing needed to accomplish the work delineated in this PWS. Anticipating and planning for changes in the work environment, including changes in the demand for meals or other food services is a fundamental part of this management requirement.

2.6.1 Staffing Requirements

The contractor shall provide all staffing required to accomplish the work described in the PWS. The following are the minimum requirements for staffing. The contractor has the discretion to decide to provide additional staffing beyond what is listed below at no additional cost to the Government in order to meet the requirements of the PWS.

Required Jobs: Key Billets

-Project Manager (a person in charge of Mess Hall Operations and employees working under the company). It is mandatory for 1 full-time person to hold this position.
-MCFMIS Operator- places subsistence orders please see Section 5 on page 60 of the original solicitation. It is mandatory for 1 full-time person to hold this position.
- Production Chef (aka Head Chef/Executive Chef). It is mandatory for 1 full-time person to hold this position.
- Cooks I/II- enough to support the meals listed in 3.2 page 52. It is mandatory to have a minimum of 16 full-time personnel to hold these positions.
- Bakers- enough to support all meal listed in 3.2 page 52. It is mandatory to have a minimum of 3 full-time personnel to hold these positions.

- Maintenance Technicians- Works on all food service equipment in the facility. It is mandatory to have a minimum of 2 full-time personnel to hold these positions. Tasks may include and be combined with the requirements for the electrical maintenance and light truck driving duties.
- Accounting Clerk- STORES WEB/SABRS; Orders Clerk- PR Builder/CLC2S; and Secretarial duties. It is mandatory to have a minimum of 2 full-time personnel to fulfill these positions/responsibilities/duties.
-Cashiers. It is mandatory to have a minimum of 5 full-time personnel to hold these positions.
-Food Sanitation Specialist. It is mandatory to have a minimum of 41 total full-time personnel to fulfill these positions. These positions have the following job responsibilities/duties: Mess Attendant duties; Food Service Work duties; Janitorial duties; Window cleaning duties; Store Worker duties in the Storeroom (it is mandatory to have a minimum of 3 of the 41 full-time personnel assigned to this duty); Store Work duties in the Property room (it is mandatory to have a minimum of 2 of the 41 full-time personnel assigned to these duties; and Dishwashing duties (it is mandatory to have a minimum of 6 of the 41 full-time personnel assigned to this duty). Please note 3 dishwashers are required per scullery, and 2 scullery's are to be manned for all shifts with a 3rd scullery available for over-flow as needed.

2.6.1.1 Qualifications Requirements

The Contractor shall furnish, with the initial proposal, the names of the key personnel hired to perform work under this contract. The names are to be accompanied by a brief personal history statement including, but not limited to, a record of employment covering the immediately preceding year and other mess attendant related jobs.

b. Must possess the following experience, at a minimum:

1. The Project Manager: shall, within the past 10 years, have 8 years' experience; consisting of a minimum of 5 years supervisory experience, and 5 years management experience in volume food service providing complete meal service. The project manager must also have experience in government/commercial galley/kitchen and dining room facilities with equipment and operations equivalent to that involved in this contract.

(a) Military food service experience at a minimum with 10 years and pay grade of E-9, warrant, or commissioned officer may be credited as management experience for this position.

(b) If the proposed Project Manager is not currently working for your company, you must submit a clear written statement of commitment from the individual that he or she shall be available for work if the contract is awarded to your company.

(c) The most recent year of the 10 years must have been in a supervisory status that included planning, scheduling, and directing subordinate personnel in food service preparation and service.

(2). Marine Corps Food Service Information System (MCFMIS) Operator shall, within the past 10 years, have 5 years' experience; consisting of a minimum of 5 years supervisory experience, and 3 years management experience in volume food service providing complete meal service. The MCFMIS operator must also have experience in government/commercial galley/kitchen and dining room facilities with equipment and operations equivalent to that involved in this contract.

(a) Military food service experience at a minimum with 6 years and grade of E-6, warrant, or commissioned officer may be credited as management experience for this position.

(b) If the proposed MCFMIS Operator is not currently working for your company, you must submit a clear written statement of commitment from the individual that he or she shall be available for work if the contract is awarded to your company.

(c) The most recent year of the 3 years must have been in a status that included planning, scheduling, and directing subordinate personnel in food service preparation and service.

3. Production Chef – is the Head Chef/Executive Chef in Charge of all the areas production schedules, employees, and number of cooks assigned to include the Snack Line and Satellite Facility: Shall, within the past 10 years, have

5 years' experience in complete orders from steam tables, placing food on plates and serving customers at counters. Have grilled and garnished hamburgers or other meats such as steaks and chops. Grilled, cooked, and fried foods such as french fries, eggs, and pancakes. Perform simple food preparation work such as making sandwiches, carving meats, and brewing coffee. Take orders from customers and cooked foods requiring short preparation times, according to customer requirements. Clean food preparation equipment, work areas, and counters or tables. Also, possess knowledge in preparation of hot food items using sautéing, roasting and baking skills and performing work such as volume preparation of soups, salads, gravies and other foods constituting a snack line item. Possess knowledge of progressive cookery and high standard of quality for preparation and service of food.

(a) Military food experience at a minimum with 4 years and pay grade of E-5 or above may be credited as experience for this position.

(b) The contractor shall submit the name and detailed resume of the Production Chiefs to the Contracting Officer via the COR/ACOR within two (2) days after start of employment. It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in the position shall be identified (complete name resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of the any personnel changes.

4. Cook: Shall, within the past 5 years, have 3 years' experience functioning in every aspect of introductory food preparation, storage, cooking, baking, knife skills, weighing and measuring, production methods, presentation standards, garnishing techniques and serving. Qualifications required include basic skills in math and reading, ability to follow recipes, communicate, and work closely with others.

(a) Military food service experience at a minimum have 3 years in pay grade of E-5 or below may be credited as experience for this position.

(b) The contractor shall submit the name and detailed resume of cooks to the Contracting Officer via the COR/ACOR within two (2) days after the start of employment.

(c) It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in this position shall be identified (complete name and resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of any personnel changes.

5. Bakers: Shall have, within the past 10 years, 5 years' experience in volume preparation of baking goods. Must possess the ability to prepare breads, rolls, muffins, cookies, pies cakes, doughnuts, biscuits, and other pastries, including icings and frostings, according to established recipes. Prepares components, gelatins, custards, meat pies, fillings, and other finishes as required. Ability to prepare all types of baked goods. Cleans and maintains work areas, utensils, and equipment. (Experience shall include but not limited to pies, cakes, breads, rolls, biscuits, sweet rolls, doughnuts, icings, sauces, glazes, puddings, and gelatin products.)

(a) Military food service experience at a minimum have 5 years in pay grade of E-5 or above may be credited as experience for this position.

(b) The contractor shall submit the name and detailed resume of bakers to the Contracting Officer via the COR/ACOR within two (2) days after the start of employment.

(c) It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in this position shall be identified (complete name and resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of any personnel changes.

6. Maintenance Technician: Will fall under the purview of the contractor project manager. Repairman, in coordination with the Responsible Officer and Property Chief, will perform his/her duties alongside military food service personnel. The Contractor shall comply with the MCO P4450.7E Marine Corps Warehousing and authorized changes. All equipment maintenance in the mess hall shall be in accordance with provisions contained in Marine Corps Safety Program, OSHA and technical manual requirements.

(a) Must possess the following experience, at a minimum: 3-5 years' experience required; Ability to work a flexible work schedule, including weekends and holidays; Demonstrated knowledge of electrical and mechanical systems and instruments; Proficient use of basic electrical and mechanical troubleshooting instruments; Ability to read and understand warning and instruction labels; Follow written and oral instructions; Familiar with various welding techniques and procedures; and Food industry experiences a plus.

(b) The contractor shall submit the name and detailed resume of service repairman to the Contracting Officer via the COR/ACOR within two (2) days after the start of employment.

(c) It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in this position shall be identified (complete name and resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of any personnel changes.

2.6.1.1 KEY PERSONNEL

The personnel listed below are considered essential to the work being performed hereunder. Prior to substituting, removing, replacing, or diverting any of the specified individuals, the Contractor shall notify the Contracting Officer 15 working days in advance and shall submit a written request and justification (including proposed substitutions) in sufficient detail to permit evaluation of the impact on this Contract. The proposed substitution of personnel must meet or exceed the education, experience, and other technical requirements of the personnel being replaced. No change in personnel shall be made by the Contractor without the prior written consent of the Contracting Officer. However, in urgent situations, as determined or agreed to by the Contracting Officer, an oral request to substitute key personnel may be approved and subsequently ratified by the Contracting Officer in writing. Such ratification shall constitute the consent of the Contracting Officer required by this paragraph. The Contracting Officer will notify the Contractor within 10 working days after receipt of all required information of the decision on the substitution(s). In the event the proposed substitution of key personnel does not meet or exceed the education, experience, and other technical requirements of the personnel being replaced, the Government reserves the right to require continued performance of previously approved key personnel or to require substitution of acceptable replacements for the individuals specified below. The key personnel listed below may, with the consent of the contracting parties, be amended from time to time during the course of the Contract to either add or delete personnel as appropriate.

Name	Position/Labor Category
Jesus Guillen (PM)/Stockton Moragne (APM)	Project Manager (PM)/Assistant PM (APM)
LeAnna Rimerez	(MCFMIS) Operator
Ricardo Dixon	Production Chief
Cook I: Dylan Brooks; Cook II: Rene Silva	Cooks
Andre Stroh and Chantal Guillemot	Bakers
Herman Gonzalez and Tirso Soliven	Maintenance Technician

2.6.2 Contractor Manpower Reporting Language for Contract Performance Work Statements

"The contractor shall report ALL contractor labor hours (including subcontractor labor hours) required for performance of services provided under this contract for the Food Services via a secure data collection site. The contractor is required to completely fill in all required data fields using the following web address: http://www.ecmra.mil/.

Reporting inputs will be for the labor executed during the period of performance during each Government fiscal year (FY), which runs October 1 through September 30. While inputs may be reported any time during the FY, all data shall be reported no later than October 31 of each calendar year, beginning with 2017. Contractors may direct questions to the help desk at help desk at: http://www.ecmra.mil/"

2.6.3. Employee Breaks
Employee breaks (rest periods) shall not be taken during the periods of meal preparation, serving, or post meal periods without the approval of the Project Manager. Breaks shall be taken in designated areas only. Contract employee's breaks shall not interfere with contract employees performing services.

Contractor employees shall not loiter, congregate or sleep, in working or patron areas.

2.6.4. Shift Changes
Shift changes shall not interfere with normal operations of the food service facilities, to include serving of food and clean up after meals. Shift changes shall not occur during the serving of a meal during designated meal periods.

2.6.5. Contractor Personnel Meals
Personnel who are employed in the food service facilities under this contract may purchase meal while on duty and up to 30 minutes before or after their shift. The Contractor personnel dinning times shall not interfere with performance of this contract. The Standard meal portions will be available to the Contract employees. The rate charges shall be the Standard meal rate, as provided by the government in official correspondence.
The Contractor shall, before any meal consumed, pay for the meal with the cashier at the appropriate meal rate. Snacking, (consumption of food or drink without reimbursement to the government) is strictly prohibited.

Contractor employees eating Government substance at any time shall be required to pay for a complete meal. The Contractor shall develop a policy to discourage snacking. If snaking is observed, the contract employee will be charged by the period of the day in which the eating or drinking is observed. If any employee observed snacking does not have funds to pay for the meal, the Contractor shall be required to pay.

Consolidation of employee personal meals with Government food is prohibited. The Contractor shall provide a refrigerator(s) at the mess hall to store employee meals. Contract employees shall consume meals only in areas designated for eating, and at no time will the meals provided leave the facility.

2.7. Location and Hours of Work
Accomplishment of the results contained in this PWS requires work at food service facilities and other government facilities. Normal workdays for the food service facilities are Monday through Sunday to include Federal and State Holidays.

The Contractor Shall Provide Critical Management tools, labor, and transportation, necessary to perform services in:

(1) Anderson Hall, 1089 Seldon St. MCBH HI, 96863: is a full service dining facility to include carry out services.

(a) **Main Line/Specialty Bars,** (3) Serving Lines, Normal hours of operation:
Monday- Friday
- Breakfast: 0530-0730
- Lunch: 1030-1300
- Dinner: 1600-1800

Weekend &Holidays
- Breakfast Brunch: 0800-1100
- Dinner Brunch: 1500-1800

(b) **Snack Line,** (1) Serving Line
Monday-Friday
- Breakfast: 0600-0830
- Lunch: 1100-1300
- Dinner: 1600-1800

Weekend &Holidays
Closed

(2) Flight-Line, Bldg. 144 1st St. MCBH HI, 96863: (1) Serving line, is a convince style dining facility where all items are carry-out style. Patrons are authorized to dine-in.

Monday- Friday
- Breakfast: 0600-0830
- Lunch: 1100-1300
- Dinner: (as requested by the unit)
- Mid-Rations (as requested by the unit)

Weekends & Holidays
Closed

(3) Pu'uloa Range Training Facility (PRTF) Bldg. 200 MCB Ewa Beach HI, 96707: Provides a boxed/bag meals for Breakfast, Lunch, and Dinner to support training units. All boxed/bag meals will be transported from Anderson Hall to Pu'uloa Training Range Facility in a refrigerated vehicle, daily, or as range missions requires.
- Required hours: 0400- until operational training has come to a stop.

The Contractor Shall be responsible for performing all required daily listed within this contract. The services provided shall be in accordance with maintenance and sanitation standards established by federal, state, and county sanitation laws and regulations applicable to the State of Hawaii, and in accordance with provisions contained in NAVMED P-5010-1 Tri-Service Food Code (TSFC), or most current Department of Defense Order.

2.7.1. Extended Service Hours

Special and emergency situations (for example, accident and rescue operations, civil disturbances, weather warnings, base alerts) may necessitate a dining facility to operate on an extended basis of up to 24 hours per day. The contractor shall provide these services when required by the contracting officer. If this is requested orally, a written contract modification, setting forth the effort required, will be provided as soon as possible thereafter, but no later than (24) hours. Services may also be needed due to situations such as equipment failure, unscheduled power outages, and or closing of food service facilities for repairs, delays due to expected or unexpected troop movement and unanticipated extension of meal hours. These services will be used only in emergency situations. In addition, the Contractor shall provide services during Crisis declared by the National Command Authority or Overseas Combatant Commander. Upon notification by the contracting officer, the contractor shall perform special event services (Contingencies, Operational Readiness Exercises or Inspections, Facility operations on an extended basis up to 24 hours per day, etc.) as required.

The KO shall issue a unilateral change order citing the authority of this provision. When performance pursuant to such an order causes an increase in the Contractor's cost to perform any portion of the work under this contract, an equitable adjustment will be negotiated.

All services described under this paragraph must be approved by the KO prior to performance.

Contractor Personnel. The Contractor shall provide responsible worker personnel including management personnel to perform the duties as specified in the Performance Work Statement.

2.7.2. Rim of the Pacific (RIMPAC)

The Contractor shall provide additional Support for Anderson Hall in Support of Rim of the Pacific (RIMPAC). RIMPC, historically, is a biannual event (2018, 2020, 2022, 2024, etc...) hosted aboard Marine Corps Base (MCB) Hawaii. Multiple countries participate and are required to be supported for subsistence from Anderson Hall and such will result in increased amounts of patronage. A temporary increase in contractor support is required to support this operational readiness exercise. Assignment of support required personnel will be set forth by the Contractor and the COR/ACOR. The Government will provide the Contractor (60) days notification of RIMPAC.

Below is an example of the minimum support that will be required in support of RIMPAC:
2,500 additional force to be supported, this may fluctuate throughout the operation. The force flow of personnel will be provided to the Contractor.

Dates of Support 01 June- 31 October (training, build-up, and retrograde)
Support required: additional contracted cooks, and additional contracted mess attendants

Hours required: Full time employees, 40-hr week
Days required: Sunday-Monday, staggered schedule
Cooks will be assigned on a watch system in a way to maximize support during peak periods.

2.7.3. Strike/Contingency Plan.
Fourteen (14) days prior to the contract start date or prior to an eminent strike the Contractor shall provide to the Contracting Officer, for approval a strike contingency plan. The strike contingency plan shall include proposed procedures to notify the Government of a strike or intent to strike, plan of action to perform services outlined in the contract with minimum disruption of services to mess hall patrons, use of other personnel presently employed by the contractor, use of supervisory personnel and use of other sources of personnel.

3. Food Quality
The Contractor shall be responsible for providing consistently high quality meals that meet or exceed nutritional requirements in accordance with Fueled to Fight (F2F) color coding system at every meal. Foods shall be prepared and served in a manner that demonstrates advanced culinary skill and proficiency. Quality will be measured by the customer satisfaction ratings.

The Contractor shall prepare and store food in a way that protects it against cross contamination per the requirements of NAVMED P-5010-1 Tri-Service Food Code (TSFC).

3.1. Authorized Personnel to Subsist
The Contractor shall support all Military Personnel (meal card holders) whom are authorized to subsist at the government expenses. The enlisted members are the primary customers at all the food service facilities.

The Contractor shall support all secondary customers who are military and authorized personnel that wish to, and are granted permission to dine in the facility at their own expense.

Blanket authorization to feed civilians (i.e. federal employees, retires, dependents, guest, foreign military, etc.) is not authorized, and is contrary to congressional intent of appropriation. The Installation Commander may authorize only eligible personnel to subsist, on an exception/non-reoccurring basis. This authorization shall be forward to the Contractor at least (3) working days prior to the occasion.

The Contractor shall ensure only authorized individuals are served, per MCO 10110.14M, and current Department of Defense orders and directives.

3.2. Estimated Quantities
Estimated Meals per day. The estimated meals per day at each facility are based on (3) years of historical data. The Contractor shall provide the Management, personnel, tools, and supervision necessary to prepare, and serve all estimated Quantities daily with or without the assistance of Military Cooks.

Anderson Hall, bldg. 1089: Main Line, Specialty Line, and Snack Line (Monday-Friday)

Breakfast	Lunch	Dinner
High: 700	High: 1400	High: 1250
Low: 150	Low: 200	Low: 175
Average: 450	Average: 800	Average: 750

Anderson Hall, bldg. 1089: Main Line and Specialty Line, (Weekend & Holiday(s))

Breakfast Brunch:	Dinner Brunch
High: 775	High: 1100
Low: 100	Low: 100
Average: 400	Average: 600

Flight-Line, bldg. 144: (1) Serving Line (Monday- Friday)

Breakfast:	Lunch:	Dinner/Midrats:
High: 300	High: 400	High: 300

Low: 25	Low: 50	Low: 0
Average: 160	Average: 225	Average: 20

Pu'uloa Range Training Facility (PRTF), Bldg. 200: box/bag meals (Sunday- Monday)

Breakfast:	Lunch:	Dinner:
High: 800	High: 800	High: 800
Low: 0	Low: 0	Low: 0
Average: 200	Average: 200	Average: 50

3.2.1. Additional Portion Policy

Additional servings shall be provided to patrons upon request, after the customer has consumed the previous food portions received, and rejoined the serving line. The Contractor may offer a more liberal additional portions policy at their discretion keeping within the Daily Cost Analysis.

Additional portion(s) served will be consumed in the food service facility and will not be provided in a "to-go" container.

3.3. Menu Management

Contractor shall prepare and serve meals to a minimum of the baseline meal and menu requirements in accordance with Marine Corps Base Hawaii Master Menu and Fueled to Fight (F2F) and the contractor's menu management plan. The Contractor's Menu Management Plan will be approved 15 days after award of contract.

3.3.1. Menu Posting

The Contractor shall post the menu daily at each mess hall in such a way that will serve as advertisement for current and future menus. The Contractor shall post F2F program requirements. Contractor shall post menu and prices at the entrance to the dining facility serving area for all meals during the day before the start of the breakfast meal. The Contractor shall put meal information into the computer for maintaining the menu screens.

3.3.2. Menu Choices and Options

Main-Line entrees shall be served as the primary meal. A cyclic master menu will be used in all mess halls. Main-Line and Fast-Food meal options shall not be duplicated during a meal period and shall meet the menu requirements listed in the Marine Corps Base Hawaii, Master Menu. The Contractor is encouraged to provide innovative food items and menu selections that appeal to the Marine Corps diverse demographics.

The Contractor may provide meals as either self-served, (e.g., customers serve themselves), or served by Contractor employees, keeping within the Daily Cost Analysis.

Unless specifically stated otherwise herein, Main-Line, Specialty Line, and Fast-Food meal options shall be included during all meal periods.

The Contractor shall monitor the acceptability of menu items and eliminate items with low levels of customer acceptance. Where a menu item is changed the replacement item served shall be equal to or better than the item planned per the menu in terms of food quality, nutritional value, and customer acceptability.

3.3.3. Menu Changes and Enhancements

Contractor requests for changes to master menus may be considered on a one-time, temporary, or a permanent basis. The Contractor must submit requests to the Mess Hall Manger for all menu changes. One-time or temporary menu changes are approved or disapproved by the Mess Hall Manager. Requests for permanent menu changes are approved or disapproved by the COR/ACOR.

Temporary Menu Changes shall not exceed a period of 90 calendar days. Menu changes exceeding 90 calendar days are considered a Permanent Menu Change. One-time or temporary menu change requests shall be approved or disapproved within (7) calendar days by the Mess Hall Manager.

All requests for menu changes shall be provided by the Contractor at no additional cost to the Government. Menu changes shall be reported in the Contractors Monthly Management Report.

3.3.4. Menu Substitutions
The Contractor shall manage, inventory and issue the food items proposed within the MCBH Master Menu and Contractors menu plan in quantities sufficient to feed all customers for a given meal period. In such cases where the Contractor runs out of one or more menu items, the Contractor shall replace with an item deemed equal to or greater to the item being replaced, in terms of food cost, customer acceptance, food quality and nutrition. The Contractor shall maintain copies of all menu substitution, correspondence as part of the Daily Folder as stipulated in the MCFMIS SOP.

3.4. Special Requests/Services

3.4.1. Special Holiday Meals Requirements
On the Navy Birthday, Marine Corps Birthday, Thanksgiving Day, Christmas Day, and New Year's Day, the Installation Commander may authorize the sale of holiday meals to guests of military personnel and to civilian government employees.

The Contractor shall provide sufficient personnel and extension of meal hours in order to accommodate the increase of personnel in attendance, for all Special Holiday Meals listed.

Personnel may be authorized to eat the holiday meal in the mess hall on these days at the discretion of the Installation Commander. Personnel not authorized to subsist at government expense will be charged the applicable meal prices (including surcharge, if applicable). Holiday meal rates will be charged in accordance with Marine Corps Bulletin (MCB) 10110.10

The Contractor shall provide, at their expense, appropriate decorations, for the food services facilities in conjunction with Special Holiday Meals shown in below:
Special Holidays Type of Meal Menu Date
Navy Birthday Lunch or Dinner (13 OCT)
Marine Corps Birthday Lunch or Dinner (10 November)
Thanksgiving Day Lunch, Dinner or Dinner Brunch (4th Thursday in November)
Christmas Day Lunch, Dinner or Dinner Brunch Same as Marine Corps Birthday (25 December)
New Year's Day Lunch or Dinner (Not designated 1 January)

3.4.2. Themed Meal Requirements
The Contractor shall provide themed meals to reflect the celebratory occasions. The Contractors shall provide, at their expense, appropriate decorations, for the food service facilities in conjunction with celebratory occasions listed below:

Themed Meal Type of Meal Theme Menu Date
Birthday of Martin Luther King, Jr. Lunch or Dinner Celebration of the life and accomplishments of Martin Luther King, Jr. (Not designated, Third Monday in January)
African-American History Month Lunch or Dinner African-American Heritage (Not designated Month of February)
Women's History Month Lunch or Dinner Women's Heritage (Not designated Month of March)
Days of Remembrance Lunch or Dinner Remembering victims of the Holocaust (Not designated April or May)
Asian Pacific Heritage Month Lunch or Dinner Asian Pacific Heritage (Not designated Month of May)
Women's Equality Day Lunch or Dinner Women's Heritage (Not designated 26 August)
National Hispanic Heritage Month Lunch or Dinner Hispanic Heritage (Not designated 15 September 15 October)
Native American Heritage Month Lunch or Dinner Native American Heritage (Not designated Month of November)

3.4.3. Mess Deck Support
The Contractor shall provide mess deck requests and coordinate schedules to ensure there is no double booking for the specialty deck side. The Contractor shall set up and tear down the tables and serving areas in order to meet the unit's request. If the number of personnel exceed 60 PAX the contractor shall open an additional scullery.

3.4.4. Recreational Meals Requirements

The Contractor shall provide Recreational Meals to Marine Corps units participating in family day events, sports day events, and other similar authorized functions. The baseline menu requirements for Recreational Meals are provided in the Marine Corps Base Hawaii, Master Menu. The Contractor shall provide clean/sanitize serving equipment on a loaned basis. The Contractor shall transport the meals and clean/sanitize serving equipment as far as the mess hall loading dock and assist with the loading of the meals and serving equipment onto vehicles, if needed.

Requests for Recreational Meal support shall be submitted to the Mess Hall Manager for approval at least (7) calendar days in advance. Upon approval by the Mess Hall Manager, and Project Manager the Contractor shall proactively coordinate Recreational Meal requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date. All food containers shall be labeled across the top of the container lid with the following: **Mess hall number; date/time prepared; number of servings; the statement, "Discard contents within four hours; and the initials of the person preparing the meal.**

3.4.5. Box Meals Requirements

The Contractor shall provide Box Meals to requesting units. Box Meals shall be available for pick up at the mess hall requested from by the unit. A Box Meal may be requested for the Breakfast, Lunch, Dinner, or Midnight Rations meal (Mid-Rats). The Contractor shall transport the meals as to far as the Pu'uloa Range, Bldg. 200, and assist with the loading and unloading of the meals onto and off vehicles to appropriate refrigeration.

Minimum Box Meal requirements are provided in the Marine Corps Base Master Menu. Alternatives, if proposed, should accommodate the recommendations for box meals provided in the NAVMED P5010-1 Tri-Service Food Code (TSFC), and in accordance with the Fueled to Fight (F2F) program.

Requests for Box Meal support shall be submitted to the Program Manager for approval at least (3) calendar days in advance. Upon approval by the Program Manager the Contractor shall proactively coordinate Box Meal requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date.

All box meals shall be labeled across the top of the container lid with the following: **Mess hall number; date/time prepared; number of servings; the statement, "Discard contents within four hours; and the initials of the person preparing the meal.**

3.4.6. Remote Site Meal Requirements

The Contractor shall provide meals for units participating in field exercises and other events when meals are required away from the mess hall, only after approval of Mess Hall Manager. This effort is commonly referred to as Remote Site Feeding. Remote Site Feeding meals shall be the same as those provided from the regular cycle menu at the mess hall where the meals are ordered and picked up from. The Government will provide food and beverage containers, transportation, drivers, and the requisite personnel needed to transport and to serve the meals at the remote site. The Contractor shall be responsible for preparing the meals and transferring the meals requested into the meal containers. The Contractor shall provide sufficient condiments for the number of meals. The Contractor shall transport the meals as far as the mess hall loading dock and assist with the loading of the meals onto vehicles, if needed.

The Contractor shall sufficiently heat or chill the food and beverage containers. Contractor shall ensure food remains outside of the Time/Temperature Control for Safety (TCS) (between 41F and 135F) until time of pickup. All food containers shall be labeled across the top of the container lid with the following: **Mess hall number; date/time prepared; number of servings; the statement, "Discard contents within four hours; and the initials of the person preparing the meal.**

The Contractor shall clean and sanitize the meal containers used to transport the food, and the utensils used to serve the food, both before and after use.
Units requesting meals for Remote Site Feeding may request to borrow serving utensils and other similar items to serve meals away from the mess hall. The Contractor shall provide such items on a temporary loaned basis.

Requests for Remote Site Meal support shall be submitted to the Mess Hall Manager for approval at least (5) calendar days in advance. Upon approval by the Mess Hall Manager and Project Manager the Contractor shall proactively coordinate Remote Site Meal support requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date.

3.4.7. Hot and Cold Beverage Support

Hot and Cold Beverage Support is occasionally required by units, and is typically provided to Marines engaged in rigorous outdoor activity. The requirements for Hot and Cold Beverage Support: Units requesting this support shall provide insulated containers for storing and transporting the beverages. The Contractor shall fill the containers with the requested number of Hot and Cold Beverage Support rations, and provide appropriate disposable cups, at their expense, in quantities sufficient to support the number of rations requested. The Contractor shall clean and sanitize the beverage containers before and after use.

3.4.8. Fruit Support for Conditioning Hikes

Fruit and beverage support is occasionally required by units, and is typically provided to Marines engaged in conditioning hikes as required. Units requesting this support will provide a Unit Letter of Instruction to the Mess Hall Manager for approval at least (10) calendar days in advance. Upon approval by the Mess Hall Manager and Project Manager the Contractor shall proactively coordinate Hike support requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date. Hike support is non-reimbursable to the facilities and is only used for hikes over 3 miles. There are no monetary credits for conditioning hikes.

4. Service Quality

The Contractor shall be responsible for providing consistently high levels of service quality. Food service staff shall be attentive and accommodating to customer needs, while consistently maintaining a respectful, pleasant, and courteous demeanor towards customers.

The Contractor's operation shall be conducted in such a manner to prevent attractions of insect, vermin and rodents. The Contractor shall comply with pest control measures prescribed in NAVMED P5010-1 Tri-Service Food Code (TSFC) and in connection with the Facilities Rodent Control Program for the installation. Indications of infestation of vermin, rodents or pets shall be reported to the COR by the Contractor.

4.1. Quality Control

The Contractor shall develop a Quality Control Plan (QCP) and maintain an effective quality control program to ensure services are performed in accordance with the contract and this PWS. The Contractor shall develop and implement procedures to identify, prevent, and ensure non-recurrence of defective services. The Contractors QCP is the means by which they assure themselves that their work complies with the requirement of the contract.

The QCP (which was submitted with the proposal) will be accepted by the Government at the time of the award of the contract. . The Contracting Officer may notify the Contractor of required modifications to the plan during the period of performance. The Contractor then shall coordinate suggested modifications and obtain acceptance of the plan by the Contracting Officer. Any modifications to the program during the period of performance shall be provided to the Contracting Officer for review no later than 10 working days prior to effective date of the change. The QCP shall be subject to the Governments review and approval. The Government may find the QCP "unacceptable" whenever the Contractors procedures do not accomplish quality control objective(s). The Contractor shall revise the QCP within 10 working days from receipt of notice that QCP is found "unacceptable."

4.1.2 Quality Control Plan

The Contractor’s QCP shall provide top Contractor management with an effective and efficient means of identifying and correcting problems throughout the entire scope of operations.

The QCP shall include:

(1) A description of the Contractor’s quality control system. The system must cover all contract services, specify work to be inspected on either a scheduled or unscheduled basis, and describe how inspections are to be conducted.

(2) The name(s) and qualifications of the individual(s) responsible for performing the quality control inspections, the extent of their authority, and a list of any other functions the individual(s) performs concurrently with the QC work which may adversely affect the level of quality.

(3) Provisions for recording the results of inspections and for recording any corrective action taken.

(4) Provisions to update and revise the QCP during the performance of the contract.

A file of all Quality Control inspections, both performed and scheduled, inspection results, and dates and details of corrective actions taken shall be maintained by the Contractor through the term of this contract. The file shall be the property of the Government and made available to the Contracting Officer during regular working hours. The file shall be turned over to the Contracting Officer within 10 working days of completion/termination of the contract.

The Contractor shall submit to the Contracting Officer a revised QCP for approval within seven calendar days of any change.

Each phase of the services rendered under this contract is subject to Government inspection, during the Contractor's operations and after completion of the work. The Government's Quality Assurance Surveillance Program is not a substitute for Quality Control by the Contractor. All findings of unsatisfactory or non-performed work will be administered in accordance with the PWS paragraph entitled, "CONSEQUENCES OF CONTRACTOR'S FAILURE TO PERFORM REQUIRED SERVICES". All costs associated with rework are the responsibility of the Contractor. The Government reserves the right to choose the inspection methods to be used in implementing its Quality Assurance Program and to vary the inspection methods utilized during the work without notice to the Contractor.

The Contractor shall meet the Government's representative at the discretion of the Contracting Officer. A mutual effort will be made to resolve all problems identified. The written minutes of these meetings, prepared by the Contractor, shall be signed by the Contractor's representative and the Government's representative. Should the Contractor not concur with the minutes, the Contractor shall state, in writing, to the Contracting Officer any areas of disagreement.

The project manager shall be required to meet at least weekly with the COR/ACOR, for performance evaluation meetings, until full implementation of contracting services of the mess hall. The project manager, mess hall managers or assistant mess hall managers shall be required to meet at least twice per month with the COR/COR/ACOR and other mess hall managers; for Food Service Management meetings, to discuss food service issues and upcoming events.

In addition to inspections of contractor performance by the COR/ACOR, Preventive Medicine personnel will also inspect for compliance with sanitary standards established in the most current edition of NAVMED P5010-1 Tri-Service Food CODE (TSFC). The cleanliness of spaces and related equipment will be measured by the Food Service Sanitation Inspection, NAVMED 6240/1 Form. Defects will be reported to the COR/ACOR in writing within 24 hours after the inspection.

Sanitation discrepancies identified during inspections require immediate correction. Sanitation discrepancies may be cause for shutdown of the facility until required sanitation standards are restored. Failures, which are determined to be the fault of the Contractor, shall result in a deduction for nonperformance during the period in which the mess hall is shutdown.

4.1.3. Customer Comments

Meal Comment Cards shall be provided by the Contractor for mess hall patrons to comment on various aspects of their meal experience, such as the quality, quantity and other services. In addition to the Meal Comment Cards received, the Contractor shall address information provided to the government via the Defense Information System Agency (DISA) Interactive Customer Evaluation (ICE) system, as a feedback tool to improve customer satisfaction. Additional information about the DISA ICE system is provided at: http://ice.disa.mil/

To ensure customer satisfaction, the Contractor Shall conduct customer surveys and solicit customer comments in accordance with the Contractor's Quality Control Plan (QCP). The contractor shall distribute customer service forms, collect the forms and respond to customer comments when requested by the COR/ACOR. The completed customer service forms will be the property of the Government and will be turned over to the COR/ACOR upon collection. The contractor shall encourage customer comments.

4.4 Food Safety and Sanitation

The Contractor shall implement a Food Safety and Sanitation Plan and employ strict enforcement measures to ensure compliance in accordance with NAVMED P-5010-1 Tri-Service Food Code (TSFC) and coordinate and provided a cleaning schedule to the COR/ACOR. The Contractor's sanitary producers shall meet or exceed the requirements listed in the NAVMED P5010-1 Tri-Service Food Code (TSFC).

4.4.1. Sanitation Training

Contractor employees will attend and teach training classes in the principles and practices of personal hygiene and food service sanitation to both Contractor Employees, and the Government. The Government shall conduct these courses at the Navy Preventive Medicine classroom at Pearl Harbor. Contractor personnel shall also receive on-the-job training during working hours and be supervised until qualified to perform the work assigned. All Contractor personnel shall attend an 8 hours initial Sanitation Training course and a 4 hours annual refresher-training course in food service sanitation as a minimum. All contractor training records shall be made available for Government inspection upon request by inspecting parties.

Yearly refresher training in personal hygiene and food service sanitation shall be provided by the Contractor to prevent food borne illnesses. These training sessions shall be coordinated by the Contractor with the COR to allow the Contractor time to shift workers accordingly.

All Contractor supervisory personnel shall have successfully completed, as evidenced by certificate, a formal food service sanitation training program that meets the minimum requirements of Chapter I of the Naval Preventive Medicine Manual. Certificates shall be submitted to the Contracting Officer 10 days prior to contract start. Certificates shall be renewed annually and submitted to the COR on the contract anniversary date.

4.4.2. Inspections

The performance and quality of work delivered by the Contractor, including services rendered and any documentation or written material compiled, shall be subject to inspection, review, and acceptance by the Government in accordance with inspection clause in this contract.

(a) Work performed under this contract is subject to inspection by State and Federal Government Regulatory agencies including Preventive Medicine personnel.

(b) The Contractor shall cooperate with regulatory agencies and shall provide personnel to accompany the agency inspection or review teams. Contractor personnel shall be knowledgeable concerning the work being inspected, and participate in responding to all requests/inquiries for information, inspection or review findings by regulatory agencies

4.4.3 Sanitation Inspections

The performance and quality of work delivered by the Contractor, including services rendered and any documentation or written material compiled, shall be subject to inspection, review, and acceptance by the Government.

Each food service facility shall be subject to periodic inspections conducted by Navy Environmental and Preventive Medicine Unit (NEPMU). NEPMU inspections are designed to detect violations of food safety and sanitation standards, and to ensure that the mess halls are managed in a safe and sanitary manner. NEPMU sanitation inspections assess violations of food safety and sanitation standards as either a Critical, or Non-Critical Violation.

Appropriate corrective action must be taken to correct any stated violation in accordance with timelines stipulated in the NAVMED P-5010-1 Tri-Service Food Code (TSFC).

In addition to inspection of contractor performance by the COR/ACOR, The Government will also perform inspections from W.P.t Hill Inspection Team, Western Pacific Food Management Team (WPFMT), Marine Corps Installation Pacific (MCIPAC) Technical Inspections, and Base Food Service, Hawaii Quality Assurance Evaluations (QAE). These inspections are performance based, and the Contractor shall comply. Defects or discrepancies will be reported to the COR/ACOR in writing (24) hours after the inspection. A Government inspection checklist will be provided to the Contractor by the Government.

A description of corrective actions taken to correct the discrepancies is required in writing to the COR/ACOR within three days after inspection the inspection is conducted. If the mess hall receives a total score less than 85% the Contractor shall immediately notify the COR/ACOR verbally upon completion of the sanitation inspection.

4.4.4. Food-Borne Illnesses

In the event of an outbreak or possible outbreak of food-borne illness, the Government will conduct a thorough investigation of the cause of the outbreak. This will require unrestricted access to employees, mess halls, food storage areas, and equipment for the purpose of microbiological testing and screening in accordance with NAVMED P-5010-1 Tri-Service Food Code (TFSC).

The Contractor shall immediately notify the TR and base/installation Food Service Officer of any situation or condition of a suspected case of food-borne illness. When a food-borne illness is suspected, food shall not be discarded until directed by the local military medical authority.

The Contractor will not be reimbursed for costs or expenses incident to a food-borne illness, when the Government investigation of a food-borne illness, or suspected food-borne illness, where the illness is caused by the Contractor.

4.4.5. Pest Control

The Government will be responsible for the application of pesticides, if such treatments are deemed necessary. The Contractor shall provide the necessary management and labor resources required to safeguard mess hall personnel, mess hall patrons, and mess hall property from contamination that might result from the application of pesticides in the mess halls.

If insecticide fogging is deemed necessary by the Government, the Contractor shall comply with all local guidance that pertains to any pre-fogging and post-fogging actions required in accordance with NAVMED P-5010-1 Tri-Service Food Code (TSFC).

4.5. Consequences of Contractor's Failure to Perform Required Services

The Contractor shall perform all of the contract requirements. The Government will apply one or more of the surveillance methods mentioned below and will deduct an amount from the Contractor's invoice or otherwise withhold payment for unsatisfactory or non-performed work. The Government reserves the right to change surveillance methods at any time during the contract without notice to the Contractor.

(a) Surveillance Methods: The Government may apply any surveillance method considered reliable to determine Contractor compliance. These include, but are not limited to, 100% inspection, random sampling, and planned sampling as primary surveillance methods; and incidental inspections and validated customer complaints as supplemental surveillance methods. When using these surveillance methods, deductions may be taken for all observed defects.

(b) Procedures: In case of unsatisfactory or non-performed work, the Government:

(1) May give the Contractor written notice of observed deficiencies prior to deducting for unsatisfactory or non-performed work and/or assessing liquidated damages. Such written notice shall not be a prerequisite for withholding payment for non-performed work. The Government may specify, as provided for below, that liquidated damages can

be assessed against the Contractor. Such liquidated damages are to compensate the Government for administrative costs and other expenses resulting from the unsatisfactory or non-performed work.

(2) May, at its option, allow the Contractor an opportunity to re-perform the unsatisfactory or non-performed work, at no additional cost to the Government. Corrective action must be completed within 24 hours of notice. In addition, the Government can assess liquidated damages, as referenced above, in the amount of 10 percent of the value of all observed defects. The original inspection results of the Contractor's work will not be modified upon re-inspection. However, the Contractor will be paid for satisfactorily re-performed work.

(3) Shall deduct from the Contractor's invoice all amounts associated with the unsatisfactory or non-performed work at the prices set out in the Schedule or provided by other provisions of this contract, unless the Contractor is required to re-perform and satisfactorily completes the work. In addition, the government can assess liquidated damages as referenced above, in the amount of 20 percent of the value of all observed defects.

(4) May, at its option, perform the work by Government personnel or by other means. The Government will reduce the amount of payment to the Contractor, by the amount paid to any Government personnel (based on wages, retirement and fringe benefits) plus material, or by the actual costs incurred to accomplish the work by other means. If the actual costs cannot be readily determined, the prices set out in the Schedule will be used as the basis for the deduction. In addition, the Government can assess liquidated damages, as referenced above, in the amount of 20 percent of the computed cost.

(c) The Contractor is responsible for maintaining an effective Quality Control Program during the course of the contract. Failure to maintain adequate quality control may result in Termination for Default.

(d) Re-performance by the Contractor does not waive the Government's right to terminate for nonperformance in accordance with FAR clause 52.212-4, "(contract terms and conditions-commercial items)" of this contract and all other remedies for termination for cause as may be provided by law.

4.5.1. Estimating the Price of Non-Preformed or Unsatisfactory Work

Deductions may be taken for non-performed or unsatisfactory work. If the price of non-performed or unsatisfactory work cannot be determined from the prices set out in the Schedule, or on the basis of the actual cost to the Government, estimated methods may be used. Other estimating sources may be utilized to estimate the cost of non-performed work or the costs, which would be incurred in remedying unsatisfactory work. The Government may estimate the cost of using wage rates and fringe benefits included in the wage determinations or Collective Bargaining Agreement (CBA), which are included in the contract, Government estimates of the Contractor's overhead and profit rates, and Government estimates of material costs if applicable. Liquidated damages, to compensate the Government for administrative costs and other expenses resulting from the nonperformance or unsatisfactory performance, may also apply.

5. Marine Corps Food Information Management Information System (MCFMIS)

The Contractor shall provide sufficient personnel to support the Marine Corps Food Management Information Program. The Government will provide subsistence for authorized DOD members to subsist.

The Contractor shall manage and analyze all transactions on daily reports generated by MCFMIS, in the daily folders and is responsible for generating the Quarterly and Fiscal Subsistence Operational Analysis Report (SOAR). The SOAR report consists of all financial activities within the quarter, memorandum of meal authorized by man-days, monthly man-day fed report, cash collection receipt balance, computation of basic daily food allowance, financial statement report.
The Contractor shall complete filing of all transaction reports generated from MCFMIS and STORES web. The Contractor shall monitor all DLA Installation Support at Philadelphia price changes, and additional and subtractions of subsistence items to catalog, and inform the mess hall manager of all changes.

The Contractor shall serves as an assistant to the Mess Hall Manager. The work consists of a series of procedural and substantive steps which vary in nature and sequence. The contractor serves as central source of information concerning clerical functions assigned. Works includes the containing opportunity and development for independent

thinking, without precedents or guides in the planning and development of procedures and work methods. The work required a good knowledge of the organization's program and operations as well as a thorough knowledge of regulations and directives governing the administrative phases of the function to which assigned.

The Contractor shall preform clerical and administrative work in support of the food service facilities daily operations. The Contractor shall prepare letters, reports, and other administrative documents for the Mess Hall manager's review, signature and forwarding to higher headquarters.

The Contractor shall manage all office files. The Contractor shall use all other programs within the database software or prescribed by the Government. The Contractor shall mange the production of all meals using menu-planning programs.
The Contractor is responsible for ordering all subsistence items for use in the food service facilities in accordance with the Marine Corps Base Hawaii Master Menu. The Contractor shall analyzes all inventory and usage data to properly order subsistence items within authorized quarterly budget, set by the Government.

The Contractor shall maintain accountably of all subsistence items by conducting a weekly inventory.

5.1. Food Service Storage and Warehouse
The Contractor shall provide sufficient personnel to support all area of Food Service Storage and Warehouse operations, physical loading and unloading of items, storage, receipt, issue, delivery, inventory, rotation, staging, stock organization, safety, and required paperwork documentation.

The Contractor is responsible for ordering all items for use in the food service facilities.
Equipment and Property duties involve delivery, pickup, and issue of food service equipment, property, and supplies. The Contractor shall ensure applicable documentation and paperwork is correct and complete. Maintain property warehouse in accordance with standard supply procedures, maintain cleanliness of facility, and conduct monthly physical inventory of stock items.

Food Service Storage/Subsistence duties involve delivery, pickup, issue, inventory, and staging of individual subsistence items. Ensure accurate rotation of stock, accountability, sanitation, and applicable documentation are established and maintained.

The Contractor shall operate all light automotive vehicles 4-ton capacity. The Contractor shall preform all operator's maintenance, maintain cleanliness of vehicle, and adhere to all applicable Motor Transport regulations while performing functions. Such as maintaining an accurate Motor Transportation Operator (MTO) trip ticket, operator service record, and in case of accident; fill out and complete driver's accident reports. The Contractor shall meet appropriate vehicle licensing requirements in performance of duties.

5.1.1 Storage
Containers of food, (except pre-mixed beverage containers) shall not be stored on dunnage or shelves less than (6) inches above the deck or under exposed/ unprotected sewer or water lines (except for automatic fire sprinkler heads). Carbon dioxide containers shall be individually securely fasted during storage. Cleaning supplies, insecticides, and other like items shall not be kept in food preparation or food storage areas.

The Contractor shall issue, inventory, and maintain stock levels of required supplies in performance of this contract. The Government will provide a list of the required supplies that will be stocked (example: paper products, foil, plastics, trash bags, minor property, etc.) Upon request, the government will provide all required supplies in accordance with current orders and regulations.

5.1.2. Subsistence Handling
The Contractor shall receipt for all prime vendor delivered items and visually inspect 100% of items received for deterioration or damaged and physically check temperatures on all refrigerated and frozen foods for compliance with the NAVMED P5010-1 Tri-Service Food Code (TSFC). The Contractor will inform the Government when receiving personnel reject items that appear damage or not delivered at the proper temperature as specified in the

TSFC. The Contractor shall use the First in first out (FIFO) method; this method is outlined in the NAVMED P5010-1 Tri-Service Food Code (TSFC).

The Contractor shall provide a daily inventory on all subsistence items in the food service facilities, while maintaining an issue control log book.

5.2. Cashier/Meal Verification Supervisor Services

The Contractor is responsible for collecting funds generated from the sale of meals in the food service facilities and relinquishing funds to the Government as prescribed herein. The Contractor shall provide sufficient cashiers and alternate for recording and accounting for customers entering each mess hall and plating food consumption. All cashiers and alternates shall be appointed in writing by the Contractor Project Manager along with a DD form 577 on file, and must be in possession of a valid Common Access card (CAC). When it is necessary to appoint a new cashier, the COR/ACOR shall be notified in writing by the Contractor Project Manager no later than (3) days prior to the new appointment occurring. The Point of Sale (POS) is the primary method, while the Cash Meal Payment Sheet NAVMC Form 10298 will be used as the alternate. This are the only authorized methods to collect, identify, and account for customers who pay cash for their meals. The POS and Cash Meal Verification Record, are the only authorized methods for identifying and accounting for personnel authorized to subsist at government expense, and those personnel in a cross service or payroll deduction status.

There are a total of (5) Point of Sale systems, (3) are located at each serving line at Anderson Hall, (1) is located in the back office of Anderson Hall, Bldg. 1089, but can be moved to the serving line during known times of increased patrons, and (1) is located at the Flight-Line, bldg. 144. A minimum of (5) cashiers with a valid appointment letter and CAC will be available during all meal periods in order to log-on to the POS system and to perform services/functions associated with cash collection and accounting for personnel fed.
The Contractor is responsible for providing credit card machines, a minimum at one per each food service facility. These machines will need to be in compliance with MCBH rules and regulations.
The Contractor shall maintain a steady flow of patrons through the POS to correspond with all serving line flow rates. The Cash Collection agent will provide special instructions as different occasion are presented.
The Contractor shall ensure all checks received from customers for payment of meals (group/block signature only) shall be made out the "U.S. Treasury".

When Cash Meal Payment Sheet (NAVMAC Form 10298) is used, the contractor will ensure that the form is filled out correctly; making sure all information is recorded and entered in the correct block. The Contractor is responsible for accurate total number of personnel in the group plus applicable food cost/surcharge is shown in the signature column and the extended price is shown in the food cost column of the NAVMC Form 10298. For block signature, the person in charge of the group will make (1) line entry on the NAVMAC Form 10298 and cashier will ensure to attach supporting documentation/roster. The Contractor shall ensure the authorization, stating total number of person in group and length of time the group is authorized to purchase meals, is attached to both the original and retained copy (green) of the NAVMC Form 10298 at the Food Service Facilities.

The Contractor shall check/verify all customer authorization letters, CAC, or military Identification in the performance of collecting cash and accounting for meals provided to authorized customers.
The cashier will turn over all mess hall funds collected with the supporting cash meal payment sheets/supporting documentation to the designated/appointed Mess Hall Cash Collection Agent at least once each working day, or whenever the collections exceed the limit as determined by the installation commander, or prior to leaving the Food Service Facility. Cahier's monetary limits must be in writing and cannot exceed the limitation established by the Installation Commander. The monetary limits will be provided by the Government.

The Government will audit all Contractor meal counts a minimum of once each calendar month. The Government Quality Assurance Evaluators (QAE) will verify meal counts documented by the Contractor on the Cash Meal Payment sheets, Meal Verification Records, MCFMIS and the Contractors billing invoices to the Government.

6. Provide Meals in a Timely Fashion

The Contractor shall manage the patron flow so that no patron waits longer than the expectation for the quality or type of meal service being delivered. The expectation should be that a patron would willingly wait for an advertised

cook-to-order product that delivers a quality outcome, but would not expect to wait for main-line menu options that are prepared in progressive environments designed for speed of service.

6.1. Food Preparation and Serving Requirements

The Contractor shall be responsible for providing sufficient personnel to prepare products, service, and support: Main line(s), Specialty line, Snack line, Flight line, and carry-out meals from the guidance of the Marine Corps Base Hawaii Master Menu. The Contractor shall provide sufficient personnel to support, prepare and serve meals in accordance with the Meal Requirements and Serving Hours provided in the PWS, with or without the assistance of Military Cooks.

Contract personnel shall obtain food from the Chief Cook/Store Room for each meal and accomplish all work as required by the Pro-Guide and Pre-Prep. All checkouts that require processing by the contractor will be issued from the storeroom not more the (18) hours in advance of the required time for use. Excess items shall be returned to the storeroom after each meal. All Food preparation will be in accordance with MCO P10110.14M and MCO P10110.42B. Only the Mess Hall Manager is authorized to change the menu.

6.1.2. Serving Lines

The Contractor shall service, maintain, and clean the all serving lines, and the patron self-service areas. The Contractor is responsible for proving serving line(s) services including line setup, meal serving replenishment, tear down and cleanup. The Contractor shall use separate utensils for each food item served. When not in use the utensils will be stored clean, dry, and protected from contamination.

The Contractor shall move full serving containers to serving lines and remove empty containers. The Contractor shall maintain proper temperatures on the serving lines per NAVMED P5010-1 Tri-Service Food Code (TSFC). Set up and closing of serving lines will be in accordance with Food Service Production Log, additional breakdown of serving lines will not occur earlier than (15) minutes after the end of the meal period. All food not discarded from hot serving lines shall be placed in hot boxes or designated areas. Cleaning of serving lines shall be completed within (60) minutes after the lines are broken down.

The Contractor shall relish serving lines as necessary to ensure availability of food items to patrons through the meal period. Food Items will not be poured or exchanged between containers on serving lines. Like food items will be replenished by exchanging filled for empty containers. The Contractor shall report any shortages of items on any serving line to the Government prior to depletion.

The Contractor will re-supply food in holding or storage areas such as hot or cold boxes so contractor personnel can replenish the serving lines. The Contractor is responsible for having replacement items readily available.

Cleanup of serving lines includes glass, Plexiglas guards and covers. The Contractor shall clean spills on the serving lines as they occur. The Contractor shall drain all water from hot serving lines and remove ice from cold serving line. Cleaning of the interior and exterior of serving lines shall be done after each meal. All rust and scales shall be removed daily.

6.1.3. Garnish

The Contractor shall prepare relish and garish items according to standard recipes. All serving lines will be properly garnished for all meal periods. The Contractor may provide, at their expense, cloth, plastic or removable garnishes, instead of following the standards meal recipes.

The Contractor will cut, garnish and place pastries and desserts on the serving line(s). The Contractor shall replenish the pasty and dessert items as needed throughout the meal period(s).

6.1.4. Self Service

The Contractor shall service, maintain, and clean the patron self-service areas.

All spills, food debris, or liquids shall be cleaned up within (5) minutes of occurrence.

The Contractor shall clean toasters and microwaves after each meal by removing food particles, spots, fingerprints, smudges, grease, and other foreign matter. The toasters shall be cleaned inside and out after every meal.

6.1.5. Salad Bar Menu

The Contractor shall process fresh fruits and vegetables. Processing includes washing in potable water; sorting; culling and trimming of damaged inedible portions from fresh fruits and vegetables. Processed waste from each like item may be weighted by Government personnel. After weighting, contractor personnel shall discard all waste in accordance with disposal instructions. Fresh fruits and vegetables shall be prepared not more than (18) hours prior to use. Prepared vegetables shall be placed in storage containers, labeled, dated and refrigerated.

6.1.6. Fitness Menu

The Contractor shall provide a self-service as prescribed in the Fueled to Fight (F2F) program and Marine Corps Base Hawaii Master Menu. The fitness bar items may be integrated with salad bar items if sufficient space is not available to display the fitness bar items separately.

The Contractor shall provide the Fitness Menu at (1) Anderson Hall Bldg. 1089, and (2) Flight Line bldg. 144.

6.1.7. Beverage Service

The Contractor shall service beverages dispensers so that all required beverages will be available throughout scheduled serving hours. The Contractor shall monitor beverages and dispensing equipment during serving periods, and ensure beverage dispensers are operational before each meal period.

The Contractor shall service milk dispensers so that a choice of white and chocolate milk will be made available throughout scheduled serving hours. The Milk dispensing machine shall be maintained within a temperature in accordance with the NAVMED P5010-1 Tri-Service Food Code (TSFC). The Contractor shall trim milk-dispensing tubes 1/4-inch from the splash face of the handle to the tip with protective plastic film removed and at a 45-degree angle when the container is placed into use. Bulk milk dispensers shall be deforested and cleaned when frost accumulation id 3/8 inch or more.

The Contractor shall ensure atomic coffee dispensers are ready for patron service not than 15 minutes prior to meal periods. Dispensers will be replenished with coffee as required.

The Contractor shall clean all beverage dispensers inside and out to include the gaskets, seals, couplings, and other parts daily and/or per the manufactures' directions. The seals may require soaking.

6.1.7.1. Ice Distribution

The Contractor shall provide ice manually from the ice dispenser located elsewhere for patrons when ice-dispensing equipment is not operational on the serving lines.

The Contractor is required to clean preform maintain Maintenance and Clean Ice Dispensers per the NAVMED P5010-1 Tri-Service Food Code (TSFC). The Contractor shall remove all ice from the storage compartments and clean the interior of all ice making machines not less than weekly. Exterior surfaces of ice making machines shall be wiped clean to remove hand and fingerprints, dirt, dust, and water spots.

The Contractor shall thoroughly clean the exterior and drain trays of ice dispensers after each meal period. The interior and exterior of ice dispensers will be emptied and cleaned.

6.1.7.2. Condiments

The Contractor shall provide condiments for each meal in accordance with menu requirements listed in the Marine Corps Base Hawaii Master Menu. Sugar and sugar substitutes shall be available in individual packages or in pour-type dispensers.

Condiments containers must be cleaned after each meal, to include wiping down of the bottles and cleaning the bottle caps. The Contractor shall empty, wash, rinse, and dry all condiment containers every Friday. Containers shall remain empty to air dry and be refilled prior to Saturday morning Breakfast meal.

The Contractor shall ensure that salt, paper and sugar condiments and napkins are available to all customers without waiting. Exterior of salt, paper, sugar, and napkin dispenser shall be cleaned after each meal and refilled, or during the meal as required.

6.1.8. Pastry and Dessert Service

The Contractor shall prepare rolls, muffins, eclairs, pies, cakes, and other pastries including icing and frosting according to established recipes. The baked goods shall be freshly baked for each meal. The Contractor shall cut Pastries or desserts into portions (serving service) according to the production worksheet.

The Contractor shall garnish individual pastry and dessert with garnishes. The Contractor shall transport dessert and pasty items to serving lines or display cabinets and relish as required throughout the meal periods.
The Contractor shall place assorted bread, waffles and English muffins on serving lines as directed by the Marine Corps Base Hawaii Master Menu during all meal periods.

The Contractor will replenish all breads as necessary to ensure availability to patrons throughout the meal period.
The Contractor will fill and relish Pastry, Dessert and Bread serving lines in compliance with the MCBH Master Menu.

6.1.9. Ice Cream Service

The Contractor shall have ice cream available throughout the serving period. The Contractor shall monitor ice cream and reach in freezers to ensure individual ice cream is available throughout the serving period.

When soft-serve ice cream is available; The Contractor shall set up and service all ice cream toppings to ensure these are available throughout the meal period.

The Contractor shall service all self-service ice cream bars.

The Contractor shall clean ice cream dispensers inside and out to include the gaskets, seals, coupling and other parts as necessary daily and/or per the manufacturer's directions. The seals may require soaking.

7. Provide Meals in a Clean and Pleasant Establishment

General cleaning shall not interfere nor disrupt normal patron service during scheduled meal periods.
The Contractor shall provide a clean table and chair during each scheduled meal-serving period to each patron without waiting. Patrons will perform self-bussing of tables; however; the Contractor will clean the tables, chairs, and partitions with a solution of hot, soapy water, and rinsed clean after each meal and as needed during the meal periods to ensure there is no visible dirt, dust, grease, food particles, or any foreign matter.

The Contractor shall provide a steady re-supply of dishes, utensils, condiments and supplies to all serving areas. Essential cleaning may be accomplished in dining areas while patrons are eating. The contractor shall cleanup those areas affect customer service to include appearance of the dining hall.

7.1. Material Handling

The Contractor shall assist the Government by complying with the base-recycling program. This may require segregating reusable/recyclable waste material by type. The government shall retain ownership of all reusable waste materials. Non-reusable waste materials (trash and garbage) will be removed from the facility by a government-approved method.

All refuse/trash and garbage accumulated during food preparation must be removed to a government-designated location after every meal and closing of the facility.

The Contractor shall not discard grease, oils, or fats used for cooking into dumpsters. The Contractor shall maintain these items in covered containers provided by the Government. The Contractor shall store grease containers in a designated area. Grease cans shall not be filled to more than (12) inches from the top.

The Contractor shall thoroughly clean garbage containers and covers with hot water and detergent daily. Technical guidance will be provided by the COR/ACOR.

The Contractor shall police the dumpster area including the grounds and access routes on a daily basis to maintain the area free of trash, littler, and debris.

The Government will be responsible for disposal.

7.2. Cleaning and Housekeeping

The Contractor shall comply with the standards outlined in NAVMED P-5010-1 Tri-Service Food Code (TSFC) for food preparation and storage areas, and all other operational areas. The Cleaning, housekeeping, and amenities plan shall be submitted in writing and must be approved by the Contracting Officer within 14 days before the contract start date.

The Contractors Cleaning, Housekeeping, and Amenities Plan shall address at a minimum for Before, During, and After meal periods for the following: equipment; floors; outside and adjacent areas, includes any area within approximately 50 feet of the food service facilities. Proper execution of this plan shall ensure mess halls and mess decks are maintained to support the patrons clean and pleasant dining experience.

The Contractor shall ensure that a pleasant environment is maintained and is consistent with that found in a first class dining establishment and is reflective of the units pride and Esprit-De-Corps.

Amenities may be considered holiday themes and decorations; menu boards or displays; tables signage; and/or branding concepts; all amenities provided shall be at the Contractors expense.

7.3. Exterior Cleaning

The Contractor shall sweep and clean in and around entrances, exists and sidewalks, after every meal, to maintain a neat and clean facility appearance at all times. Cleaning includes removing all paper, trash, and cigarette butts from the area. All entrances, exists, storm drains, and sidewalks leading to and from the food service facilities must be free of any foreign debris prior to and throughout each meal period. The Contractor shall empty, clean and reposition all cigarette ash receptacles (butt cans) as required.

The Contractor shall sweep and remove debris from dumpster area, loading dock, interior food service facilities entrances and exists as listed in the PWS. The contractor shall hose down and scrub the pavement areas in front, alongside and in rear of the food service facilities once per day. The dumpster pad area and loading dock will be scrubbed with hot soapy water and rinsed with water once per day. The fly-fans will be dusted and cleaned at a minimum of once per week, to prevent buildout of dust and dirt. Loading dock shall not be used to store garbage, refuse, empty jars, cans or equipment.

The Contractor shall clean all windows and screens so that they are free of dirt, water spots, steaks, smudges, and foreign matter at least once a week. This shall include the louvers and screens in the food service preparations areas. Windows and screen shall be cleaned inside and out to include frames. The Government shall provide a ladder to accomplish this work. This work shall require the contractor to go above 10ft off the ground.

The Contractor shall remove, clean and return all garbage and trashcans from area in the food service facilities during the day's operation, to prevent accumulation of empty boxes, cans, trash, or garbage within the Mess Hall.

Additional maintenance, weather, traffic or other conditions may demand addition cleaning or maintenance by the Contractor to keep grounds clean or provide safe access to the facilities.

7.3.1. Exterior Ground Maintenance

The Contractor shall create a pleasant outdoor environment for the all Anderson Hall and the Flight Line Facility. The Contractor is responsible for the care, landscaping and grounds surrounding the food service facilities within (20) feet. The Contractor shall provide sufficient tools, and personnel in order to preform: planting flowers, mowing, pulling weeds, trimming shrubs//bushes, organizing exterior equipment, cleaning drains, and maintaining the outside of the food service facilities in a good state of police. The Contractor shall keep all ground mowed to no more than (3) inches tall. The Contractor shall water any additional plants as required. The Contractor shall rake, mulch, and prune the grounds as needed.

The Contractor shall clean the exterior of the building, monthly or as required due to weather, or debris. The Government will provide a pressure washer to help accomplish this work.

The Contractor is responsible for the cleaning and maintenance of picnic tables, and butt cans.

The government shall be responsible for replacement of picnic tables, and butt cans.

7.4. Interior Cleaning

The Contractor shall spot clean all walls, baseboards, windows, window ledges, doors, and door frames to remove all finger prints, smudges, stains, spills, splashes, and prevent accumulation of dust and dirt, at a minimum of once a week. Mold and mildew shall not be permitted to accumulate on any type surface in high moisture areas.

The Contractor shall dust trophies, sport memorabilia, and display cases weekly. Glass panes, inside and out, shall be cleaned daily to remove hand and fingerprints, smudges, dust and dirt.

The Contractor shall polish all metal surfaces that require polishing on a weekly basis to maintain a clean and bright state. A properly polished surface is free of streaks, tarnishes and polish residue and presents a uniformly bright appearance.

The Contractor shall clean and sanitize all restroom and locker rooms for the food service facilities. Restrooms and locker rooms shall be kept clean and policed of all debris after each meal period. The Contractor shall keep all paper towels, toilet paper, and hand soap dispensers supplied at all times. All dispensers shall be wiped clean when refiled. Spot-check restrooms during meal times to ensure tidiness and supplies are stocked. De-scale toilets and urinals once per week. Proper cleaning removes all deposits, stains, and foreign matter, including those under fixture edges, lips, and on all exposed surfaces.

7.4.1. Floor Cleaning

The Contractor shall preform spot cleaning during the meal periods. Spot clean floors to remove food spills and debris.

The Contractor shall clean floors so that no visible dirt or dust remains on floors, floor mat or runners, in corners, behind doors, or under furniture and equipment. So not place chairs on tables at any time except when floor waxing is required. Cleaning shall be done in such a manner that no excessive dust is raised. When cleaning floors with a wet solutions a safety "wet Sign" will be placed in all visible areas during cleaning and until floors are completely dry. The Government will provide "Wet Signs"

The Contractor shall remove all "scuff marks". Floors shall be cleaned in sections and at no time shall excessive amounts of water be used or allowed to accumulate during the cleaning process.

No wax is to be applied to ceramic tile, quarry tile, or concreate terrazzo floors. The Contractor shall buff or spray all dining area floors daily to maintain a high gloss finish. The Contractor shall follow the manufacturer’s instructions when apply wax. The Contractor shall preform floor waxing at least once a month, after normal operating hours. Generally, waxing is performed from 1900 hours until completion.

The Contractor shall remove all dirt and deposits of old wax using wax stripper. A stripping operation shall be considered completed when all traces of old wax have been removed. The floor is then cleaned, re-waxed and re-

buffet. Floor stripping is required when wax build up causes floor discoloration, or any inconsistences to the surface of the floor due to old wax. Floor stripping will be performed upon request by the COR/ACOR within (72) hours notification. Floor stripping will be reimbursed utilizing the "additional services" form.

The Contractor shall clean the throats and covers of all floor drains and ensure that all drains remain unclogged at all times. Drain openings shall be covered with drain covers. Drain covers and drains shall be cleaned daily to remove dirt, scum, slime, mop strings, residue and other foreign matter after each meal period.

7.4.2. Dishwashing Service

The Contractor shall provide a minimum of (3) personnel per scullery for proper dishwashing operations during and after each meal periods. The Contractor shall clean interior and exterior surfaces of dishware dispensers, try racks and carts at the end of each meal period. The requirement includes carts used to transport dirty dishes to dishwashing areas. The Contractor shall sort all dishware and utensils according to size and shape prior to racking. Separate racks shall be used for articles of different types, e.g., cups, plates, bowls, and glasses. The Contractor shall return all dishes and dinnerware to their respective storage areas after each meal. Clean dishware, trays and flatware shall be free of all visible signs of food, food residue, grease, soap film or other foreign matter.

The Contractor shall immediately notify the COR/ACOR and Mess Hall Manager any time that the prescribed water temperature for dishwashing machines cannot be maintained. In the event of a mechanical failure during the meal service, the Contractor shall notify the COR/ACOR and Mess Hall Manger who will determine how feeding requirements will be met for the remainder of the meal period. The Contractor may perform dish washing by hand. When the dishwashers are inoperable, the Contractor may use Government furnished plastic ware, paper plates, cups as a laborsaving means and to meet sanitary requirements until automatic dishwashing equipment can be restored. In the event that adequate amounts of potable hot water cannot be obtained or a mechanical shut down occurs preventing automatic dishwashing procedures, the Contractor shall perform manual dishwashing following procedures in accordance with NAVMED P5010-1 Tri-Service Food Code (TSFC).

The Contractor shall scrape and pre-flush dishware, cookware, and utensils before placing in dishwashing machines. At no time shall any patron be required to remove trash or scrape garbage or trash from their tray, dishware, or utensils.

In the event that adequate and suitable amounts of hot water cannot be obtained to accomplish automatic or manual cleaning, the Contractor shall immerse for a minimum of (1) minute in a chlorine solutions all trays, dishes, glasses, flatware and utensils which have been washed and rinsed free of detergent as specified in the current edition of the NAVMED P5010-1 Tri-Service Food Code (TSFC). The solution shall be provided by the Government and prepared by the Contractor.

Upon advance notification or due to a sudden increase in patrons, the Contractor shall use both dishwashing areas. Such examples of this would be during special meals where numbers are expected to exceed 2,000 in a single meal period or when it is deemed necessary to increase the return flow of dishware to the patron service.

7.4.3. Pot/Pan Washing

The Contractor shall drain and clean all types of dishwashing equipment, conveyor systems and trash and garbage disposals after each meal and prior to closing for the day. Dishwashing machines shall have sustains, spray arms, trays, and other removable parts removed, cleaned, and air-dried. The removable parts and the interior surfaces shall be free of grease, smudges, food particles and other foreign matter. Exterior surfaces shall be wiped clean after each meal. Lime and scale deposits shall be removed weekly. The Contractor shall clean all types of utensils after each meal if Manual Pot Washing has to be used, due to power/hot water outage.

The Contractor shall complete the entire dishwashing operations no later than (90) minutes after the conclusion of each scheduled meal period and prior to closing the mess hall for the day's operation. All dishwashing machines will be assembled and capable of immediate operation regardless of the number of meals fed or projected headcount. The Contractor personnel loading dirty items in the dishwashing machine shall not be the same person unloading clean items from the machine.

The Contractor shall clean and sanitize cooking and serving equipment, pot, pans, and equipment used to transport food to other feeding locations after each use, this includes items generated by the Night Cooks (if used). The Contractor is responsible for cleaning oven and conveyor toasters racks twice per week, when the patron flow is lowest. Pots, pans, and utensils shall be transported to designated storage areas upon cleaning. Items shall not accumulate throughout meal preparation or serving periods.

The Contractor shall clean the pan washing room or area, to include racks and shelving, after each meal, and prior to the next scheduled meal prior to closing the mess hall for the day. Cleaning of pots, pans, etc. shall be accomplished as specified in the NAVMED P5010-1 Tri-Service Food Code (TSFC).

7.4.4. Equipment Cleaning

Properly cleaned equipment shall be free of all food spills, dirt, mildew, rust, grease, and other foreign matter. The Contractor shall thoroughly clean food serving equipment, tables, and work area immediately after use. The Contractor shall clean all beverage and food dispensing equipment including but not limited to; shelves and stands, dish dispensers, flatware dispensers, dish racks, ice dispensers, milk machines, coffee machines, ice cream machines, soda machines, pastry display cases, and water fountains after each meal. Nozzles and other removable parts and drains shall be disassembled, cleaned, and replaced. Contractor shall ensure that all gaskets on, but not limited to, ice making machines, refrigerators, freezers, ice cream cabinets and pass through boxes, are cleaned using a bleach solution to remove and retard growth and accumulation of mold and mildew.

The Contractor shall clean the interior of ventilating hoods, located over the grills on serving lines, after each use. A properly cleaned hood shall be free of grease, dirt, dust, foreign matter, streaks, and finger prints. The Contractor shall remove and thoroughly clean all removable grease filters weekly. After washing the filters shall be dried and replaced.

The Contractor shall clean "pass through" and other types of food holding spaces (hot and cold boxes), inside and outside after each meal. This requirement includes the racks and shelving used for food storage in the box or space. The Contractor shall thoroughly clean all "walk-in" refrigerators, and freezers, interiors and exteriors daily, with spot cleaning required as necessary. Cleaning includes scrubbing of walls, floors, shelves, and storage racks. The Contractor shall be responsible for removing then returning the food items to their original position after cleaning. The Contractor shall operate and clean the vegetable peeling machines.

7.4.5. Furniture

The Contractor shall physically move dining room furniture for meetings groups, and regularly scheduled cleaning. After event the Contractor shall return furniture to its original location or as requested by the COR/ACOR. The frequencies of these functions vary each month. The Contractor will be notified by the COR/ACOR (24) hours prior to the contractor being required to rearrange the furniture.

8. Food Preparation and Serving Equipment (FPSE)

The Government will provide limited workshop spaces for the FPSE services under this contract. Additionally, once approved by the COR/ACOR, the Government will absorb the cost of repairs and services provided by a third party due to the Contractor not possessing the resident technical expertise to repair and maintain FPSE.

8.1 Sustainment of Government Furnished Property

The government will provide without cost to the Contractor, the facilities, fixtures, equipment, supplies, and services as specified in the contract. Government property described in this section shall be used only in the performance of this contract. The Government will furnish the facilities and equipment for use by the Contractor in performing the requirements of this contract.

8.1.2. Government Furnished Property

Prior to contract start date, the contractor and the COR shall conduct a joint inventory of mess halls facilities to be used by the contractor to determine facility condition and note any discrepancies. The Government will make available the facilities. No alterations to the facilities shall be made without specific written permission from the Contracting Officer. The Contractor shall return the facilities to the Government in the same condition as received. Fair wear and tear and approved modifications accepted. Any damages after the contract start-up date that are not

determined to be normal wear and tear, shall be reimbursed to the Government by the contractor. Upon contract completion, extension, or termination, a joint inventory shall again be conducted by the Contractor and the COR. Any losses/damages identified by this inventory, determined to be beyond normal wear and tear, shall be reimbursed to the Government by the Contractor.

8.1.3. Government Furnished Equipment

The Government will furnish the equipment listed as Government Furnished Property, in an "as is" condition. The Government may replace equipment when it is no longer useable for its intended purpose. The Food Service Officer will provide disposition instructions for items beyond repair. The Government may install new equipment at any time during the period of the contract.

The Contractor and a Government Representative shall conduct a joint inventory for all Government furnished equipment at the start of the contract. The Contractor shall provide a receipt to the Government for all such equipment. If the Contractor does not participate in the inventory, the Contractor must accept the stated condition of equipment provided by the Government. The Contractor and the Government Representative shall jointly determine the quantities and condition codes of all items and equipment. Upon completion of the initial inventory, the Contractor shall receipt for the quantities verified on the inventory listings. Any losses/damage after contract the start-up date, not determined to be normal wear and tear, shall be reimbursed to the Government by the contractor.

8.1.4. Government Furnished Supplies

The Government will provide all materials and supplies. At the end of the contract period or extension of the contract, the Contractor and a Government Representative will conduct a joint inventory within 48 hours of contract expiration/termination. The Contractor shall reimburse the Government for any losses for unserviceable expendable equipment and supplies below 100 percent with an established allowance of 10%. The current replacement value of these items shall be determined by the COR.

The Contractor shall maintain adequate Government Furnished Supplies on hand in the mess hall at all times. Supplies are adequate when they are available in the mess hall in sufficient quantity to perform work requirements. The project manager shall notify the COR when adequate Government Furnished Supplies are not available in the mess hall to complete satisfactory services.

Tablecloths. The Government may furnish tablecloths daily and for special occasions. Tablecloths shall be placed on the tables and removed by Contractor personnel as designated by the COR or Mess Manager. The Contractor will provide all laundering service for tablecloths.

8.2. Additional or Replacement Equipment

The Contractor shall submit requests for additional or replacement equipment/supplies to the COR. Only equipment determined by the COR to be necessary in the performance of the contract shall be provided by the Government. The Contractor may use other equipment at the Contractor's own expense.

The Contractor shall be responsible for maintaining property records IAW the Government Property Clause of this Contract.

The Contractor may, with written permission of the COR, install equipment, time clocks, fixtures, and furnishings in Government facilities. These items shall be marked to identify Contractor ownership, be readily removable, and the installation, maintenance, and removal costs, to include the cost to return the facility to its original condition, shall be borne by the Contractor.

The Contractor shall establish and maintain a system in accordance with the Government-Furnished Property clauses in the contract, to control, protect, preserve, and maintain all GFP in mess halls. The property control system shall be submitted in writing and must be approved by the Contracting Officer within 14 days after the contract start date.

The Contractor shall prepare and submit to the COR requests to adjust equipment records when changes to Government equipment occur, such as losses or replacement. The Contractor shall report the loss, damage or

destruction of Government property verbally to the COR upon occurrence and follow-up notification in writing within 5 days. Loss, damage and destruction of Government property or equipment due to negligence of contractor employees shall be reimbursed to the Government from the Contractor.

Monthly Minor Property Inventory. Not later than five (5) days before the end of each month, the Contractor shall receive a Monthly Minor Property Inventory form from the local Food Service Officer. Contractors shall set-up and display all minor property items in a central location to permit a joint inventory with government personnel. Time and location is to be coordinated with COR/ACOR.

The Government and Contractor shall conduct a joint minor property inventory on the last day of each calendar month using the Minor Property Inventory. The Contractor shall submit the original copy to the local Food Service Officer within five (5) working days following the last day of each calendar month.

The Contractor shall be responsible for all Minor Property (i.e., forks, knives, spoons, dishware, trays, etc.) associated with all contracted food service facilities. The Government will apply a 10 percent tolerance for silverware (i.e. knives, folks and spoons) and a 5 percent tolerance for dishware (i.e., glasses, cups, bowls, plates, dishes, etc.) from the initial inventory or previous monthly inventory for each item listed on the minor property report to determine if the Contractor is within inventory limits.

The Contractor shall reimburse the Government for any quantities exceeding these tolerances at full replacement costs. For example, an 11 percent inventory loss of silverware for a given month will result in a 1% replacement cost to the Contractor for that month. The reimbursement to the Government shall be made by invoice deduction.

The Contractor shall return all Government-furnished expendable equipment and supplies considered excess to the local Base/Station Food Service Officer within five (5) business days following the monthly inventory. There will be no cost to the Government for this action.

8.3. Warranted Items

Equipment, components, and parts, other than that installed under this contract, shall not be removed or replaced or deficiencies corrected while still under warranty of the manufacturer or the installer without prior approval of the Contracting Officer and/or Base Food Service Officer. All defects in marginal workmanship, defective parts, or improper installations and adjustments found by the Contractor shall be reported to the Contracting Officer and/or Installation Food Service Officer so that necessary action may be taken. The Contractor shall be knowledgeable of the equipment, parts, and components that are covered by warranty and the duration of such warranties.

8.4. Shut Downs and Service Calls

Prior approval shall be obtained from the COR/ACOR, except in emergencies, for work requiring shutdown of any equipment for more than thirty minutes or for critical production, preparation, and/or serving equipment. All such requests must be submitted at least 72 hours in advance. In cases where shutdown is necessary, the Contractor shall coordinate the shutdown with the COR/ACOR or other designated representative in the Food Service Facilities.

In the unusual event that service calls are required after normal working hours, labor hours will be billed via the "Request/Confirmation of Additional Services" form and forwarded to the COR/ACOR for approval. The limitations of this paragraph do not apply to repairs required to correct damage caused by the Contractor.

The Contractor shall perform service call work as necessary to determine the cause of system and equipment malfunctions, eliminate the cause (s), and restore the system or equipment to satisfactory working condition.

Service Call Response Times. The government or alternate representative will determine the classification and response time required for service call repairs.

If the Contractor and the Government points of contact determine that the equipment is beyond economic repair, the Government will enact a replacement plan.

8.5. Maintenance and Repair

The Contractor shall perform required (minor and major) maintenance in accordance with manufacturers operating and instruction manuals instructions listed on all equipment under this contract as further described below. The contractor shall schedule and perform required equipment maintenance between meal periods to minimize customer impact. The contractor shall provide all materials and supplies necessary to perform required maintenance.

Minor maintenance includes cleaning, adjusting, and lubricating equipment as well as, tightening nuts, bolts, and screws and other operator maintenance generally recommended by equipment manufacturers. This also includes calibration of scales, ovens, grills, and deep fat fryers.

Provide major maintenance on food service and preparation equipment of all Government-furnished equipment listed on the current Sterilized Government Furnished report and replacement of component parts.

The Contractor shall maintain and repair all walk-in and reach-in type refrigerator units in all mess hall as outlined below: Interior walk-in (built in) refrigeration units are considered Class 2 property by the Government and are considered part of the facility. Therefore, the Contractor shall only maintain and repair walk-in unit handles, door closures (hydraulic or otherwise), hasps, and hinges. The remaining portion of these units will be maintained by the Government.

The Contractor shall maintain and repair the entire box to include compressors. The Contractor shall abide by EPA Ozone Depleting Substance (ODS) regulations when servicing these units.

The Contractor shall maintain and repair all reach-in type refrigeration units in the mess hall(s). These units could include salad room and galley reach-ins, fast food/carry-out reach-ins, chest-type ice cream cabinets, etc. This repair may require servicing of compressors and other components containing Ozone Depleting Substance (ODS). The Contractor shall abide by EPA regulations when servicing these units.

Connect and disconnect all utility lines to the FPSE equipment at the source point when required and shall provide maintenance for the utility line connection, when applicable. The contractor shall not perform maintenance on the facility itself but refer any problems to the COR/ACOR. The Contractor shall identify all food preparation and serving equipment replacement parts, to be ordered by the government.

During the term of the contract, the Government may replace, renovate, or improve equipment, systems, and components at the government's expense and by means not associated with this contract. All replaced, improved, updated, modernized or renovated equipment, components, and systems shall be maintained, operated, and/or repaired by the Contractor at no additional cost to the Government unless such changes result in an increase or decrease in contract requirements. This excludes equipment that is added into the contract in accordance with new equipment line items. In these line items, a list of new equipment that requires service will be provided to the Contractor 90 days in advance and a price for the adding of this equipment will be negotiated by the Government and the Contractor.

The Contractor may, with written permission of Base Facilities install Contractor equipment, fixtures and furnishings in Government facilities. These items shall be marked to identify Contractor ownership. These items shall be readily removable if necessary. The installation, maintenance and removal costs, to include the cost to return the facility to its original condition, if necessary, shall be borne solely by the Contractor. The Government reserves the right to review drawings, plans, installations and/or modifications.

The Government will request input from the Contractor and/or contract Mess Managers relative to food serving and preparation equipment for budgeting purposes. This is primarily an administrative function necessary to ensure that all food service facilities have the proper amount and type of equipment on-hand to conduct efficient food service operations. The input requested by the Government may require verbal or hand written lists and input. Generally, the minimum is once per calendar year and a maximum of four (4) times per year.

8.5.1. Maintenance and Repair Contractor Responsibilities

The Contractor shall manage the total work effort associated with the maintenance, repair and all other services required herein to assure fully adequate and timely completion of these services. Included in this function are a full

range management duties including, but not limited to, planning, scheduling, cost accounting, report preparation, establishing and maintaining records, and quality control. The Contractor shall provide an adequate staff of personnel with the necessary management expertise to assure the performance of the work be in accordance with sound and efficient management practices to provide maintenance, repair, and services for FPSE located at the Food Service Facilities.

The Contractor shall perform Preventive Maintenance Inspections and Services (PMIS) under this contract on the equipment and in accordance with the procedures specified herein. Work shall consist primarily of inspection, cleaning, lubrication, adjustment, testing, calibration, and minor/major part and component replacement as required to minimize malfunction, breakdown and deterioration of equipment; and the identification and performance of any repair required to bring the equipment up to the manufacturers operating standards. PMIS for FPSE located for the Food Service Facilities shall be performed, and documented no less than one time monthly.

If equipment fails at anytime, the contractor is required to perform emergency maintenance and repair on the equipment to restore it to operating condition.

The Contractor shall provide all necessary services, parts and materials, and complete all repair requirements identified during the performance of a PMIS or when equipment fails.

If the cost of repair parts for a single repair exceeds $500, the Government will procure the repair part(s) and provide it to the contractor to complete the repair. This limit applies to each PMIS for each equipment system.

Excessive or repeated system breakdowns or deficiencies may be considered by the Government as an indication of unsatisfactory performance of PMIS by the Contractor. PMIS shall be performed monthly and shall, at a minimum, include all of the check points and services a specified by the manufacturer handbooks that will be located in the mess hall and maintained by Base Food Service.

The Contractor may, at its option and at no additional cost to the Government, increase the level and/or frequency of PMIS in an effort to minimize repair requirements. The Government shall provide the Contractor access to FPSE manufacturer’s manuals and pamphlets.

8.5.2. Office Equipment

The Contractor shall furnish all calculators, typewriters, copies, fax machines, and computers required to perform contract services. Computers are required, at a minimum, for the Project Manager, Production Chief, Maintenance and Repair, MCFMIS Operator, MCFMIS Clerk/Storeroom, and secretary. The computer will need to be able to meet current C-4 requirements with the capability of being added to MCEITS network.

The Contractor shall provide all necessary office and administrative supplies, such as pens, pencils, staplers, computer/printer paper, print cartridges, etc. for all contract food service facilities with the exception of Government forms.

The Contractor is responsible for all reproduction requirements necessary for the performance of this contract.
The Contractor shall furnish all hand tools (e.g. hammers, pliers, wrenches, screw drivers and plumber's helpers) required for performance of self-help and Food Preparations and Serving Equipment maintenance and repair. This also includes grease and oil required for equipment preventive maintenance.

The Contractor shall perform minor repair of furniture items (tables, chairs, and partitions) including tightening of nuts, bolts, arms, and leveling labels and chairs. Furniture items requiring replacement shall be coordinated with the COR/ACOR as with Food Preparations and Service Equipment replacement.

The Contractor shall maintain stock levels of specific supplies required in performance of this contract. The Government will provide a list of required supplies that will be stocked. (For example, paper products, foil, plastics, trash bags, plastic-eating utensils, paper plates, paper cups etc.) Upon request, the government will provide all required supplies in accordance with the list of government furnished supplies.

The Contractor is totally responsible for proper security of Contractor supplies and belongings. The Government will not be responsible in any way for the Contractor's supplies, materials, personal equipment or belongings brought into Government buildings or on Government installation to perform repairs or services. This includes, but is not limited to loss and damages by fire, theft, hurricane, accident or other disaster.

The Contractor may with written permission of the COR/ACOR, install equipment, fixtures, and office furnishings providing these terms are marked to identify Contractor ownership and are readily removable. The installation, maintenance and removal costs are the sole responsibility of the Contractor. Upon removal of Contractor owned equipment, the Contractor must restore the affected portion(s) of the facility to its original condition. All cost for restoration will be expenses chargeable to the Contractor.

8.5.3. Maintenance and Repair Government Responsibilities

The Government will furnish required maintenance and repairs to all mess hall structures on Marine Corps Base Hawaii. When repairs or maintenance is needed for safe and efficient use of the mess hall, the contractor shall notify the Installation Food Service Officer or other command representatives.

Government Responsibilities under Food Preparation and Serving Equipment (FP&SE) Maintenance and Repair (M&R). The Government will be responsible for the following work related to Food Preparation and Serving Equipment (FP&SE) Maintenance and Repair (M&R):

(1) Removing any equipment from the mess hall loading dock condemned or replaced by the Contractor.
(2) Electrical power into the mess hall to include panel board, circuit breakers or magnetic contacts.
(3) Sewer lines from floor and wall drains of the mess hall.
(4) All gas, water and steam lines up to the source point for each piece of equipment. (Note: Source points are typically located at the walls, floors, or ceilings except for LP gas. The source point for LP gas is the outlet side of the tank regulator valve.)
(5) Repair of interior walk-in refrigerators and freezers, interior and exterior box walls, walk-in ceilings and floors.
(6) Cleaning, maintenance and repair of exhaust duct systems through the exterior outlet and exhaust fan mechanisms. The Contractor shall assist the Government by making the mess hall available to the duct cleaning contractor routinely as scheduled by the COR/ACOR which is normally once per quarter.
(7) Alterations, repairs, and maintenance to the mess hall physical plant.

The Government will furnish the contractor, upon the start of performance, with equipment manufacturers operating manuals for equipment on-hand in each mess hall. If equipment manuals are not available, the Contractor may request literature from the Base Food Service Office.

8.5.4. Government Services

The Government shall perform maintenance and repair of the items listed above in paragraph 8.5.3.

When contractor personnel realize a repair to the Mess Hall is required, the COR/ACOR shall be notified.

Police and Fire Protection. The following emergency numbers shall be available for the Contractor use while performing work under this contract. Military Police: 808-257-2123 Fire Dept: 808-257-7110
The Government will provide fire prevention lectures and security briefings for contractor personnel as required. A security briefing of all off limit areas on base will be provided at contract start date and as required (approximately 1 hour per year/employee).

Medical Emergency. The Government will provide emergency medical care only and the following numbers are available for Contractor use: Branch Clinic: 808-257-3133 Ambulance Dispatch: 808-257-7116

Office Space. Office space and furniture to assist the Contractor administratively will be provided within the Mess Hall.

Change Lockers and Dressing Space. Dressing space with lockers will be provided by the Government at no cost to the Contractor, within the Mess Hall for storage of clothing and personal items. The Government will not provide locks or keys for lockers.

8.6. Other Supplies and Services

The Contractor will provide all laundering service for tablecloths, pot holders, napkins, and Food Service Uniforms upon termination, or job relocation of employees.

The Contractor shall instruct employees in energy conservation and ensure procedures implemented are practiced.

The Contractor shall use procedures that will reduce or eliminate food waste in accordance with MCO P10110.14M, MCO P1O110.34B, and the NAVMED P5010-1 Tri-Service Food Code TSFC.

8.6.1. Commercial Telephone Service

The Contractor may request off-base commercial telephone service by contacting the Base Telephone Officer. Off-base commercial service will be installed and maintained at the Contractor's expense. Class "C" (on-base use only) telephone lines will be provided by the Government. The Contractor may obtain at their expense, Class A commercial telephone service or any additional telephone service(s) required in the performance of this contract. The Contractor shall contact the Communication-Electronics Office, Building 505, Telephone Service Request Branch, 808-257-1492 to coordinate installation by a commercial company.

8.6.2. Personnel Protective Equipment

Contractor shall furnish all safety, and hearing protection for all hazardous areas (e.g., scullery, pot shack, and warehouse)

8.6.3. Uniforms

Supervisors and Managers shall present a business like appearance and shall wear uniforms or clothing that makes them distinctly recognizable from other employees. Uniforms shall not contain commercial advertising except hats or nametags may contain the Contractor’s name.

The Contractor shall provide employee uniforms, name tags, and special-type clothing as described herein. Contractor personnel shall wear contractor-furnished uniforms during the performance of their duties. The Contractor shall provide uniforms and other special clothing necessary for employees. The type and color of uniforms for contractor personnel shall be approved by the COR/ACOR prior to the contract start date. Uniforms shall be clean, unstained, well fitting, laundered and of good repair. Uniforms shall not contain commercial advertising except hats or nametags may contain the Contractor's name. Undergarments shall not be visible through the uniform.

Shoes shall be constructed so the cover the entire foot to meet safety requirements. Shoes shall be made of black leather with non-skid soles and constructed so they cover the entire foot to meet sanitation and safety requirements. Open-Toed shoes, sandals, heels higher than 2 inches, and sneakers or leather-type gym shoes shall not be worn. The Contractor shall furnish bimetallic thermometers for appropriate contractor employees (as defined by the Contractor) while performing services under this contract. Thermometers shall be accurate within +/- (3) degrees Fahrenheit. The Contractor is responsible for training employees in the proper use and calibration of the thermometers. The Contractor will use this thermometer at minimum.

All Contractor personnel shall wear nametags with the job tile and employee's last name. Identification on the tag shall be readily discernible from a distance of five feet.

Contractor personnel shall not wear jewelry to include earrings, visible body rings, bracelets, and chains. Exceptions will be a plan wedding band, and medical alert bracelets/necklaces.

8.6.3.1. Uniform Allowance

The Contractor or subcontractor is required to furnish all employees with an adequate number of uniforms without cost to the employee; provided, however, that the contractor may require or permit employees to launder and

maintain uniforms furnished by the contractor. If the uniforms furnished are made of wash and wear material, and may be routinely washed and dried with other personal garments, and do not require any special treatment such as dry cleaning, daily washing or commercial laundering in order to meet cleanliness or appearance standards, there is no requirement that employees be reimbursed for uniform maintenance costs.

9. Security

The Contractor shall comply with all current Marine Corps Base Hawaii security requirements.

Only citizens of the United States and Permanent Resident Aliens of the United States with a verified United States Permanent Resident Card (USCIS Form I-551) are eligible to perform work on this contract. All other Foreirn Nationals are not eligible to perform work on this contract.

Prior to employment, the Contractor must send proof of eligibility from E-Verify and a copy of Form I-551 to the Government COR for all Permanent Resident Aliens employed by Prime or Sub-Contractors.
A presidential Executive order and subsequent Federal Acquisition Regulation (FAR) rule required federal contractors to use E-Verify to electronically verify the employment eligibility of employees working under covered federal contracts. The order and the rule reinforce Federal government policy that the Federal government does business only with organizations that have a legal workforce.
The Contractor must provide an updated E-Verify report for all employees and the additional Form I-551 for all Permanent Resident Aliens of the United States with a verified United States Permanent Resident Card prior to any employee gaining access and beginning employment on MCBH. This is an annual requirement that shall be re-submitted to the COR 90 days prior to the end of each Period of Performance beginning December 1, 2018. Failure to meet this requirement that shows compliance of all employees being eligible for employment may impact the exercising of any subsequent option years. The prime contractor and any sub-contractors shall follow the instructions in the E-Verify Supplemental Guide for Federal Contractors.
Foreign Nationals from the following countries; Iran, Iraq, Syria, Sudan, Somalia, Libya and Yemen are automatically not permitted to be employed under this contract.

Once approved, Contractor's employees will be provided a base credential that will allow them unescorted access from the main gate of Marine Corps Base Hawaii to place of employment. If contractor's employees are found at any other location other than their place of employment, they will be prohibited from working aboard the installation. Contractor is responsible to notify their employees that they shall go directly from the main gate to their respective duty station, and that they are not permitted on MCBH installation outside of their respective working hours.
At any time, to include heightened Force Protection Conditions, natural or manmade disasters, and/or any other security concern: the Commanding Officer of Marine Corps Base Hawaii has the sole authority to change MCBH's current security requirements. These changes could impact the original PWS, and the contractor's immediate compliance will be required at no additional cost to the government.

Only U.S. Citizens are allowed access to government owned and operated computer systems and information and must go through additional background checks to receive a CAC card as described below.

At no time, are foreign nationals without green card status, allowed to work on this contract.

In all cases, each contractor employee shall comply with the HSPD-12 E-Verify Federal Acquisition Regulations FAR Clause 52.222-54, Employment Eligibility Verification.

In all cases, each contractor employee shall comply with all applicable DoD security regulations and procedures during the performance of this contract. Contractor shall not disclose and shall safeguard procurement sensitive information, computer systems and data, privacy act data, For Official Use Only (FOUO) information, and all government personnel work products that are obtained or generated in the performance of this contract. The contractor employee shall take all lawful steps available to ensure that information provided or generated pursuant to this arrangement is protected from further disclosure unless the agency provides written consent to such disclosure.

CAC Card Requirements
Work under this contract requires Level III IT user access to the Marine Corps Enterprise Network (MCEN) - access to the MCEN requires a Common Access Card (CAC) which is obtained through MCB Hawaii's Trusted Agent Sponsorship System (TASS) upon completion of HSPD-12 credentialing.
Personnel Requiring a CAC Card:

Name	Position/Labor Category
Jesus Guillen (PM)/Stockton Moragne (APM)	Project Manager (PM)/Assistant PM (APM)
LeAnna Rimerez	(MCFMIS) Operator
Ricardo Dixon	Production Chief
Contractor will provide 5 cashiers per proposal	Cashier(s)
Herman Gonzalez and Tirso Soliven	Maintenance Technician
Adriane Thomas and Patrick Garrison	Administrative Clerk(s)

Prior to the commencement of work, the employee will complete required credentialing for CAC eligibility (two options):

1. Option One - Interim Credentialing Standard. To receive a CAC under this standard, the employee must have completed an FBI Fingerprint Check that returned favorable results, and have submitted a National Agency Check with Inquiries (NACI) to the Office of Personnel Management. This standard's process is facilitated by:

a. the MCB Hawaii Command Security Manager's Office, which will provide fingerprinting and NACI submission, and interim credentialing approval.

b. the MCB Hawaii-assigned agent in the Trusted Agent Sponsorship System (TASS) who will submit the appropriate application for a CAC in TASS;

c. the MCB Hawaii DEERS ID Center, who will validate the employees identity based on two identity source documents, at least one of which is a valid Federal or State government-issued picture identification, prior to issuing the CAC.

An "UNFAVORABLE" adjudication of the contract employee's investigation will result in immediate termination.

2. Option Two - Single and Final Credentialing Standard. To receive a CAC under this standard, the MCB Hawaii Command Security Manager will review JPAS for appropriate, previously completed and favorably adjudicated investigation, and continuity in federal service. If the HSPD-12 standards are met, a CAC will be authorized by the assigned MCB Hawaii Trusted Agent, and issued through the MCB Hawaii DEERS ID Center who , in turn, will validate the employees identity based on two identity source documents, at least one of which is a valid Federal or State government-issued picture identification, prior to issuing the CAC.

Personnel cannot be properly processed and provided system access on their reporting date without sufficient prior coordination between Contractor and the COR to insure credentialing standards are achieved.

Upon favorable determination of credentialing, and contingent upon successful completion of all DOD, DON, and MCBH-required briefs, IT Level III Access will be granted.

All contract personnel requiring a CAC card will in-process with the MCB Hawaii COR, Trusted Agent, and Information Assurance Manager upon arrival to the command and will out-process with the Trusted Agent prior to their departure.

All contract personnel authorized use-of the MCEN shall receive initial Information Assurance (IA) orientation as a condition of access, and thereafter must complete annual IA Awareness refresher training to maintain an active user account.

The Department of the Defense Central Adjudication Facility will provide notification of the completed investigation to the MCB Hawaii Command Security Manager for determination in cases where a favorable determination cannot be reached due to the discovery of potentially derogatory information. The command will provide written notification to the contractor advising whether or not the contractor employee will be admitted to command areas and/or be provided access to Controlled Unclassified Information. Determinations are the sole prerogative of the MCB Hawaii Commanding Officer. If the Commanding Officer determines, upon review of the investigation, that allowing a person to perform certain duties or access to certain areas, would pose an unacceptable risk, that decision is final. No due process procedures are required.

The Contractor shall within 10 days prior to start of the contract, submit to the COR/ACOR a list of employees by name who will be performing work on this contract. Employees hired after contract start date shall be reported immediately.

On the first working day of each month the Contractor shall submit to the COR/ACOR an updated and current roster of all Contractor personnel who perform work under this contract. The Contractor shall report immediately in writing any termination and cause for termination of an employee.

9.1 Accessing the Base

All Contractor personnel performing work under this contract who require access to Marine Corps Base (MCB) Hawaii, shall obtain personal entry and vehicle passes from the Provost Marshal Office (PMO), MCB Hawaii.

The Commanding Officer, MCB Hawaii, has broad authority to remove or exclude any person from the military installation to protect personnel and property, to maintain good order and discipline, and to ensure the successful and uninterrupted performance of the Marine Corps mission. In the exercise of this authority, the Commanding Officer may refuse to grant personal entry passes or may bar Contractor employees, including employees who have been granted a personal entry pass. Refusal to grant an employee a personal entry pass or barment of an employee does not relieve the Contractor of the responsibility to continue performance under this contract.

The Contractor's employees shall observe and comply with all base rules and regulations applicable to contract personnel, including those applicable to the safe operation of vehicles, and shall not be present in locations not required for the proper performance of this contract.

Contractor personnel performing work under this contract shall be readily identifiable as an employee of the contractor through the use of uniforms with nametags. The Contracting Officer may approve alternate methods of ensuring contractor personnel are readily identifiable.

Contractor personnel and equipment entering a military installation are subject to security checks. Contractor personnel shall follow any direction given by Military Police or other security or safety personnel.

The Immigration Reform and Control Act of 1986 (IRCA), Public Law 99-603 (8 U.S.C. 1324a) requires employers verify the eligibility of individuals for employment to preclude the unlawful hiring, or recruiting or referring for a fee, of aliens who are not authorized to work in the United States. By signing this proposal/contract or by beginning work under this contract, the Offeror/Contractor certifies it has and will comply with IRCA, to include that it has verified the identity and employment eligibility of any individual employed who is or may be employed by the offeror and works under this contract.

Application for Vendor/Contractor Passes: The procedures below are the requirements for MCB Hawaii.

1. Contractors will follow the below procedures to obtain a Vendor/Contractor Passes from PMO:

a. The Contractor will submit a roster of employees that their contract ultimately supports to the sponsoring activity's Contracting Officer's Representative (COR). The roster will identify the company name, contract number, period of performance of the contract, location of performance, the full name, date of birth, social security number, address, driver's license number and expiration date for each of the Contractor's and subcontractor's employees, and the point of contact information for the Contractor.

b. The MCB Hawaii sponsoring activity's Contracting Officer's Representative (COR) will forward the roster to PMO where criminal history background checks will be completed.

c. Upon receipt of favorable background checks, the MCB Hawaii sponsoring activity will notify the Contractor that employees may proceed to Pass and Registration, building 1637, MCB Hawaii, for their Vendor/Contractor Passes.

d. Contract and subcontract employees arrive at Pass and Registration building 1637, MCB Hawaii, for the Vendor/Contractor Pass and must show two forms of identification listed in enclosure (1). Contractor and subcontract personnel operating company or privately owned vehicles will obtain a vehicle access pass and will provide valid driver's license, current vehicle registration, safety inspection, and proof of insurance.

2. Non-CAC Contractor employees will be provided a base credential that will allow them unescorted access from the main gate of Marine Corps Base Hawaii to place of employment. If contractor's employees are found at any other location other than place of employment, they will be prohibited from working aboard the installation. Vendor/Contractor access passes must be returned to Pass and Registration, building 1637, MCB Hawaii upon expiration of the pass or termination of employment under the contract. Personnel denied an access pass might appeal in writing to the Commanding Officer, Marine Corps Base Hawaii (Attn: Base Inspector). Denial or revocation of an access pass may be made if the applicant:

a. Is listed on the National Terrorist Watch List.
b. Is not a U.S. Citizen and is illegally present in the U.S. or whose U.S. citizenship, immigration status, or SSN cannot be verified.
c. Is subject to an outstanding criminal warrant.
d. Submits a Vendor/Contractor business pass application, which contains false or fraudulent information.
e. Is a registered sex offender regardless of the date of the criminal offense.
f. Has been issued a debarment order and is currently banned from any military installation.

3. Base access requirements and procedures may change during the term of a contract. The Contractor shall comply with all changes, and such compliance shall not be grounds for a request for an equitable adjustment or other contract modification.

9.2 Additional Security Requirements

1. Photography is restricted on the Base. Clearance for photography will be obtained from appropriate Base personnel. When requested by the Base, all films must be turned over to the appropriate personnel for processing and security inspection.

2. Contractor and subcontract empoyees will access MCB Hawaii and other MCB Hawaii properties only for official business in support of the contract and only during the days and hours specified in their business pass. Violation may result in confiscation of the business pass and debarment from MCB Hawaii.

3. Do not pickup, remove, or disturb any ordnance (spent or live ammunition, brass, pyrotechnics, etc) found while on MCB Hawaii and other MCB Hawaii properties.

4. Some areas of the Base may be inaccessible due to road conditions following heavy and/or prolonged rainfall. Adjustments to work schedules due to road/weather conditions shall be coordinated with the sponsoring activity's COR. If your vehicle gets stuck or breaks down, military personnel are not authorized to pull or tow your vehicle.

10. Safety

Contractor Compliance: The contractor and its subcontractors shall comply with Public Law 91-596 (Occupational Safety and Health Act (OSHA)) and the Environmental, Safety, and Occupational Health (ESOH) (DODD 4715.1E). These requirements shall be incorporated into the contractor's safety and health program. The Department of Defense (DoD) participates in the OSHA Voluntary Protection Program (VPP). Contractor personnel performing services on a DoD installation shall participate in the local VPP. Information on the VPP is available at http://www.osha.gov/dcsp/vpp/index.html.

Mishap Notification and Investigation: The contractor and its subcontractors (if applicable) shall promptly report pertinent facts regarding mishaps involving Government property damage or injury to Government personnel and to cooperate in any resulting safety investigation. The contractor shall notify (via telephone) the cognizant contracting officer, the contracting officer's representative, and/or other applicable members within four (4) hours of all mishaps or incidents. The Government person notified by the contractor will in-turn notify the Safety office. Contractor notifications made after duty hours shall be reported to the appropriate installation Command Post. If requested by the cognizant contracting officer, the contracting officer's representative, and/or the cognizant program manager, the contractor shall immediately secure the mishap scene/damaged property and impound pertinent maintenance and training records until released by the investigating safety office. If the Government investigates the mishap, the contractor and the subcontractors shall cooperate fully and assist the Government personnel until the investigation is completed.

10.1 Fire Drills

The Contractor shall participate in Government conducted fire drills or other emergency type drills. Advance notice of drills may or may not be given. The Contractor must display fire extinguishers or any apparatus that may be required by Government occupants during practice fire drills or actual emergencies.

The Contractor shall comply with requirements for displaying posters furnished by the Government pertaining to fire prevention, health and sanitation measures, accident prevention, etc. The Contractor shall display posters provided by the Government pertaining to nutrition, weight control programs, health and sanitation measures, accident prevention and similar purposes pertinent to Marine Corps activities.

10.2 Contractor Personnel Accountability

The contractor shall be responsible for personnel in the event of a disaster and shall provide **accountability** reports for personnel working under the contract to include: # of employees working at the time of the event, # located (to include # deceased and # injured), and # missing. The report shall be submitted to the COR, designated Point of Contact (POC) or Contracting Officer confirming all personnel have been contacted/located. The first report shall be communicated (oral/written) immediately following the occurrence of a disaster. Subsequent communication shall be reported until all personnel are accounted for.

Check in procedures for contractor personnel shall incorporate the most expeditious accountability with management upon the occurrence of a disaster. Contractor procedures/training shall:

- Provide multiple and redundant means of communication in the event normal communication means are disrupted or nonexistent;
- Ensure all managers, supervisors and employees understand and accomplish their personnel accountability roles and responsibilities;
- Ensure all reportable casualties are reported and included in personnel accountability reports;
- Ensure accurate baseline population counts; and,
- Carry out exercises, at least annually consistent with the guidance herein.

11. Transition

The contractor shall follow the transition plan submitted as part of the proposal and keep the Government fully informed of status throughout the transition period. Throughout the phase-in/phase-out periods, it is essential that attention be given to minimize interruptions or delays to work in progress that would impact the mission. The contractor must plan for the transfer of work control, delineating the method for processing and assigning tasks during the phase-in/phase-out periods.

12. Related Documents

The following Documents are related to this project:

-Marine Corps Food Service Standard Operating Procedures MCO 10110.14 M
http://www.marines.mil/Portals/59/Publications/MCO%2010110.14M.pdf

-Tri-Service Food Code NAVMED P 5010-1
http://www.quartermaster.army.mil/jccoe/TB_MED_530_SEP_2014.pdf

-Index of Recipes Armed Forces Recipe Service MCO P1011.4G
http://www.quartermaster.army.mil/jccoe/publications/recipes/index/full_index.pdf

-Marine Corps Base Hawaii Master Menu, which outlines the Marine Corps Fueled to Fight Program.
-Food Service Charges At Appropriated Fund Dining Facilities and The Military Academies Effective January 1, 2017 (annual).
http://www.quartermaster.army.mil/jccoe/Operations_Directorate/QUAD/Meal_Rates_Archives/meal_rates_2017.pdf

-Public Law 91-596 Occupational Safety and Health Act (OSHA) https://www.osha.gov/law-regs.html

-Environmental, Safety, and Occupational Health (ESOH) (DODD 4715.1E).
https://dap.dau.mil/policy/Lists/Policy%20Documents/DispForm.aspx?ID=2789

-DD Form 254
http://www.dss.mil/multimedia/shorts/DDForm254/includes/Student%20Guide_Course0020_DD254.pdf

-DD Form 577 http://www.hqmc.marines.mil/Portals/137/DD-Form%20577_ID%20Number%20Fillable.pdf

-DD From 2971 http://www.med.navy.mil/sites/nmcphc/Documents/Forms/DispForm.aspx?ID=5247

-Cash Meal Payment Sheet NAVMC Form 10298, will be provided by government as required.

-OSHA Voluntary Protection Program (VPP) http://www.osha.gov/dcsp/vpp/index.html

-Army Regulation 40–25 OPNAVINST 10110.1/MCO 10110.49 AFI 44–141
http://armypubs.army.mil/epubs/DR_pubs/DR_a/pdf/web/AR40-25_WEB_Final.pdf

-DoD 133810-M Published 2016 http://www.esd.whs.mil/Portals/54/Documents/DD/issuances/dodm/133810m.pdf

Army Regulation 40–25 OPNAVINST 10110.1/MCO 10110.49
AFI 44–141

Army Regulation 40–25 OPNAVINST 10110.1/MCO 10110.49
AFI 44–141

13. Deliverables

The contractor shall provide deliverables as described in the PWS and below.

#	Name	Deliverable	Frequency
2.3.5.	Insurance	Furnish to the Contracting Officer a certificate of insurance as evidence of the coverage in amounts in accordance with work on a government installation clause.	(1) Within 15 calendar days after award, the Contractor (2) This insurance must be maintained during the entire performance period. (3) 30 calendar days written notice to the COR by the insurance company prior to cancellation or material change in policy coverage.
2.4.1.	Medical Requirements	(1) Ensure that all personnel have a current Medical Certificate prior to starting work. (2) Shall be examined for evidence of tuberculosis. (3) Personnel absent from their duties for (30) consecutive days or more shall have a medical examination prior to retuning to duty and provide a medical certificate to the Project Manager. (4) Keep current, for Government inspections, a list of personnel employee on this contract including the expiration date of sanitation cards.	(1) prior to starting work. (2) prior to starting work. (3) A copy of all medical certificates shall be forwarded to the COR/ACOR within (24) hours of the employee's return to work. (4) Copies of medical certificates shall be maintained at the employee's main duty location, presented upon request of the Government.
2.4.3.	Emergency Medical Care	(1) Report on occurrence of a job-related injury. (2) Prepare an accident report for COR/ACOR	(1) Immediately (2) 24 hrs. After accident is reported.
2.5.	Contractor Personnel	(1) The Project Manager or Alternate shall be available to meet with the COR/ACOR.	(1) 70% of the time, within 60 minutes of a call to meet during operational hours, or available within 2 hours after non-operational hours.
2.6.1.	Key Personnel Qualifications Requirements	(1) Furnish, the names of the key personnel hired to perform work under this contract. (2) Submit the name and detailed resume of key personnel.	(1) With the initial proposal (2) Within 2 days after the start of employment
2.6.5.	Contractor Personnel Meals	(1) Develop a policy to discourage snacking. (2) Provide a refrigerator(s) at the mess hall to store employee meals.	(2) This policy must be maintained during the entire performance period.
2.7.	Location and Hours of Work	(1) Prepare and transport boxed/bagged meals from Anderson hall to Pu'uloa Range	(1) Daily, each meal period
2.7.1. 2.7.3.	Extended Service Hours Performance During a Crisis/Emergencies	(1) Provide services when required by the COR/ACOR	(1) Within 24 hours
2.7.2.	RIMPAC	(1) Provide additional support for Anderson Hall during RIMPAC.	(1) Bi-annual

3. 4.	Food Quality Service Quality	(1) The Contractor Shall be responsible for proving consistently high quality meals.	(1) Daily, each meal period
3.1.	Authorized Personnel to Subsist	(1) Provide the Management, personnel, tools, and supervision necessary to prepare, and serve all estimated quantities with or without the assistance of military cooks.	(1) Daily, each meal period
3.3.1	Menu Posting	(1) Post the all menu and prices.	(1) Daily , before breakfast
3.3.3.	Menu Changes and Enhancement	(1) Report Menu Changes	(2) In the Contractors Monthly Management Report.
3.3.4.	Menu Substitutions	(1) Manage, inventory, and issue food items in accordance with the MCBH Master menu. (2) Maintain copies of all menu substitutions, correspondence as part in the daily folders	(1) Daily, each meal period (2) As required
3.4.1. 3.4.2.	Special Holiday Meals Requirements Themed Meal Requirements	(1) Provide sufficient personnel, and extension of meal hours. (2) Provide, at their expense, appropriate decorations	(1) Holidays (2) Holiday and Themed Meals
3.4.3.	Mess Deck Support	(1) Provide mess deck requests and coordinate schedules	(1) As required
3.4.4 3.4.5 3.4.6.	Recreational Meals Requirements Box Meal Requests Remote Site Meal Requirements	(1) Provide recreational meals. (2) Provide box meals. (3) Provide meals for units participating in field exercises.	(1) As required (2) As required (3) As required
3.4.7 3.4.8	Hot and cold Beverage Support Fruit Support for Conditioning Hikes	(1) Fill Containers and provide appropriate disposable cups, at their expense. (2) Provide fruit and beverage support.	(1) As required (2) As required
4.1. 4.5.	Quality Control Consequence Contractor's failure to Perform Required Services	(1) Develop a Quality Control Plan (QCP). (2) Hold meetings (3) Report Defects of cleanliness of spaces and related items will be reported to the COR/ACOR.	(1) With the initial proposal (1) Maintained throughout the awarded contract. (2) Weekly until full implementation of the contract. (2) Twice per month. (3) In writing 24hrs (4) Failure to maintain an effective QCP may result in Termination for Default.

4.1.3.	Customer Comments	(1) Provide Meal Comment Cards	(1) As requested by COR/ACOR
4.7.	Food Safety and Sanitation	(1) Implement a Food Safety Plan and cleaning schedule.	(1) With the initial proposal
4.4.1.	Sanitation Training	(1) Attend and teach training classes in the principles and practices of personnel hygiene and food service sanitation to prevent food borne illness. (2) 8 hour initial Sanitation Training (3) 4 hour Sanitation Course (4) Supervisory Personnel shall have successfully completed a formal food service sanitation training program.	(1) Quarterly (2) before initial job is started (3) Annually (4) Certificate will be submitted to the COR/ACOR 10 days prior to contract start date. Certificates shall be renewed annually, and re-submitted on the contract anniversary date.
4.4.2	Inspections	(1) Provide personnel to accompany the agency inspections of review teams.	(1) As required
4.4.3.	Sanitation Inspections	(1) Navy Environmental & Preventative Medicine Unit (NEPME) (2) W.P.T Hill Inspection Team (3) Western Pacific Food Management Team (WPFMT) (4) Marine Corps Installation Pacific Technician Inspection (MCIPAC TI) (5) Installation Food Service, Hawaii Technician Inspections and Quality Assurance Evaluations.	(1) Defects or discrepancies will be reported to the COR/ACOR in writing 24 hrs. After inspection. (2) After Nomination (3/4) Annual (5) Semi-Annual (TI), Quarterly (QAE)
4.4.4.	Food-Borne Illnesses	Notify immediately the TR and base/installation Food Service Officer of any situation or condition of a suspected case of food-borne illness.	Immediately
5.	Marine Corps Information Management System (MCFMIS)	(1) Provide sufficient personnel to support the MCFMIS program. (2) Maintain Daily Folders (3) Generate Subsistence Operational Analysis Reports (4) Prepare letters, reports, and other administrative documents (5) Maintain accountability of all subsistence items.	(1) Daily, each meal period (2) Daily, each meal period (3) Quarterly and Yearly (FY) (4) Daily, each meal period (5) Weekly
5.1.	Food Service Storage and Warehouse	(1) Provide sufficient personnel to support all areas of Food Service storage & warehouse operations, physical loading and unloading of items, storage, receipt, issue, delivery, inventory, rotation, staging, stock organization, safety, and administrative documentation. (2) Maintain the property warehouse and conduct inventory.	(1) Daily, each meal period (2) Monthly
5.1.1.	Storage	(1) Issue, inventory, and maintain stock levels required identified in the PWS.	(1) Daily, each meal period
5.1.2.	Subsistence Handling	(1) Receipt for all prime vendor deliveries with 100% visually inspections. (2) Provide inventory on all subsistence items	(1) Upon truck delivery, daily (2) Daily, each meal period

5.2.	Cashier/Meal Verification Supervisor Services	(1) Responsible for collecting funds generated from the sales of the meals. (2) Provide sufficient cashiers. (3) Cashiers will be assigned in writing and have a DD form 577 complete. (4) A minimum of (5) cashiers with CAC will be available during. (5) Turn over funds collected with supporting cash meal payments sheets/supporting documentation to the Government.	(1) Daily, each meal period (2) Daily, each meal period (3) 3 days prior to appointment (4) Daily, during all meal periods (5) Weekly or as required base on monetary limits.
6.	Provide Meals in a Timely Fashion	(1) Mange the patron flow so that no patron waits longer than the expectation for the quality or type of meal service being delivered.	(1) Daily, each meal period
6.1.	Food Preparation and Serving Requirements	(1) Providing sufficient personnel to prepare products, service, and support: Main, specialty, snack, flight, and carry out lines, with or without the assistance of Military cooks. (2) Obtain food from the Chief Cook/Store Room for each meal and accomplish all tasks as required by the Pro-Guide and Pre-Prep.	(1) Daily, each meal period (2) Daily, each meal period
6.1.2.	Serving Lines	(1) Service, maintain, and clean the all serving lines, and the patron self-service areas; and serving line(s) services including line setup, meal serving replenishment, tear down and cleanup. (2) Use separate utensils for each food item served (3) Move full serving containers to serving lines and remove empty containers (4) Maintain proper temperatures on the serving lines (5) Breakdown serving lines (6) Clean serving lines	(1) Daily, each meal period (2) Daily, each meal period (3) Daily, each meal period (4) Daily, each meal period (5) (15) minutes after the end of the meal period. (6) within (60) minutes after the lines are broken down
6.1.3	Garnish	(1) May provide, at their expense, cloth, plastic or removable garnishes, instead of following the standards meal recipes.	(1) Daily
6.1.4.	Self Service	(1) Clean all spills, food debris, or liquids. (2) Clean toasters and microwaves	(1) Within (5) minutes of occurrence. (2) Daily, each meal period
6.1.5.	Salad Bar Menu	(1) Process fresh fruits and vegetables	(1) not more than (18) hours prior to use
6.1.6.	Fitness Menu	(1) Provide a Fitness Menu	(1) With the initial proposal (2) Daily
6.1.7.	Beverage Service	(1) Service all beverages dispensers	(1) Daily
6.1.7.1.	Ice Distribution	(1) provide ice manually from the ice dispenser located elsewhere (2) Remove all ice from the storage compartments and clean the interior of all ice making machines	(1) Daily, before and during meal period (2) Weekly
6.1.9.	Ice Cream	(1) Monitor and have ice cream available throughout the serving period.	(2) Daily, each meal period

7.	Provide Meals in a Clean and Pleasant Establishment	(1) Provide a clean table and chair (2) Provide steady re-supply of dishes, utensils, condiments and supplies to all serving areas	(1) Daily, each meal period, without waiting (2) Daily, each meal period, without waiting
7.1.	Material Handling	(1) Assist the Government by complying with the base-recycling program	(1) After every meal and closing of the facility.
7.2.	Cleaning Housekeeping	(1) Submitted in writing cleaning, housekeeping, and amenities plan.	(1) 14 days before the contract start date.
7.3.	Exterior Cleaning	(1) Shall sweep and clean in and around entrances, exists and sidewalks. (2) Shall empty, clean and reposition all cigarette ash receptacles (3) Sweep and remove debris from dumpster area, loading dock, interior food service facilities entrances and exists as listed in the PWS. (4) Fly-fans will be dusted and cleaned (5) Clean all windows and screens (6) Shall remove, clean and return all garbage and trashcans (7) Addition cleaning or maintenance	(1) Daily, after each meal period (2) As required (3) Daily, once (4) Weekly (5) Weekly (6) Daily (7) As required
7.3.1.	Exterior Ground Maintenance	(1) Create a pleasant outdoor environment. (2) Responsible for the care, landscaping and grounds sounding the food service facilities within (20) feet. (3) Grounds mowed (4) Water plants (5) Shall rake, mulch, and prune (6) Exterior of building (7) Cleaning and maintenance of picnic tables, and butt cans	(1) Daily (2) As Required (3) No more than 3 inches tall (4) As required (5) As required (6) monthly or as required (7) As required
7.4.	Interior Cleaning	(1) Spot clean all walls, baseboards, windows, window ledges, doors, and door frames. (2) Dust trophies, sport memorabilia, and display cases (3) Glass panes, inside and out (4) Polish all metal surfaces that require polishing (5) Clean and sanitize all restroom and locker rooms (6) Keep all paper towels, toilet paper, and hand soap dispensers (7) De-scaled toilets and urinals	(1) Weekly (2) Weekly (3) Daily (4) Weekly (5) Daily, after each meal period (6) At all times (7) Weekly
7.4.1.	Floor Cleaning	(1) Preform spot cleaning (2) remove all "scuff marks". (3) Preform floor waxing (4) Shall remove all dirt and deposits of old wax using wax stripper. (5) Clean the throats and covers of all floor drains	(1) Daily, during all meal periods (2) As required (3) Monthly (4) As required in PWS (5) Daily, after each meal period

7.4.2.	Dishwashing Service	(1) Provide a minimum of (3) personnel per scullery (2) Clean interior and exterior surfaces of dishware dispensers, try racks and carts. (3) Sort all dishware and utensils (4) Return all dishes and dinnerware to their respective storage areas after each meal. (5) Clean dishware, trays and flatware. (6) Notify the COR/ACOR and Mess Hall Manager any time that the prescribed water temperature for dishwashing machines cannot be maintained (7) Perform dish washing by hand. (8) both dishwashing areas	(1) Daily, during and after each meal periods. (2) Daily, after each meal period (3) Daily, during and after each meal periods. (4) Daily, after each meal period (5) Daily, during and after each meal periods. (6) Immediately (7) As required follow PWS (8) As required
7.4.3.	Pot/Pan Washing	(1) Drain and clean all types of dishwashing equipment, conveyor systems and trash and garbage disposals. (2) Remove lime and scale deposits (3) Complete the entire dishwashing operations (4) Clean and sanitize cooking and serving equipment (5) Cleaning oven and conveyor toasters racks (6) Clean the pan washing room or area	(1) Daily, after each meal period (2) Weekly (3) No later than (90) minutes after the conclusion of each scheduled meal period. (4) Daily, after each meal period (5) Twice, per week (6) Daily, after each meal period
7.4.4.	Equipment Cleaning	(1) Thoroughly clean food serving equipment, tables, and work area (2) Clean the interior of ventilating hoods (3) Clean all removable grease filters (4) clean "pass through" and other types of food holding spaces (5) Responsible for removing then returning the food items to their original position after cleaning	(1) Daily, after each use (2) Daily, after each use (3) Weekly (4) Daily, after each meal (5) As required
7.4.5.	Furniture	(1) Physically move dining room furniture	(1) vary each month
8.1.2.	Government Furnished Property	(1) Conduct a joint inventory	(1) Prior to the start date
8.1.3	Government Furnished Supplies	(1) Conduct a joint inventory (2) Maintain adequate Government Furnished Supplies (3) Provide all laundering service for tablecloths	(1) Prior to the start date (2) Daily, all times (3) As required
8.2	Additional or Replacement Equipment	(1) Submit requests for additional or replacement equipment/supplies (2) Responsible for maintaining property records (3) Develop a property control system (4) Report the loss, damage or destruction (5) Minor Property Inventory (6) Joint Minor Property Inventory	(1) As required (2) Monthly (3) 14 days after the contract start date. (4) Verbally, written report 5 days (5) Monthly, per PWS (6) Monthly, per PWS
8.4.	Shut down and Service Calls	(1) Prior approval requiring shutdown of any equipment for more than thirty minutes or for critical production, preparation, and/or serving equipment (2) Perform service call work	(1) Submitted 72 hrs. in advance (2) As required

8.5.	Maintenance and Repair	(1) Perform required (minor and major) maintenance (2) Provide all materials and supplies necessary to perform required maintenance (3) Maintain and repair all walk-in and reach-in type refrigerator units (4) Connect and disconnect all utility lines (5) Furnish all food preparation and serving equipment replacement parts (6) Verbal or hand written lists and input	(1) Daily (2) As required (3) As required (4) As required (5) As required (6) Yearly
8.5.1.	Maintenance and Repair Contractor Responsibilities	(1) Manage the total work effort associated with the maintenance, repair and all other services (2) Provide an adequate staff (3) Preventive Maintenance Inspections and Services	(1) Daily (2) Daily (3) Monthly
8.5.2.	Office Equipment	(1) Shall furnish all calculators, typewriters, copies, fax machines, and computers required to perform contract services. (2) Shall provide all necessary office and administrative supplies (3) Responsible for all reproduction requirements (4) Responsible for proper security of Contractor supplies and belongings	(1) As required (2) As required (3) As required (4) Daily
8.6.	Other Supplies and Services	(1) Contractor will provide all laundering service	(1) As required
8.6.1.	Commercial Telephone Service	(1) May request off-base commercial telephone service	(1) As required
8.6.2.	Personnel Protective Equipment	(1) Furnish all safety, and hearing protection for all hazardous areas	(1) As required
8.6.3.	Uniforms	(1) Supervisors and Managers shall present a business like appearance and shall wear uniforms or clothing that makes them distinctly recognizable from other employees. (2) Provide employee uniforms, name tags, and special-type clothing as described herein. (3) Furnish bimetallic thermometers for appropriate contractor employees (4) shall not wear jewelry	(1) As defined in PWS (2) As defined in PWS (3) As defined in PWS (4) As defined in PWS
8.6.3.1	Uniform Allowance	(1) Furnish all employee a with an adequate number of uniforms	(1) As defined in PWS

9.	Security	(1) Comply with all current Marine Corps Base Hawaii and DoD security requirements. (2) Citizenship and Green Card status IAW PWS. (3) Work under this task order requires Level III IT user access to the Marine Corps Enterprise Network (MCEN) - access to the MCEN requires a Common Access Card (CAC) (4) Shall not disclose and shall safeguard procurement sensitive information, computer systems and data, privacy act data, For Official Use Only (FOUO) information, and all government personnel work products that are obtained or generated in the performance of this contract. (5) Authorized users of the MCEN shall receive initial Information Assurance (IA) Training (6) Submit a list of employees by name that will be performing work on this contract.	(1) Prior to the start date and daily (2) Duration of contract (3) All Supervisor and Key Billets for the duration of contract (4) Duration of contract (5) Annually (6) 10 days prior to start of the contract and Monthly
10.	Safety	(1) Comply with Public Law 91-596 (Occupational Safety and Health Act (OSHA)) and the Environmental, Safety, and Occupational Health (ESOH) (DODD 4715.1E). (2) Participates in the OSHA Voluntary Protection Program (VPP). (3) shall notify (4) Secure the mishap scene/damaged property and impound pertinent maintenance and training records until released by the investigating safety office.	(1) As defined in PWS (2) As defined in PWS (3) Within four (4) hours (4) As required
10.1	Fire Drills	(1) participate in Government conducted fire drills or other emergency type drills (2) Display fire extinguishers (3) Shall comply with requirements for displaying posters	(1) As required (2) As defined in PWS (3) As defined in PWS
10.2	Personnel Accountability	When required, provide accountability reports.	As defined in PWS.

14. Performance Requirement Summary (PRS)

SOW PARA	Performance Objective	Performance Standard	AQL	Surveillance Method
4.4 7.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position in a manner that ensures Sanitation requirements of the Tri-Service Food Code and state and local laws/regulations.	Result in 100% of the time in a Satisfactory or better rating in Health inspection. All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter. Educational material created is free of grammatical errors, properly formatted.	90% - 95% reliable information that addresses appropriate natural resources issues. 3 or less instances of a deliverable containing errors	Weekly reports, interim progress meetings, feedback from Preventive Medicine staff, Quality Assurance Inspections, Technical Inspection, Western Pacific Food Management Team Inspections, and Patron "ICE" Comments
5.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position for the ordering, receiving issuing, preparing, serving, and cleanup of the MCBH Master Menu.	Result in 100% of the time in a Satisfactory or better rating in Health inspection. All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter. Educational material created is free of grammatical errors, properly formatted.	90% - 95% reliable information that addresses appropriate natural resources issues. 3 or less instances of a deliverable containing errors	Weekly reports, interim progress meetings, feedback from Preventive Medicine staff, Quality Assurance Inspections, Technical Inspection, Western Pacific Food Management Team Inspections, and Patron "ICE" Comments
2. 6.1.	The contractor and subcontractor shall adhere to all state and federal laws, and Marine Corps rules and regulations.	Abides by all laws and regulations. No injuries or incidents that result in the loss of work or work stoppage.	No state or federal violations; 95% adherence to base regulations.	Completes all on-line training and attends specified training opportunities. Food Safety and sanitation briefings. All incidents reported.
10.	The contractor and subcontractor shall not perform unsafe acts to could cause harm to themselves or others and does not violate base safety regulations.	Abides by all base safety regulations and those identified by the food service staff.	95% accident free	Attends base safety training, receives safety briefings from food service staff and appropriate military personnel.
8.5.1.	The contractor and subcontractor shall Provide operator maintenance and minor/major repairs of food service equipment. In accordance with PWS.	Routine-Repair within 4 days. Urgent-Repair within 2 days. Emergency-Repair within 1 day. Daily Reports, verbal updates, completed task.	Routine-Repair within 5 days. Urgent-Repair within 3 days. Emergency-Repair within 1 day. Daily Reports, verbal updates, completed task.	During Inspections: 95% of the equipment necessary to cook, clean or sanitize for each meal period will be available.

3. 3.3 4.	The contractor and subcontractor shall managing subsistence, supplies and equipment necessary to service the guests in accordance with the PWS.	Result in 100% of the time in a Satisfactory or better rating in with Master Menu Compliance with all the required supplies to cook, serve, and clean the meal(s). All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter.	Result in 95% of the time in a Satisfactory or better rating in with Master Menu Compliance with all the required supplies to cook, serve, and clean the meal(s). All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter.	Weekly reports, interim progress meetings, feedback from Preventive Medicine staff, Quality Assurance Inspections, Technical Inspection, Western Pacific Food Management Team Inspections, and Patron "ICE" Comments
5.2.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position in a manner that ensures Proper accountability of all cashier transactions, with a less than .01% error rate.	Ensure cash deposits are 100% accurate and turned in by the next business day. Perform cashier services and ensure cash deposit is accurate and turned in on time.	Proper accountability of all cashier transactions, with a less than .01% error rate.	Daily Reports, verbal updates, completed task. Accomplishes each specified task with time allotted.
2.7.3 6.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position in there is no impact of food service operation during regular and contingency operations.	Meets deadlines imposed by the CO based on Contingency but have a minimum of 24 hours advance notice to replace up to a maximum of 5 food servers cooks.	Meets deadlines imposed by the CO based on Contingency but have a minimum of 24 hours advance notice to replace up to a maximum of 4 food servers cooks.	Daily Reports, verbal updates, completed task. Accomplishes each specified task with time allotted.
2.	The contractor and subcontractor shall meet scheduled deadlines and deliver products in the time requested.	Meets 100% of deadlines imposed by the COR.	95% of tasks are completed within the timeframe prescribed.	Daily Reports, verbal updates, completed task. Accomplishes each specified task with time allotted.
3.1. 6.	Prepare food IAW recipe cards and Performance Work Statement	100% of menu items/meal period as provided by the government.	95% of menu items/meal period as provided by the government.	QAE inspection and Food Tech/FSO walk thru. Customer Complaint from Senior Cook on duty.

15. Wage Determination

The wage determination applicable for this solicitation is CBA-2017-10354 and is attached. The referenced CBA is also attached. Summary table has been deleted and replaced by including the CBA in its entirety.

15.1 Unit Price Adjustments in Option Periods

This contract incorporates a Service Contract Act (SCA) Area Wage Determinations (AWDs) based on a Collective Bargaining Agreement from the previous service provider. The Wages in the contractor's proposal are to utilize the WD rates for the WD/CBA as indicated below for the base period and all option periods. In accordance with subparagraph (b) of the Fair Labor Standards and Service Contract Act—Price Adjustment Clause, FAR 52.222-43 offerors shall not include escalation of wage and fringe benefit rates for Service Contract Act covered employees in the option periods of performance. In accordance with the referenced clause, the contractor may be entitled to an adjustment in contract price only when a new SCA or CBA wage determination is modified into the contract and it affects wages and fringe benefits of covered employees.

15.2 Annual Wage Rate Determination and Rate Calculation

(a) This procurement is subject to the requirements of the Service Contract Labor Standards (formerly Service Contract Act of 1965).
(b) The Contractor agrees to furnish the Contracting Officer a copy of any collective bargaining agreement applicable to employees performing under this contract.
(d) If the wage rate differs from prior year, the Contractor must submit a claim of adjustment within 30 days of receipt of the new wage determination to the Contracting Officer. However, the Contracting Officer may extend the 30 day submission period in writing. The Government has the authority to examine all supporting records and documentation.
(e) The following provides guidance on the process when requesting an adjustment: For the labor category adjusted by the revised wage determination, the current rate should be subtracted from the revised rate. Additionally, the difference in fringe must also be calculated. The difference in the wage rate and fringe must be added together, with the result being multiplied by the number of total hours performed. The result is the total adjustment amount. The Contracting Officer will issue a modification to reflect the required adjustment.

PWS ATTACHMENTS

Solicitation M00318-17-R-0003
M&MA Services for MCBH
PWS Attachments

A) Wage Determination – See below
B) GFP List – See Attached Document
C) Master Menu Documents – See attached 15 documents

REGISTER OF WAGE DETERMINATION UNDER THE SERVICE CONTRACT ACT By direction of the Secretary of Labor	U.S. DEPARTMENT OF LABOR EMPLOYMENT STANDARDS ADMINISTRATION WAGE AND HOUR DIVISION WASHINGTON D.C. 20210
Diane Koplewski Director Division of Wage Determinations	Wage Determination No.: CBA-2017-10354 Revision No.: 0 Date Of Last Revision: 9/11/2017

State: Hawaii

Area: Honolulu

Employed on Marine Corps Base Hawaii, Kaneohe, Regional Contracting Office contract for Management and Mess Attendant Services for Marine Corps Base Hawaii, Kaneohe Bay.

Collective Bargaining Agreement between contractor: (Subcontractor) Blackstone Consulting, Inc., and union: Industrial, Technical and Professional Employees Union, OPEIU Lo Local 4873, effective 1/1/2017 through 12/31/2019.

In accordance with Section 2(a) and 4(c) of the Service Contract Act, as amended, employees employed by the contractor(s) in performing services covered by the Collective Bargaining Agreement(s) are to be paid wage rates and fringe benefits set forth in the current collective bargaining agreement and modified extension agreement(s).

NMCARS 237.102-90 (ECMRA)

NMCARS5 237.102-90 ENTERPRISE-WIDE CONTRACTOR MANPOWER REPORTING APPLICATION (ECMRA)

(a) DoD contracting activities awarding or administering contracts shall incorporate the following Enterprise-wide Contractor Manpower Reporting Application (ECMRA) standard language into all contracts which include services, provided the organization that is receiving or benefiting from the contracted service is a Department of Defense organization, including reimbursable appropriated funding sources from non-DoD executive agencies where the Defense Component requiring activity is the executive agent for the function performed. The reporting requirement does not apply to situations where a Defense Component is merely a contracting agent for another executive agency. Contracted services excluded from reporting are based on Product Service Codes (PSCs). The excluded PSCs are:

(1) W, Lease/Rental of Equipment;

(2) X, Lease/Rental of Facilities;

(3) Y, Construction of Structures and Facilities;

(4) D, Automatic Data Processing and Telecommunications, IT and Telecom- Telecommunications Transmission (D304) and Internet (D322) ONLY;

(5) S, Utilities ONLY;

(6) V, Freight and Shipping ONLY.

(b)The standard language to be inserted is:

“The contractor shall report contractor labor hours (including subcontractor labor hours) required for performance of services provided under this contract for the [Anderson Mess Hall located on Marine Corps Base Hawaii] via a secure data collection site. Contracted services excluded from reporting are based on Product Service Codes (PSCs). The excluded PSCs are:

(1) W, Lease/Rental of Equipment;

(2) X, Lease/Rental of Facilities;

(3) Y, Construction of Structures and Facilities;

(4) D, Automatic Data Processing and Telecommunications, IT and Telecom- Telecommunications Transmission (D304) and Internet (D322) ONLY;

(5) S, Utilities ONLY;

(6) V, Freight and Shipping ONLY.

The contractor is required to completely fill in all required data fields using the following web address https://doncmra.nmci.navy.mil.

Reporting inputs will be for the labor executed during the period of performance during each Government fiscal year (FY), which runs October 1 through September 30. While inputs may be reported any time during the FY, all data shall be reported no later than October 31 of each calendar year. Contractors may direct questions to the help desk, linked at https://doncmra.nmci.navy.mil.

From:	Jeffers CIV Steven P
To:	"Kathleen Amick"
Cc:	Robert Severson; Ronnie Kebbas-Vezia
Subject:	RE: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol. M00318-17-R-0003 - Draft award for your review - Contract Number M00318-18-C-0002
Date:	Tuesday, April 10, 2018 3:48:51 PM
Attachments:	Contract Award_M00318-18-C-0002 - Mess Hall-_4.10.18.pdf
Importance:	High

Good afternoon Ms. Amick and Mr. Severson,

We are preparing to release the award today. I had to make some minor administrative changes on page 2 and 29. Please resign with today's date. Thank you.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269

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-----Original Message-----
From: Kathleen Amick [mailto:kathleen@theseversongroup.com]
Sent: Monday, April 9, 2018 4:16 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>; Ronnie Kebbas-Vezia <ronnie@theseversongroup.com>
Subject: Re: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol. M00318-17-R-0003 - Draft award for your review - Contract Number M00318-18-C-0002

Dear Mr. Jeffers,
Thank you again for sending us this notification.
Please see attached and should you need anything else, please contact us anytime!
Thanks again!
Kathleen

Kathleen Amick

Vice President of Business Development

Phone: (305) 712-0325

Office: (786) 618-9090
kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> |
www.theseversongroup.com <http://www.theseversongroup.com>

<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

On Mon, Apr 9, 2018 at 8:16 PM, Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> > wrote:

> Good afternoon Mr. Severson,
>
> We are still on track to official release the award this Weds. Good news, I was able to add an additional 2 months of funding to the base award. Therefore, please resign. Funding for 3 months versus 1 month is the only change that was made. Please sign and return this afternoon or tomorrow morning.
>
> Thank you.
>
> Steven P. Jeffers
> Contracting Officer
> Regional Contracting Office Hawaii
> Phone: 808-257-2710
> Fax: 808-257-2350
> E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
>
> RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx
> <https://eis.usmc.mil/sites/mcbhrco/default.aspx>
>
> Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
> http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269
> <http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269>
>
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-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>]
Sent: Friday, April 6, 2018 2:59 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >; 'Kathleen Amick'
<kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> >
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil
<mailto:eileen.carnaggio@usmc.mil> >; 'Ronnie
Kebbas-Vezia' <ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> >
Subject: RE: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol.
M00318-17-R-0003 - Draft award for your review - Contract Number
M00318-18-C-0002

Thank you, Mr. Jeffers.

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com <mailto:robert@theseversongroup.com>

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it or its contents is prohibited. If you have received this communication in
error, please notify me immediately by replying to this message and destroy
all copies of this communication and any attachments. Thank you.

-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
Sent: Friday, April 6, 2018 5:55 PM
To: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com> >; 'Kathleen Amick'
<kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> >
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil
<mailto:eileen.carnaggio@usmc.mil> >; 'Ronnie
Kebbas-Vezia' <ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> >

Subject: RE: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol. M00318-17-R-0003 - Draft award for your review - Contract Number M00318-18-C-0002

Thank you sir, received. Have a great weekend.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx <https://eis.usmc.mil/sites/mcbhrco/default.aspx>

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http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269 <http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269>

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-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com <mailto:robert@theseversongroup.com>]
Sent: Friday, April 6, 2018 2:52 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >; 'Kathleen Amick' <kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> >
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil> >; 'Ronnie Kebbas-Vezia' <ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> >
Subject: RE: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol. M00318-17-R-0003 - Draft award for your review - Contract Number M00318-18-C-0002

Mr. Jeffers,

Please see attached signed acceptance of award.

Thank you and have a nice weekend.

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com <mailto:robert@theseversongroup.com>

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-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >
Sent: Friday, April 6, 2018 5:34 PM
To: Robert Severson <robert@theseversongroup.com <mailto:robert@theseversongroup.com> >; 'Kathleen Amick' <kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> >
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil> >; 'Ronnie Kebbas-Vezia' <ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> >
Subject: RE: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol. M00318-17-R-0003 - Draft award for your review - Contract Number M00318-18-C-0002
Importance: High

Mr. Severson,

Apologize for the delay. As discussed, please sign and return. Thank you.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx <https://eis.usmc.mil/sites/mcbhrco/default.aspx>

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-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com <mailto:robert@theseversongroup.com>]
Sent: Friday, April 6, 2018 1:25 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >; 'Kathleen Amick' <kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> >
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil> >; 'Ronnie Kebbas-Vezia' <ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> >
Subject: RE: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol. M00318-17-R-0003 - Draft award for your review - Contract Number M00318-18-C-0002

Mr. Jeffers,

Thank you for the prompt response, got the effective start date. Yes, we fully understand and will not do anything until we receive the signed document and the full go head from your office.

Kind Regards,

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com <mailto:robert@theseversongroup.com>

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error, please notify me immediately by replying to this message and destroy
all copies of this communication and any attachments. Thank you.

-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
Sent: Friday, April 6, 2018 4:00 PM
To: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com> >; 'Kathleen Amick'
<kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> >
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil
<mailto:eileen.carnaggio@usmc.mil> >; 'Ronnie
Kebbas-Vezia' <ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> >
Subject: RE: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol.
M00318-17-R-0003 - Draft award for your review - Contract Number
M00318-18-C-0002
Importance: High

Mr. Severson,

Please look over the draft one-more time before signing. Block 3 on page 1
has the effective date of May 16, 2018 to coincide with the delivery
schedule on page 8 which shows the base year PoP to be 5/16/2018 -
05/15/2019. Please do not make any arrangements or contact anyone
(especially current employees working on the current contract) or anyone
outside this email chain until you receive the official signed award from
the Contracting Officer which is expected to be next Weds. or Thursday.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx>

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and easy Customer Survey at:
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the Department of Defense (DoD) with an official need to know. Release of
such protected information outside of DoD is prohibited.

-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com

<mailto:robert@theseversongroup.com>]
Sent: Friday, April 6, 2018 12:45 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >; 'Kathleen Amick'
<kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> >
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil
<mailto:eileen.carnaggio@usmc.mil> >; 'Ronnie
Kebbas-Vezia' <ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> >
Subject: RE: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol.
M00318-17-R-0003 - Draft award for your review - Contract Number
M00318-18-C-0002

Thank you Mr. Jeffers,

Yes we are prepared to sign today. If there are no protest when is
the expected contract start date?

Thank you,
Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com <mailto:robert@theseversongroup.com>

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error, please notify me immediately by replying to this message and destroy
all copies of this communication and any attachments. Thank you.

-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
Sent: Friday, April 6, 2018 3:42 PM
To: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com> >; 'Kathleen Amick'
<kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> >
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil
<mailto:eileen.carnaggio@usmc.mil> >; Ronnie Kebbas-Vezia
<ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> >
Subject: RE: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol.
M00318-17-R-0003 - Draft award for your review - Contract Number
M00318-18-C-0002

You are welcome Mr. Severson,

We just got the eligibility determination from the SBA so we are going to proceed with it as is, and issue a modification to add funds shortly after we are able to issue the award. We will be sending you the award document for signature shortly. The only difference will be the draft watermark on page 1 will be removed. If you are prepared to sign today, we can start the award publication process today which should allow us to officially award Weds or Thursday next week. Please stand by for official award.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx <https://eis.usmc.mil/sites/mcbhrco/default.aspx>

Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269 <http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269>

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-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com <mailto:robert@theseversongroup.com>]
Sent: Friday, April 6, 2018 11:15 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >; 'Kathleen Amick' <kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> >
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil> >; Ronnie Kebbas-Vezia <ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> >
Subject: [Non-DoD Source] RE: FOUO SOURCE SELECTION SENSITIVE Ref: Sol. M00318-17-R-0003 - Draft award for your review - Contract Number M00318-18-C-0002

Thank you, Mr. Jeffers,

We are delighted about this award and fully understand the process involved for official award, we look very forward to working with you and we are confident that the SBA will respond very timely with our status.

We are reviewing the document now and see no issues, have a wonderful weekend and we look forward to the official award.

Kind Regards and Semper Fi!

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com <mailto:robert@theseversongroup.com>

CONFIDENTIALITY NOTICE: This e-mail communication and any attachments may contain confidential and privileged information for the use of the designated recipients named above. If you are not the intended recipient, you are hereby notified that you have received this communication in error and that any review, disclosure, dissemination, distribution or copying of it or its contents is prohibited. If you have received this communication in error, please notify me immediately by replying to this message and destroy all copies of this communication and any attachments. Thank you.

-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >
Sent: Friday, April 6, 2018 1:59 PM
To: Kathleen Amick <kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> >; Robert Severson <robert@theseversongroup.com <mailto:robert@theseversongroup.com> >
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil> >
Subject: FOUO SOURCE SELECTION SENSITIVE Ref: Sol. M00318-17-R-0003 - Draft award for your review - Contract Number M00318-18-C-0002
Importance: High

Good morning Mr. Severson and Ms. Amick,

Thank you Ms. Amick for taking my phone call this morning. The purpose of the email is to summarize our call and afford you and Mr. Severson the opportunity to review the draft award before we request your official signature. Congratulations again as The Severson Group, LLC is the apparent successful offer.

Summary:
1. The funding information is expected to change from incrementally funding the first month to incrementally funding the first 3 months. This will be the only change from this draft to the final draft we expect to send to you

as soon as we receive the SBA Eligibility determination.
2. We are awaiting the SBA Eligibility determination.
3. As soon as we receive the official eligibility determination, we will send you the final award draft for your signature. This could be as early as Monday so we wanted to give you the weekend to review the draft award in preparation for your signature.
4. Upon receiving your signature, we have to publicize the award announcement per NMCARS 5205.3. This process takes a minimum of 3 business days.
5. If we receive the eligibility determination and your signature by COB Tuesday 4/10, the Contracting Officer could potentially be able to officially sign and release the award by COB Friday 4/13/2018.

Please note this is NOT an award notice and the purpose of this email is information only. Please do not disclose to any outside sources. As a reminder nothing is official until you receive a signed copy of the award from the Contracting Officer.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx <https://eis.usmc.mil/sites/mcbhrco/default.aspx>

Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
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SOLICITATION/CONTRACT/ORDER FOR COMMERCIAL ITEMS

OFFEROR TO COMPLETE BLOCKS 12, 17, 23, 24, AND 30

1. REQUISITION NUMBER: M0031218RCLF001

2. CONTRACT NO.	3. AWARD/EFFECTIVE DATE	4. ORDER NUMBER	5. SOLICITATION NUMBER	6. SOLICITATION ISSUE DATE
M0031818C0002	16-May-2018		M0031817R0003	25-Sep-2017

7. FOR SOLICITATION INFORMATION CALL:	a. NAME	b. TELEPHONE NUMBER *(No Collect Calls)*	8. OFFER DUE DATE/LOCAL TIME
	EILEEN KEATING CARNAGGIO	808-257-1158	02:00 PM 20 Nov 2017

9. ISSUED BY CODE M00318

MCBH
COMMANDING OFFICER (CODE RCO) BOX 63063, BLDG
KANEOHE BAY HI 96863-3063

TEL: 808-257-3531
FAX:

10. THIS ACQUISITION IS [ ] UNRESTRICTED OR [X] SET ASIDE: 100 % FOR:

[ ] SMALL BUSINESS
[ ] WOMEN-OWNED SMALL BUSINESS (WOSB) ELIGIBLE UNDER THE WOMEN-OWNED SMALL BUSINESS PROGRAM
[ ] HUBZONE SMALL BUSINESS
[ ] EDWOSB
[ ] SERVICE-DISABLED VETERAN-OWNED SMALL BUSINESS
[X] 8(A)

NAICS: 722310

SIZE STANDARD: $38,500,000

11. DELIVERY FOR FOB DESTINATION UNLESS BLOCK IS MARKED
[ ] SEE SCHEDULE

12. DISCOUNT TERMS
Net 30 Days

[ ] 13a. THIS CONTRACT IS A RATED ORDER UNDER DPAS (15 CFR 700)

13b. RATING

14. METHOD OF SOLICITATION
[ ] RFQ [ ] IFB [X] RFP

15. DELIVER TO CODE M00318

MCBH ANDERSON HALL
CWO LISA M. FIGUEROA
MCBH ANDERSON HALL BLDG 1089
KANEOHE BAY HI 96863

16. ADMINISTERED BY CODE

SEE ITEM 9

17a. CONTRACTOR/ OFFEROR CODE 33NC3 FACILITY CODE 33NC3

SEVERSON GROUP, LLC, THE
ROBERT SEVERSON
2218 FARADAY AVE STE 120
CARLSBAD CA 92008-7234

TELEPHONE NO 760-550-9976

[ ] 17b. CHECK IF REMITTANCE IS DIFFERENT AND PUT SUCH ADDRESS IN OFFER

18a. PAYMENT WILL BE MADE BY CODE M67443

DFAS-COLUMBUS CENTER
MARINE CORPS REIMBURSABLE (JAAB)
1240 EAST 9TH STREET
CLEVELAND OH 44199

18b. SUBMIT INVOICES TO ADDRESS SHOWN IN BLOCK 18a. UNLESS BLOCK BELOW IS CHECKED [ ] SEE ADDENDUM

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

25. ACCOUNTING AND APPROPRIATION DATA

See Schedule

26. TOTAL AWARD AMOUNT (For Govt. Use Only)

$3,703,698.48

[ ] 27a. SOLICITATION INCORPORATES BY REFERENCE FAR 52.212-1. 52.212-4. FAR 52.212-3. 52.212-5 ARE ATTACHED. ADDENDA [ ] ARE [ ] ARE NOT ATTACHED

[X] 27b. CONTRACT/PURCHASE ORDER INCORPORATES BY REFERENCE FAR 52.212-4. FAR 52.212-5 IS ATTACHED. ADDENDA [X] ARE [ ] ARE NOT ATTACHED

[X] 28. CONTRACTOR IS REQUIRED TO SIGN THIS DOCUMENT AND RETURN 1 COPIES TO ISSUING OFFICE. CONTRACTOR AGREES TO FURNISH AND DELIVER ALL ITEMS SET FORTH OR OTHERWISE IDENTIFIED ABOVE AND ON ANY ADDITIONAL SHEETS SUBJECT TO THE TERMS AND CONDITIONS SPECIFIED.

REF: M00318-17-R-0003 Rev.1 2/23/18

[ ] 29. AWARD OF CONTRACT: REF. OFFER DATED . YOUR OFFER ON SOLICITATION (BLOCK 5), INCLUDING ANY ADDITIONS OR CHANGES WHICH ARE SET FORTH HEREIN, IS ACCEPTED AS TO ITEMS: SEE SCHEDULE

30a. SIGNATURE OF OFFEROR/CONTRACTOR

31a. UNITED STATES OF AMERICA (SIGNATURE OF CONTRACTING OFFICER)

30b. NAME AND TITLE OF SIGNER *(TYPE OR PRINT)*

30c. DATE SIGNED

31b. NAME OF CONTRACTING OFFICER *(TYPE OR PRINT)*

TEL:
EMAIL:

31c. DATE SIGNED

SOLICITATION/CONTRACT/ORDER FOR COMMERCIAL ITEMS (CONTINUED)

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

32a. QUANTITY IN COLUMN 21 HAS BEEN

☐ RECEIVED ☐ INSPECTED ☐ ACCEPTED, AND CONFORMS TO THE CONTRACT, EXCEPT AS NOTED: _____

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

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

33. SHIP NUMBER	34. VOUCHER NUMBER	35. AMOUNT VERIFIED CORRECT FOR	36. PAYMENT	37. CHECK NUMBER
PARTIAL FINAL			☐ COMPLETE ☐ PARTIAL ☐ FINAL	

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

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

Section SF 1449 - CONTINUATION SHEET

AWARD INFORMATION

1. The total amount of the contract if all option years are exercised is: $18,419,014.74.

2. Not applicable

3. Contractor Point of Contact:

Name: Mr. Robert Severson
The Severson Group, LLC
Address: 2218 Faraday Avenue #120
Carlsbad, CA 92008

4. Contract Administration

The Contracting Officer is Ms. Eileen Keating Carnaggio. The Contract Specialist, administration liaison at MCBH Kaneohe Bay is:

Marine Corps Base Hawaii
Regional Contracting Office Hawaii
Attn: Steven Jeffers
Box 63063, Bldg. 209
Kaneohe HI 96863-3063

Phone: 808-257-2710
Fax: 808-257-2350
E-mail Address: steven.jeffers@usmc.mil

The Contracting Officer Representative (COR) is:
CWO3 Lisa Figueroa
Phone: 808-257-1311
E-mail Address: lisa.figueroa@usmc.mil

The Alternate Contracting Officer Representative (ACOR) is:
MGySgt Dustin Cook
Phone: 808-257-3509
E-mail Address: dustin.cook@usmc.mil

5. Invoices – To ensure payment, invoices must be submitted in accordance with DFARS Clause 252.232-7006 Wide Area Workflow Payment Instructions (May 2013).
6. Please note that this Contract is subject to DFAR Clause 252.232-7007 Limitation of Government's Obligation. CLIN's 0001 – 0003 are incrementally funded. (See clause for full description).

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0001		12	Months	(b) (4)	
	Management & Mess Hall Attendant Srvcs Mangement and Mess Hall Attendant (M&MA) Services for Marine Corps Base Hawaii (MCBH) In Accordance With (IAW) the enclosed Performance Work Statement (PWS). MILSTRIP: M0031218RCLF001 PURCHASE REQUEST NUMBER: M0031218RCLF001 ACRN AA				(b) (4)

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0002		12	Months	(b) (4)	
	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS. MILSTRIP: M0031218RCLF001 PURCHASE REQUEST NUMBER: M0031218RCLF001 ACRN AA				(b) (4)

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0003		12	Months	(b) (4)	
	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS. MILSTRIP: M0031218RCLF001 PURCHASE REQUEST NUMBER: M0031218RCLF001 ACRN AA				(b) (4)

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
1001 OPTION		12	Months	(b) (4)	
	Management & Mess Hall Attendant Srvcs M & MA Services for MCBH IAW the enclosed PWS.				

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
1002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
1003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
2001 OPTION	Management & Mess Hall Attendant Srvcs Mangement and Mess Hall Attendant Services (M&MA) for Marine Corps Base Hawaii (MCBH) In Accordance With (IAW) the enclosed Performance Work Statement (PWS).	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
2002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
2003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
3001 OPTION	Management & Mess Hall Attendant Srvcs M&MA Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
3002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
3003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
4001 OPTION	Management & Mess Hall Attendant Srvcs M&MA Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
4002 OPTION	Food Preparation Services Food Preparation Services for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
4003 OPTION	Maintenance and Repair of FSPE Maintenance and Repair of Food Service Processing Equipment (FSPE) for MCBH IAW the enclosed PWS.	12	Months	(b) (4)	

INSPECTION AND ACCEPTANCE TERMS

Supplies/services will be inspected/accepted at:

CLIN	INSPECT AT	INSPECT BY	ACCEPT AT	ACCEPT BY
0001	Destination	Government	Destination	Government
0002	Destination	Government	Destination	Government
0003	Destination	Government	Destination	Government
1001	Destination	Government	Destination	Government
1002	Destination	Government	Destination	Government
1003	Destination	Government	Destination	Government
2001	Destination	Government	Destination	Government
2002	Destination	Government	Destination	Government
2003	Destination	Government	Destination	Government
3001	Destination	Government	Destination	Government
3002	Destination	Government	Destination	Government
3003	Destination	Government	Destination	Government
4001	Destination	Government	Destination	Government
4002	Destination	Government	Destination	Government
4003	Destination	Government	Destination	Government

DELIVERY INFORMATION

CLIN	DELIVERY DATE	QUANTITY	SHIP TO ADDRESS	DODAAC / CAGE
0001	POP 16-MAY-2018 TO 15-MAY-2019	N/A	MCBH ANDERSON HALL CWO LISA M. FIGUEROA MCBH ANDERSON HALL BLDG 1089 KANEOHE BAY HI 96863 808-257-1311 FOB: Destination	M00318
0002	POP 16-MAY-2018 TO 15-MAY-2019	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
0003	POP 16-MAY-2018 TO 15-MAY-2019	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
1001	POP 16-MAY-2019 TO 15-MAY-2020	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
1002	POP 16-MAY-2019 TO 15-MAY-2020	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
1003	POP 16-MAY-2019 TO 15-MAY-2020	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
2001	POP 16-MAY-2020 TO 15-MAY-2021	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
2002	POP 16-MAY-2020 TO 15-MAY-2021	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
2003	POP 16-MAY-2020 TO 15-MAY-2021	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
3001	POP 16-MAY-2021 TO 15-FEB-2022	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
3002	POP 16-MAY-2021 TO 15-FEB-2022	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
3003	POP 16-MAY-2021 TO 15-FEB-2022	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
4001	POP 16-MAY-2022 TO 15-MAY-2023	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
4002	POP 16-MAY-2022 TO 15-MAY-2023	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318
4003	POP 16-MAY-2022 TO 15-MAY-2023	N/A	(SAME AS PREVIOUS LOCATION) FOB: Destination	M00318

ACCOUNTING AND APPROPRIATION DATA

AA: 1781106BSS1 252 00318 067443 2D M00312
COST CODE: 31218RCLF001
AMOUNT: $925,924.62

ACRN	CLIN/SLIN	CIN	AMOUNT
AA	0001	M0031218RCLF0010001	(b) (4)
	0002	M0031218RCLF0010002	
	0003	M0031218RCLF0010003	

CLAUSES INCORPORATED BY REFERENCE

52.204-4	Printed or Copied Double-Sided on Postconsumer Fiber Content Paper	MAY 2011
52.204-9	Personal Identity Verification of Contractor Personnel	JAN 2011
52.204-19	Incorporation by Reference of Representations and Certifications.	DEC 2014
52.212-4	Contract Terms and Conditions--Commercial Items	JAN 2017
52.219-8	Utilization of Small Business Concerns	NOV 2016
52.219-9	Small Business Subcontracting Plan	JAN 2017
52.219-16	Liquidated Damages-Subcontracting Plan	JAN 1999
52.219-17	Section 8(a) Award	JAN 2017
52.223-2	Affirmative Procurement of Biobased Products Under Service and Construction Contracts	SEP 2013
52.223-12	Maintenance, Service, Repair, or Disposal of Refrigeration Equipment and Air Conditioners.	JUN 2016
52.228-5	Insurance - Work On A Government Installation	JAN 1997
52.232-18	Availability Of Funds	APR 1984
52.232-40	Providing Accelerated Payments to Small Business Subcontractors	DEC 2013
52.237-2	Protection Of Government Buildings, Equipment, And Vegetation	APR 1984
52.237-3	Continuity Of Services	JAN 1991
52.245-1 Alt I	Government Property (JAN 2017) Alternate I	APR 2012
52.245-2	Government Property Installation Operation Services	APR 2012
52.245-9	Use And Charges	APR 2012
52.246-25	Limitation Of Liability--Services	FEB 1997
52.251-1	Government Supply Sources	APR 2012
252.201-7000	Contracting Officer's Representative	DEC 1991
252.203-7000	Requirements Relating to Compensation of Former DoD Officials	SEP 2011
252.203-7001	Prohibition On Persons Convicted of Fraud or Other Defense-Contract-Related Felonies	DEC 2008
252.203-7002	Requirement to Inform Employees of Whistleblower Rights	SEP 2013
252.203-7003	Agency Office of the Inspector General	DEC 2012
252.203-7004	Display of Hotline Posters	OCT 2016
252.204-7000	Disclosure Of Information	OCT 2016
252.204-7003	Control Of Government Personnel Work Product	APR 1992
252.204-7004 Alt A	System for Award Management Alternate A	FEB 2014
252.204-7009	Limitations on the Use or Disclosure of Third-Party Contractor Reported Cyber Incident Information	OCT 2016

252.204-7012	Safeguarding Covered Defense Information and Cyber Incident Reporting	OCT 2016
252.204-7015	Notice of Authorized Disclosure of Information for Litigation Support	MAY 2016
252.205-7000	Provision Of Information To Cooperative Agreement Holders	DEC 1991
252.209-7004	Subcontracting With Firms That Are Owned or Controlled By The Government of a Country that is a State Sponsor of Terrorism	OCT 2015
252.211-7007	Reporting of Government-Furnished Property	AUG 2012
252.219-7003	Small Business Subcontracting Plan (DOD Contracts)--Basic	MAR 2016
252.223-7004	Drug Free Work Force	SEP 1988
252.223-7006	Prohibition On Storage, Treatment, and Disposal of Toxic or Hazardous Materials	SEP 2014
252.225-7002	Qualifying Country Sources As Subcontractors	DEC 2016
252.225-7012	Preference For Certain Domestic Commodities	DEC 2016
252.225-7021	Trade Agreements--Basic	DEC 2016
252.226-7001	Utilization of Indian Organizations and Indian-Owned Economic Enterprises, and Native Hawaiian Small Business Concerns	SEP 2004
252.227-7002	Readjustment Of Payments	OCT 1966
252.232-7010	Levies on Contract Payments	DEC 2006
252.242-7005	Contractor Business Systems	FEB 2012
252.243-7001	Pricing Of Contract Modifications	DEC 1991
252.243-7002	Requests for Equitable Adjustment	DEC 2012
252.244-7001	Contractor Purchasing System Administration	MAY 2014
252.245-7001	Tagging, Labeling, and Marking of Government-Furnished Property	APR 2012
252.245-7002	Reporting Loss of Government Property	APR 2012
252.245-7003	Contractor Property Management System Administration	APR 2012
252.245-7004	Reporting, Reutilization, and Disposal	SEP 2016
252.247-7021	Returnable Containers Other Than Cylinders	MAY 1995
252.247-7023	Transportation of Supplies by Sea	APR 2014
252.251-7001	Use Of Interagency Fleet Management System (IFMS) Vehicles And Related Services	DEC 1991

CLAUSES INCORPORATED BY FULL TEXT

52.204-21 BASIC SAFEGUARDING OF COVERED CONTRACTOR INFORMATION SYSTEMS (JUN 2016)

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

Covered contractor information system means an information system that is owned or operated by a contractor that processes, stores, or transmits Federal contract information.

Federal contract information means information, not intended for public release, that is provided by or generated for the Government under a contract to develop or deliver a product or service to the Government, but not including information provided by the Government to the public (such as on public Web sites) or simple transactional information, such as necessary to process payments.

Information means any communication or representation of knowledge such as facts, data, or opinions, in any medium or form, including textual, numerical, graphic, cartographic, narrative, or audiovisual (Committee on National Security Systems Instruction (CNSSI) 4009).

Information system means a discrete set of information resources organized for the collection, processing, maintenance, use, sharing, dissemination, or disposition of information (44 U.S.C. 3502).

Safeguarding means measures or controls that are prescribed to protect information systems.

(b) Safeguarding requirements and procedures.

(1) The Contractor shall apply the following basic safeguarding requirements and procedures to protect covered contractor information systems. Requirements and procedures for basic safeguarding of covered contractor information systems shall include, at a minimum, the following security controls:

(i) Limit information system access to authorized users, processes acting on behalf of authorized users, or devices (including other information systems).

(ii) Limit information system access to the types of transactions and functions that authorized users are permitted to execute.

(iii) Verify and control/limit connections to and use of external information systems.

(iv) Control information posted or processed on publicly accessible information systems.

(v) Identify information system users, processes acting on behalf of users, or devices.

(vi) Authenticate (or verify) the identities of those users, processes, or devices, as a prerequisite to allowing access to
organizational information systems.

(vii) Sanitize or destroy information system media containing Federal Contract Information before disposal or release for reuse.

(viii) Limit physical access to organizational information systems, equipment, and the respective operating environments to authorized individuals.

(ix) Escort visitors and monitor visitor activity; maintain audit logs of physical access; and control and manage physical access devices.

(x) Monitor, control, and protect organizational communications (i.e., information transmitted or received by organizational information systems) at the external boundaries and key internal boundaries of the information systems.

(xi) Implement subnetworks for publicly accessible system components that are physically or logically separated from internal networks.

(xii) Identify, report, and correct information and information system flaws in a timely manner.

(xiii) Provide protection from malicious code at appropriate locations within organizational information systems.

(xiv) Update malicious code protection mechanisms when new
releases are available.

(xv) Perform periodic scans of the information system and real-time scans of files from external sources as files are downloaded, opened, or executed.

(2) Other requirements. This clause does not relieve the Contractor of any other specific safeguarding requirements specified by Federal agencies and departments relating to covered contractor information systems generally or other

Federal safeguarding requirements for controlled unclassified information (CUI) as established by Executive Order 13556.

(c) Subcontracts. The Contractor shall include the substance of this clause, including this paragraph (c), in subcontracts under this contract (including subcontracts for the acquisition of commercial items, other than commercially available off-the-shelf items), in which the subcontractor may have Federal contract information residing in or transiting through its information system.

(End of clause)

52.212-5 CONTRACT TERMS AND CONDITIONS REQUIRED TO IMPLEMENT STATUTES OR EXECUTIVE ORDERS--COMMERCIAL ITEMS (JAN 2017)

(a) The Contractor shall comply with the following Federal Acquisition Regulation (FAR) clauses, which are incorporated in this contract by reference, to implement provisions of law or Executive orders applicable to acquisitions of commercial items:

(1) 52.203-19, Prohibition on Requiring Certain Internal Confidentiality Agreements or Statements (JAN 2017) (section 743 of Division E, Title VII, of the Consolidated and Further Continuing Appropriations Act, 2015 (Pub. L. 113-235) and its successor provisions in subsequent appropriations acts (and as extended in continuing resolutions)).

(2) 52.209-10, Prohibition on Contracting with Inverted Domestic Corporations (Nov 2015).

(3) 52.233-3, Protest After Award (AUG 1996) (31 U.S.C. 3553).

(4) 52.233-4, Applicable Law for Breach of Contract Claim (OCT 2004) (Public Laws 108-77 and 108-78 (19 U.S.C. 3805 note)).

(b) The Contractor shall comply with the FAR clauses in this paragraph (b) that the Contracting Officer has indicated as being incorporated in this contract by reference to implement provisions of law or Executive orders applicable to acquisitions of commercial items: (Contracting Officer check as appropriate.)

X (1) 52.203-6, Restrictions on Subcontractor Sales to the Government (Sept 2006), with Alternate I (Oct 1995) (41 U.S.C. 4704 and 10 U.S.C. 2402).

X (2) 52.203-13, Contractor Code of Business Ethics and Conduct (Oct 2015) (41 U.S.C. 3509).

____ (3) 52.203-15, Whistleblower Protections under the American Recovery and Reinvestment Act of 2009 (June 2010) (Section 1553 of Pub. L. 111-5). (Applies to contracts funded by the American Recovery and Reinvestment Act of 2009.)

X (4) 52.204-10, Reporting Executive Compensation and First-Tier Subcontract Awards (Oct 2016) (Pub. L. 109-282) (31 U.S.C. 6101 note).

___ (5) [Reserved]

X (6) 52.204-14, Service Contract Reporting Requirements (Oct 2016) (Pub. L. 111-117, section 743 of Div. C).

____ (7) 52.204-15, Service Contract Reporting Requirements for Indefinite-Delivery Contracts (Oct 2016) (Pub. L. 111-117, section 743 of Div. C).

X (8) 52.209-6, Protecting the Government's Interest When Subcontracting with Contractors Debarred, Suspended, or Proposed for Debarment. (Oct 2015) (31 U.S.C. 6101 note).

_____ (9) 52.209-9, Updates of Publicly Available Information Regarding Responsibility Matters (July 2013) (41 U.S.C. 2313).

____ (10) [Reserved]

____ (11)(i) 52.219-3, Notice of HUBZone Set-Aside or Sole-Source Award (NOV 2011) (15 U.S.C. 657a).

____ (ii) Alternate I (NOV 2011) of 52.219-3.

____ (12) (i) 52.219-4, Notice of Price Evaluation Preference for HUBZone Small Business Concerns (OCT 2014) (if the offeror elects to waive the preference, it shall so indicate in its offer) (15 U.S.C. 657a).

____ (ii) Alternate I (JAN 2011) of 52.219-4.

____ (13) [Reserved]

____ (14)(i) 52.219-6, Notice of Total Small Business Set-Aside (NOV 2011) (15 U.S.C. 644).

____ (ii) Alternate I (NOV 2011).

____ (iii) Alternate II (NOV 2011).

____ (15)(i) 52.219-7, Notice of Partial Small Business Set-Aside (June 2003) (15 U.S.C. 644).

____ (ii) Alternate I (Oct 1995) of 52.219-7.

____ (iii) Alternate II (Mar 2004) of 52.219-7.

X (16) 52.219-8, Utilization of Small Business Concerns (Nov 2016) (15 U.S.C. 637(d)(2) and (3)).

____ (17)(i) 52.219-9, Small Business Subcontracting Plan (Jan 2017) (15 U.S.C. 637(d)(4)).

____ (ii) Alternate I (Nov 2016) of 52.219-9.

____ (iii) Alternate II (Nov 2016) of 52.219-9.

____ (iv) Alternate III (Nov 2016) of 52.219-9.

____ (v) Alternate IV (Nov 2016) of 52.219-9.

____ (18) 52.219-13, Notice of Set-Aside of Orders (NOV 2011) (15 U.S.C. 644(r)).

X (19) 52.219-14, Limitations on Subcontracting (JAN 2017) (15 U.S.C. 637(a)(14)).

____ (20) 52.219-16, Liquidated Damages—Subcon-tracting Plan (Jan 1999) (15 U.S.C. 637(d)(4)(F)(i)).

____ (21) 52.219-27, Notice of Service-Disabled Veteran-Owned Small Business Set-Aside (NOV 2011) (15 U.S.C. 657f).

X (22) 52.219-28, Post Award Small Business Program Rerepresentation (July 2013) (15 U.S.C. 632(a)(2)).

____ (23) 52.219-29, Notice of Set-Aside for, or Sole Source Award to, Economically Disadvantaged Women-Owned Small Business Concerns (Dec 2015) (15 U.S.C. 637(m)).

____(24) 52.219-30, Notice of Set-Aside for, or Sole Source Award to, Women-Owned Small Business Concerns Eligible Under the Women-Owned Small Business Program (Dec 2015) (15 U.S.C. 637(m)).

X (25) 52.222-3, Convict Labor (June 2003) (E.O. 11755).

X (26) 52.222-19, Child Labor--Cooperation with Authorities and Remedies (Oct 2016) (E.O. 13126).

X (27) 52.222-21, Prohibition of Segregated Facilities (Apr 2015).

X (28) 52.222-26, Equal Opportunity (Sept 2016) (E.O. 11246).

X (29) 52.222-35, Equal Opportunity for Veterans (Oct 2015) (38 U.S.C. 4212).

X (30) 52.222-36, Equal Opportunity for Workers with Disabilities (July 2014) (29 U.S.C. 793).

X (31) 52.222-37, Employment Reports on Veterans (FEB 2016) (38 U.S.C. 4212).

X (32) 52.222-40, Notification of Employee Rights Under the National Labor Relations Act (Dec 2010) (E.O. 13496).

X (33)(i) 52.222-50, Combating Trafficking in Persons (March 2, 2015) (22 U.S.C. chapter 78 and E.O. 13627).

____ (ii) Alternate I (March 2, 2015) of 52.222-50 (22 U.S.C. chapter 78 and E.O. 13627).

X (34) 52.222-54, Employment Eligibility Verification (Oct 2015). (E. O. 12989). (Not applicable to the acquisition of commercially available off-the-shelf items or certain other types of commercial items as prescribed in 22.1803.)

X (35) 52.222-59, Compliance with Labor Laws (Executive Order 13673) (OCT 2016). (Applies at $50 million for solicitations and resultant contracts issued from October 25, 2016 through April 24, 2017; applies at $500,000 for solicitations and resultant contracts issued after April 24, 2017).

Note to paragraph (b)(35): By a court order issued on October 24, 2016, 52.222-59 is enjoined indefinitely as of the date of the order. The enjoined paragraph will become effective immediately if the court terminates the injunction. At that time, DoD, GSA, and NASA will publish a document in the Federal Register advising the public of the termination of the injunction.

____ (36) 52.222-60, Paycheck Transparency (Executive Order 13673) (OCT 2016).

____ (37)(i) 52.223-9, Estimate of Percentage of Recovered Material Content for EPA–Designated Items (May 2008) (42 U.S.C. 6962(c)(3)(A)(ii)). (Not applicable to the acquisition of commercially available off-the-shelf items.)

____ (ii) Alternate I (May 2008) of 52.223-9 (42 U.S.C. 6962(i)(2)(C)). (Not applicable to the acquisition of commercially available off-the-shelf items.)

____ (38) 52.223-11, Ozone-Depleting Substances and High Global Warming Potential Hydrofluorocarbons (June, 2016) (E.O. 13693).

____ (39) 52.223-12, Maintenance, Service, Repair, or Disposal of Refrigeration Equipment and Air Conditioners (June, 2016) (E.O. 13693).

_____ (40) (i) 52.223-13, Acquisition of EPEAT® Registered Imaging Equipment (Jun 2014) (E.O.s 13423 and 13514).

_____ (ii) Alternate I (OCT 2015) of 52.223-13.

_____ (41)(i) 52.223-14, Acquisition of EPEAT® Registered Televisions (Jun 2014) (E.O.s 13423 and 13514).

_____ (ii) Alternate I (Jun 2014) of 52.223-14.

____ (42) 52.223-15, Energy Efficiency in Energy-Consuming Products (Dec 2007) (42 U.S.C. 8259b).

____ (43)(i) 52.223-16, Acquisition of EPEAT[supreg]-Registered Personal Computer Products (OCT 2015) (E.O.s 13423 and 13514).

____ (ii) Alternate I (Jun 2014) of 52.223-16.

X (44) 52.223-18, Encouraging Contractor Policies to Ban Text Messaging While Driving (Aug 2011) (E.O. 13513).

____ (45) 52.223-20, Aerosols (June, 2016) (E.O. 13693).

____ (46) 52.223-21, Foams (June, 2016) (E.O. 13693).

____ (47)(i) 52.224-3, Privacy Training (JAN 2017) (5 U.S.C. 552a).

____ (ii) Alternate I (JAN 2017) of 52.224-3.

X (48) 52.225-1, Buy American--Supplies (May 2014) (41 U.S.C. chapter 83).

____(49) (i) 52.225-3, Buy American--Free Trade Agreements--Israeli Trade Act (May 2014) (41 U.S.C. chapter 83, 19 U.S.C. 3301 note, 19 U.S.C. 2112 note, 19 U.S.C. 3805 note, 19 U.S.C. 4001 note, Pub. L. 103-182, 108-77, 108-78, 108-286, 108-302, 109-53, 109-169, 109-283, 110-138, 112-41, 112-42, and 112-43.

_____ (ii) Alternate I (May 2014) of 52.225-3.

_____ (iii) Alternate II (May 2014) of 52.225-3.

_____ (iv) Alternate III (May 2014) of 52.225-3.

____ (50) 52.225-5, Trade Agreements (Oct 2016) (19 U.S.C. 2501, et seq., 19 U.S.C. 3301 note).

X (51) 52.225-13, Restrictions on Certain Foreign Purchases (June 2008) (E.O.'s, proclamations, and statutes administered by the Office of Foreign Assets Control of the Department of the Treasury).

____ (52) 52.225-26, Contractors Performing Private Security Functions Outside the United States (Oct 2016) (Section 862, as amended, of the National Defense Authorization Act for Fiscal Year 2008; 10 U.S.C. 2302 Note).

____ (53) 52.226-4, Notice of Disaster or Emergency Area Set-Aside (Nov 2007) (42 U.S.C. 5150

____ (54) 52.226-5, Restrictions on Subcontracting Outside Disaster or Emergency Area (Nov 2007) (42 U.S.C. 5150).

____ (55) 52.232-29, Terms for Financing of Purchases of Commercial Items (Feb 2002) (41 U.S.C. 4505, 10 U.S.C. 2307(f)).

____ (56) 52.232-30, Installment Payments for Commercial Items (Jan 2017) (41 U.S.C. 4505, 10 U.S.C. 2307(f)).

X (57) 52.232-33, Payment by Electronic Funds Transfer—System for Award Management (July 2013) (31 U.S.C. 3332).

____ (58) 52.232-34, Payment by Electronic Funds Transfer—Other than System for Award Management (July 2013) (31 U.S.C. 3332).

____ (59) 52.232-36, Payment by Third Party (MAY 2014) (31 U.S.C. 3332).

____ (60) 52.239-1, Privacy or Security Safeguards (Aug 1996) (5 U.S.C. 552a).

____ (61) 52.242-5, Payments to Small Business Subcontractors (JAN 2017)(15 U.S.C. 637(d)(12)).

____ (62)(i) 52.247-64, Preference for Privately Owned U.S.-Flag Commercial Vessels (Feb 2006) (46 U.S.C. Appx. 1241(b) and 10 U.S.C. 2631).

____ (ii) Alternate I (Apr 2003) of 52.247-64.

(c) The Contractor shall comply with the FAR clauses in this paragraph (c), applicable to commercial services, that the Contracting Officer has indicated as being incorporated in this contract by reference to implement provisions of law or Executive orders applicable to acquisitions of commercial items: (Contracting Officer check as appropriate.)

X (1) 52.222-17, Nondisplacement of Qualified Workers (May 2014) (E.O. 13495).

X (2) 52.222-41, Service Contract Labor Standards (MAY 2014) (41 U.S.C. chapter 67).

X (3) 52.222-42, Statement of Equivalent Rates for Federal Hires (MAY 2014) (29 U.S.C. 206 and 41 U.S.C. chapter 67).

X (4) 52.222-43, Fair Labor Standards Act and Service Contract Labor Standards--Price Adjustment (Multiple Year and Option Contracts) (MAY 2014) (29 U.S.C. 206 and 41 U.S.C. chapter 67).

_____ (5) 52.222-44, Fair Labor Standards Act and Service Contract Labor Standards--Price Adjustment (MAY 2014) (29 U.S.C 206 and 41 U.S.C. chapter 67).

_____ (6) 52.222-51, Exemption from Application of the Service Contract Labor Standards to Contracts for Maintenance, Calibration, or Repair of Certain Equipment--Requirements (MAY 2014) (41 U.S.C. chapter 67).

_____ (7) 52.222-53, Exemption from Application of the Service Contract Labor Standards to Contracts for Certain Services--Requirements (MAY 2014) (41 U.S.C. chapter 67).

X (8) 52.222-55, Minimum Wages Under Executive Order 13658 (DEC 2015) (E.O. 13658).

_____ (9) 52.222-62, Paid Sick Leave Under Executive Order 13706 (JAN 2017) (E.O. 13706).

X (10) 52.226-6, Promoting Excess Food Donation to Nonprofit Organizations (MAY 2014) (42 U.S.C. 1792).

_____ (11) 52.237-11, Accepting and Dispensing of $1 Coin (Sept 2008) (31 U.S.C. 5112(p)(1)).

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

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

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

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

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

(i) 52.203-13, Contractor Code of Business Ethics and Conduct (Oct 2015) (41 U.S.C. 3509).

(ii) 52.203-19, Prohibition on Requiring Certain Internal Confidentiality Agreements or Statements (JAN 2017) (section 743 of Division E, Title VII, of the Consolidated and Further Continuing Appropriations Act, 2015 (Pub. L. 113-235) and its successor provisions in subsequent appropriations acts (and as extended in continuing resolutions)).

(iii) 52.219-8, Utilization of Small Business Concerns (Nov 2016) (15 U.S.C. 637(d)(2) and (3)), in all subcontracts that offer further subcontracting opportunities. If the subcontract (except subcontracts to small business concerns) exceeds $700,000 ($1.5 million for construction of any public facility), the subcontractor must include 52.219-8 in lower tier subcontracts that offer subcontracting opportunities.

(iv) 52.222-17, Nondisplacement of Qualified Workers (MAY 2014) (E.O. 13495). Flow down required in accordance with paragraph (l) of FAR clause 52.222-17.

(v) 52.222-21, Prohibition of Segregated Facilities (Apr 2015).

(vi) 52.222-26, Equal Opportunity (Sept 2016) (E.O. 11246).

(vii) 52.222-35, Equal Opportunity for Veterans (Oct 2015) (38 U.S.C. 4212).

(viii) 52.222-36, Equal Opportunity for Workers with Disabilities (Jul 2014) (29 U.S.C. 793).

(ix) 52.222-37, Employment Reports on Veterans (Feb 2016) (38 U.S.C. 4212).

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

(xi) 52.222-41, Service Contract Labor Standards (May 2014), (41 U.S.C. chapter 67).

(xii) X (A) 52.222-50, Combating Trafficking in Persons (March 2, 2015) (22 U.S.C. chapter 78 and E.O. 13627).

_____ (B) Alternate I (March 2, 2015) of 52.222-50 (22 U.S.C. chapter 78 and E.O. 13627).

(xiii) 52.222-51, Exemption from Application of the Service Contract Labor Standards to Contracts for Maintenance, Calibration, or Repair of Certain Equipment--Requirements (May 2014) (41 U.S.C. chapter 67.)

(xiv) 52.222-53, Exemption from Application of the Service Contract Labor Standards to Contracts for Certain Services--Requirements (May 2014) (41 U.S.C. chapter 67)

(xv) 52.222-54, Employment Eligibility Verification (Oct 2015) (E. O. 12989).

(xvi)52.222-55, Minimum Wages Under Executive Order 13658 (Dec 2015) (E.O. 13658).

(xvii) 52.222-59, Compliance with Labor Laws (Executive Order 13673) (OCT 2016) (Applies at $50 million for solicitations and resultant contracts issued from October 25, 2016 through April 24, 2017; applies at $500,000 for solicitations and resultant contracts issued after April 24, 2017).

Note to paragraph (e)(1)(xvii): By a court order issued on October 24, 2016, 52.222-59 is enjoined indefinitely as of the date of the order. The enjoined paragraph will become effective immediately if the court terminates the injunction. At that time, DoD, GSA, and NASA will publish a document in the Federal Register advising the public of the termination of the injunction.

(xviii) 52.222-60, Paycheck Transparency (Executive Order 13673) (OCT 2016)).

(xix) (A) 52.224-3, Privacy Training (JAN 2017) (5 U.S.C. 552a).

(B) Alternate I (JAN 2017) of 52.224-3.

(xx) 52.222-62 Paid Sick Leave Under Executive Order 13706 (JAN 2017) (E.O. 13706).

(xxi) 52.225-26, Contractors Performing Private Security Functions Outside the United States (Oct 2016) (Section 862, as amended, of the National Defense Authorization Act for Fiscal Year 2008; 10 U.S.C. 2302 Note).

(xxii) 52.226-6, Promoting Excess Food Donation to Nonprofit Organizations. (May 2014) (42 U.S.C. 1792). Flow down required in accordance with paragraph (e) of FAR clause 52.226-6.

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

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

(End of clause)

52.217-8 OPTION TO EXTEND SERVICES (NOV 1999)

The Government may require continued performance of any services within the limits and at the rates specified in the contract. These rates may be adjusted only as a result of revisions to prevailing labor rates provided by the Secretary of Labor. The option provision may be exercised more than once, but the total extension of performance hereunder shall not exceed 6 months. The Contracting Officer may exercise the option by written notice to the Contractor within 30 days.

(End of clause)

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

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

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

(c) The total duration of this contract, including the exercise of any options under this clause, shall not exceed 5 years.
(End of clause)

52.219-17 SECTION 8(a) AWARD (JAN 2017)

(a) By execution of a contract, the Small Business Administration (SBA) agrees to the following:

(1) To furnish the supplies or services set forth in the contract according to the specifications and the terms and conditions by subcontracting with the Offeror who has been determined an eligible concern pursuant to the provisions of section 8(a) of the Small Business Act, as amended (15 U.S.C. 637(a)).

(2) Except for novation agreements, delegates to the MCBH, Regional Contracting Office-Hawaii the responsibility for administering the contract with complete authority to take any action on behalf of the Government under the terms and conditions of the contract; provided, however that the contracting agency shall give advance notice to the SBA before it issues a final notice terminating the right of the subcontractor to proceed with further performance, either in whole or in part, under the contract.

(3) That payments to be made under the contract will be made directly to the subcontractor by the contracting activity.

(4) To notify the MCBH, Regional Contracting Office-Hawaii Contracting Officer immediately upon notification by the subcontractor that the owner or owners upon whom 8(a) eligibility was based plan to relinquish ownership or control of the concern.

(5) That the subcontractor awarded a subcontract hereunder shall have the right of appeal from decisions of the cognizant Contracting Officer under the “Disputes” clause of the subcontract.

The offeror/subcontractor agrees and acknowledges that it will, for and on behalf of the SBA, fulfill and perform all of the requirements of the contract.

(c) The offeror/subcontractor agrees that it will not subcontract the performance of any of the requirements of this subcontract to any lower tier subcontractor without the prior written approval of the SBA and the cognizant Contracting Officer of the MCBH, Regional Contracting Office – Hawaii.

52.222-42 STATEMENT OF EQUIVALENT RATES FOR FEDERAL HIRES (MAY 2014)

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

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

OCCUPATIONAL TITLE	HOURLY PAY RATE	FRINGE BENEFIT
BAKER (7402 Grade 5)	$16.95	$2.15

CASHIER (2091 Grade 2)	$12.36	$1.56
COOK I (7404 Grade 4)	$15.14	$1.92
COOK II (7404 Grade 6)	$18.89	$2.39
DINING FACILITY LEADER(WG7408 Grade 8)	$23.32	$2.95
DISHWASHER (WG7408 Grade 2)	$13.43	$1.70
EQUIPMENT MAINTENANCE WORKER/ MECHANIC (4749 Grade 7)	$20.99	$2.66
FAST FOOD SHIFT LEADER(WG7408 Grade 4)	$16.79	$2.13
FOOD SANITATION SPECIALIST 1 & 2 (WG7408 Grade 3)	$15.14	$1.92
FOOD SERVICE WORKER (WG7408 Grade 2)	$13.43	$1.70
HEATING, REFRIGERATION AND AIR-CONDITIONING MECHANIC(4749 Grade 7)	$20.99	$2.66
JANITOR(WG7408 Grade 2)	$13.43	$1.70
LEAD WORKER(WG7408 Grade 4)	$16.79	$2.13
MESS ATTENDANT(WG7408 Grade 2)	$13.43	$1.70
POTS & PANS WASHER (WG7408 Grade 2)	$13.43	$1.70
SHIFT LEADER (WG7408 Grade 4)	$16.79	$2.13
STOREROOM KEEPER(6914 Grade 5)	$16.95	$2.15
TRUCK DRIVER (5703 Grade 4)	$16.79	$2.13

(End of clause)

52.222-62 PAID SICK LEAVE UNDER EXECUTIVE ORDER 13706 (JAN 2017)

(a) Definitions. As used in this clause (in accordance with 29 CFR 13.2)--

Child, domestic partner, and domestic violence have the meaning given in 29 CFR 13.2.

Employee--(1)(i) Means any person engaged in performing work on or in connection with a contract covered by Executive Order (E.O.) 13706; and

(A) Whose wages under such contract are governed by the Service Contract Labor Standards statute (41 U.S.C. chapter 67), the Wage Rate Requirements (Construction) statute (40 U.S.C. chapter 31, subchapter IV), or the Fair Labor Standards Act (29 U.S.C. chapter 8);

(B) Including employees who qualify for an exemption from the Fair Labor Standards Act's minimum wage and overtime provisions;

(C) Regardless of the contractual relationship alleged to exist between the individual and the employer; and

(ii) Includes any person performing work on or in connection with the contract and individually registered in a bona fide apprenticeship or training program registered with the Department of Labor's Employment and Training Administration, Office of Apprenticeship, or with a State Apprenticeship Agency recognized by the Office of Apprenticeship.

(2)(i) An employee performs ``on'' a contract if the employee directly performs the specific services called for by the contract; and

(ii) An employee performs ``in connection with'' a contract if the employee's work activities are necessary to the performance of a contract but are not the specific services called for by the contract.

Individual related by blood or affinity whose close association with the employee is the equivalent of a family relationship has the meaning given in 29 CFR 13.2.

Multiemployer plan means a plan to which more than one employer is required to contribute and which is maintained pursuant to one or more collective bargaining agreements between one or more employee organizations and more than one employer.

Paid sick leave means compensated absence from employment that is required by E.O. 13706 and 29 CFR part 13.

Parent, sexual assault, spouse, and stalking have the meaning given in 29 CFR 13.2.

United States means the 50 States and the District of Columbia.

(b) Executive Order 13706. (1) This contract is subject to E.O. 13706 and the regulations issued by the Secretary of Labor in 29 CFR part 13 pursuant to the E.O.

(2) If this contract is not performed wholly within the United States, this clause only applies with respect to that part of the contract that is performed within the United States.

(c) Paid sick leave. The Contractor shall--

(1) Permit each employee engaged in performing work on or in connection with this contract to earn not less than 1 hour of paid sick leave for every 30 hours worked;

(2) Allow accrual and use of paid sick leave as required by E.O. 13706 and 29 CFR part 13;

(3) Comply with the accrual, use, and other requirements set forth in 29 CFR 13.5 and 13.6, which are incorporated by reference in this contract;

(4) Provide paid sick leave to all employees when due free and clear and without subsequent deduction (except as otherwise provided by 29 CFR 13.24), rebate, or kickback on any account;

(5) Provide pay and benefits for paid sick leave used no later than one pay period following the end of the regular pay period in which the paid sick leave was taken; and

(6) Be responsible for the compliance by any subcontractor with the requirements of E.O. 13706, 29 CFR part 13, and this clause.

(d) Contractors may fulfill their obligations under E.O. 13706 and 29 CFR part 13 jointly with other contractors through a multiemployer plan, or may fulfill their obligations through an individual fund, plan, or program (see 29 CFR 13.8).

(e) Withholding. The Contracting Officer will, upon his or her own action or upon written request of an authorized representative of the Department of Labor, withhold or cause to be withheld from the Contractor under this or any other Federal contract with the same Contractor, so much of the accrued payments or advances as may be considered necessary to pay employees the full amount owed to compensate for any violation of the requirements of E.O. 13706, 29 CFR part 13, or this clause, including--

(1) Any pay and/or benefits denied or lost by reason of the violation;

(2) Other actual monetary losses sustained as a direct result of the violation; and

(3) Liquidated damages.

(f) Payment suspension/contract termination/contractor debarment. (1) In the event of a failure to comply with E.O. 13706, 29 CFR part 13, or this clause, the contracting agency may, on its own action or after authorization or by direction of the Department of Labor and written notification to the Contractor take action to cause suspension of any further payment, advance, or guarantee of funds until such violations have ceased.

(2) Any failure to comply with the requirements of this clause may be grounds for termination for default or cause.

(3) A breach of the contract clause may be grounds for debarment as a contractor and subcontractor as provided in 29 CFR 13.52.

(g) The paid sick leave required by E.O. 13706, 29 CFR part 13, and this clause is in addition to the Contractor's obligations under the Service Contract Labor Standards statute and Wage Rate Requirements (Construction) statute, and the Contractor may not receive credit toward its prevailing wage or fringe benefit obligations under those Acts for any paid sick leave provided in satisfaction of the requirements of E.O. 13706 and 29 CFR part 13.

(h) Nothing in E.O. 13706 or 29 CFR part 13 shall excuse noncompliance with or supersede any applicable Federal or State law, any applicable law or municipal ordinance, or a collective bargaining agreement requiring greater paid sick leave or leave rights than those established under E.O. 13706 and 29 CFR part 13.

(i) Recordkeeping. (1) The Contractor shall make and maintain, for no less than three (3) years from the completion of the work on the contract, records containing the following information for each employee, which the Contractor shall make available upon request for inspection, copying, and transcription by authorized representatives of the Administrator of the Wage and Hour Division of the Department of Labor:

(i) Name, address, and social security number of each employee.

(ii) The employee's occupation(s) or classification(s).

(iii) The rate or rates of wages paid (including all pay and benefits provided).

(iv) The number of daily and weekly hours worked.

(v) Any deductions made.

(vi) The total wages paid (including all pay and benefits provided) each pay period.

(vii) A copy of notifications to employees of the amount of paid sick leave the employee has accrued, as required under 29 CFR 13.5(a)(2).

(viii) A copy of employees' requests to use paid sick leave, if in writing, or, if not in writing, any other records reflecting such employee requests.

(ix) Dates and amounts of paid sick leave taken by employees (unless the Contractor's paid time off policy satisfies the requirements of E.O. 13706 and 29 CFR part 13 as described in 29 CFR 13.5(f)(5), leave shall be designated in records as paid sick leave pursuant to E.O. 13706).

(x) A copy of any written responses to employees' requests to use paid sick leave, including explanations for any denials of such requests, as required under 29 CFR 13.5(d)(3).

(xi) Any records reflecting the certification and documentation the Contractor may require an employee to provide under 29 CFR 13.5(e), including copies of any certification or documentation provided by an employee.

(xii) Any other records showing any tracking of or calculations related to an employee's accrual or use of paid sick leave.

(xiii) The relevant contract.

(xiv) The regular pay and benefits provided to an employee for each use of paid sick leave.

(xv) Any financial payment made for unused paid sick leave upon a separation from employment intended, pursuant to 29 CFR 13.5(b)(5), to relieve the Contractor from the obligation to reinstate such paid sick leave as otherwise required by 29 CFR 13.5(b)(4).

(2)(i) If the Contractor wishes to distinguish between an employee's covered and noncovered work, the Contractor shall keep records or other proof reflecting such distinctions. Only if the Contractor adequately segregates the employee's time will time spent on noncovered work be excluded from hours worked counted toward the accrual of paid sick leave. Similarly, only if the Contractor adequately segregates the employee's time may the Contractor properly refuse an employee's request to use paid sick leave on the ground that the employee was scheduled to perform noncovered work during the time he or she asked to use paid sick leave.

(ii) If the Contractor estimates covered hours worked by an employee who performs work in connection with contracts covered by the E.O. pursuant to 29 CFR 13.5(a)(1)(i) or (iii), the Contractor shall keep records or other proof of the verifiable information on which such estimates are reasonably based. Only if the Contractor relies on an estimate that is reasonable and based on verifiable information will an employee's time spent in connection with noncovered work be excluded from hours worked counted toward the accrual of paid sick leave. If the Contractor estimates the amount of time an employee spends performing in connection with contracts covered by the E.O., the Contractor shall permit the employee to use his or her paid sick leave during any work time for the Contractor.

(3) In the event the Contractor is not obligated by the Service Contract Labor Standards statute, the Wage Rate Requirements (Construction) statute, or the Fair Labor Standards Act to keep records of an employee's hours worked, such as because the employee is exempt from the Fair Labor Standards Act's minimum wage and overtime requirements, and the Contractor chooses to use the assumption permitted by 29 CFR 13.5(a)(1)(iii), the Contractor is excused from the requirement in paragraph (i)(1)(iv) of this clause and 29 CFR 13.25(a)(4) to keep records of the employee's number of daily and weekly hours worked.

(4)(i) Records relating to medical histories or domestic violence, sexual assault, or stalking, created for purposes of E.O. 13706, whether of an employee or an employee's child, parent, spouse, domestic partner, or other individual related by blood or affinity whose close association with the employee is the equivalent of a family relationship, shall be maintained as confidential records in separate files/records from the usual personnel files.

(ii) If the confidentiality requirements of the Genetic Information Nondiscrimination Act of 2008 (GINA), section 503 of the Rehabilitation Act of 1973, and/or the Americans with Disabilities Act (ADA) apply to records or documents created to comply with the recordkeeping requirements in this contract clause, the records and documents shall also be maintained in compliance with the confidentiality requirements of the GINA, section 503 of the Rehabilitation Act of 1973, and/or ADA as described in 29 CFR 1635.9, 41 CFR 60-741.23(d), and 29 CFR 1630.14(c)(1), respectively.

(iii) The Contractor shall not disclose any documentation used to verify the need to use 3 or more consecutive days of paid sick leave for the purposes listed in 29 CFR 13.5(c)(1)(iv) (as described in 29 CFR 13.5(e)(1)(ii)) and shall maintain confidentiality about any domestic abuse, sexual assault, or stalking, unless the employee consents or when disclosure is required by law.

(5) The Contractor shall permit authorized representatives of the Wage and Hour Division to conduct interviews with employees at the worksite during normal working hours.

(6) Nothing in this contract clause limits or otherwise modifies the Contractor's recordkeeping obligations, if any, under the Service Contract Labor Standards statute, the Wage Rate Requirements (Construction) statute, the Fair Labor Standards Act, the Family and Medical Leave Act, E.O. 13658, their respective implementing regulations, or any other applicable law.

(j) Interference/discrimination.

(1) The Contractor shall not in any manner interfere with an employee's accrual or use of paid sick leave as required by E.O. 13706 or 29 CFR part 13. Interference includes, but is not limited to--

(i) Miscalculating the amount of paid sick leave an employee has accrued;

(ii) Denying or unreasonably delaying a response to a proper request to use paid sick leave;

(iii) Discouraging an employee from using paid sick leave;

(iv) Reducing an employee's accrued paid sick leave by more than the amount of such leave used;

(v) Transferring an employee to work on contracts not covered by the E.O. to prevent the accrual or use of paid sick leave;

(vi) Disclosing confidential information contained in certification or other documentation provided to verify the need to use paid sick leave; or

(vii) Making the use of paid sick leave contingent on the employee's finding a replacement worker or the fulfillment of the Contractor's operational needs.

(2) The Contractor shall not discharge or in any other manner discriminate against any employee for--

(i) Using, or attempting to use, paid sick leave as provided for under E.O. 13706 and 29 CFR part 13;

(ii) Filing any complaint, initiating any proceeding, or otherwise asserting any right or claim under E.O. 13706 and 29 CFR part 13;

(iii) Cooperating in any investigation or testifying in any proceeding under E.O. 13706 and 29 CFR part 13; or

(iv) Informing any other person about his or her rights under E.O. 13706 and 29 CFR part 13.

(k) Notice. The Contractor shall notify all employees performing work on or in connection with a contract covered by the E.O. of the paid sick leave requirements of E.O. 13706, 29 CFR part 13, and this clause by posting a notice provided by the Department of Labor in a prominent and accessible place at the worksite so it may be readily seen by employees. Contractors that customarily post notices to employees electronically may post the notice electronically, provided such electronic posting is displayed prominently on any Web site that is maintained by the Contractor, whether external or internal, and customarily used for notices to employees about terms and conditions of employment.

(l) Disputes concerning labor standards. Disputes related to the application of E.O. 13706 to this contract shall not be subject to the general disputes clause of the contract. Such disputes shall be resolved in accordance with the procedures of the Department of Labor set forth in 29 CFR part 13. Disputes within the meaning of this contract clause include disputes between the Contractor (or any of its subcontractors) and the contracting agency, the Department of Labor, or the employees or their representatives.

(m) Subcontracts. The Contractor shall insert the substance of this clause, including this paragraph (m), in all subcontracts, regardless of dollar value, that are subject to the Service Contract Labor Standards statute or the Wage Rate Requirements (Construction) statute, and are to be performed in whole or in part in the United States.

(End of clause)

52.252-2 CLAUSES INCORPORATED BY REFERENCE (FEB 1998)

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

FAR Clauses: https://www.acquisition.gov/
http://farsite.hill.af.mil/vmfara.htm

DFARS Clauses: http://farsite.hill.af.mil/vmdfara.htm

(End of clause)

252.219-7009 SECTION 8(A) DIRECT AWARD (SEP 2007)

(a) This contract is issued as a direct award between the contracting office and the 8(a) Contractor pursuant to the Partnership Agreement between the Small Business Administration (SBA) and the Department of Defense. Accordingly, the SBA, even if not identified in Section A of this contract, is the prime contractor and retains responsibility for 8(a) certification, for 8(a) eligibility determinations and related issues, and for providing counseling and assistance to the 8(a) Contractor under the 8(a) Program. The cognizant SBA district office is:

San Diego District Office (SBA Code 0954)
500 W C St. Ste. 550
San Diego, CA 92101

The Severson Group, LLC. certification is is filed under case number: 306242 with an entrance date of 05/09/2014 and an exit date of 05/09/2023

(b) The contracting office is responsible for administering the contract and for taking any action on behalf of the Government under the terms and conditions of the contract; provided that the contracting office shall give advance notice to the SBA before it issues a final notice terminating performance, either in whole or in part, under the contract. The contracting office also shall coordinate with the SBA prior to processing any novation agreement. The contracting office may assign contract administration functions to a contract administration office.

(c) The 8(a) Contractor agrees that--

(1) It will notify the Contracting Officer, simultaneous with its notification to the SBA (as required by SBA's 8(a) regulations at 13 CFR 124.308), when the owner or owners upon whom 8(a) eligibility is based plan to relinquish ownership or control of the concern. Consistent with Section 407 of Pub. L. 100-656, transfer of ownership or control shall result in termination of the contract for convenience, unless the SBA waives the requirement for termination prior to the actual relinquishing of ownership and control; and

(2) It will not subcontract the performance of any of the requirements of this contract without the prior written approval of the SBA and the Contracting Officer.

(End of Clause)

252.219-7010 NOTIFICATION OF COMPETITION LIMITED TO ELIGIBLE 8(A) CONCERNS--PARTNERSHIP AGREEMENT (MAR 2016)

(a) Offers are solicited only from small business concerns expressly certified by the Small Business Administration (SBA) for participation in the SBA's 8(a) Program and which meet the following criteria at the time of submission of offer:

(1) The Offeror is in conformance with the 8(a) support limitation set forth in its approved business plan.

(2) The Offeror is in conformance with the Business Activity Targets set forth in its approved business plan or any remedial action directed by the SBA.

(3) If the competition is to be limited to 8(a) concerns within one or more specific SBA regions or districts, then the offeror's approved business plan is on the file and serviced by the SBA San Diego District Office located at:
550 West C Street Suite 550
San Diego, CA
Phone: 619-557-7250

[Contracting Officer completes by inserting the appropriate SBA District and/or Regional Office(s) as identified by the SBA.]

(b) By submission of its offer, the Offeror represents that it meets all of the criteria set forth in paragraph (a) of this clause.

(c) Any award resulting from this solicitation will be made directly by the Contracting Officer to the successful 8(a) offeror selected through the evaluation criteria set forth in this solicitation.

(d)(1) Agreement. A small business concern submitting an offer in its own name shall furnish, in performing the contract, only end items manufactured or produced by small business concerns in the United States or its outlying areas, unless--

(i) The SBA has determined that there are no small business manufacturers or processors in the Federal market place in accordance with FAR 19.502-2(c);

(ii) The acquisition is processed under simplified acquisition procedures and the total amount of this contract does not exceed $25,000, in which case a small business concern may furnish the product of any domestic firm; or

(iii) The acquisition is a construction or service contract.

(2) The The Severson Group, LLC [insert name of SBA's contractor] will notify the MCBH Regional Contracting Office [insert name of contracting agency] Contracting Officer in writing immediately upon entering an agreement (either oral or written) to transfer all or part of its stock or other ownership interest to any other party.

(End of clause)

252.232-7006 WIDE AREA WORKFLOW PAYMENT INSTRUCTIONS (MAY 2013)

(a) *Definitions.* As used in this clause—

"Department of Defense Activity Address Code (DoDAAC)" is a six position code that uniquely identifies a unit, activity, or organization.

"Document type" means the type of payment request or receiving report available for creation in Wide Area WorkFlow (WAWF).

"Local processing office (LPO)" is the office responsible for payment certification when payment certification is done external to the entitlement system.

(b) *Electronic invoicing.* The WAWF system is the method to electronically process vendor payment requests and receiving reports, as authorized by DFARS 252.232-7003, Electronic Submission of Payment Requests and Receiving Reports.

(c) *WAWF access.* To access WAWF, the Contractor shall—

(1) Have a designated electronic business point of contact in the System for Award Management at https://www.acquisition.gov; and

(2) Be registered to use WAWF at https://wawf.eb.mil/ following the step-by-step procedures for self-registration available at this web site.

(d) *WAWF training.* The Contractor should follow the training instructions of the WAWF Web-Based Training Course and use the Practice Training Site before submitting payment requests through WAWF. Both can

be accessed by selecting the "Web Based Training" link on the WAWF home page at https://wawf.eb.mil/

(e) *WAWF methods of document submission.* Document submissions may be via web entry, Electronic Data Interchange, or File Transfer Protocol.

(f) *WAWF payment instructions.* The Contractor must use the following information when submitting payment requests and receiving reports in WAWF for this contract/order:

(1) *Document type.* The Contractor shall use the following document type(s).

2 in 1 or Combo

(2) *Inspection/acceptance location.* The Contractor shall select the following inspection/acceptance location(s) in WAWF, as specified by the contracting officer.

Not applicable

(3) *Document routing.* The Contractor shall use the information in the Routing Data Table below only to fill in applicable fields in WAWF when creating payment requests and receiving reports in the system.

Routing Data Table

Field Name in WAWF	*Data to be entered in WAWF*
Pay Official DoDAAC	M67443
Issue By DoDAAC	M00318
Admin DoDAAC	M00318
Inspect By DoDAAC	M00318
Ship To Code	*Not applicable-Leave Blank*
Ship From Code	*Not applicable-Leave Blank*
Mark For Code	*Not applicable-Leave Blank*
Service Approver (DoDAAC)	*Not applicable-Leave Blank*
Service Acceptor (DoDAAC)	M00318/S002
Accept at Other DoDAAC	*Not applicable-Leave Blank*
LPO DoDAAC	M00318
DCAA Auditor DoDAAC	*Not applicable-Leave Blank*
Other DoDAAC(s)	*Not applicable-Leave Blank*

(4) *Payment request and supporting documentation.* The Contractor shall ensure a payment request includes appropriate contract line item and subline item descriptions of the work performed or supplies delivered, unit price/cost per unit, fee (if applicable), and all relevant back-up documentation, as defined in DFARS Appendix F, (e.g. timesheets) in support of each payment request.

(5) *WAWF email notifications.* The Contractor shall enter the e-mail address identified below in the "Send Additional Email Notifications" field of WAWF once a document is submitted in the system.

david.g.cunningham@usmc.mil

(g) *WAWF point of contact.*

(1) The Contractor may obtain clarification regarding invoicing in WAWF from the following contracting activity's WAWF point of contact.

Katrida Collier, 808-257-1262; e-mail: katrida.collier@usmc.mil

(2) For technical WAWF help, contact the WAWF helpdesk at 866-618-5988.

(End of clause)

252.232-7007 LIMITATION OF GOVERNMENT'S OBLIGATION (APR 2014)

(a) Contract line item(s) 0001 - 0003 is/are incrementally funded. For this/these item(s), the sum of $925,924.62 of the total price is presently available for payment and allotted to this contract. An allotment schedule is set forth in paragraph (j) of this clause.

(b) For items(s) identified in paragraph (a) of this clause, the Contractor agrees to perform up to the point at which the total amount payable by the Government, including reimbursement in the event of termination of those item(s) for the Government's convenience, approximates the total amount currently allotted to the contract. The Contractor is not authorized to continue work on those item(s) beyond that point. The Government will not be obligated in any event to reimburse the Contractor in excess of the amount allotted to the contract for those item(s) regardless of anything to the contrary in the clause entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT." As used in this clause, the total amount payable by the Government in the event of termination of applicable contract line item(s) for convenience includes costs, profit and estimated termination settlement costs for those item(s).

(c) Notwithstanding the dates specified in the allotment schedule in paragraph (j) of this clause, the Contractor will notify the Contracting Officer in writing at least ninety days prior to the date when, in the Contractor's best judgment, the work will reach the point at which the total amount payable by the Government, including any cost for termination for convenience, will approximate 85 percent of the total amount then allotted to the contract for performance of the applicable item(s). The notification will state (1) the estimated date when that point will be reached and (2) an estimate of additional funding, if any, needed to continue performance of applicable line items up to the next scheduled date for allotment of funds identified in paragraph (j) of this clause, or to a mutually agreed upon substitute date. The notification will also advise the Contracting Officer of the estimated amount of additional funds that will be required for the timely performance of the item(s) funded pursuant to this clause, for subsequent period as may be specified in the allotment schedule in paragraph (j) of this clause, or otherwise agreed to by the parties. If after such notification additional funds are not allotted by the date identified in the Contractor's notification, or by an agreed substitute date, the Contracting Officer will terminate any item(s) for which additional funds have not been allotted, pursuant to the clause of this contract entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT".

(d) When additional funds are allotted for continued performance of the contract line item(s) identified in paragraph (a) of this clause, the parties will agree as to the period of contract performance which will be covered by the funds. The provisions of paragraph (b) through (d) of this clause will apply in like manner to the additional allotted funds and agreed substitute date, and the contract will be modified accordingly.

(e) If, solely by reason of failure of the Government to allot additional funds, by the dates indicated below, in amounts sufficient for timely performance of the contract line item(s) identified in paragraph (a) of this clause, the Contractor incurs additional costs or is delayed in the performance of the work under this contract and if additional funds are allotted, an equitable adjustment will be made in the price or prices (including appropriate target, billing, and ceiling prices where applicable) of the item(s), or in the time of delivery, or both. Failure to agree to any such equitable adjustment hereunder will be a dispute concerning a question of fact within the meaning of the clause entitled "disputes."

(f) The Government may at any time prior to termination allot additional funds for the performance of the contract line item(s) identified in paragraph (a) of this clause.

(g) The termination provisions of this clause do not limit the rights of the Government under the clause entitled "DEFAULT." The provisions of this clause are limited to work and allotment of funds for the contract line item(s) set forth in paragraph (a) of this clause. This clause no longer applies once the contract if fully funded except with regard to the rights or obligations of the parties concerning equitable adjustments negotiated under paragraphs (d) or (e) of this clause.

(h) Nothing in this clause affects the right of the Government to this contract pursuant to the clause of this contract entitled "TERMINATION FOR CONVENIENCE OF THE GOVERNMENT."

(i) Nothing in this clause shall be construed as authorization of voluntary services whose acceptance is otherwise prohibited under 31 U.S.C. 1342.

(j) The parties contemplate that the Government will allot funds to this contract in accordance with the following schedule:

On execution of contract $925,924.62 is the available funds for the Period of Performance of May 16, 2018 – August 15, 2018. The remainder of the period of performance is planned to be incrementally funded NLT August 15, 2018.

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	May 16, 2018 – August 15, 2018	(b) (4)
0002	May 16, 2018 – August 15, 2018	
0003	May 16, 2018 – August 15, 2018	
Total	May 16, 2018 – August15, 2018	$925,924.62

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	August 16, 2018 – May 15, 2019	(b) (4)
0002	August 16, 2018 – May 15, 2019	
0003	August 16, 2018 – May 15, 2019	
Total	August 16, 2018 – May 15, 2019	$2,777,773.86

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001 - 0003	May 16, 2018 – August 15, 2018	(b) (4)
0001 - 0003	August 16, 2018 – May 15, 2019	
Total	May 15, 2018 – May 15, 2019	$3,703,698.48

(End of clause)

252.251-7000 ORDERING FROM GOVERNMENT SUPPLY SOURCES (AUG 2012)

(a) When placing orders under Federal Supply Schedules, Personal Property Rehabilitation Price Schedules, or Enterprise Software Agreements, the Contractor shall follow the terms of the applicable schedule or agreement and authorization. Include in each order:

(1) A copy of the authorization (unless a copy was previously furnished to the Federal Supply Schedule, Personal Property Rehabilitation Price Schedule, or Enterprise Software Agreement contractor).

(2) The following statement: Any price reductions negotiated as part of an Enterprise Software Agreement issued under a Federal Supply Schedule contract shall control. In the event of any other inconsistencies between an Enterprise Software Agreement, established as a Federal Supply Schedule blanket purchase agreement, and the Federal Supply Schedule contract, the latter shall govern.

(3) The completed address(es) to which the Contractor's mail, freight, and billing documents are to be directed.

(b) When placing orders under nonmandatory schedule contracts and requirements contracts, issued by the General Services Administration (GSA) Office of Information Resources Management, for automated data processing equipment, software and maintenance, communications equipment and supplies, and teleprocessing services, the Contractor shall follow the terms of the applicable contract and the procedures in paragraph (a) of this clause.

(c) When placing orders for Government stock on a reimbursable basis, the Contractor shall--

(1) Comply with the requirements of the Contracting Officer's authorization, using FEDSTRIP or MILSTRIP procedures, as appropriate;

(2) Use only the GSA Form 1948-A, Retail Services Shopping Plate, when ordering from GSA Self-Service Stores;

(3) Order only those items required in the performance of Government contracts; and

(4) Pay invoices from Government supply sources promptly. For purchases made from DoD supply sources, this means within 30 days of the date of a proper invoice (see also Defense Federal Acquisition Regulation Supplement (DFARS) 251.105). For purchases made from DoD supply sources, this means within 30 days of the date of a proper invoice. The Contractor shall annotate each invoice with the date of receipt. The Contractor's failure to pay may also result in the DoD supply source refusing to honor the requisition (see DFARS 251.102(f)) or in the Contracting Officer terminating the Contractor's authorization to use DoD supply sources. In the event the Contracting Officer decides to terminate the authorization due to the Contractor's failure to pay in a timely manner, the Contracting Officer shall provide the Contractor with prompt written notice of the intent to terminate the authorization and the basis for such action. The Contractor shall have 10 days after receipt of the Government's notice in which to provide additional information as to why the authorization should not be terminated. The termination shall not provide the Contractor with an excusable delay for failure to perform or complete the contract in accordance with the terms of the contract, and the Contractor shall be solely responsible for any increased costs.

(d) When placing orders for Government stock on a non-reimbursable basis, the Contractor shall—

(1) Comply with the requirements of the Contracting Officer's authorization; and

(2) When using electronic transactions to submit requisitions on a non-reimbursable basis only, place orders by authorizing contract number using the Defense Logistics Management System (DLMS) Supplement to Federal Implementation Convention 511R, Requisition; and acknowledge receipts by authorizing contract number using the DLMS Supplement 527R, Receipt, Inquiry, Response and Material Receipt Acknowledgement.

(e) Only the Contractor may request authorization for subcontractor use of Government supply sources. The Contracting Officer will not grant authorizations for subcontractor use without approval of the Contractor.

(f) Government invoices shall be submitted to the Contractor's billing address, and Contractor payments shall be sent to the Government remittance address specified below:

Contractor’s Billing Address (Mr. Robert Severson, 2218 Faraday Avenue #120, Carlsbad, CA 92008, Ph:760-550-9976):

Government Remittance Address (Eileen Keating Carnaggio, Ph: 808-257-1158, Regional Contracting Office Hawaii, 2nd Street, Bldg. 209, Marine Corps Base Hawaii, Kaneohe Bay, HI 96863-3063).

(End of clause)

Performance Work Statement (PWS)
Management and Mess Hall
Attendant (M&MA) Services for Marine Corps Base Hawaii (MCBH)

1. Vision Statement
To remain responsive to Marines needs for high-quality and nutritious meals.

1.1 Introduction
The contractor shall effectively plan, develop and execute a cost-effective Marine Corps Base Hawaii, Kaneohe Bay Food Service program while maintaining occupational proficiency for food service Marines (MOS 3381).

1.2 Mission
Safely serve fresh nutritious, wholesome, quality meals while complying with the Marine Corps expanding diversity of ethnic, cultural and nutritional requirements for our warfighter.

1.3 Background
The Director, Headquarters United States Marine Corps (USMC), Food Service and Subsistence Program is responsible for the overall food service operations for the Marine Corps.

The Contracting Officer (KO) will have overall contractual authority to the maximum extent practicable, consistent with law.

The Contracting Officers Representative (COR) and Technical Representative (TR) will function as the Installation Contracting Officer Representatives respectively.

The Quality Assurance Evaluator (QAE) will be tasked to assess and monitor contract performance.

The Installation Food Service Officer (FSO) or official designee will continue to function as a special staff officer within the military chain of command, advising commanders and coordinating efforts on all matters pertaining to MCBH Management and Mess Hall Attendant (M&MA) Services.

1.4 Scope
There are seven primary goals of the Marine Corps Base Hawaii, Management and Mess Hall Attendant (M &MA) Services Contract:

Goal 1. Provide high quality meals that meet or exceed the nutritional requirements in accordance with Fueled to Fight (F2F), and Marine Corps Base Hawaii Master Menu.
Goal 2. Provide meals that are prepared in accordance with (IAW) food safety standards.
Goal 3. Provide meals in a clean and pleasant establishment.
Goal 4. Provide meals in a timely fashion.
Goal 5. Provide capable and responsive food service and facility management.
Goal 6. Provide sustainment of Government Furnished Property.
Goal 7. Provide a training platform to Food Service Marines assigned to Management and Mess Attendant (M&MA) Mess Halls.

2. General Requirements
The base period of performance for Marine Corps Base Hawaii, Food Service Contract shall begin 01 March 2018 through 28 February 2019 with four option years.

The Contractor shall provide all management, personnel, tools, and supervision necessary to perform management, administrators, inventory control, ordering control, food preparation, mess attendant, food service workers, food preparation and serving equipment maintenance and repair, motor vehicle operation, cashiers at facilities associated within the Marine Corps Base Hawaii Food Service Program as defined in this Contract.
The Contractor shall perform to all standards and requirements described at the food service facilities listed herein.

A brief explanation of the various types of services required under this contract is listed below.

(1) Administrative Support and Clerical:
-Administrative Assistant (Technical Representative and Project Manager)
-Accounting Clerk II (Marine Corps Food Management Information System ((MCFMIS))/Point of Sale ((POS)) administrator)
-Accounting Clerk II (STORES Web/ SABRS administrator)
-Orders Clerk I (Common Logistics Command and Control ((CLC2S)) Orders Clerk/ PR Builder Orders Clerk)
-Secretary I

(2) Food Preparation and Mess Attendant Services:
-Baker
-Cook I
-Cook II
-Dishwasher
-Mess Attendants
-Food Service Worker

(3) General Services and Support Occupations:
-Janitor
-Laborer, Ground Maintenance
-Window Cleaner

(4) Landry, Dry-Cleaning, and Pressing:
-Presser, Machine, Wearing Apparel, Laundry

(5) Materials Handling and Packing:
-Store Worker I (Storeroom/Property/PR builder)

(6) Mechanics and Maintenance and Repair: (Food Preparation and Serving Equipment Maintenance and Repair)
-Electronics Technician Maintenance I
-General Maintenance Worker

(7) Transportation/Mobile Equipment:
-Truck driver, Light

(8) Miscellaneous:
-Cashier

Acronyms and terms which apply to Contract personnel, in the performance of their duties, at the food service facilities are contained in the Marine Corps Food Management Information Systems (MCFMIS) such as: Production Worksheet, Menu Scaled Recipe, Issues, Issue Summary, Pull Sheet, Menu Scaled Ingredient Labels, Post Meal Counts, Food Items and Recipe, and Daily Coat Analysis.

Acronyms and terms which apply to Contract personnel, in the performance of their duties, at the food service facilities are contained in the Department of Defense Single Stock Point for Military Specifications, Standards and Related Publications (DODSSP) Collection such as: Custodian Asset Report (CAR), Custodian Inventory Report (CIR), Mess Hall Equipment Replacement Record (MERR), National Stock Number (NSN), and Minor Property Report.

2.1. Non-Personal Services

The Government will neither supervise contractor employees nor control the method by which the contractor performs the required work under this contract. Under no circumstances will the Government assign tasks to, or prepare work schedules for, individual contractor employees. It shall be the responsibility of the contractor to manage its employees and to guard against any actions that are of the nature of personal services, or give the

perception of personal services. If the contractor believes that any actions constitute, or are perceived to constitute personal services, it shall be the contractor's responsibility to notify the KO immediately.

2.2. Business Relations

The contractor shall successfully integrate and coordinate all activity needed to execute the requirement. The contractor shall manage the timeliness, completeness, and quality of problem identification. The contractor shall provide corrective action plans, proposal submittals, timely identification of issues, and effective management of subcontractors. The contractor shall seek to ensure customer satisfaction and professional and ethical behavior of all contractor personnel.

2.3. Contract Administration and Management

Contractor managerial functions shall include at a minimum planning, organizing, directing and coordinating various aspects of a large institutional-style food service establishments.

Contractors will perform their duties alongside of military food service personnel. The Contractor shall comply with the Marine Corps Base Hawaii Master Menu and authorized changes, MCO P1011.42B (Armed forces Recipe Service), The Marine Corps Food Management and Information System (MCFMIS) and all authorized changes made by the Installation Food Service Officer/Food Technician. All food prepared in the food service facilities shall be prepared and stored in accordance with provisions contained in NAVMED P5010-1, Tri-Service Food Code (TSFC).

2.3.1. Contract Management

The contractor shall establish clear organizational lines of authority and responsibility to ensure effective management of the resources assigned to the requirement. The contractor must maintain continuity between TR and the contractor's corporate offices. Additionally, the contractor must maintain continuity between the support operations at local installations and the contractor's regional and/or district offices.

2.3.2. Contract Administration

The contractor shall establish processes and assign appropriate resources to effectively administer requirements. The contractor shall respond to Government requests for contractual actions in a timely fashion. The contractor shall have a single point of contact between the Government and Contractor personnel assigned to support the Marine Corps Base, Kaneohe Bay Food Service Contract. The contractor shall assign work effort and retain proper and accurate time keeping records of personnel assigned to work on the requirement.

2.3.3. Personnel Administration

The contractor shall provide the following management and support as required. The contractor shall provide for employees during designated Government non-work days or other periods where Government offices are closed due to weather or security conditions. The contractor shall maintain the currency of their employees by providing initial and refresher training as required to meet the PWS requirements. The contractor shall make all necessary travel arrangements for employees. The contractor shall provide necessary infrastructure to support contract requirements both on and off site. The contractor shall provide administrative support to employees in a timely fashion (time keeping, leave processing, pay, emergency needs).

2.3.4. Right of First Refusal

Upon award of the contract, the contractor and its subcontractors are required to offer those service employees that are employed under the predecessor contract, and whose employment will be terminated as a result of the award of the successor contract, a right of first refusal of employment under the contract in positions for which they are qualified. Therefore, the contractor shall comply with the Non-displacement of Qualified Workers clause 52.222-17 in this contract.

2.3.5. Insurance

Within 15 calendar days after award, the Contractor shall furnish to the Contracting Officer a certificate of insurance as evidence of the coverage in amounts not less than the minimums specified below and in accordance with the FAR 52.228-5, insurance – work on a government installation clause. This insurance must be maintained during the entire performance period.

The Certificate of Insurance shall provide for 30 calendar days written notice to the Contracting Officer by the insurance company prior to cancellation or material change in policy coverage.

- Comprehensive General Liability: $1 million per occurrence.
- Automobile Liability: $200K per person, $500K per occurrence for bodily injury, $20K per occurrence for property damage.
- Employee's Liability Coverage: $100K, expect in states where workers' compensation may not be written by private carriers.
- Worker's Compensation: As required by Federal and State workers' compensation and occupational disease statutes.
- Liability to Third Persons: in the amount of $1 million per claimant and $2 million per incident.
- Other as required by State Law.

2.4. Subcontract Management

The contractor shall be responsible for any subcontract management necessary to integrate work performed on this requirement and shall be responsible and accountable for subcontractor performance on this requirement. The prime contractor will manage work distribution to ensure there are no Organizational Conflict of Interest (OCI) considerations. Contractors shall add subcontractors to their team after receiving consent from the KO. Cross teaming may or may not be permitted.

2.4.1 Medical Requirements

The Contractor shall ensure that all personnel have a current Medical Certificate (DD form 2971) prior to starting work. All Contractor personnel shall be examined for evidence of tuberculosis. The medical screening shall be in accordance with NAVMED P5010-1 Tri-Service Food Code (TSFC), all forms will be maintained by the Contractor in accordance with Health Insurance Portability and Accountably Act (HIPAA) and the privacy act. The Contractor shall keep current, for Government inspections, a list of personnel employee on this contract including the expiration date of their DD form 2971.

2.4.2. Contract Employee Health

The Contractor shall comply with requirements of NAVMED P-5010-1 Tri-Service Food Code (TSFC). The Government reserves the right to remove or direct the Contractor to remove any employee that the Government believes may have a communicable disease. Removal of a contract employee because the employee may have a communicable disease shall not relieve the Contractor from responsibility to perform under this contract.

2.4.3. Emergency Medical Care

Only Emergency medical care is available at the Navel Regional Medical Clinic to the Contractor employees who require immediate medical treatment resulting from on-the-job injury. The Government on a reimbursable basis will provide emergency medical transportation to a community medical facility. Cost and reimbursement policy will be rendered by the KO.

The Contractor shall immediately report an occurrence of a job-related injury. The Contractor shall prepare an accident report and forward the original and one copy to the COR/ACOR within 4 hours.

2.5. Contractor Personnel

The Contractor shall provide an on-site Project Manager to be responsible for performance of the work. The Project Manager shall be on-site at least 70% of the operational time. In the absence of the supervisor, a lead worker shall be placed in charge and shall have supervision as his primary function during the times he is in charge.

During Mess hall operating hours, the Project Manager or Alternate shall be available to meet with the COR. at the mess hall, within 60 minutes of a call to meet. After close of the mess hall for the day, the Project Manager shall be available within 2 hours for discussions.

2.5.1. Conduct, Conflicts of Interest, and Other Issues

Contractor employees shall conduct themselves in a proper, efficient, courteous and businesslike manner.

The Contractor shall remove immediately from the site any individual whose continued employment is deemed by the Contracting Officer to be contrary to the public interest or inconsistent with the best interests of National Security.

The Contractor shall employee professionally and technically qualified personnel to perform the work specified and to ensure that the quality of services performed meet the performance standards specified.

The Contractor shall not employ off-duty quality assurance personnel or any individual who has received a persona non grata, nor any person who is an employee of the United States Government, when employment of that person would create a conflict of interest. The contractor shall not employ any person who is an employee of the Department of Defense, Military or Civilian. The Contractor shall not employ family members of Military food service personnel assigned or near the vicinity of the Food Service Facilities.

The Contractor is cautioned that off-duty/active personnel hired under this contract may be subject to permanent change of station orders, change in duty hours, or deployments, which could have an impact upon his/her staffing. Military Reservists and National Guard members may be subject to recall for active duty. Their absences at any time shall not constitute an acceptable excuse for non-performance under this contract.

A strike by the Contractor's employees does not constitute justification for non-performance of any part of this contract.

2.5.2. Contractor Personnel, Disciplines, and Specialties

The contractor shall accomplish the assigned work by employing and utilizing qualified personnel with appropriate combinations of education, training, and experience. The contractor shall match personnel skills to the work or task with a minimum of under/over employment of resources. The contractor shall ensure the labor categories as defined by the Wage Determination List under the Department of Labor, labor rates, and man-hours utilized in the execution of the Performance Work Statement (PWS) line items issued hereunder will be the minimum necessary to accomplish the work. The Contractor shall provide the necessary resources and infrastructure to manage, perform, and administer the contract.

The use of alcoholic beverages and illegal drugs, or incapacitating agents while on duty, is strictly forbidden. The contractor shall immediately remove and replace employees who are under the influence of such substances without causing a disruption in services.

2.6 Capable and Responsive Management and Staffing

The Contractor shall provide all requisite management resources and staffing needed to accomplish the work delineated in this PWS. Anticipating and planning for changes in the work environment, including changes in the demand for meals or other food services is a fundamental part of this management requirement.

2.6.1 Staffing Requirements

The contractor shall provide all staffing required to accomplish the work described in the PWS. The following are the minimum requirements for staffing. The contractor has the discretion to decide to provide additional staffing beyond what is listed below at no additional cost to the Government in order to meet the requirements of the PWS.

Required Jobs: Key Billets

-Project Manager (a person in charge of Mess Hall Operations and employees working under the company). It is mandatory for 1 full-time person to hold this position.
-MCFMIS Operator- places subsistence orders please see Section 5 on page 60 of the original solicitation. It is mandatory for 1 full-time person to hold this position.
- Production Chef (aka Head Chef/Executive Chef). It is mandatory for 1 full-time person to hold this position.
- Cooks I/II- enough to support the meals listed in 3.2 page 52. It is mandatory to have a minimum of 16 full-time personnel to hold these positions.
- Bakers- enough to support all meal listed in 3.2 page 52. It is mandatory to have a minimum of 3 full-time personnel to hold these positions.

- Maintenance Technicians- Works on all food service equipment in the facility. It is mandatory to have a minimum of 2 full-time personnel to hold these positions. Tasks may include and be combined with the requirements for the electrical maintenance and light truck driving duties.
- Accounting Clerk- STORES WEB/SABRS; Orders Clerk- PR Builder/CLC2S; and Secretarial duties. It is mandatory to have a minimum of 2 full-time personnel to fulfill these positions/responsibilities/duties.
-Cashiers. It is mandatory to have a minimum of 5 full-time personnel to hold these positions.
-Food Sanitation Specialist. It is mandatory to have a minimum of 41 total full-time personnel to fulfill these positions. These positions have the following job responsibilities/duties: Mess Attendant duties; Food Service Work duties; Janitorial duties; Window cleaning duties; Store Worker duties in the Storeroom (it is mandatory to have a minimum of 3 of the 41 full-time personnel assigned to this duty); Store Work duties in the Property room (it is mandatory to have a minimum of 2 of the 41 full-time personnel assigned to these duties; and Dishwashing duties (it is mandatory to have a minimum of 6 of the 41 full-time personnel assigned to this duty). Please note 3 dishwashers are required per scullery, and 2 scullery's are to be manned for all shifts with a 3rd scullery available for over-flow as needed.

2.6.1.1 Qualifications Requirements

The Contractor shall furnish, with the initial proposal, the names of the key personnel hired to perform work under this contract. The names are to be accompanied by a brief personal history statement including, but not limited to, a record of employment covering the immediately preceding year and other mess attendant related jobs.

b. Must possess the following experience, at a minimum:

1. The Project Manager: shall, within the past 10 years, have 8 years' experience; consisting of a minimum of 5 years supervisory experience, and 5 years management experience in volume food service providing complete meal service. The project manager must also have experience in government/commercial galley/kitchen and dining room facilities with equipment and operations equivalent to that involved in this contract.

(a) Military food service experience at a minimum with 10 years and pay grade of E-9, warrant, or commissioned officer may be credited as management experience for this position.

(b) If the proposed Project Manager is not currently working for your company, you must submit a clear written statement of commitment from the individual that he or she shall be available for work if the contract is awarded to your company.

(c) The most recent year of the 10 years must have been in a supervisory status that included planning, scheduling, and directing subordinate personnel in food service preparation and service.

(2). Marine Corps Food Service Information System (MCFMIS) Operator shall, within the past 10 years, have 5 years' experience; consisting of a minimum of 5 years supervisory experience, and 3 years management experience in volume food service providing complete meal service. The MCFMIS operator must also have experience in government/commercial galley/kitchen and dining room facilities with equipment and operations equivalent to that involved in this contract.

(a) Military food service experience at a minimum with 6 years and grade of E-6, warrant, or commissioned officer may be credited as management experience for this position.

(b) If the proposed MCFMIS Operator is not currently working for your company, you must submit a clear written statement of commitment from the individual that he or she shall be available for work if the contract is awarded to your company.

(c) The most recent year of the 3 years must have been in a status that included planning, scheduling, and directing subordinate personnel in food service preparation and service.

3. Production Chef – is the Head Chef/Executive Chef in Charge of all the areas production schedules, employees, and number of cooks assigned to include the Snack Line and Satellite Facility: Shall, within the past 10 years, have

5 years' experience in complete orders from steam tables, placing food on plates and serving customers at counters. Have grilled and garnished hamburgers or other meats such as steaks and chops. Grilled, cooked, and fried foods such as french fries, eggs, and pancakes. Perform simple food preparation work such as making sandwiches, carving meats, and brewing coffee. Take orders from customers and cooked foods requiring short preparation times, according to customer requirements. Clean food preparation equipment, work areas, and counters or tables. Also, possess knowledge in preparation of hot food items using sautéing, roasting and baking skills and performing work such as volume preparation of soups, salads, gravies and other foods constituting a snack line item. Possess knowledge of progressive cookery and high standard of quality for preparation and service of food.

(a) Military food experience at a minimum with 4 years and pay grade of E-5 or above may be credited as experience for this position.

(b) The contractor shall submit the name and detailed resume of the Production Chiefs to the Contracting Officer via the COR/ACOR within two (2) days after start of employment. It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in the position shall be identified (complete name resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of the any personnel changes.

4. Cook: Shall, within the past 5 years, have 3 years' experience functioning in every aspect of introductory food preparation, storage, cooking, baking, knife skills, weighing and measuring, production methods, presentation standards, garnishing techniques and serving. Qualifications required include basic skills in math and reading, ability to follow recipes, communicate, and work closely with others.

(a) Military food service experience at a minimum have 3 years in pay grade of E-5 or below may be credited as experience for this position.

(b) The contractor shall submit the name and detailed resume of cooks to the Contracting Officer via the COR/ACOR within two (2) days after the start of employment.

(c) It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in this position shall be identified (complete name and resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of any personnel changes.

5. Bakers: Shall have, within the past 10 years, 5 years' experience in volume preparation of baking goods. Must possess the ability to prepare breads, rolls, muffins, cookies, pies cakes, doughnuts, biscuits, and other pastries, including icings and frostings, according to established recipes. Prepares components, gelatins, custards, meat pies, fillings, and other finishes as required. Ability to prepare all types of baked goods. Cleans and maintains work areas, utensils, and equipment. (Experience shall include but not limited to pies, cakes, breads, rolls, biscuits, sweet rolls, doughnuts, icings, sauces, glazes, puddings, and gelatin products.)

(a) Military food service experience at a minimum have 5 years in pay grade of E-5 or above may be credited as experience for this position.

(b) The contractor shall submit the name and detailed resume of bakers to the Contracting Officer via the COR/ACOR within two (2) days after the start of employment.

(c) It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in this position shall be identified (complete name and resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of any personnel changes.

6. Maintenance Technician: Will fall under the purview of the contractor project manager. Repairman, in coordination with the Responsible Officer and Property Chief, will perform his/her duties alongside military food service personnel. The Contractor shall comply with the MCO P4450.7E Marine Corps Warehousing and authorized changes. All equipment maintenance in the mess hall shall be in accordance with provisions contained in Marine Corps Safety Program, OSHA and technical manual requirements.

(a) Must possess the following experience, at a minimum: 3-5 years' experience required; Ability to work a flexible work schedule, including weekends and holidays; Demonstrated knowledge of electrical and mechanical systems and instruments; Proficient use of basic electrical and mechanical troubleshooting instruments; Ability to read and understand warning and instruction labels; Follow written and oral instructions; Familiar with various welding techniques and procedures; and Food industry experiences a plus.

(b) The contractor shall submit the name and detailed resume of service repairman to the Contracting Officer via the COR/ACOR within two (2) days after the start of employment.

(c) It is the responsibility of the contractor to submit complete updated lists identifying each change. Changes to personnel in this position shall be identified (complete name and resume of incoming personnel) to the Contracting Officer via the COR/ACOR within three (3) working days of any personnel changes.

2.6.1.1 KEY PERSONNEL

The personnel listed below are considered essential to the work being performed hereunder. Prior to substituting, removing, replacing, or diverting any of the specified individuals, the Contractor shall notify the Contracting Officer 15 working days in advance and shall submit a written request and justification (including proposed substitutions) in sufficient detail to permit evaluation of the impact on this Contract. The proposed substitution of personnel must meet or exceed the education, experience, and other technical requirements of the personnel being replaced. No change in personnel shall be made by the Contractor without the prior written consent of the Contracting Officer. However, in urgent situations, as determined or agreed to by the Contracting Officer, an oral request to substitute key personnel may be approved and subsequently ratified by the Contracting Officer in writing. Such ratification shall constitute the consent of the Contracting Officer required by this paragraph. The Contracting Officer will notify the Contractor within 10 working days after receipt of all required information of the decision on the substitution(s). In the event the proposed substitution of key personnel does not meet or exceed the education, experience, and other technical requirements of the personnel being replaced, the Government reserves the right to require continued performance of previously approved key personnel or to require substitution of acceptable replacements for the individuals specified below. The key personnel listed below may, with the consent of the contracting parties, be amended from time to time during the course of the Contract to either add or delete personnel as appropriate.

Name	Position/Labor Category
Jesus Guillen (PM)/Stockton Moragne (APM)	Project Manager (PM)/Assistant PM (APM)
LeAnna Rimerez	(MCFMIS) Operator
Ricardo Dixon	Production Chief
Cook I: Dylan Brooks; Cook II: Rene Silva	Cooks
Andre Stroh and Chantal Guillemot	Bakers
Herman Gonzalez and Tirso Soliven	Maintenance Technician

2.6.2 Contractor Manpower Reporting Language for Contract Performance Work Statements

"The contractor shall report ALL contractor labor hours (including subcontractor labor hours) required for performance of services provided under this contract for the Food Services via a secure data collection site. The contractor is required to completely fill in all required data fields using the following web address: http://www.ecmra.mil/.

Reporting inputs will be for the labor executed during the period of performance during each Government fiscal year (FY), which runs October 1 through September 30. While inputs may be reported any time during the FY, all data shall be reported no later than October 31 of each calendar year, beginning with 2017. Contractors may direct questions to the help desk at help desk at: http://www.ecmra.mil/"

2.6.3. Employee Breaks
Employee breaks (rest periods) shall not be taken during the periods of meal preparation, serving, or post meal periods without the approval of the Project Manager. Breaks shall be taken in designated areas only. Contract employee's breaks shall not interfere with contract employees performing services.

Contractor employees shall not loiter, congregate or sleep, in working or patron areas.

2.6.4. Shift Changes
Shift changes shall not interfere with normal operations of the food service facilities, to include serving of food and clean up after meals. Shift changes shall not occur during the serving of a meal during designated meal periods.

2.6.5. Contractor Personnel Meals
Personnel who are employed in the food service facilities under this contract may purchase meal while on duty and up to 30 minutes before or after their shift. The Contractor personnel dinning times shall not interfere with performance of this contract. The Standard meal portions will be available to the Contract employees. The rate charges shall be the Standard meal rate, as provided by the government in official correspondence.
The Contractor shall, before any meal consumed, pay for the meal with the cashier at the appropriate meal rate. Snacking, (consumption of food or drink without reimbursement to the government) is strictly prohibited.

Contractor employees eating Government substance at any time shall be required to pay for a complete meal. The Contractor shall develop a policy to discourage snacking. If snaking is observed, the contract employee will be charged by the period of the day in which the eating or drinking is observed. If any employee observed snacking does not have funds to pay for the meal, the Contractor shall be required to pay.

Consolidation of employee personal meals with Government food is prohibited. The Contractor shall provide a refrigerator(s) at the mess hall to store employee meals. Contract employees shall consume meals only in areas designated for eating, and at no time will the meals provided leave the facility.

2.7. Location and Hours of Work
Accomplishment of the results contained in this PWS requires work at food service facilities and other government facilities. Normal workdays for the food service facilities are Monday through Sunday to include Federal and State Holidays.

The Contractor Shall Provide Critical Management tools, labor, and transportation, necessary to perform services in:

(1) Anderson Hall, 1089 Seldon St. MCBH HI, 96863: is a full service dining facility to include carry out services.

(a) **Main Line/Specialty Bars,** (3) Serving Lines, Normal hours of operation:
Monday- Friday
- Breakfast: 0530-0730
- Lunch: 1030-1300
- Dinner: 1600-1800

Weekend &Holidays
- Breakfast Brunch: 0800-1100
- Dinner Brunch: 1500-1800

(b) **Snack Line,** (1) Serving Line
Monday-Friday
- Breakfast: 0600-0830
- Lunch: 1100-1300
- Dinner: 1600-1800

Weekend &Holidays
Closed

(2) Flight-Line, Bldg. 144 1st St. MCBH HI, 96863: (1) Serving line, is a convince style dining facility where all items are carry-out style. Patrons are authorized to dine-in.

Monday- Friday
- Breakfast: 0600-0830
- Lunch: 1100-1300
- Dinner: (as requested by the unit)
- Mid-Rations (as requested by the unit)

Weekends & Holidays
Closed

(3) Pu'uloa Range Training Facility (PRTF) Bldg. 200 MCB Ewa Beach HI, 96707: Provides a boxed/bag meals for Breakfast, Lunch, and Dinner to support training units. All boxed/bag meals will be transported from Anderson Hall to Pu'uloa Training Range Facility in a refrigerated vehicle, daily, or as range missions requires.
- Required hours: 0400- until operational training has come to a stop.

The Contractor Shall be responsible for performing all required daily listed within this contract. The services provided shall be in accordance with maintenance and sanitation standards established by federal, state, and county sanitation laws and regulations applicable to the State of Hawaii, and in accordance with provisions contained in NAVMED P-5010-1 Tri-Service Food Code (TSFC), or most current Department of Defense Order.

2.7.1. Extended Service Hours

Special and emergency situations (for example, accident and rescue operations, civil disturbances, weather warnings, base alerts) may necessitate a dining facility to operate on an extended basis of up to 24 hours per day. The contractor shall provide these services when required by the contracting officer. If this is requested orally, a written contract modification, setting forth the effort required, will be provided as soon as possible thereafter, but no later than (24) hours. Services may also be needed due to situations such as equipment failure, unscheduled power outages, and or closing of food service facilities for repairs, delays due to expected or unexpected troop movement and unanticipated extension of meal hours. These services will be used only in emergency situations. In addition, the Contractor shall provide services during Crisis declared by the National Command Authority or Overseas Combatant Commander. Upon notification by the contracting officer, the contractor shall perform special event services (Contingencies, Operational Readiness Exercises or Inspections, Facility operations on an extended basis up to 24 hours per day, etc.) as required.

The KO shall issue a unilateral change order citing the authority of this provision. When performance pursuant to such an order causes an increase in the Contractor's cost to perform any portion of the work under this contract, an equitable adjustment will be negotiated.

All services described under this paragraph must be approved by the KO prior to performance.

Contractor Personnel. The Contractor shall provide responsible worker personnel including management personnel to perform the duties as specified in the Performance Work Statement.

2.7.2. Rim of the Pacific (RIMPAC)

The Contractor shall provide additional Support for Anderson Hall in Support of Rim of the Pacific (RIMPAC). RIMPC, historically, is a biannual event (2018, 2020, 2022, 2024, etc...) hosted aboard Marine Corps Base (MCB) Hawaii. Multiple countries participate and are required to be supported for subsistence from Anderson Hall and such will result in increased amounts of patronage. A temporary increase in contractor support is required to support this operational readiness exercise. Assignment of support required personnel will be set forth by the Contractor and the COR/ACOR. The Government will provide the Contractor (60) days notification of RIMPAC.

Below is an example of the minimum support that will be required in support of RIMPAC:
2,500 additional force to be supported, this may fluctuate throughout the operation. The force flow of personnel will be provided to the Contractor.

Dates of Support 01 June- 31 October (training, build-up, and retrograde)
Support required: additional contracted cooks, and additional contracted mess attendants

Hours required: Full time employees, 40-hr week
Days required: Sunday-Monday, staggered schedule
Cooks will be assigned on a watch system in a way to maximize support during peak periods.

2.7.3. Strike/Contingency Plan.
Fourteen (14) days prior to the contract start date or prior to an eminent strike the Contractor shall provide to the Contracting Officer, for approval a strike contingency plan. The strike contingency plan shall include proposed procedures to notify the Government of a strike or intent to strike, plan of action to perform services outlined in the contract with minimum disruption of services to mess hall patrons, use of other personnel presently employed by the contractor, use of supervisory personnel and use of other sources of personnel.

3. Food Quality
The Contractor shall be responsible for providing consistently high quality meals that meet or exceed nutritional requirements in accordance with Fueled to Fight (F2F) color coding system at every meal. Foods shall be prepared and served in a manner that demonstrates advanced culinary skill and proficiency. Quality will be measured by the customer satisfaction ratings.

The Contractor shall prepare and store food in a way that protects it against cross contamination per the requirements of NAVMED P-5010-1 Tri-Service Food Code (TSFC).

3.1. Authorized Personnel to Subsist
The Contractor shall support all Military Personnel (meal card holders) whom are authorized to subsist at the government expenses. The enlisted members are the primary customers at all the food service facilities.

The Contractor shall support all secondary customers who are military and authorized personnel that wish to, and are granted permission to dine in the facility at their own expense.

Blanket authorization to feed civilians (i.e. federal employees, retires, dependents, guest, foreign military, etc.) is not authorized, and is contrary to congressional intent of appropriation. The Installation Commander may authorize only eligible personnel to subsist, on an exception/non-reoccurring basis. This authorization shall be forward to the Contractor at least (3) working days prior to the occasion.

The Contractor shall ensure only authorized individuals are served, per MCO 10110.14M, and current Department of Defense orders and directives.

3.2. Estimated Quantities
Estimated Meals per day. The estimated meals per day at each facility are based on (3) years of historical data. The Contractor shall provide the Management, personnel, tools, and supervision necessary to prepare, and serve all estimated Quantities daily with or without the assistance of Military Cooks.

Anderson Hall, bldg. 1089: Main Line, Specialty Line, and Snack Line (Monday-Friday)

Breakfast	Lunch	Dinner
High: 700	High: 1400	High: 1250
Low: 150	Low: 200	Low: 175
Average: 450	Average: 800	Average: 750

Anderson Hall, bldg. 1089: Main Line and Specialty Line, (Weekend & Holiday(s))

Breakfast Brunch:	Dinner Brunch
High: 775	High: 1100
Low: 100	Low: 100
Average: 400	Average: 600

Flight-Line, bldg. 144: (1) Serving Line (Monday- Friday)

Breakfast:	Lunch:	Dinner/Midrats:
High: 300	High: 400	High: 300

Low: 25	Low: 50	Low: 0
Average: 160	Average: 225	Average: 20

Pu'uloa Range Training Facility (PRTF), Bldg. 200: box/bag meals (Sunday- Monday)

Breakfast:	Lunch:	Dinner:
High: 800	High: 800	High: 800
Low: 0	Low: 0	Low: 0
Average: 200	Average: 200	Average: 50

3.2.1. Additional Portion Policy

Additional servings shall be provided to patrons upon request, after the customer has consumed the previous food portions received, and rejoined the serving line. The Contractor may offer a more liberal additional portions policy at their discretion keeping within the Daily Cost Analysis.

Additional portion(s) served will be consumed in the food service facility and will not be provided in a "to-go" container.

3.3. Menu Management

Contractor shall prepare and serve meals to a minimum of the baseline meal and menu requirements in accordance with Marine Corps Base Hawaii Master Menu and Fueled to Fight (F2F) and the contractor's menu management plan. The Contractor's Menu Management Plan will be approved 15 days after award of contract.

3.3.1. Menu Posting

The Contractor shall post the menu daily at each mess hall in such a way that will serve as advertisement for current and future menus. The Contractor shall post F2F program requirements. Contractor shall post menu and prices at the entrance to the dining facility serving area for all meals during the day before the start of the breakfast meal. The Contractor shall put meal information into the computer for maintaining the menu screens.

3.3.2. Menu Choices and Options

Main-Line entrees shall be served as the primary meal. A cyclic master menu will be used in all mess halls. Main-Line and Fast-Food meal options shall not be duplicated during a meal period and shall meet the menu requirements listed in the Marine Corps Base Hawaii, Master Menu. The Contractor is encouraged to provide innovative food items and menu selections that appeal to the Marine Corps diverse demographics.

The Contractor may provide meals as either self-served, (e.g., customers serve themselves), or served by Contractor employees, keeping within the Daily Cost Analysis.

Unless specifically stated otherwise herein, Main-Line, Specialty Line, and Fast-Food meal options shall be included during all meal periods.

The Contractor shall monitor the acceptability of menu items and eliminate items with low levels of customer acceptance. Where a menu item is changed the replacement item served shall be equal to or better than the item planned per the menu in terms of food quality, nutritional value, and customer acceptability.

3.3.3. Menu Changes and Enhancements

Contractor requests for changes to master menus may be considered on a one-time, temporary, or a permanent basis. The Contractor must submit requests to the Mess Hall Manger for all menu changes. One-time or temporary menu changes are approved or disapproved by the Mess Hall Manager. Requests for permanent menu changes are approved or disapproved by the COR/ACOR.

Temporary Menu Changes shall not exceed a period of 90 calendar days. Menu changes exceeding 90 calendar days are considered a Permanent Menu Change. One-time or temporary menu change requests shall be approved or disapproved within (7) calendar days by the Mess Hall Manager.

All requests for menu changes shall be provided by the Contractor at no additional cost to the Government. Menu changes shall be reported in the Contractors Monthly Management Report.

3.3.4. Menu Substitutions
The Contractor shall manage, inventory and issue the food items proposed within the MCBH Master Menu and Contractors menu plan in quantities sufficient to feed all customers for a given meal period. In such cases where the Contractor runs out of one or more menu items, the Contractor shall replace with an item deemed equal to or greater to the item being replaced, in terms of food cost, customer acceptance, food quality and nutrition. The Contractor shall maintain copies of all menu substitution, correspondence as part of the Daily Folder as stipulated in the MCFMIS SOP.

3.4. Special Requests/Services

3.4.1. Special Holiday Meals Requirements
On the Navy Birthday, Marine Corps Birthday, Thanksgiving Day, Christmas Day, and New Year's Day, the Installation Commander may authorize the sale of holiday meals to guests of military personnel and to civilian government employees.

The Contractor shall provide sufficient personnel and extension of meal hours in order to accommodate the increase of personnel in attendance, for all Special Holiday Meals listed.

Personnel may be authorized to eat the holiday meal in the mess hall on these days at the discretion of the Installation Commander. Personnel not authorized to subsist at government expense will be charged the applicable meal prices (including surcharge, if applicable). Holiday meal rates will be charged in accordance with Marine Corps Bulletin (MCB) 10110.10

The Contractor shall provide, at their expense, appropriate decorations, for the food services facilities in conjunction with Special Holiday Meals shown in below:
Special Holidays Type of Meal Menu Date
Navy Birthday Lunch or Dinner (13 OCT)
Marine Corps Birthday Lunch or Dinner (10 November)
Thanksgiving Day Lunch, Dinner or Dinner Brunch (4th Thursday in November)
Christmas Day Lunch, Dinner or Dinner Brunch Same as Marine Corps Birthday (25 December)
New Year's Day Lunch or Dinner (Not designated 1 January)

3.4.2. Themed Meal Requirements
The Contractor shall provide themed meals to reflect the celebratory occasions. The Contractors shall provide, at their expense, appropriate decorations, for the food service facilities in conjunction with celebratory occasions listed below:

Themed Meal Type of Meal Theme Menu Date
Birthday of Martin Luther King, Jr. Lunch or Dinner Celebration of the life and accomplishments of Martin Luther King, Jr. (Not designated, Third Monday in January)
African-American History Month Lunch or Dinner African-American Heritage (Not designated Month of February)
Women's History Month Lunch or Dinner Women's Heritage (Not designated Month of March)
Days of Remembrance Lunch or Dinner Remembering victims of the Holocaust (Not designated April or May)
Asian Pacific Heritage Month Lunch or Dinner Asian Pacific Heritage (Not designated Month of May)
Women's Equality Day Lunch or Dinner Women's Heritage (Not designated 26 August)
National Hispanic Heritage Month Lunch or Dinner Hispanic Heritage (Not designated 15 September 15 October)
Native American Heritage Month Lunch or Dinner Native American Heritage (Not designated Month of November)

3.4.3. Mess Deck Support
The Contractor shall provide mess deck requests and coordinate schedules to ensure there is no double booking for the specialty deck side. The Contractor shall set up and tear down the tables and serving areas in order to meet the unit's request. If the number of personnel exceed 60 PAX the contractor shall open an additional scullery.

3.4.4. Recreational Meals Requirements

The Contractor shall provide Recreational Meals to Marine Corps units participating in family day events, sports day events, and other similar authorized functions. The baseline menu requirements for Recreational Meals are provided in the Marine Corps Base Hawaii, Master Menu. The Contractor shall provide clean/sanitize serving equipment on a loaned basis. The Contractor shall transport the meals and clean/sanitize serving equipment as far as the mess hall loading dock and assist with the loading of the meals and serving equipment onto vehicles, if needed.

Requests for Recreational Meal support shall be submitted to the Mess Hall Manager for approval at least (7) calendar days in advance. Upon approval by the Mess Hall Manager, and Project Manager the Contractor shall proactively coordinate Recreational Meal requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date. All food containers shall be labeled across the top of the container lid with the following: **Mess hall number; date/time prepared; number of servings; the statement, "Discard contents within four hours; and the initials of the person preparing the meal.**

3.4.5. Box Meals Requirements

The Contractor shall provide Box Meals to requesting units. Box Meals shall be available for pick up at the mess hall requested from by the unit. A Box Meal may be requested for the Breakfast, Lunch, Dinner, or Midnight Rations meal (Mid-Rats). The Contractor shall transport the meals as to far as the Pu'uloa Range, Bldg. 200, and assist with the loading and unloading of the meals onto and off vehicles to appropriate refrigeration.

Minimum Box Meal requirements are provided in the Marine Corps Base Master Menu. Alternatives, if proposed, should accommodate the recommendations for box meals provided in the NAVMED P5010-1 Tri-Service Food Code (TSFC), and in accordance with the Fueled to Fight (F2F) program.

Requests for Box Meal support shall be submitted to the Program Manager for approval at least (3) calendar days in advance. Upon approval by the Program Manager the Contractor shall proactively coordinate Box Meal requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date.

All box meals shall be labeled across the top of the container lid with the following: **Mess hall number; date/time prepared; number of servings; the statement, "Discard contents within four hours; and the initials of the person preparing the meal.**

3.4.6. Remote Site Meal Requirements

The Contractor shall provide meals for units participating in field exercises and other events when meals are required away from the mess hall, only after approval of Mess Hall Manager. This effort is commonly referred to as Remote Site Feeding. Remote Site Feeding meals shall be the same as those provided from the regular cycle menu at the mess hall where the meals are ordered and picked up from. The Government will provide food and beverage containers, transportation, drivers, and the requisite personnel needed to transport and to serve the meals at the remote site. The Contractor shall be responsible for preparing the meals and transferring the meals requested into the meal containers. The Contractor shall provide sufficient condiments for the number of meals. The Contractor shall transport the meals as far as the mess hall loading dock and assist with the loading of the meals onto vehicles, if needed.

The Contractor shall sufficiently heat or chill the food and beverage containers. Contractor shall ensure food remains outside of the Time/Temperature Control for Safety (TCS) (between 41F and 135F) until time of pickup. All food containers shall be labeled across the top of the container lid with the following: **Mess hall number; date/time prepared; number of servings; the statement, "Discard contents within four hours; and the initials of the person preparing the meal.**

The Contractor shall clean and sanitize the meal containers used to transport the food, and the utensils used to serve the food, both before and after use.
Units requesting meals for Remote Site Feeding may request to borrow serving utensils and other similar items to serve meals away from the mess hall. The Contractor shall provide such items on a temporary loaned basis.

Requests for Remote Site Meal support shall be submitted to the Mess Hall Manager for approval at least (5) calendar days in advance. Upon approval by the Mess Hall Manager and Project Manager the Contractor shall proactively coordinate Remote Site Meal support requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date.

3.4.7. Hot and Cold Beverage Support

Hot and Cold Beverage Support is occasionally required by units, and is typically provided to Marines engaged in rigorous outdoor activity. The requirements for Hot and Cold Beverage Support: Units requesting this support shall provide insulated containers for storing and transporting the beverages. The Contractor shall fill the containers with the requested number of Hot and Cold Beverage Support rations, and provide appropriate disposable cups, at their expense, in quantities sufficient to support the number of rations requested. The Contractor shall clean and sanitize the beverage containers before and after use.

3.4.8. Fruit Support for Conditioning Hikes

Fruit and beverage support is occasionally required by units, and is typically provided to Marines engaged in conditioning hikes as required. Units requesting this support will provide a Unit Letter of Instruction to the Mess Hall Manager for approval at least (10) calendar days in advance. Upon approval by the Mess Hall Manager and Project Manager the Contractor shall proactively coordinate Hike support requirements with the requesting unit. The Government will inform the Contractor of cancellations within (24) hours of requested pickup time and date. Hike support is non-reimbursable to the facilities and is only used for hikes over 3 miles. There are no monetary credits for conditioning hikes.

4. Service Quality

The Contractor shall be responsible for providing consistently high levels of service quality. Food service staff shall be attentive and accommodating to customer needs, while consistently maintaining a respectful, pleasant, and courteous demeanor towards customers.

The Contractor's operation shall be conducted in such a manner to prevent attractions of insect, vermin and rodents. The Contractor shall comply with pest control measures prescribed in NAVMED P5010-1 Tri-Service Food Code (TSFC) and in connection with the Facilities Rodent Control Program for the installation. Indications of infestation of vermin, rodents or pets shall be reported to the COR by the Contractor.

4.1. Quality Control

The Contractor shall develop a Quality Control Plan (QCP) and maintain an effective quality control program to ensure services are performed in accordance with the contract and this PWS. The Contractor shall develop and implement procedures to identify, prevent, and ensure non-recurrence of defective services. The Contractors QCP is the means by which they assure themselves that their work complies with the requirement of the contract.

The QCP (which was submitted with the proposal) will be accepted by the Government at the time of the award of the contract. . The Contracting Officer may notify the Contractor of required modifications to the plan during the period of performance. The Contractor then shall coordinate suggested modifications and obtain acceptance of the plan by the Contracting Officer. Any modifications to the program during the period of performance shall be provided to the Contracting Officer for review no later than 10 working days prior to effective date of the change. The QCP shall be subject to the Governments review and approval. The Government may find the QCP "unacceptable" whenever the Contractors procedures do not accomplish quality control objective(s). The Contractor shall revise the QCP within 10 working days from receipt of notice that QCP is found "unacceptable."

4.1.2 Quality Control Plan

The Contractor’s QCP shall provide top Contractor management with an effective and efficient means of identifying and correcting problems throughout the entire scope of operations.

The QCP shall include:

(1) A description of the Contractor’s quality control system. The system must cover all contract services, specify work to be inspected on either a scheduled or unscheduled basis, and describe how inspections are to be conducted.

(2) The name(s) and qualifications of the individual(s) responsible for performing the quality control inspections, the extent of their authority, and a list of any other functions the individual(s) performs concurrently with the QC work which may adversely affect the level of quality.

(3) Provisions for recording the results of inspections and for recording any corrective action taken.

(4) Provisions to update and revise the QCP during the performance of the contract.

A file of all Quality Control inspections, both performed and scheduled, inspection results, and dates and details of corrective actions taken shall be maintained by the Contractor through the term of this contract. The file shall be the property of the Government and made available to the Contracting Officer during regular working hours. The file shall be turned over to the Contracting Officer within 10 working days of completion/termination of the contract.

The Contractor shall submit to the Contracting Officer a revised QCP for approval within seven calendar days of any change.

Each phase of the services rendered under this contract is subject to Government inspection, during the Contractor's operations and after completion of the work. The Government's Quality Assurance Surveillance Program is not a substitute for Quality Control by the Contractor. All findings of unsatisfactory or non-performed work will be administered in accordance with the PWS paragraph entitled, "CONSEQUENCES OF CONTRACTOR'S FAILURE TO PERFORM REQUIRED SERVICES". All costs associated with rework are the responsibility of the Contractor. The Government reserves the right to choose the inspection methods to be used in implementing its Quality Assurance Program and to vary the inspection methods utilized during the work without notice to the Contractor.

The Contractor shall meet the Government's representative at the discretion of the Contracting Officer. A mutual effort will be made to resolve all problems identified. The written minutes of these meetings, prepared by the Contractor, shall be signed by the Contractor's representative and the Government's representative. Should the Contractor not concur with the minutes, the Contractor shall state, in writing, to the Contracting Officer any areas of disagreement.

The project manager shall be required to meet at least weekly with the COR/ACOR, for performance evaluation meetings, until full implementation of contracting services of the mess hall. The project manager, mess hall managers or assistant mess hall managers shall be required to meet at least twice per month with the COR/COR/ACOR and other mess hall managers; for Food Service Management meetings, to discuss food service issues and upcoming events.

In addition to inspections of contractor performance by the COR/ACOR, Preventive Medicine personnel will also inspect for compliance with sanitary standards established in the most current edition of NAVMED P5010-1 Tri-Service Food CODE (TSFC). The cleanliness of spaces and related equipment will be measured by the Food Service Sanitation Inspection, NAVMED 6240/1 Form. Defects will be reported to the COR/ACOR in writing within 24 hours after the inspection.

Sanitation discrepancies identified during inspections require immediate correction. Sanitation discrepancies may be cause for shutdown of the facility until required sanitation standards are restored. Failures, which are determined to be the fault of the Contractor, shall result in a deduction for nonperformance during the period in which the mess hall is shutdown.

4.1.3. Customer Comments

Meal Comment Cards shall be provided by the Contractor for mess hall patrons to comment on various aspects of their meal experience, such as the quality, quantity and other services. In addition to the Meal Comment Cards received, the Contractor shall address information provided to the government via the Defense Information System Agency (DISA) Interactive Customer Evaluation (ICE) system, as a feedback tool to improve customer satisfaction. Additional information about the DISA ICE system is provided at: http://ice.disa.mil/

To ensure customer satisfaction, the Contractor Shall conduct customer surveys and solicit customer comments in accordance with the Contractor's Quality Control Plan (QCP). The contractor shall distribute customer service forms, collect the forms and respond to customer comments when requested by the COR/ACOR. The completed customer service forms will be the property of the Government and will be turned over to the COR/ACOR upon collection. The contractor shall encourage customer comments.

4.4 Food Safety and Sanitation

The Contractor shall implement a Food Safety and Sanitation Plan and employ strict enforcement measures to ensure compliance in accordance with NAVMED P-5010-1 Tri-Service Food Code (TSFC) and coordinate and provided a cleaning schedule to the COR/ACOR. The Contractor's sanitary producers shall meet or exceed the requirements listed in the NAVMED P5010-1 Tri-Service Food Code (TSFC).

4.4.1. Sanitation Training

Contractor employees will attend and teach training classes in the principles and practices of personal hygiene and food service sanitation to both Contractor Employees, and the Government. The Government shall conduct these courses at the Navy Preventive Medicine classroom at Pearl Harbor. Contractor personnel shall also receive on-the-job training during working hours and be supervised until qualified to perform the work assigned. All Contractor personnel shall attend an 8 hours initial Sanitation Training course and a 4 hours annual refresher-training course in food service sanitation as a minimum. All contractor training records shall be made available for Government inspection upon request by inspecting parties.

Yearly refresher training in personal hygiene and food service sanitation shall be provided by the Contractor to prevent food borne illnesses. These training sessions shall be coordinated by the Contractor with the COR to allow the Contractor time to shift workers accordingly.

All Contractor supervisory personnel shall have successfully completed, as evidenced by certificate, a formal food service sanitation training program that meets the minimum requirements of Chapter I of the Naval Preventive Medicine Manual. Certificates shall be submitted to the Contracting Officer 10 days prior to contract start. Certificates shall be renewed annually and submitted to the COR on the contract anniversary date.

4.4.2. Inspections

The performance and quality of work delivered by the Contractor, including services rendered and any documentation or written material compiled, shall be subject to inspection, review, and acceptance by the Government in accordance with inspection clause in this contract.

(a) Work performed under this contract is subject to inspection by State and Federal Government Regulatory agencies including Preventive Medicine personnel.

(b) The Contractor shall cooperate with regulatory agencies and shall provide personnel to accompany the agency inspection or review teams. Contractor personnel shall be knowledgeable concerning the work being inspected, and participate in responding to all requests/inquiries for information, inspection or review findings by regulatory agencies

4.4.3 Sanitation Inspections

The performance and quality of work delivered by the Contractor, including services rendered and any documentation or written material compiled, shall be subject to inspection, review, and acceptance by the Government.

Each food service facility shall be subject to periodic inspections conducted by Navy Environmental and Preventive Medicine Unit (NEPMU). NEPMU inspections are designed to detect violations of food safety and sanitation standards, and to ensure that the mess halls are managed in a safe and sanitary manner. NEPMU sanitation inspections assess violations of food safety and sanitation standards as either a Critical, or Non-Critical Violation.

Appropriate corrective action must be taken to correct any stated violation in accordance with timelines stipulated in the NAVMED P-5010-1 Tri-Service Food Code (TSFC).

In addition to inspection of contractor performance by the COR/ACOR, The Government will also perform inspections from W.P.t Hill Inspection Team, Western Pacific Food Management Team (WPFMT), Marine Corps Installation Pacific (MCIPAC) Technical Inspections, and Base Food Service, Hawaii Quality Assurance Evaluations (QAE). These inspections are performance based, and the Contractor shall comply. Defects or discrepancies will be reported to the COR/ACOR in writing (24) hours after the inspection. A Government inspection checklist will be provided to the Contractor by the Government.

A description of corrective actions taken to correct the discrepancies is required in writing to the COR/ACOR within three days after inspection the inspection is conducted. If the mess hall receives a total score less than 85% the Contractor shall immediately notify the COR/ACOR verbally upon completion of the sanitation inspection.

4.4.4. Food-Borne Illnesses

In the event of an outbreak or possible outbreak of food-borne illness, the Government will conduct a thorough investigation of the cause of the outbreak. This will require unrestricted access to employees, mess halls, food storage areas, and equipment for the purpose of microbiological testing and screening in accordance with NAVMED P-5010-1 Tri-Service Food Code (TFSC).

The Contractor shall immediately notify the TR and base/installation Food Service Officer of any situation or condition of a suspected case of food-borne illness. When a food-borne illness is suspected, food shall not be discarded until directed by the local military medical authority.

The Contractor will not be reimbursed for costs or expenses incident to a food-borne illness, when the Government investigation of a food-borne illness, or suspected food-borne illness, where the illness is caused by the Contractor.

4.4.5. Pest Control

The Government will be responsible for the application of pesticides, if such treatments are deemed necessary. The Contractor shall provide the necessary management and labor resources required to safeguard mess hall personnel, mess hall patrons, and mess hall property from contamination that might result from the application of pesticides in the mess halls.

If insecticide fogging is deemed necessary by the Government, the Contractor shall comply with all local guidance that pertains to any pre-fogging and post-fogging actions required in accordance with NAVMED P-5010-1 Tri-Service Food Code (TSFC).

4.5. Consequences of Contractor's Failure to Perform Required Services

The Contractor shall perform all of the contract requirements. The Government will apply one or more of the surveillance methods mentioned below and will deduct an amount from the Contractor's invoice or otherwise withhold payment for unsatisfactory or non-performed work. The Government reserves the right to change surveillance methods at any time during the contract without notice to the Contractor.

(a) Surveillance Methods: The Government may apply any surveillance method considered reliable to determine Contractor compliance. These include, but are not limited to, 100% inspection, random sampling, and planned sampling as primary surveillance methods; and incidental inspections and validated customer complaints as supplemental surveillance methods. When using these surveillance methods, deductions may be taken for all observed defects.

(b) Procedures: In case of unsatisfactory or non-performed work, the Government:

(1) May give the Contractor written notice of observed deficiencies prior to deducting for unsatisfactory or non-performed work and/or assessing liquidated damages. Such written notice shall not be a prerequisite for withholding payment for non-performed work. The Government may specify, as provided for below, that liquidated damages can

be assessed against the Contractor. Such liquidated damages are to compensate the Government for administrative costs and other expenses resulting from the unsatisfactory or non-performed work.

(2) May, at its option, allow the Contractor an opportunity to re-perform the unsatisfactory or non-performed work, at no additional cost to the Government. Corrective action must be completed within 24 hours of notice. In addition, the Government can assess liquidated damages, as referenced above, in the amount of 10 percent of the value of all observed defects. The original inspection results of the Contractor's work will not be modified upon re-inspection. However, the Contractor will be paid for satisfactorily re-performed work.

(3) Shall deduct from the Contractor's invoice all amounts associated with the unsatisfactory or non-performed work at the prices set out in the Schedule or provided by other provisions of this contract, unless the Contractor is required to re-perform and satisfactorily completes the work. In addition, the government can assess liquidated damages as referenced above, in the amount of 20 percent of the value of all observed defects.

(4) May, at its option, perform the work by Government personnel or by other means. The Government will reduce the amount of payment to the Contractor, by the amount paid to any Government personnel (based on wages, retirement and fringe benefits) plus material, or by the actual costs incurred to accomplish the work by other means. If the actual costs cannot be readily determined, the prices set out in the Schedule will be used as the basis for the deduction. In addition, the Government can assess liquidated damages, as referenced above, in the amount of 20 percent of the computed cost.

(c) The Contractor is responsible for maintaining an effective Quality Control Program during the course of the contract. Failure to maintain adequate quality control may result in Termination for Default.

(d) Re-performance by the Contractor does not waive the Government's right to terminate for nonperformance in accordance with FAR clause 52.212-4, "(contract terms and conditions-commercial items)" of this contract and all other remedies for termination for cause as may be provided by law.

4.5.1. Estimating the Price of Non-Preformed or Unsatisfactory Work

Deductions may be taken for non-performed or unsatisfactory work. If the price of non-performed or unsatisfactory work cannot be determined from the prices set out in the Schedule, or on the basis of the actual cost to the Government, estimated methods may be used. Other estimating sources may be utilized to estimate the cost of non-performed work or the costs, which would be incurred in remedying unsatisfactory work. The Government may estimate the cost of using wage rates and fringe benefits included in the wage determinations or Collective Bargaining Agreement (CBA), which are included in the contract, Government estimates of the Contractor's overhead and profit rates, and Government estimates of material costs if applicable. Liquidated damages, to compensate the Government for administrative costs and other expenses resulting from the nonperformance or unsatisfactory performance, may also apply.

5. Marine Corps Food Information Management Information System (MCFMIS)

The Contractor shall provide sufficient personnel to support the Marine Corps Food Management Information Program. The Government will provide subsistence for authorized DOD members to subsist.

The Contractor shall manage and analyze all transactions on daily reports generated by MCFMIS, in the daily folders and is responsible for generating the Quarterly and Fiscal Subsistence Operational Analysis Report (SOAR). The SOAR report consists of all financial activities within the quarter, memorandum of meal authorized by man-days, monthly man-day fed report, cash collection receipt balance, computation of basic daily food allowance, financial statement report.
The Contractor shall complete filing of all transaction reports generated from MCFMIS and STORES web. The Contractor shall monitor all DLA Installation Support at Philadelphia price changes, and additional and subtractions of subsistence items to catalog, and inform the mess hall manager of all changes.

The Contractor shall serves as an assistant to the Mess Hall Manager. The work consists of a series of procedural and substantive steps which vary in nature and sequence. The contractor serves as central source of information concerning clerical functions assigned. Works includes the containing opportunity and development for independent

thinking, without precedents or guides in the planning and development of procedures and work methods. The work required a good knowledge of the organization's program and operations as well as a thorough knowledge of regulations and directives governing the administrative phases of the function to which assigned.

The Contractor shall preform clerical and administrative work in support of the food service facilities daily operations. The Contractor shall prepare letters, reports, and other administrative documents for the Mess Hall manager's review, signature and forwarding to higher headquarters.

The Contractor shall manage all office files. The Contractor shall use all other programs within the database software or prescribed by the Government. The Contractor shall mange the production of all meals using menu-planning programs.
The Contractor is responsible for ordering all subsistence items for use in the food service facilities in accordance with the Marine Corps Base Hawaii Master Menu. The Contractor shall analyzes all inventory and usage data to properly order subsistence items within authorized quarterly budget, set by the Government.

The Contractor shall maintain accountably of all subsistence items by conducting a weekly inventory.

5.1. Food Service Storage and Warehouse
The Contractor shall provide sufficient personnel to support all area of Food Service Storage and Warehouse operations, physical loading and unloading of items, storage, receipt, issue, delivery, inventory, rotation, staging, stock organization, safety, and required paperwork documentation.

The Contractor is responsible for ordering all items for use in the food service facilities.
Equipment and Property duties involve delivery, pickup, and issue of food service equipment, property, and supplies. The Contractor shall ensure applicable documentation and paperwork is correct and complete. Maintain property warehouse in accordance with standard supply procedures, maintain cleanliness of facility, and conduct monthly physical inventory of stock items.

Food Service Storage/Subsistence duties involve delivery, pickup, issue, inventory, and staging of individual subsistence items. Ensure accurate rotation of stock, accountability, sanitation, and applicable documentation are established and maintained.

The Contractor shall operate all light automotive vehicles 4-ton capacity. The Contractor shall preform all operator's maintenance, maintain cleanliness of vehicle, and adhere to all applicable Motor Transport regulations while performing functions. Such as maintaining an accurate Motor Transportation Operator (MTO) trip ticket, operator service record, and in case of accident; fill out and complete driver's accident reports. The Contractor shall meet appropriate vehicle licensing requirements in performance of duties.

5.1.1 Storage
Containers of food, (except pre-mixed beverage containers) shall not be stored on dunnage or shelves less than (6) inches above the deck or under exposed/ unprotected sewer or water lines (except for automatic fire sprinkler heads). Carbon dioxide containers shall be individually securely fasted during storage. Cleaning supplies, insecticides, and other like items shall not be kept in food preparation or food storage areas.

The Contractor shall issue, inventory, and maintain stock levels of required supplies in performance of this contract. The Government will provide a list of the required supplies that will be stocked (example: paper products, foil, plastics, trash bags, minor property, etc.) Upon request, the government will provide all required supplies in accordance with current orders and regulations.

5.1.2. Subsistence Handling
The Contractor shall receipt for all prime vendor delivered items and visually inspect 100% of items received for deterioration or damaged and physically check temperatures on all refrigerated and frozen foods for compliance with the NAVMED P5010-1 Tri-Service Food Code (TSFC). The Contractor will inform the Government when receiving personnel reject items that appear damage or not delivered at the proper temperature as specified in the

TSFC. The Contractor shall use the First in first out (FIFO) method; this method is outlined in the NAVMED P5010-1 Tri-Service Food Code (TSFC).

The Contractor shall provide a daily inventory on all subsistence items in the food service facilities, while maintaining an issue control log book.

5.2. Cashier/Meal Verification Supervisor Services

The Contractor is responsible for collecting funds generated from the sale of meals in the food service facilities and relinquishing funds to the Government as prescribed herein. The Contractor shall provide sufficient cashiers and alternate for recording and accounting for customers entering each mess hall and plating food consumption. All cashiers and alternates shall be appointed in writing by the Contractor Project Manager along with a DD form 577 on file, and must be in possession of a valid Common Access card (CAC). When it is necessary to appoint a new cashier, the COR/ACOR shall be notified in writing by the Contractor Project Manager no later than (3) days prior to the new appointment occurring. The Point of Sale (POS) is the primary method, while the Cash Meal Payment Sheet NAVMC Form 10298 will be used as the alternate. This are the only authorized methods to collect, identify, and account for customers who pay cash for their meals. The POS and Cash Meal Verification Record, are the only authorized methods for identifying and accounting for personnel authorized to subsist at government expense, and those personnel in a cross service or payroll deduction status.

There are a total of (5) Point of Sale systems, (3) are located at each serving line at Anderson Hall, (1) is located in the back office of Anderson Hall, Bldg. 1089, but can be moved to the serving line during known times of increased patrons, and (1) is located at the Flight-Line, bldg. 144. A minimum of (5) cashiers with a valid appointment letter and CAC will be available during all meal periods in order to log-on to the POS system and to perform services/functions associated with cash collection and accounting for personnel fed.
The Contractor is responsible for providing credit card machines, a minimum at one per each food service facility. These machines will need to be in compliance with MCBH rules and regulations.
The Contractor shall maintain a steady flow of patrons through the POS to correspond with all serving line flow rates. The Cash Collection agent will provide special instructions as different occasion are presented.
The Contractor shall ensure all checks received from customers for payment of meals (group/block signature only) shall be made out the "U.S. Treasury".

When Cash Meal Payment Sheet (NAVMAC Form 10298) is used, the contractor will ensure that the form is filled out correctly; making sure all information is recorded and entered in the correct block. The Contractor is responsible for accurate total number of personnel in the group plus applicable food cost/surcharge is shown in the signature column and the extended price is shown in the food cost column of the NAVMC Form 10298. For block signature, the person in charge of the group will make (1) line entry on the NAVMAC Form 10298 and cashier will ensure to attach supporting documentation/roster. The Contractor shall ensure the authorization, stating total number of person in group and length of time the group is authorized to purchase meals, is attached to both the original and retained copy (green) of the NAVMC Form 10298 at the Food Service Facilities.

The Contractor shall check/verify all customer authorization letters, CAC, or military Identification in the performance of collecting cash and accounting for meals provided to authorized customers.
The cashier will turn over all mess hall funds collected with the supporting cash meal payment sheets/supporting documentation to the designated/appointed Mess Hall Cash Collection Agent at least once each working day, or whenever the collections exceed the limit as determined by the installation commander, or prior to leaving the Food Service Facility. Cahier's monetary limits must be in writing and cannot exceed the limitation established by the Installation Commander. The monetary limits will be provided by the Government.

The Government will audit all Contractor meal counts a minimum of once each calendar month. The Government Quality Assurance Evaluators (QAE) will verify meal counts documented by the Contractor on the Cash Meal Payment sheets, Meal Verification Records, MCFMIS and the Contractors billing invoices to the Government.

6. Provide Meals in a Timely Fashion

The Contractor shall manage the patron flow so that no patron waits longer than the expectation for the quality or type of meal service being delivered. The expectation should be that a patron would willingly wait for an advertised

cook-to-order product that delivers a quality outcome, but would not expect to wait for main-line menu options that are prepared in progressive environments designed for speed of service.

6.1. Food Preparation and Serving Requirements

The Contractor shall be responsible for providing sufficient personnel to prepare products, service, and support: Main line(s), Specialty line, Snack line, Flight line, and carry-out meals from the guidance of the Marine Corps Base Hawaii Master Menu. The Contractor shall provide sufficient personnel to support, prepare and serve meals in accordance with the Meal Requirements and Serving Hours provided in the PWS, with or without the assistance of Military Cooks.

Contract personnel shall obtain food from the Chief Cook/Store Room for each meal and accomplish all work as required by the Pro-Guide and Pre-Prep. All checkouts that require processing by the contractor will be issued from the storeroom not more the (18) hours in advance of the required time for use. Excess items shall be returned to the storeroom after each meal. All Food preparation will be in accordance with MCO P10110.14M and MCO P10110.42B. Only the Mess Hall Manager is authorized to change the menu.

6.1.2. Serving Lines

The Contractor shall service, maintain, and clean the all serving lines, and the patron self-service areas. The Contractor is responsible for proving serving line(s) services including line setup, meal serving replenishment, tear down and cleanup. The Contractor shall use separate utensils for each food item served. When not in use the utensils will be stored clean, dry, and protected from contamination.

The Contractor shall move full serving containers to serving lines and remove empty containers. The Contractor shall maintain proper temperatures on the serving lines per NAVMED P5010-1 Tri-Service Food Code (TSFC). Set up and closing of serving lines will be in accordance with Food Service Production Log, additional breakdown of serving lines will not occur earlier than (15) minutes after the end of the meal period. All food not discarded from hot serving lines shall be placed in hot boxes or designated areas. Cleaning of serving lines shall be completed within (60) minutes after the lines are broken down.

The Contractor shall relish serving lines as necessary to ensure availability of food items to patrons through the meal period. Food Items will not be poured or exchanged between containers on serving lines. Like food items will be replenished by exchanging filled for empty containers. The Contractor shall report any shortages of items on any serving line to the Government prior to depletion.

The Contractor will re-supply food in holding or storage areas such as hot or cold boxes so contractor personnel can replenish the serving lines. The Contractor is responsible for having replacement items readily available.

Cleanup of serving lines includes glass, Plexiglas guards and covers. The Contractor shall clean spills on the serving lines as they occur. The Contractor shall drain all water from hot serving lines and remove ice from cold serving line. Cleaning of the interior and exterior of serving lines shall be done after each meal. All rust and scales shall be removed daily.

6.1.3. Garnish

The Contractor shall prepare relish and garish items according to standard recipes. All serving lines will be properly garnished for all meal periods. The Contractor may provide, at their expense, cloth, plastic or removable garnishes, instead of following the standards meal recipes.

The Contractor will cut, garnish and place pastries and desserts on the serving line(s). The Contractor shall replenish the pasty and dessert items as needed throughout the meal period(s).

6.1.4. Self Service

The Contractor shall service, maintain, and clean the patron self-service areas.

All spills, food debris, or liquids shall be cleaned up within (5) minutes of occurrence.

The Contractor shall clean toasters and microwaves after each meal by removing food particles, spots, fingerprints, smudges, grease, and other foreign matter. The toasters shall be cleaned inside and out after every meal.

6.1.5. Salad Bar Menu

The Contractor shall process fresh fruits and vegetables. Processing includes washing in potable water; sorting; culling and trimming of damaged inedible portions from fresh fruits and vegetables. Processed waste from each like item may be weighted by Government personnel. After weighting, contractor personnel shall discard all waste in accordance with disposal instructions. Fresh fruits and vegetables shall be prepared not more than (18) hours prior to use. Prepared vegetables shall be placed in storage containers, labeled, dated and refrigerated.

6.1.6. Fitness Menu

The Contractor shall provide a self-service as prescribed in the Fueled to Fight (F2F) program and Marine Corps Base Hawaii Master Menu. The fitness bar items may be integrated with salad bar items if sufficient space is not available to display the fitness bar items separately.

The Contractor shall provide the Fitness Menu at (1) Anderson Hall Bldg. 1089, and (2) Flight Line bldg. 144.

6.1.7. Beverage Service

The Contractor shall service beverages dispensers so that all required beverages will be available throughout scheduled serving hours. The Contractor shall monitor beverages and dispensing equipment during serving periods, and ensure beverage dispensers are operational before each meal period.

The Contractor shall service milk dispensers so that a choice of white and chocolate milk will be made available throughout scheduled serving hours. The Milk dispensing machine shall be maintained within a temperature in accordance with the NAVMED P5010-1 Tri-Service Food Code (TSFC). The Contractor shall trim milk-dispensing tubes 1/4-inch from the splash face of the handle to the tip with protective plastic film removed and at a 45-degree angle when the container is placed into use. Bulk milk dispensers shall be deforested and cleaned when frost accumulation id 3/8 inch or more.

The Contractor shall ensure atomic coffee dispensers are ready for patron service not than 15 minutes prior to meal periods. Dispensers will be replenished with coffee as required.

The Contractor shall clean all beverage dispensers inside and out to include the gaskets, seals, couplings, and other parts daily and/or per the manufactures' directions. The seals may require soaking.

6.1.7.1. Ice Distribution

The Contractor shall provide ice manually from the ice dispenser located elsewhere for patrons when ice-dispensing equipment is not operational on the serving lines.

The Contractor is required to clean preform maintain Maintenance and Clean Ice Dispensers per the NAVMED P5010-1 Tri-Service Food Code (TSFC). The Contractor shall remove all ice from the storage compartments and clean the interior of all ice making machines not less than weekly. Exterior surfaces of ice making machines shall be wiped clean to remove hand and fingerprints, dirt, dust, and water spots.

The Contractor shall thoroughly clean the exterior and drain trays of ice dispensers after each meal period. The interior and exterior of ice dispensers will be emptied and cleaned.

6.1.7.2. Condiments

The Contractor shall provide condiments for each meal in accordance with menu requirements listed in the Marine Corps Base Hawaii Master Menu. Sugar and sugar substitutes shall be available in individual packages or in pour-type dispensers.

Condiments containers must be cleaned after each meal, to include wiping down of the bottles and cleaning the bottle caps. The Contractor shall empty, wash, rinse, and dry all condiment containers every Friday. Containers shall remain empty to air dry and be refilled prior to Saturday morning Breakfast meal.

The Contractor shall ensure that salt, paper and sugar condiments and napkins are available to all customers without waiting. Exterior of salt, paper, sugar, and napkin dispenser shall be cleaned after each meal and refilled, or during the meal as required.

6.1.8. Pastry and Dessert Service

The Contractor shall prepare rolls, muffins, eclairs, pies, cakes, and other pastries including icing and frosting according to established recipes. The baked goods shall be freshly baked for each meal. The Contractor shall cut Pastries or desserts into portions (serving service) according to the production worksheet.

The Contractor shall garnish individual pastry and dessert with garnishes. The Contractor shall transport dessert and pasty items to serving lines or display cabinets and relish as required throughout the meal periods.
The Contractor shall place assorted bread, waffles and English muffins on serving lines as directed by the Marine Corps Base Hawaii Master Menu during all meal periods.

The Contractor will replenish all breads as necessary to ensure availability to patrons throughout the meal period.
The Contractor will fill and relish Pastry, Dessert and Bread serving lines in compliance with the MCBH Master Menu.

6.1.9. Ice Cream Service

The Contractor shall have ice cream available throughout the serving period. The Contractor shall monitor ice cream and reach in freezers to ensure individual ice cream is available throughout the serving period.

When soft-serve ice cream is available; The Contractor shall set up and service all ice cream toppings to ensure these are available throughout the meal period.

The Contractor shall service all self-service ice cream bars.

The Contractor shall clean ice cream dispensers inside and out to include the gaskets, seals, coupling and other parts as necessary daily and/or per the manufacturer's directions. The seals may require soaking.

7. Provide Meals in a Clean and Pleasant Establishment

General cleaning shall not interfere nor disrupt normal patron service during scheduled meal periods.
The Contractor shall provide a clean table and chair during each scheduled meal-serving period to each patron without waiting. Patrons will perform self-bussing of tables; however; the Contractor will clean the tables, chairs, and partitions with a solution of hot, soapy water, and rinsed clean after each meal and as needed during the meal periods to ensure there is no visible dirt, dust, grease, food particles, or any foreign matter.

The Contractor shall provide a steady re-supply of dishes, utensils, condiments and supplies to all serving areas. Essential cleaning may be accomplished in dining areas while patrons are eating. The contractor shall cleanup those areas affect customer service to include appearance of the dining hall.

7.1. Material Handling

The Contractor shall assist the Government by complying with the base-recycling program. This may require segregating reusable/recyclable waste material by type. The government shall retain ownership of all reusable waste materials. Non-reusable waste materials (trash and garbage) will be removed from the facility by a government-approved method.

All refuse/trash and garbage accumulated during food preparation must be removed to a government-designated location after every meal and closing of the facility.

The Contractor shall not discard grease, oils, or fats used for cooking into dumpsters. The Contractor shall maintain these items in covered containers provided by the Government. The Contractor shall store grease containers in a designated area. Grease cans shall not be filled to more than (12) inches from the top.

The Contractor shall thoroughly clean garbage containers and covers with hot water and detergent daily. Technical guidance will be provided by the COR/ACOR.

The Contractor shall police the dumpster area including the grounds and access routes on a daily basis to maintain the area free of trash, littler, and debris.

The Government will be responsible for disposal.

7.2. Cleaning and Housekeeping

The Contractor shall comply with the standards outlined in NAVMED P-5010-1 Tri-Service Food Code (TSFC) for food preparation and storage areas, and all other operational areas. The Cleaning, housekeeping, and amenities plan shall be submitted in writing and must be approved by the Contracting Officer within 14 days before the contract start date.

The Contractors Cleaning, Housekeeping, and Amenities Plan shall address at a minimum for Before, During, and After meal periods for the following: equipment; floors; outside and adjacent areas, includes any area within approximately 50 feet of the food service facilities. Proper execution of this plan shall ensure mess halls and mess decks are maintained to support the patrons clean and pleasant dining experience.

The Contractor shall ensure that a pleasant environment is maintained and is consistent with that found in a first class dining establishment and is reflective of the units pride and Esprit-De-Corps.

Amenities may be considered holiday themes and decorations; menu boards or displays; tables signage; and/or branding concepts; all amenities provided shall be at the Contractors expense.

7.3. Exterior Cleaning

The Contractor shall sweep and clean in and around entrances, exists and sidewalks, after every meal, to maintain a neat and clean facility appearance at all times. Cleaning includes removing all paper, trash, and cigarette butts from the area. All entrances, exists, storm drains, and sidewalks leading to and from the food service facilities must be free of any foreign debris prior to and throughout each meal period. The Contractor shall empty, clean and reposition all cigarette ash receptacles (butt cans) as required.

The Contractor shall sweep and remove debris from dumpster area, loading dock, interior food service facilities entrances and exists as listed in the PWS. The contractor shall hose down and scrub the pavement areas in front, alongside and in rear of the food service facilities once per day. The dumpster pad area and loading dock will be scrubbed with hot soapy water and rinsed with water once per day. The fly-fans will be dusted and cleaned at a minimum of once per week, to prevent buildout of dust and dirt. Loading dock shall not be used to store garbage, refuse, empty jars, cans or equipment.

The Contractor shall clean all windows and screens so that they are free of dirt, water spots, steaks, smudges, and foreign matter at least once a week. This shall include the louvers and screens in the food service preparations areas. Windows and screen shall be cleaned inside and out to include frames. The Government shall provide a ladder to accomplish this work. This work shall require the contractor to go above 10ft off the ground.

The Contractor shall remove, clean and return all garbage and trashcans from area in the food service facilities during the day's operation, to prevent accumulation of empty boxes, cans, trash, or garbage within the Mess Hall.

Additional maintenance, weather, traffic or other conditions may demand addition cleaning or maintenance by the Contractor to keep grounds clean or provide safe access to the facilities.

7.3.1. Exterior Ground Maintenance

The Contractor shall create a pleasant outdoor environment for the all Anderson Hall and the Flight Line Facility. The Contractor is responsible for the care, landscaping and grounds surrounding the food service facilities within (20) feet. The Contractor shall provide sufficient tools, and personnel in order to preform: planting flowers, mowing, pulling weeds, trimming shrubs//bushes, organizing exterior equipment, cleaning drains, and maintaining the outside of the food service facilities in a good state of police. The Contractor shall keep all ground mowed to no more than (3) inches tall. The Contractor shall water any additional plants as required. The Contractor shall rake, mulch, and prune the grounds as needed.

The Contractor shall clean the exterior of the building, monthly or as required due to weather, or debris. The Government will provide a pressure washer to help accomplish this work.

The Contractor is responsible for the cleaning and maintenance of picnic tables, and butt cans.

The government shall be responsible for replacement of picnic tables, and butt cans.

7.4. Interior Cleaning

The Contractor shall spot clean all walls, baseboards, windows, window ledges, doors, and door frames to remove all finger prints, smudges, stains, spills, splashes, and prevent accumulation of dust and dirt, at a minimum of once a week. Mold and mildew shall not be permitted to accumulate on any type surface in high moisture areas.

The Contractor shall dust trophies, sport memorabilia, and display cases weekly. Glass panes, inside and out, shall be cleaned daily to remove hand and fingerprints, smudges, dust and dirt.

The Contractor shall polish all metal surfaces that require polishing on a weekly basis to maintain a clean and bright state. A properly polished surface is free of streaks, tarnishes and polish residue and presents a uniformly bright appearance.

The Contractor shall clean and sanitize all restroom and locker rooms for the food service facilities. Restrooms and locker rooms shall be kept clean and policed of all debris after each meal period. The Contractor shall keep all paper towels, toilet paper, and hand soap dispensers supplied at all times. All dispensers shall be wiped clean when refiled. Spot-check restrooms during meal times to ensure tidiness and supplies are stocked. De-scale toilets and urinals once per week. Proper cleaning removes all deposits, stains, and foreign matter, including those under fixture edges, lips, and on all exposed surfaces.

7.4.1. Floor Cleaning

The Contractor shall preform spot cleaning during the meal periods. Spot clean floors to remove food spills and debris.

The Contractor shall clean floors so that no visible dirt or dust remains on floors, floor mat or runners, in corners, behind doors, or under furniture and equipment. So not place chairs on tables at any time except when floor waxing is required. Cleaning shall be done in such a manner that no excessive dust is raised. When cleaning floors with a wet solutions a safety "wet Sign" will be placed in all visible areas during cleaning and until floors are completely dry. The Government will provide "Wet Signs"

The Contractor shall remove all "scuff marks". Floors shall be cleaned in sections and at no time shall excessive amounts of water be used or allowed to accumulate during the cleaning process.

No wax is to be applied to ceramic tile, quarry tile, or concreate terrazzo floors. The Contractor shall buff or spray all dining area floors daily to maintain a high gloss finish. The Contractor shall follow the manufacturer’s instructions when apply wax. The Contractor shall preform floor waxing at least once a month, after normal operating hours. Generally, waxing is performed from 1900 hours until completion.

The Contractor shall remove all dirt and deposits of old wax using wax stripper. A stripping operation shall be considered completed when all traces of old wax have been removed. The floor is then cleaned, re-waxed and re-

buffet. Floor stripping is required when wax build up causes floor discoloration, or any inconsistences to the surface of the floor due to old wax. Floor stripping will be performed upon request by the COR/ACOR within (72) hours notification. Floor stripping will be reimbursed utilizing the "additional services" form.

The Contractor shall clean the throats and covers of all floor drains and ensure that all drains remain unclogged at all times. Drain openings shall be covered with drain covers. Drain covers and drains shall be cleaned daily to remove dirt, scum, slime, mop strings, residue and other foreign matter after each meal period.

7.4.2. Dishwashing Service

The Contractor shall provide a minimum of (3) personnel per scullery for proper dishwashing operations during and after each meal periods. The Contractor shall clean interior and exterior surfaces of dishware dispensers, try racks and carts at the end of each meal period. The requirement includes carts used to transport dirty dishes to dishwashing areas. The Contractor shall sort all dishware and utensils according to size and shape prior to racking. Separate racks shall be used for articles of different types, e.g., cups, plates, bowls, and glasses. The Contractor shall return all dishes and dinnerware to their respective storage areas after each meal. Clean dishware, trays and flatware shall be free of all visible signs of food, food residue, grease, soap film or other foreign matter.

The Contractor shall immediately notify the COR/ACOR and Mess Hall Manager any time that the prescribed water temperature for dishwashing machines cannot be maintained. In the event of a mechanical failure during the meal service, the Contractor shall notify the COR/ACOR and Mess Hall Manger who will determine how feeding requirements will be met for the remainder of the meal period. The Contractor may perform dish washing by hand. When the dishwashers are inoperable, the Contractor may use Government furnished plastic ware, paper plates, cups as a laborsaving means and to meet sanitary requirements until automatic dishwashing equipment can be restored. In the event that adequate amounts of potable hot water cannot be obtained or a mechanical shut down occurs preventing automatic dishwashing procedures, the Contractor shall perform manual dishwashing following procedures in accordance with NAVMED P5010-1 Tri-Service Food Code (TSFC).

The Contractor shall scrape and pre-flush dishware, cookware, and utensils before placing in dishwashing machines. At no time shall any patron be required to remove trash or scrape garbage or trash from their tray, dishware, or utensils.

In the event that adequate and suitable amounts of hot water cannot be obtained to accomplish automatic or manual cleaning, the Contractor shall immerse for a minimum of (1) minute in a chlorine solutions all trays, dishes, glasses, flatware and utensils which have been washed and rinsed free of detergent as specified in the current edition of the NAVMED P5010-1 Tri-Service Food Code (TSFC). The solution shall be provided by the Government and prepared by the Contractor.

Upon advance notification or due to a sudden increase in patrons, the Contractor shall use both dishwashing areas. Such examples of this would be during special meals where numbers are expected to exceed 2,000 in a single meal period or when it is deemed necessary to increase the return flow of dishware to the patron service.

7.4.3. Pot/Pan Washing

The Contractor shall drain and clean all types of dishwashing equipment, conveyor systems and trash and garbage disposals after each meal and prior to closing for the day. Dishwashing machines shall have sustains, spray arms, trays, and other removable parts removed, cleaned, and air-dried. The removable parts and the interior surfaces shall be free of grease, smudges, food particles and other foreign matter. Exterior surfaces shall be wiped clean after each meal. Lime and scale deposits shall be removed weekly. The Contractor shall clean all types of utensils after each meal if Manual Pot Washing has to be used, due to power/hot water outage.

The Contractor shall complete the entire dishwashing operations no later than (90) minutes after the conclusion of each scheduled meal period and prior to closing the mess hall for the day's operation. All dishwashing machines will be assembled and capable of immediate operation regardless of the number of meals fed or projected headcount. The Contractor personnel loading dirty items in the dishwashing machine shall not be the same person unloading clean items from the machine.

The Contractor shall clean and sanitize cooking and serving equipment, pot, pans, and equipment used to transport food to other feeding locations after each use, this includes items generated by the Night Cooks (if used). The Contractor is responsible for cleaning oven and conveyor toasters racks twice per week, when the patron flow is lowest. Pots, pans, and utensils shall be transported to designated storage areas upon cleaning. Items shall not accumulate throughout meal preparation or serving periods.

The Contractor shall clean the pan washing room or area, to include racks and shelving, after each meal, and prior to the next scheduled meal prior to closing the mess hall for the day. Cleaning of pots, pans, etc. shall be accomplished as specified in the NAVMED P5010-1 Tri-Service Food Code (TSFC).

7.4.4. Equipment Cleaning

Properly cleaned equipment shall be free of all food spills, dirt, mildew, rust, grease, and other foreign matter. The Contractor shall thoroughly clean food serving equipment, tables, and work area immediately after use. The Contractor shall clean all beverage and food dispensing equipment including but not limited to; shelves and stands, dish dispensers, flatware dispensers, dish racks, ice dispensers, milk machines, coffee machines, ice cream machines, soda machines, pastry display cases, and water fountains after each meal. Nozzles and other removable parts and drains shall be disassembled, cleaned, and replaced. Contractor shall ensure that all gaskets on, but not limited to, ice making machines, refrigerators, freezers, ice cream cabinets and pass through boxes, are cleaned using a bleach solution to remove and retard growth and accumulation of mold and mildew.

The Contractor shall clean the interior of ventilating hoods, located over the grills on serving lines, after each use. A properly cleaned hood shall be free of grease, dirt, dust, foreign matter, streaks, and finger prints. The Contractor shall remove and thoroughly clean all removable grease filters weekly. After washing the filters shall be dried and replaced.

The Contractor shall clean "pass through" and other types of food holding spaces (hot and cold boxes), inside and outside after each meal. This requirement includes the racks and shelving used for food storage in the box or space. The Contractor shall thoroughly clean all "walk-in" refrigerators, and freezers, interiors and exteriors daily, with spot cleaning required as necessary. Cleaning includes scrubbing of walls, floors, shelves, and storage racks. The Contractor shall be responsible for removing then returning the food items to their original position after cleaning. The Contractor shall operate and clean the vegetable peeling machines.

7.4.5. Furniture

The Contractor shall physically move dining room furniture for meetings groups, and regularly scheduled cleaning. After event the Contractor shall return furniture to its original location or as requested by the COR/ACOR. The frequencies of these functions vary each month. The Contractor will be notified by the COR/ACOR (24) hours prior to the contractor being required to rearrange the furniture.

8. Food Preparation and Serving Equipment (FPSE)

The Government will provide limited workshop spaces for the FPSE services under this contract. Additionally, once approved by the COR/ACOR, the Government will absorb the cost of repairs and services provided by a third party due to the Contractor not possessing the resident technical expertise to repair and maintain FPSE.

8.1 Sustainment of Government Furnished Property

The government will provide without cost to the Contractor, the facilities, fixtures, equipment, supplies, and services as specified in the contract. Government property described in this section shall be used only in the performance of this contract. The Government will furnish the facilities and equipment for use by the Contractor in performing the requirements of this contract.

8.1.2. Government Furnished Property

Prior to contract start date, the contractor and the COR shall conduct a joint inventory of mess halls facilities to be used by the contractor to determine facility condition and note any discrepancies. The Government will make available the facilities. No alterations to the facilities shall be made without specific written permission from the Contracting Officer. The Contractor shall return the facilities to the Government in the same condition as received. Fair wear and tear and approved modifications accepted. Any damages after the contract start-up date that are not

determined to be normal wear and tear, shall be reimbursed to the Government by the contractor. Upon contract completion, extension, or termination, a joint inventory shall again be conducted by the Contractor and the COR. Any losses/damages identified by this inventory, determined to be beyond normal wear and tear, shall be reimbursed to the Government by the Contractor.

8.1.3. Government Furnished Equipment

The Government will furnish the equipment listed as Government Furnished Property, in an "as is" condition. The Government may replace equipment when it is no longer useable for its intended purpose. The Food Service Officer will provide disposition instructions for items beyond repair. The Government may install new equipment at any time during the period of the contract.

The Contractor and a Government Representative shall conduct a joint inventory for all Government furnished equipment at the start of the contract. The Contractor shall provide a receipt to the Government for all such equipment. If the Contractor does not participate in the inventory, the Contractor must accept the stated condition of equipment provided by the Government. The Contractor and the Government Representative shall jointly determine the quantities and condition codes of all items and equipment. Upon completion of the initial inventory, the Contractor shall receipt for the quantities verified on the inventory listings. Any losses/damage after contract the start-up date, not determined to be normal wear and tear, shall be reimbursed to the Government by the contractor.

8.1.4. Government Furnished Supplies

The Government will provide all materials and supplies. At the end of the contract period or extension of the contract, the Contractor and a Government Representative will conduct a joint inventory within 48 hours of contract expiration/termination. The Contractor shall reimburse the Government for any losses for unserviceable expendable equipment and supplies below 100 percent with an established allowance of 10%. The current replacement value of these items shall be determined by the COR.

The Contractor shall maintain adequate Government Furnished Supplies on hand in the mess hall at all times. Supplies are adequate when they are available in the mess hall in sufficient quantity to perform work requirements. The project manager shall notify the COR when adequate Government Furnished Supplies are not available in the mess hall to complete satisfactory services.

Tablecloths. The Government may furnish tablecloths daily and for special occasions. Tablecloths shall be placed on the tables and removed by Contractor personnel as designated by the COR or Mess Manager. The Contractor will provide all laundering service for tablecloths.

8.2. Additional or Replacement Equipment

The Contractor shall submit requests for additional or replacement equipment/supplies to the COR. Only equipment determined by the COR to be necessary in the performance of the contract shall be provided by the Government. The Contractor may use other equipment at the Contractor's own expense.

The Contractor shall be responsible for maintaining property records IAW the Government Property Clause of this Contract.

The Contractor may, with written permission of the COR, install equipment, time clocks, fixtures, and furnishings in Government facilities. These items shall be marked to identify Contractor ownership, be readily removable, and the installation, maintenance, and removal costs, to include the cost to return the facility to its original condition, shall be borne by the Contractor.

The Contractor shall establish and maintain a system in accordance with the Government-Furnished Property clauses in the contract, to control, protect, preserve, and maintain all GFP in mess halls. The property control system shall be submitted in writing and must be approved by the Contracting Officer within 14 days after the contract start date.

The Contractor shall prepare and submit to the COR requests to adjust equipment records when changes to Government equipment occur, such as losses or replacement. The Contractor shall report the loss, damage or

destruction of Government property verbally to the COR upon occurrence and follow-up notification in writing within 5 days. Loss, damage and destruction of Government property or equipment due to negligence of contractor employees shall be reimbursed to the Government from the Contractor.

Monthly Minor Property Inventory. Not later than five (5) days before the end of each month, the Contractor shall receive a Monthly Minor Property Inventory form from the local Food Service Officer. Contractors shall set-up and display all minor property items in a central location to permit a joint inventory with government personnel. Time and location is to be coordinated with COR/ACOR.

The Government and Contractor shall conduct a joint minor property inventory on the last day of each calendar month using the Minor Property Inventory. The Contractor shall submit the original copy to the local Food Service Officer within five (5) working days following the last day of each calendar month.

The Contractor shall be responsible for all Minor Property (i.e., forks, knives, spoons, dishware, trays, etc.) associated with all contracted food service facilities. The Government will apply a 10 percent tolerance for silverware (i.e. knives, folks and spoons) and a 5 percent tolerance for dishware (i.e., glasses, cups, bowls, plates, dishes, etc.) from the initial inventory or previous monthly inventory for each item listed on the minor property report to determine if the Contractor is within inventory limits.

The Contractor shall reimburse the Government for any quantities exceeding these tolerances at full replacement costs. For example, an 11 percent inventory loss of silverware for a given month will result in a 1% replacement cost to the Contractor for that month. The reimbursement to the Government shall be made by invoice deduction.

The Contractor shall return all Government-furnished expendable equipment and supplies considered excess to the local Base/Station Food Service Officer within five (5) business days following the monthly inventory. There will be no cost to the Government for this action.

8.3. Warranted Items

Equipment, components, and parts, other than that installed under this contract, shall not be removed or replaced or deficiencies corrected while still under warranty of the manufacturer or the installer without prior approval of the Contracting Officer and/or Base Food Service Officer. All defects in marginal workmanship, defective parts, or improper installations and adjustments found by the Contractor shall be reported to the Contracting Officer and/or Installation Food Service Officer so that necessary action may be taken. The Contractor shall be knowledgeable of the equipment, parts, and components that are covered by warranty and the duration of such warranties.

8.4. Shut Downs and Service Calls

Prior approval shall be obtained from the COR/ACOR, except in emergencies, for work requiring shutdown of any equipment for more than thirty minutes or for critical production, preparation, and/or serving equipment. All such requests must be submitted at least 72 hours in advance. In cases where shutdown is necessary, the Contractor shall coordinate the shutdown with the COR/ACOR or other designated representative in the Food Service Facilities.

In the unusual event that service calls are required after normal working hours, labor hours will be billed via the "Request/Confirmation of Additional Services" form and forwarded to the COR/ACOR for approval. The limitations of this paragraph do not apply to repairs required to correct damage caused by the Contractor.

The Contractor shall perform service call work as necessary to determine the cause of system and equipment malfunctions, eliminate the cause (s), and restore the system or equipment to satisfactory working condition.

Service Call Response Times. The government or alternate representative will determine the classification and response time required for service call repairs.

If the Contractor and the Government points of contact determine that the equipment is beyond economic repair, the Government will enact a replacement plan.

8.5. Maintenance and Repair

The Contractor shall perform required (minor and major) maintenance in accordance with manufacturers operating and instruction manuals instructions listed on all equipment under this contract as further described below. The contractor shall schedule and perform required equipment maintenance between meal periods to minimize customer impact. The contractor shall provide all materials and supplies necessary to perform required maintenance.

Minor maintenance includes cleaning, adjusting, and lubricating equipment as well as, tightening nuts, bolts, and screws and other operator maintenance generally recommended by equipment manufacturers. This also includes calibration of scales, ovens, grills, and deep fat fryers.

Provide major maintenance on food service and preparation equipment of all Government-furnished equipment listed on the current Sterilized Government Furnished report and replacement of component parts.

The Contractor shall maintain and repair all walk-in and reach-in type refrigerator units in all mess hall as outlined below: Interior walk-in (built in) refrigeration units are considered Class 2 property by the Government and are considered part of the facility. Therefore, the Contractor shall only maintain and repair walk-in unit handles, door closures (hydraulic or otherwise), hasps, and hinges. The remaining portion of these units will be maintained by the Government.

The Contractor shall maintain and repair the entire box to include compressors. The Contractor shall abide by EPA Ozone Depleting Substance (ODS) regulations when servicing these units.

The Contractor shall maintain and repair all reach-in type refrigeration units in the mess hall(s). These units could include salad room and galley reach-ins, fast food/carry-out reach-ins, chest-type ice cream cabinets, etc. This repair may require servicing of compressors and other components containing Ozone Depleting Substance (ODS). The Contractor shall abide by EPA regulations when servicing these units.

Connect and disconnect all utility lines to the FPSE equipment at the source point when required and shall provide maintenance for the utility line connection, when applicable. The contractor shall not perform maintenance on the facility itself but refer any problems to the COR/ACOR. The Contractor shall identify all food preparation and serving equipment replacement parts, to be ordered by the government.

During the term of the contract, the Government may replace, renovate, or improve equipment, systems, and components at the government's expense and by means not associated with this contract. All replaced, improved, updated, modernized or renovated equipment, components, and systems shall be maintained, operated, and/or repaired by the Contractor at no additional cost to the Government unless such changes result in an increase or decrease in contract requirements. This excludes equipment that is added into the contract in accordance with new equipment line items. In these line items, a list of new equipment that requires service will be provided to the Contractor 90 days in advance and a price for the adding of this equipment will be negotiated by the Government and the Contractor.

The Contractor may, with written permission of Base Facilities install Contractor equipment, fixtures and furnishings in Government facilities. These items shall be marked to identify Contractor ownership. These items shall be readily removable if necessary. The installation, maintenance and removal costs, to include the cost to return the facility to its original condition, if necessary, shall be borne solely by the Contractor. The Government reserves the right to review drawings, plans, installations and/or modifications.

The Government will request input from the Contractor and/or contract Mess Managers relative to food serving and preparation equipment for budgeting purposes. This is primarily an administrative function necessary to ensure that all food service facilities have the proper amount and type of equipment on-hand to conduct efficient food service operations. The input requested by the Government may require verbal or hand written lists and input. Generally, the minimum is once per calendar year and a maximum of four (4) times per year.

8.5.1. Maintenance and Repair Contractor Responsibilities

The Contractor shall manage the total work effort associated with the maintenance, repair and all other services required herein to assure fully adequate and timely completion of these services. Included in this function are a full

range management duties including, but not limited to, planning, scheduling, cost accounting, report preparation, establishing and maintaining records, and quality control. The Contractor shall provide an adequate staff of personnel with the necessary management expertise to assure the performance of the work be in accordance with sound and efficient management practices to provide maintenance, repair, and services for FPSE located at the Food Service Facilities.

The Contractor shall perform Preventive Maintenance Inspections and Services (PMIS) under this contract on the equipment and in accordance with the procedures specified herein. Work shall consist primarily of inspection, cleaning, lubrication, adjustment, testing, calibration, and minor/major part and component replacement as required to minimize malfunction, breakdown and deterioration of equipment; and the identification and performance of any repair required to bring the equipment up to the manufacturers operating standards. PMIS for FPSE located for the Food Service Facilities shall be performed, and documented no less than one time monthly.

If equipment fails at anytime, the contractor is required to perform emergency maintenance and repair on the equipment to restore it to operating condition.

The Contractor shall provide all necessary services, parts and materials, and complete all repair requirements identified during the performance of a PMIS or when equipment fails.

If the cost of repair parts for a single repair exceeds $500, the Government will procure the repair part(s) and provide it to the contractor to complete the repair. This limit applies to each PMIS for each equipment system.

Excessive or repeated system breakdowns or deficiencies may be considered by the Government as an indication of unsatisfactory performance of PMIS by the Contractor. PMIS shall be performed monthly and shall, at a minimum, include all of the check points and services a specified by the manufacturer handbooks that will be located in the mess hall and maintained by Base Food Service.

The Contractor may, at its option and at no additional cost to the Government, increase the level and/or frequency of PMIS in an effort to minimize repair requirements. The Government shall provide the Contractor access to FPSE manufacturer’s manuals and pamphlets.

8.5.2. Office Equipment

The Contractor shall furnish all calculators, typewriters, copies, fax machines, and computers required to perform contract services. Computers are required, at a minimum, for the Project Manager, Production Chief, Maintenance and Repair, MCFMIS Operator, MCFMIS Clerk/Storeroom, and secretary. The computer will need to be able to meet current C-4 requirements with the capability of being added to MCEITS network.

The Contractor shall provide all necessary office and administrative supplies, such as pens, pencils, staplers, computer/printer paper, print cartridges, etc. for all contract food service facilities with the exception of Government forms.

The Contractor is responsible for all reproduction requirements necessary for the performance of this contract.
The Contractor shall furnish all hand tools (e.g. hammers, pliers, wrenches, screw drivers and plumber's helpers) required for performance of self-help and Food Preparations and Serving Equipment maintenance and repair. This also includes grease and oil required for equipment preventive maintenance.

The Contractor shall perform minor repair of furniture items (tables, chairs, and partitions) including tightening of nuts, bolts, arms, and leveling labels and chairs. Furniture items requiring replacement shall be coordinated with the COR/ACOR as with Food Preparations and Service Equipment replacement.

The Contractor shall maintain stock levels of specific supplies required in performance of this contract. The Government will provide a list of required supplies that will be stocked. (For example, paper products, foil, plastics, trash bags, plastic-eating utensils, paper plates, paper cups etc.) Upon request, the government will provide all required supplies in accordance with the list of government furnished supplies.

The Contractor is totally responsible for proper security of Contractor supplies and belongings. The Government will not be responsible in any way for the Contractor's supplies, materials, personal equipment or belongings brought into Government buildings or on Government installation to perform repairs or services. This includes, but is not limited to loss and damages by fire, theft, hurricane, accident or other disaster.

The Contractor may with written permission of the COR/ACOR, install equipment, fixtures, and office furnishings providing these terms are marked to identify Contractor ownership and are readily removable. The installation, maintenance and removal costs are the sole responsibility of the Contractor. Upon removal of Contractor owned equipment, the Contractor must restore the affected portion(s) of the facility to its original condition. All cost for restoration will be expenses chargeable to the Contractor.

8.5.3. Maintenance and Repair Government Responsibilities

The Government will furnish required maintenance and repairs to all mess hall structures on Marine Corps Base Hawaii. When repairs or maintenance is needed for safe and efficient use of the mess hall, the contractor shall notify the Installation Food Service Officer or other command representatives.

Government Responsibilities under Food Preparation and Serving Equipment (FP&SE) Maintenance and Repair (M&R). The Government will be responsible for the following work related to Food Preparation and Serving Equipment (FP&SE) Maintenance and Repair (M&R):

(1) Removing any equipment from the mess hall loading dock condemned or replaced by the Contractor.
(2) Electrical power into the mess hall to include panel board, circuit breakers or magnetic contacts.
(3) Sewer lines from floor and wall drains of the mess hall.
(4) All gas, water and steam lines up to the source point for each piece of equipment. (Note: Source points are typically located at the walls, floors, or ceilings except for LP gas. The source point for LP gas is the outlet side of the tank regulator valve.)
(5) Repair of interior walk-in refrigerators and freezers, interior and exterior box walls, walk-in ceilings and floors.
(6) Cleaning, maintenance and repair of exhaust duct systems through the exterior outlet and exhaust fan mechanisms. The Contractor shall assist the Government by making the mess hall available to the duct cleaning contractor routinely as scheduled by the COR/ACOR which is normally once per quarter.
(7) Alterations, repairs, and maintenance to the mess hall physical plant.

The Government will furnish the contractor, upon the start of performance, with equipment manufacturers operating manuals for equipment on-hand in each mess hall. If equipment manuals are not available, the Contractor may request literature from the Base Food Service Office.

8.5.4. Government Services

The Government shall perform maintenance and repair of the items listed above in paragraph 8.5.3.

When contractor personnel realize a repair to the Mess Hall is required, the COR/ACOR shall be notified.

Police and Fire Protection. The following emergency numbers shall be available for the Contractor use while performing work under this contract. Military Police: 808-257-2123 Fire Dept: 808-257-7110
The Government will provide fire prevention lectures and security briefings for contractor personnel as required. A security briefing of all off limit areas on base will be provided at contract start date and as required (approximately 1 hour per year/employee).

Medical Emergency. The Government will provide emergency medical care only and the following numbers are available for Contractor use: Branch Clinic: 808-257-3133 Ambulance Dispatch: 808-257-7116

Office Space. Office space and furniture to assist the Contractor administratively will be provided within the Mess Hall.

Change Lockers and Dressing Space. Dressing space with lockers will be provided by the Government at no cost to the Contractor, within the Mess Hall for storage of clothing and personal items. The Government will not provide locks or keys for lockers.

8.6. Other Supplies and Services

The Contractor will provide all laundering service for tablecloths, pot holders, napkins, and Food Service Uniforms upon termination, or job relocation of employees.

The Contractor shall instruct employees in energy conservation and ensure procedures implemented are practiced.

The Contractor shall use procedures that will reduce or eliminate food waste in accordance with MCO P10110.14M, MCO P1O110.34B, and the NAVMED P5010-1 Tri-Service Food Code TSFC.

8.6.1. Commercial Telephone Service

The Contractor may request off-base commercial telephone service by contacting the Base Telephone Officer. Off-base commercial service will be installed and maintained at the Contractor's expense. Class "C" (on-base use only) telephone lines will be provided by the Government. The Contractor may obtain at their expense, Class A commercial telephone service or any additional telephone service(s) required in the performance of this contract. The Contractor shall contact the Communication-Electronics Office, Building 505, Telephone Service Request Branch, 808-257-1492 to coordinate installation by a commercial company.

8.6.2. Personnel Protective Equipment

Contractor shall furnish all safety, and hearing protection for all hazardous areas (e.g., scullery, pot shack, and warehouse)

8.6.3. Uniforms

Supervisors and Managers shall present a business like appearance and shall wear uniforms or clothing that makes them distinctly recognizable from other employees. Uniforms shall not contain commercial advertising except hats or nametags may contain the Contractor’s name.

The Contractor shall provide employee uniforms, name tags, and special-type clothing as described herein. Contractor personnel shall wear contractor-furnished uniforms during the performance of their duties. The Contractor shall provide uniforms and other special clothing necessary for employees. The type and color of uniforms for contractor personnel shall be approved by the COR/ACOR prior to the contract start date. Uniforms shall be clean, unstained, well fitting, laundered and of good repair. Uniforms shall not contain commercial advertising except hats or nametags may contain the Contractor's name. Undergarments shall not be visible through the uniform.

Shoes shall be constructed so the cover the entire foot to meet safety requirements. Shoes shall be made of black leather with non-skid soles and constructed so they cover the entire foot to meet sanitation and safety requirements. Open-Toed shoes, sandals, heels higher than 2 inches, and sneakers or leather-type gym shoes shall not be worn. The Contractor shall furnish bimetallic thermometers for appropriate contractor employees (as defined by the Contractor) while performing services under this contract. Thermometers shall be accurate within +/- (3) degrees Fahrenheit. The Contractor is responsible for training employees in the proper use and calibration of the thermometers. The Contractor will use this thermometer at minimum.

All Contractor personnel shall wear nametags with the job tile and employee's last name. Identification on the tag shall be readily discernible from a distance of five feet.

Contractor personnel shall not wear jewelry to include earrings, visible body rings, bracelets, and chains. Exceptions will be a plan wedding band, and medical alert bracelets/necklaces.

8.6.3.1. Uniform Allowance

The Contractor or subcontractor is required to furnish all employees with an adequate number of uniforms without cost to the employee; provided, however, that the contractor may require or permit employees to launder and

maintain uniforms furnished by the contractor. If the uniforms furnished are made of wash and wear material, and may be routinely washed and dried with other personal garments, and do not require any special treatment such as dry cleaning, daily washing or commercial laundering in order to meet cleanliness or appearance standards, there is no requirement that employees be reimbursed for uniform maintenance costs.

9. Security

The Contractor shall comply with all current Marine Corps Base Hawaii security requirements.

Only citizens of the United States and Permanent Resident Aliens of the United States with a verified United States Permanent Resident Card (USCIS Form I-551) are eligible to perform work on this contract. All other Foreirn Nationals are not eligible to perform work on this contract.

Prior to employment, the Contractor must send proof of eligibility from E-Verify and a copy of Form I-551 to the Government COR for all Permanent Resident Aliens employed by Prime or Sub-Contractors.
A presidential Executive order and subsequent Federal Acquisition Regulation (FAR) rule required federal contractors to use E-Verify to electronically verify the employment eligibility of employees working under covered federal contracts. The order and the rule reinforce Federal government policy that the Federal government does business only with organizations that have a legal workforce.
The Contractor must provide an updated E-Verify report for all employees and the additional Form I-551 for all Permanent Resident Aliens of the United States with a verified United States Permanent Resident Card prior to any employee gaining access and beginning employment on MCBH. This is an annual requirement that shall be re-submitted to the COR 90 days prior to the end of each Period of Performance beginning December 1, 2018. Failure to meet this requirement that shows compliance of all employees being eligible for employment may impact the exercising of any subsequent option years. The prime contractor and any sub-contractors shall follow the instructions in the E-Verify Supplemental Guide for Federal Contractors.
Foreign Nationals from the following countries; Iran, Iraq, Syria, Sudan, Somalia, Libya and Yemen are automatically not permitted to be employed under this contract.

Once approved, Contractor's employees will be provided a base credential that will allow them unescorted access from the main gate of Marine Corps Base Hawaii to place of employment. If contractor's employees are found at any other location other than their place of employment, they will be prohibited from working aboard the installation. Contractor is responsible to notify their employees that they shall go directly from the main gate to their respective duty station, and that they are not permitted on MCBH installation outside of their respective working hours.
At any time, to include heightened Force Protection Conditions, natural or manmade disasters, and/or any other security concern: the Commanding Officer of Marine Corps Base Hawaii has the sole authority to change MCBH's current security requirements. These changes could impact the original PWS, and the contractor's immediate compliance will be required at no additional cost to the government.

Only U.S. Citizens are allowed access to government owned and operated computer systems and information and must go through additional background checks to receive a CAC card as described below.

At no time, are foreign nationals without green card status, allowed to work on this contract.

In all cases, each contractor employee shall comply with the HSPD-12 E-Verify Federal Acquisition Regulations FAR Clause 52.222-54, Employment Eligibility Verification.

In all cases, each contractor employee shall comply with all applicable DoD security regulations and procedures during the performance of this contract. Contractor shall not disclose and shall safeguard procurement sensitive information, computer systems and data, privacy act data, For Official Use Only (FOUO) information, and all government personnel work products that are obtained or generated in the performance of this contract. The contractor employee shall take all lawful steps available to ensure that information provided or generated pursuant to this arrangement is protected from further disclosure unless the agency provides written consent to such disclosure.

CAC Card Requirements
Work under this contract requires Level III IT user access to the Marine Corps Enterprise Network (MCEN) - access to the MCEN requires a Common Access Card (CAC) which is obtained through MCB Hawaii's Trusted Agent Sponsorship System (TASS) upon completion of HSPD-12 credentialing.
Personnel Requiring a CAC Card:

Name	Position/Labor Category
Jesus Guillen (PM)/Stockton Moragne (APM)	Project Manager (PM)/Assistant PM (APM)
LeAnna Rimerez	(MCFMIS) Operator
Ricardo Dixon	Production Chief
Contractor will provide 5 cashiers per proposal	Cashier(s)
Herman Gonzalez and Tirso Soliven	Maintenance Technician
Adriane Thomas and Patrick Garrison	Administrative Clerk(s)

Prior to the commencement of work, the employee will complete required credentialing for CAC eligibility (two options):

1. Option One - Interim Credentialing Standard. To receive a CAC under this standard, the employee must have completed an FBI Fingerprint Check that returned favorable results, and have submitted a National Agency Check with Inquiries (NACI) to the Office of Personnel Management. This standard's process is facilitated by:

a. the MCB Hawaii Command Security Manager's Office, which will provide fingerprinting and NACI submission, and interim credentialing approval.

b. the MCB Hawaii-assigned agent in the Trusted Agent Sponsorship System (TASS) who will submit the appropriate application for a CAC in TASS;

c. the MCB Hawaii DEERS ID Center, who will validate the employees identity based on two identity source documents, at least one of which is a valid Federal or State government-issued picture identification, prior to issuing the CAC.

An "UNFAVORABLE" adjudication of the contract employee's investigation will result in immediate termination.

2. Option Two - Single and Final Credentialing Standard. To receive a CAC under this standard, the MCB Hawaii Command Security Manager will review JPAS for appropriate, previously completed and favorably adjudicated investigation, and continuity in federal service. If the HSPD-12 standards are met, a CAC will be authorized by the assigned MCB Hawaii Trusted Agent, and issued through the MCB Hawaii DEERS ID Center who , in turn, will validate the employees identity based on two identity source documents, at least one of which is a valid Federal or State government-issued picture identification, prior to issuing the CAC.

Personnel cannot be properly processed and provided system access on their reporting date without sufficient prior coordination between Contractor and the COR to insure credentialing standards are achieved.

Upon favorable determination of credentialing, and contingent upon successful completion of all DOD, DON, and MCBH-required briefs, IT Level III Access will be granted.

All contract personnel requiring a CAC card will in-process with the MCB Hawaii COR, Trusted Agent, and Information Assurance Manager upon arrival to the command and will out-process with the Trusted Agent prior to their departure.

All contract personnel authorized use-of the MCEN shall receive initial Information Assurance (IA) orientation as a condition of access, and thereafter must complete annual IA Awareness refresher training to maintain an active user account.

The Department of the Defense Central Adjudication Facility will provide notification of the completed investigation to the MCB Hawaii Command Security Manager for determination in cases where a favorable determination cannot be reached due to the discovery of potentially derogatory information. The command will provide written notification to the contractor advising whether or not the contractor employee will be admitted to command areas and/or be provided access to Controlled Unclassified Information. Determinations are the sole prerogative of the MCB Hawaii Commanding Officer. If the Commanding Officer determines, upon review of the investigation, that allowing a person to perform certain duties or access to certain areas, would pose an unacceptable risk, that decision is final. No due process procedures are required.

The Contractor shall within 10 days prior to start of the contract, submit to the COR/ACOR a list of employees by name who will be performing work on this contract. Employees hired after contract start date shall be reported immediately.

On the first working day of each month the Contractor shall submit to the COR/ACOR an updated and current roster of all Contractor personnel who perform work under this contract. The Contractor shall report immediately in writing any termination and cause for termination of an employee.

9.1 Accessing the Base

All Contractor personnel performing work under this contract who require access to Marine Corps Base (MCB) Hawaii, shall obtain personal entry and vehicle passes from the Provost Marshal Office (PMO), MCB Hawaii.

The Commanding Officer, MCB Hawaii, has broad authority to remove or exclude any person from the military installation to protect personnel and property, to maintain good order and discipline, and to ensure the successful and uninterrupted performance of the Marine Corps mission. In the exercise of this authority, the Commanding Officer may refuse to grant personal entry passes or may bar Contractor employees, including employees who have been granted a personal entry pass. Refusal to grant an employee a personal entry pass or barment of an employee does not relieve the Contractor of the responsibility to continue performance under this contract.

The Contractor's employees shall observe and comply with all base rules and regulations applicable to contract personnel, including those applicable to the safe operation of vehicles, and shall not be present in locations not required for the proper performance of this contract.

Contractor personnel performing work under this contract shall be readily identifiable as an employee of the contractor through the use of uniforms with nametags. The Contracting Officer may approve alternate methods of ensuring contractor personnel are readily identifiable.

Contractor personnel and equipment entering a military installation are subject to security checks. Contractor personnel shall follow any direction given by Military Police or other security or safety personnel.

The Immigration Reform and Control Act of 1986 (IRCA), Public Law 99-603 (8 U.S.C. 1324a) requires employers verify the eligibility of individuals for employment to preclude the unlawful hiring, or recruiting or referring for a fee, of aliens who are not authorized to work in the United States. By signing this proposal/contract or by beginning work under this contract, the Offeror/Contractor certifies it has and will comply with IRCA, to include that it has verified the identity and employment eligibility of any individual employed who is or may be employed by the offeror and works under this contract.

Application for Vendor/Contractor Passes: The procedures below are the requirements for MCB Hawaii.

1. Contractors will follow the below procedures to obtain a Vendor/Contractor Passes from PMO:

a. The Contractor will submit a roster of employees that their contract ultimately supports to the sponsoring activity's Contracting Officer's Representative (COR). The roster will identify the company name, contract number, period of performance of the contract, location of performance, the full name, date of birth, social security number, address, driver's license number and expiration date for each of the Contractor's and subcontractor's employees, and the point of contact information for the Contractor.

b. The MCB Hawaii sponsoring activity's Contracting Officer's Representative (COR) will forward the roster to PMO where criminal history background checks will be completed.

c. Upon receipt of favorable background checks, the MCB Hawaii sponsoring activity will notify the Contractor that employees may proceed to Pass and Registration, building 1637, MCB Hawaii, for their Vendor/Contractor Passes.

d. Contract and subcontract employees arrive at Pass and Registration building 1637, MCB Hawaii, for the Vendor/Contractor Pass and must show two forms of identification listed in enclosure (1). Contractor and subcontract personnel operating company or privately owned vehicles will obtain a vehicle access pass and will provide valid driver's license, current vehicle registration, safety inspection, and proof of insurance.

2. Non-CAC Contractor employees will be provided a base credential that will allow them unescorted access from the main gate of Marine Corps Base Hawaii to place of employment. If contractor's employees are found at any other location other than place of employment, they will be prohibited from working aboard the installation. Vendor/Contractor access passes must be returned to Pass and Registration, building 1637, MCB Hawaii upon expiration of the pass or termination of employment under the contract. Personnel denied an access pass might appeal in writing to the Commanding Officer, Marine Corps Base Hawaii (Attn: Base Inspector). Denial or revocation of an access pass may be made if the applicant:

a. Is listed on the National Terrorist Watch List.
b. Is not a U.S. Citizen and is illegally present in the U.S. or whose U.S. citizenship, immigration status, or SSN cannot be verified.
c. Is subject to an outstanding criminal warrant.
d. Submits a Vendor/Contractor business pass application, which contains false or fraudulent information.
e. Is a registered sex offender regardless of the date of the criminal offense.
f. Has been issued a debarment order and is currently banned from any military installation.

3. Base access requirements and procedures may change during the term of a contract. The Contractor shall comply with all changes, and such compliance shall not be grounds for a request for an equitable adjustment or other contract modification.

9.2 Additional Security Requirements

1. Photography is restricted on the Base. Clearance for photography will be obtained from appropriate Base personnel. When requested by the Base, all films must be turned over to the appropriate personnel for processing and security inspection.

2. Contractor and subcontract empoyees will access MCB Hawaii and other MCB Hawaii properties only for official business in support of the contract and only during the days and hours specified in their business pass. Violation may result in confiscation of the business pass and debarment from MCB Hawaii.

3. Do not pickup, remove, or disturb any ordnance (spent or live ammunition, brass, pyrotechnics, etc) found while on MCB Hawaii and other MCB Hawaii properties.

4. Some areas of the Base may be inaccessible due to road conditions following heavy and/or prolonged rainfall. Adjustments to work schedules due to road/weather conditions shall be coordinated with the sponsoring activity's COR. If your vehicle gets stuck or breaks down, military personnel are not authorized to pull or tow your vehicle.

10. Safety

Contractor Compliance: The contractor and its subcontractors shall comply with Public Law 91-596 (Occupational Safety and Health Act (OSHA)) and the Environmental, Safety, and Occupational Health (ESOH) (DODD 4715.1E). These requirements shall be incorporated into the contractor's safety and health program. The Department of Defense (DoD) participates in the OSHA Voluntary Protection Program (VPP). Contractor personnel performing services on a DoD installation shall participate in the local VPP. Information on the VPP is available at http://www.osha.gov/dcsp/vpp/index.html.

Mishap Notification and Investigation: The contractor and its subcontractors (if applicable) shall promptly report pertinent facts regarding mishaps involving Government property damage or injury to Government personnel and to cooperate in any resulting safety investigation. The contractor shall notify (via telephone) the cognizant contracting officer, the contracting officer's representative, and/or other applicable members within four (4) hours of all mishaps or incidents. The Government person notified by the contractor will in-turn notify the Safety office. Contractor notifications made after duty hours shall be reported to the appropriate installation Command Post. If requested by the cognizant contracting officer, the contracting officer's representative, and/or the cognizant program manager, the contractor shall immediately secure the mishap scene/damaged property and impound pertinent maintenance and training records until released by the investigating safety office. If the Government investigates the mishap, the contractor and the subcontractors shall cooperate fully and assist the Government personnel until the investigation is completed.

10.1 Fire Drills

The Contractor shall participate in Government conducted fire drills or other emergency type drills. Advance notice of drills may or may not be given. The Contractor must display fire extinguishers or any apparatus that may be required by Government occupants during practice fire drills or actual emergencies.

The Contractor shall comply with requirements for displaying posters furnished by the Government pertaining to fire prevention, health and sanitation measures, accident prevention, etc. The Contractor shall display posters provided by the Government pertaining to nutrition, weight control programs, health and sanitation measures, accident prevention and similar purposes pertinent to Marine Corps activities.

10.2 Contractor Personnel Accountability

The contractor shall be responsible for personnel in the event of a disaster and shall provide **accountability** reports for personnel working under the contract to include: # of employees working at the time of the event, # located (to include # deceased and # injured), and # missing. The report shall be submitted to the COR, designated Point of Contact (POC) or Contracting Officer confirming all personnel have been contacted/located. The first report shall be communicated (oral/written) immediately following the occurrence of a disaster. Subsequent communication shall be reported until all personnel are accounted for.

Check in procedures for contractor personnel shall incorporate the most expeditious accountability with management upon the occurrence of a disaster. Contractor procedures/training shall:

- Provide multiple and redundant means of communication in the event normal communication means are disrupted or nonexistent;
- Ensure all managers, supervisors and employees understand and accomplish their personnel accountability roles and responsibilities;
- Ensure all reportable casualties are reported and included in personnel accountability reports;
- Ensure accurate baseline population counts; and,
- Carry out exercises, at least annually consistent with the guidance herein.

11. Transition

The contractor shall follow the transition plan submitted as part of the proposal and keep the Government fully informed of status throughout the transition period. Throughout the phase-in/phase-out periods, it is essential that attention be given to minimize interruptions or delays to work in progress that would impact the mission. The contractor must plan for the transfer of work control, delineating the method for processing and assigning tasks during the phase-in/phase-out periods.

12. Related Documents

The following Documents are related to this project:

-Marine Corps Food Service Standard Operating Procedures MCO 10110.14 M
http://www.marines.mil/Portals/59/Publications/MCO%2010110.14M.pdf

-Tri-Service Food Code NAVMED P 5010-1
http://www.quartermaster.army.mil/jccoe/TB_MED_530_SEP_2014.pdf

-Index of Recipes Armed Forces Recipe Service MCO P1011.4G
http://www.quartermaster.army.mil/jccoe/publications/recipes/index/full_index.pdf

-Marine Corps Base Hawaii Master Menu, which outlines the Marine Corps Fueled to Fight Program.
-Food Service Charges At Appropriated Fund Dining Facilities and The Military Academies Effective January 1, 2017 (annual).
http://www.quartermaster.army.mil/jccoe/Operations_Directorate/QUAD/Meal_Rates_Archives/meal_rates_2017.pdf

-Public Law 91-596 Occupational Safety and Health Act (OSHA) https://www.osha.gov/law-regs.html

-Environmental, Safety, and Occupational Health (ESOH) (DODD 4715.1E).
https://dap.dau.mil/policy/Lists/Policy%20Documents/DispForm.aspx?ID=2789

-DD Form 254
http://www.dss.mil/multimedia/shorts/DDForm254/includes/Student%20Guide_Course0020_DD254.pdf

-DD Form 577 http://www.hqmc.marines.mil/Portals/137/DD-Form%20577_ID%20Number%20Fillable.pdf

-DD From 2971 http://www.med.navy.mil/sites/nmcphc/Documents/Forms/DispForm.aspx?ID=5247

-Cash Meal Payment Sheet NAVMC Form 10298, will be provided by government as required.

-OSHA Voluntary Protection Program (VPP) http://www.osha.gov/dcsp/vpp/index.html

-Army Regulation 40–25 OPNAVINST 10110.1/MCO 10110.49 AFI 44–141
http://armypubs.army.mil/epubs/DR_pubs/DR_a/pdf/web/AR40-25_WEB_Final.pdf

-DoD 133810-M Published 2016 http://www.esd.whs.mil/Portals/54/Documents/DD/issuances/dodm/133810m.pdf

Army Regulation 40–25 OPNAVINST 10110.1/MCO 10110.49
AFI 44–141

Army Regulation 40–25 OPNAVINST 10110.1/MCO 10110.49
AFI 44–141

13. Deliverables

The contractor shall provide deliverables as described in the PWS and below.

#	Name	Deliverable	Frequency
2.3.5.	Insurance	Furnish to the Contracting Officer a certificate of insurance as evidence of the coverage in amounts in accordance with work on a government installation clause.	(1) Within 15 calendar days after award, the Contractor (2) This insurance must be maintained during the entire performance period. (3) 30 calendar days written notice to the COR by the insurance company prior to cancellation or material change in policy coverage.
2.4.1.	Medical Requirements	(1) Ensure that all personnel have a current Medical Certificate prior to starting work. (2) Shall be examined for evidence of tuberculosis. (3) Personnel absent from their duties for (30) consecutive days or more shall have a medical examination prior to retuning to duty and provide a medical certificate to the Project Manager. (4) Keep current, for Government inspections, a list of personnel employee on this contract including the expiration date of sanitation cards.	(1) prior to starting work. (2) prior to starting work. (3) A copy of all medical certificates shall be forwarded to the COR/ACOR within (24) hours of the employee's return to work. (4) Copies of medical certificates shall be maintained at the employee's main duty location, presented upon request of the Government.
2.4.3.	Emergency Medical Care	(1) Report on occurrence of a job-related injury. (2) Prepare an accident report for COR/ACOR	(1) Immediately (2) 24 hrs. After accident is reported.
2.5.	Contractor Personnel	(1) The Project Manager or Alternate shall be available to meet with the COR/ACOR.	(1) 70% of the time, within 60 minutes of a call to meet during operational hours, or available within 2 hours after non-operational hours.
2.6.1.	Key Personnel Qualifications Requirements	(1) Furnish, the names of the key personnel hired to perform work under this contract. (2) Submit the name and detailed resume of key personnel.	(1) With the initial proposal (2) Within 2 days after the start of employment
2.6.5.	Contractor Personnel Meals	(1) Develop a policy to discourage snacking. (2) Provide a refrigerator(s) at the mess hall to store employee meals.	(2) This policy must be maintained during the entire performance period.
2.7.	Location and Hours of Work	(1) Prepare and transport boxed/bagged meals from Anderson hall to Pu'uloa Range	(1) Daily, each meal period
2.7.1. 2.7.3.	Extended Service Hours Performance During a Crisis/Emergencies	(1) Provide services when required by the COR/ACOR	(1) Within 24 hours
2.7.2.	RIMPAC	(1) Provide additional support for Anderson Hall during RIMPAC.	(1) Bi-annual

3. 4.	Food Quality Service Quality	(1) The Contractor Shall be responsible for proving consistently high quality meals.	(1) Daily, each meal period
3.1.	Authorized Personnel to Subsist	(1) Provide the Management, personnel, tools, and supervision necessary to prepare, and serve all estimated quantities with or without the assistance of military cooks.	(1) Daily, each meal period
3.3.1	Menu Posting	(1) Post the all menu and prices.	(1) Daily , before breakfast
3.3.3.	Menu Changes and Enhancement	(1) Report Menu Changes	(2) In the Contractors Monthly Management Report.
3.3.4.	Menu Substitutions	(1) Manage, inventory, and issue food items in accordance with the MCBH Master menu. (2) Maintain copies of all menu substitutions, correspondence as part in the daily folders	(1) Daily, each meal period (2) As required
3.4.1. 3.4.2.	Special Holiday Meals Requirements Themed Meal Requirements	(1) Provide sufficient personnel, and extension of meal hours. (2) Provide, at their expense, appropriate decorations	(1) Holidays (2) Holiday and Themed Meals
3.4.3.	Mess Deck Support	(1) Provide mess deck requests and coordinate schedules	(1) As required
3.4.4 3.4.5 3.4.6.	Recreational Meals Requirements Box Meal Requests Remote Site Meal Requirements	(1) Provide recreational meals. (2) Provide box meals. (3) Provide meals for units participating in field exercises.	(1) As required (2) As required (3) As required
3.4.7 3.4.8	Hot and cold Beverage Support Fruit Support for Conditioning Hikes	(1) Fill Containers and provide appropriate disposable cups, at their expense. (2) Provide fruit and beverage support.	(1) As required (2) As required
4.1. 4.5.	Quality Control Consequence Contractor's failure to Perform Required Services	(1) Develop a Quality Control Plan (QCP). (2) Hold meetings (3) Report Defects of cleanliness of spaces and related items will be reported to the COR/ACOR.	(1) With the initial proposal (1) Maintained throughout the awarded contract. (2) Weekly until full implementation of the contract. (2) Twice per month. (3) In writing 24hrs (4) Failure to maintain an effective QCP may result in Termination for Default.

4.1.3.	Customer Comments	(1) Provide Meal Comment Cards	(1) As requested by COR/ACOR
4.7.	Food Safety and Sanitation	(1) Implement a Food Safety Plan and cleaning schedule.	(1) With the initial proposal
4.4.1.	Sanitation Training	(1) Attend and teach training classes in the principles and practices of personnel hygiene and food service sanitation to prevent food borne illness. (2) 8 hour initial Sanitation Training (3) 4 hour Sanitation Course (4) Supervisory Personnel shall have successfully completed a formal food service sanitation training program.	(1) Quarterly (2) before initial job is started (3) Annually (4) Certificate will be submitted to the COR/ACOR 10 days prior to contract start date. Certificates shall be renewed annually, and re-submitted on the contract anniversary date.
4.4.2	Inspections	(1) Provide personnel to accompany the agency inspections of review teams.	(1) As required
4.4.3.	Sanitation Inspections	(1) Navy Environmental & Preventative Medicine Unit (NEPME) (2) W.P.T Hill Inspection Team (3) Western Pacific Food Management Team (WPFMT) (4) Marine Corps Installation Pacific Technician Inspection (MCIPAC TI) (5) Installation Food Service, Hawaii Technician Inspections and Quality Assurance Evaluations.	(1) Defects or discrepancies will be reported to the COR/ACOR in writing 24 hrs. After inspection. (2) After Nomination (3/4) Annual (5) Semi-Annual (TI), Quarterly (QAE)
4.4.4.	Food-Borne Illnesses	Notify immediately the TR and base/installation Food Service Officer of any situation or condition of a suspected case of food-borne illness.	Immediately
5.	Marine Corps Information Management System (MCFMIS)	(1) Provide sufficient personnel to support the MCFMIS program. (2) Maintain Daily Folders (3) Generate Subsistence Operational Analysis Reports (4) Prepare letters, reports, and other administrative documents (5) Maintain accountability of all subsistence items.	(1) Daily, each meal period (2) Daily, each meal period (3) Quarterly and Yearly (FY) (4) Daily, each meal period (5) Weekly
5.1.	Food Service Storage and Warehouse	(1) Provide sufficient personnel to support all areas of Food Service storage & warehouse operations, physical loading and unloading of items, storage, receipt, issue, delivery, inventory, rotation, staging, stock organization, safety, and administrative documentation. (2) Maintain the property warehouse and conduct inventory.	(1) Daily, each meal period (2) Monthly
5.1.1.	Storage	(1) Issue, inventory, and maintain stock levels required identified in the PWS.	(1) Daily, each meal period
5.1.2.	Subsistence Handling	(1) Receipt for all prime vendor deliveries with 100% visually inspections. (2) Provide inventory on all subsistence items	(1) Upon truck delivery, daily (2) Daily, each meal period

5.2.	Cashier/Meal Verification Supervisor Services	(1) Responsible for collecting funds generated from the sales of the meals. (2) Provide sufficient cashiers. (3) Cashiers will be assigned in writing and have a DD form 577 complete. (4) A minimum of (5) cashiers with CAC will be available during. (5) Turn over funds collected with supporting cash meal payments sheets/supporting documentation to the Government.	(1) Daily, each meal period (2) Daily, each meal period (3) 3 days prior to appointment (4) Daily, during all meal periods (5) Weekly or as required base on monetary limits.
6.	Provide Meals in a Timely Fashion	(1) Mange the patron flow so that no patron waits longer than the expectation for the quality or type of meal service being delivered.	(1) Daily, each meal period
6.1.	Food Preparation and Serving Requirements	(1) Providing sufficient personnel to prepare products, service, and support: Main, specialty, snack, flight, and carry out lines, with or without the assistance of Military cooks. (2) Obtain food from the Chief Cook/Store Room for each meal and accomplish all tasks as required by the Pro-Guide and Pre-Prep.	(1) Daily, each meal period (2) Daily, each meal period
6.1.2.	Serving Lines	(1) Service, maintain, and clean the all serving lines, and the patron self-service areas; and serving line(s) services including line setup, meal serving replenishment, tear down and cleanup. (2) Use separate utensils for each food item served (3) Move full serving containers to serving lines and remove empty containers (4) Maintain proper temperatures on the serving lines (5) Breakdown serving lines (6) Clean serving lines	(1) Daily, each meal period (2) Daily, each meal period (3) Daily, each meal period (4) Daily, each meal period (5) (15) minutes after the end of the meal period. (6) within (60) minutes after the lines are broken down
6.1.3	Garnish	(1) May provide, at their expense, cloth, plastic or removable garnishes, instead of following the standards meal recipes.	(1) Daily
6.1.4.	Self Service	(1) Clean all spills, food debris, or liquids. (2) Clean toasters and microwaves	(1) Within (5) minutes of occurrence. (2) Daily, each meal period
6.1.5.	Salad Bar Menu	(1) Process fresh fruits and vegetables	(1) not more than (18) hours prior to use
6.1.6.	Fitness Menu	(1) Provide a Fitness Menu	(1) With the initial proposal (2) Daily
6.1.7.	Beverage Service	(1) Service all beverages dispensers	(1) Daily
6.1.7.1.	Ice Distribution	(1) provide ice manually from the ice dispenser located elsewhere (2) Remove all ice from the storage compartments and clean the interior of all ice making machines	(1) Daily, before and during meal period (2) Weekly
6.1.9.	Ice Cream	(1) Monitor and have ice cream available throughout the serving period.	(2) Daily, each meal period

7.	Provide Meals in a Clean and Pleasant Establishment	(1) Provide a clean table and chair (2) Provide steady re-supply of dishes, utensils, condiments and supplies to all serving areas	(1) Daily, each meal period, without waiting (2) Daily, each meal period, without waiting
7.1.	Material Handling	(1) Assist the Government by complying with the base-recycling program	(1) After every meal and closing of the facility.
7.2.	Cleaning Housekeeping	(1) Submitted in writing cleaning, housekeeping, and amenities plan.	(1) 14 days before the contract start date.
7.3.	Exterior Cleaning	(1) Shall sweep and clean in and around entrances, exists and sidewalks. (2) Shall empty, clean and reposition all cigarette ash receptacles (3) Sweep and remove debris from dumpster area, loading dock, interior food service facilities entrances and exists as listed in the PWS. (4) Fly-fans will be dusted and cleaned (5) Clean all windows and screens (6) Shall remove, clean and return all garbage and trashcans (7) Addition cleaning or maintenance	(1) Daily, after each meal period (2) As required (3) Daily, once (4) Weekly (5) Weekly (6) Daily (7) As required
7.3.1.	Exterior Ground Maintenance	(1) Create a pleasant outdoor environment. (2) Responsible for the care, landscaping and grounds sounding the food service facilities within (20) feet. (3) Grounds mowed (4) Water plants (5) Shall rake, mulch, and prune (6) Exterior of building (7) Cleaning and maintenance of picnic tables, and butt cans	(1) Daily (2) As Required (3) No more than 3 inches tall (4) As required (5) As required (6) monthly or as required (7) As required
7.4.	Interior Cleaning	(1) Spot clean all walls, baseboards, windows, window ledges, doors, and door frames. (2) Dust trophies, sport memorabilia, and display cases (3) Glass panes, inside and out (4) Polish all metal surfaces that require polishing (5) Clean and sanitize all restroom and locker rooms (6) Keep all paper towels, toilet paper, and hand soap dispensers (7) De-scaled toilets and urinals	(1) Weekly (2) Weekly (3) Daily (4) Weekly (5) Daily, after each meal period (6) At all times (7) Weekly
7.4.1.	Floor Cleaning	(1) Preform spot cleaning (2) remove all "scuff marks". (3) Preform floor waxing (4) Shall remove all dirt and deposits of old wax using wax stripper. (5) Clean the throats and covers of all floor drains	(1) Daily, during all meal periods (2) As required (3) Monthly (4) As required in PWS (5) Daily, after each meal period

7.4.2.	Dishwashing Service	(1) Provide a minimum of (3) personnel per scullery (2) Clean interior and exterior surfaces of dishware dispensers, try racks and carts. (3) Sort all dishware and utensils (4) Return all dishes and dinnerware to their respective storage areas after each meal. (5) Clean dishware, trays and flatware. (6) Notify the COR/ACOR and Mess Hall Manager any time that the prescribed water temperature for dishwashing machines cannot be maintained (7) Perform dish washing by hand. (8) both dishwashing areas	(1) Daily, during and after each meal periods. (2) Daily, after each meal period (3) Daily, during and after each meal periods. (4) Daily, after each meal period (5) Daily, during and after each meal periods. (6) Immediately (7) As required follow PWS (8) As required
7.4.3.	Pot/Pan Washing	(1) Drain and clean all types of dishwashing equipment, conveyor systems and trash and garbage disposals. (2) Remove lime and scale deposits (3) Complete the entire dishwashing operations (4) Clean and sanitize cooking and serving equipment (5) Cleaning oven and conveyor toasters racks (6) Clean the pan washing room or area	(1) Daily, after each meal period (2) Weekly (3) No later than (90) minutes after the conclusion of each scheduled meal period. (4) Daily, after each meal period (5) Twice, per week (6) Daily, after each meal period
7.4.4.	Equipment Cleaning	(1) Thoroughly clean food serving equipment, tables, and work area (2) Clean the interior of ventilating hoods (3) Clean all removable grease filters (4) clean "pass through" and other types of food holding spaces (5) Responsible for removing then returning the food items to their original position after cleaning	(1) Daily, after each use (2) Daily, after each use (3) Weekly (4) Daily, after each meal (5) As required
7.4.5.	Furniture	(1) Physically move dining room furniture	(1) vary each month
8.1.2.	Government Furnished Property	(1) Conduct a joint inventory	(1) Prior to the start date
8.1.3	Government Furnished Supplies	(1) Conduct a joint inventory (2) Maintain adequate Government Furnished Supplies (3) Provide all laundering service for tablecloths	(1) Prior to the start date (2) Daily, all times (3) As required
8.2	Additional or Replacement Equipment	(1) Submit requests for additional or replacement equipment/supplies (2) Responsible for maintaining property records (3) Develop a property control system (4) Report the loss, damage or destruction (5) Minor Property Inventory (6) Joint Minor Property Inventory	(1) As required (2) Monthly (3) 14 days after the contract start date. (4) Verbally, written report 5 days (5) Monthly, per PWS (6) Monthly, per PWS
8.4.	Shut down and Service Calls	(1) Prior approval requiring shutdown of any equipment for more than thirty minutes or for critical production, preparation, and/or serving equipment (2) Perform service call work	(1) Submitted 72 hrs. in advance (2) As required

8.5.	Maintenance and Repair	(1) Perform required (minor and major) maintenance (2) Provide all materials and supplies necessary to perform required maintenance (3) Maintain and repair all walk-in and reach-in type refrigerator units (4) Connect and disconnect all utility lines (5) Furnish all food preparation and serving equipment replacement parts (6) Verbal or hand written lists and input	(1) Daily (2) As required (3) As required (4) As required (5) As required (6) Yearly
8.5.1.	Maintenance and Repair Contractor Responsibilities	(1) Manage the total work effort associated with the maintenance, repair and all other services (2) Provide an adequate staff (3) Preventive Maintenance Inspections and Services	(1) Daily (2) Daily (3) Monthly
8.5.2.	Office Equipment	(1) Shall furnish all calculators, typewriters, copies, fax machines, and computers required to perform contract services. (2) Shall provide all necessary office and administrative supplies (3) Responsible for all reproduction requirements (4) Responsible for proper security of Contractor supplies and belongings	(1) As required (2) As required (3) As required (4) Daily
8.6.	Other Supplies and Services	(1) Contractor will provide all laundering service	(1) As required
8.6.1.	Commercial Telephone Service	(1) May request off-base commercial telephone service	(1) As required
8.6.2.	Personnel Protective Equipment	(1) Furnish all safety, and hearing protection for all hazardous areas	(1) As required
8.6.3.	Uniforms	(1) Supervisors and Managers shall present a business like appearance and shall wear uniforms or clothing that makes them distinctly recognizable from other employees. (2) Provide employee uniforms, name tags, and special-type clothing as described herein. (3) Furnish bimetallic thermometers for appropriate contractor employees (4) shall not wear jewelry	(1) As defined in PWS (2) As defined in PWS (3) As defined in PWS (4) As defined in PWS
8.6.3.1	Uniform Allowance	(1) Furnish all employee a with an adequate number of uniforms	(1) As defined in PWS

9.	Security	(1) Comply with all current Marine Corps Base Hawaii and DoD security requirements. (2) Citizenship and Green Card status IAW PWS. (3) Work under this task order requires Level III IT user access to the Marine Corps Enterprise Network (MCEN) - access to the MCEN requires a Common Access Card (CAC) (4) Shall not disclose and shall safeguard procurement sensitive information, computer systems and data, privacy act data, For Official Use Only (FOUO) information, and all government personnel work products that are obtained or generated in the performance of this contract. (5) Authorized users of the MCEN shall receive initial Information Assurance (IA) Training (6) Submit a list of employees by name that will be performing work on this contract.	(1) Prior to the start date and daily (2) Duration of contract (3) All Supervisor and Key Billets for the duration of contract (4) Duration of contract (5) Annually (6) 10 days prior to start of the contract and Monthly
10.	Safety	(1) Comply with Public Law 91-596 (Occupational Safety and Health Act (OSHA)) and the Environmental, Safety, and Occupational Health (ESOH) (DODD 4715.1E). (2) Participates in the OSHA Voluntary Protection Program (VPP). (3) shall notify (4) Secure the mishap scene/damaged property and impound pertinent maintenance and training records until released by the investigating safety office.	(1) As defined in PWS (2) As defined in PWS (3) Within four (4) hours (4) As required
10.1	Fire Drills	(1) participate in Government conducted fire drills or other emergency type drills (2) Display fire extinguishers (3) Shall comply with requirements for displaying posters	(1) As required (2) As defined in PWS (3) As defined in PWS
10.2	Personnel Accountability	When required, provide accountability reports.	As defined in PWS.

14. Performance Requirement Summary (PRS)

SOW PARA	Performance Objective	Performance Standard	AQL	Surveillance Method
4.4 7.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position in a manner that ensures Sanitation requirements of the Tri-Service Food Code and state and local laws/regulations.	Result in 100% of the time in a Satisfactory or better rating in Health inspection. All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter. Educational material created is free of grammatical errors, properly formatted.	90% - 95% reliable information that addresses appropriate natural resources issues. 3 or less instances of a deliverable containing errors	Weekly reports, interim progress meetings, feedback from Preventive Medicine staff, Quality Assurance Inspections, Technical Inspection, Western Pacific Food Management Team Inspections, and Patron "ICE" Comments
5.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position for the ordering, receiving issuing, preparing, serving, and cleanup of the MCBH Master Menu.	Result in 100% of the time in a Satisfactory or better rating in Health inspection. All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter. Educational material created is free of grammatical errors, properly formatted.	90% - 95% reliable information that addresses appropriate natural resources issues. 3 or less instances of a deliverable containing errors	Weekly reports, interim progress meetings, feedback from Preventive Medicine staff, Quality Assurance Inspections, Technical Inspection, Western Pacific Food Management Team Inspections, and Patron "ICE" Comments
2. 6.1.	The contractor and subcontractor shall adhere to all state and federal laws, and Marine Corps rules and regulations.	Abides by all laws and regulations. No injuries or incidents that result in the loss of work or work stoppage.	No state or federal violations; 95% adherence to base regulations.	Completes all on-line training and attends specified training opportunities. Food Safety and sanitation briefings. All incidents reported.
10.	The contractor and subcontractor shall not perform unsafe acts to could cause harm to themselves or others and does not violate base safety regulations.	Abides by all base safety regulations and those identified by the food service staff.	95% accident free	Attends base safety training, receives safety briefings from food service staff and appropriate military personnel.
8.5.1.	The contractor and subcontractor shall Provide operator maintenance and minor/major repairs of food service equipment. In accordance with PWS.	Routine-Repair within 4 days. Urgent-Repair within 2 days. Emergency-Repair within 1 day. Daily Reports, verbal updates, completed task.	Routine-Repair within 5 days. Urgent-Repair within 3 days. Emergency-Repair within 1 day. Daily Reports, verbal updates, completed task.	During Inspections: 95% of the equipment necessary to cook, clean or sanitize for each meal period will be available.

3. 3.3 4.	The contractor and subcontractor shall managing subsistence, supplies and equipment necessary to service the guests in accordance with the PWS.	Result in 100% of the time in a Satisfactory or better rating in with Master Menu Compliance with all the required supplies to cook, serve, and clean the meal(s). All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter.	Result in 95% of the time in a Satisfactory or better rating in with Master Menu Compliance with all the required supplies to cook, serve, and clean the meal(s). All deliverables must be accurate in content, relevant, concise, and pertinent to the subject matter.	Weekly reports, interim progress meetings, feedback from Preventive Medicine staff, Quality Assurance Inspections, Technical Inspection, Western Pacific Food Management Team Inspections, and Patron "ICE" Comments
5.2.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position in a manner that ensures Proper accountability of all cashier transactions, with a less than .01% error rate.	Ensure cash deposits are 100% accurate and turned in by the next business day. Perform cashier services and ensure cash deposit is accurate and turned in on time.	Proper accountability of all cashier transactions, with a less than .01% error rate.	Daily Reports, verbal updates, completed task. Accomplishes each specified task with time allotted.
2.7.3 6.	The contractor and subcontractor shall accomplish the general tasks identified in PWS and related sub-tasks that support the goals of the stated position in there is no impact of food service operation during regular and contingency operations.	Meets deadlines imposed by the CO based on Contingency but have a minimum of 24 hours advance notice to replace up to a maximum of 5 food servers cooks.	Meets deadlines imposed by the CO based on Contingency but have a minimum of 24 hours advance notice to replace up to a maximum of 4 food servers cooks.	Daily Reports, verbal updates, completed task. Accomplishes each specified task with time allotted.
2.	The contractor and subcontractor shall meet scheduled deadlines and deliver products in the time requested.	Meets 100% of deadlines imposed by the COR.	95% of tasks are completed within the timeframe prescribed.	Daily Reports, verbal updates, completed task. Accomplishes each specified task with time allotted.
3.1. 6.	Prepare food IAW recipe cards and Performance Work Statement	100% of menu items/meal period as provided by the government.	95% of menu items/meal period as provided by the government.	QAE inspection and Food Tech/FSO walk thru. Customer Complaint from Senior Cook on duty.

15. Wage Determination

The wage determination applicable for this solicitation is CBA-2017-10354 and is attached. The referenced CBA is also attached. Summary table has been deleted and replaced by including the CBA in its entirety.

15.1 Unit Price Adjustments in Option Periods

This contract incorporates a Service Contract Act (SCA) Area Wage Determinations (AWDs) based on a Collective Bargaining Agreement from the previous service provider. The Wages in the contractor's proposal are to utilize the WD rates for the WD/CBA as indicated below for the base period and all option periods. In accordance with subparagraph (b) of the Fair Labor Standards and Service Contract Act—Price Adjustment Clause, FAR 52.222-43 offerors shall not include escalation of wage and fringe benefit rates for Service Contract Act covered employees in the option periods of performance. In accordance with the referenced clause, the contractor may be entitled to an adjustment in contract price only when a new SCA or CBA wage determination is modified into the contract and it affects wages and fringe benefits of covered employees.

15.2 Annual Wage Rate Determination and Rate Calculation

(a) This procurement is subject to the requirements of the Service Contract Labor Standards (formerly Service Contract Act of 1965).
(b) The Contractor agrees to furnish the Contracting Officer a copy of any collective bargaining agreement applicable to employees performing under this contract.
(d) If the wage rate differs from prior year, the Contractor must submit a claim of adjustment within 30 days of receipt of the new wage determination to the Contracting Officer. However, the Contracting Officer may extend the 30 day submission period in writing. The Government has the authority to examine all supporting records and documentation.
(e) The following provides guidance on the process when requesting an adjustment: For the labor category adjusted by the revised wage determination, the current rate should be subtracted from the revised rate. Additionally, the difference in fringe must also be calculated. The difference in the wage rate and fringe must be added together, with the result being multiplied by the number of total hours performed. The result is the total adjustment amount. The Contracting Officer will issue a modification to reflect the required adjustment.

PWS ATTACHMENTS

Solicitation M00318-17-R-0003
M&MA Services for MCBH
PWS Attachments

A) Wage Determination – See below
B) GFP List – See Attached Document
C) Master Menu Documents – See attached 15 documents

REGISTER OF WAGE DETERMINATION UNDER THE SERVICE CONTRACT ACT By direction of the Secretary of Labor	U.S. DEPARTMENT OF LABOR EMPLOYMENT STANDARDS ADMINISTRATION WAGE AND HOUR DIVISION WASHINGTON D.C. 20210
Diane Koplewski Director Division of Wage Determinations	Wage Determination No.: CBA-2017-10354 Revision No.: 0 Date Of Last Revision: 9/11/2017

State: Hawaii

Area: Honolulu

Employed on Marine Corps Base Hawaii, Kaneohe, Regional Contracting Office contract for Management and Mess Attendant Services for Marine Corps Base Hawaii, Kaneohe Bay.

Collective Bargaining Agreement between contractor: (Subcontractor) Blackstone Consulting, Inc., and union: Industrial, Technical and Professional Employees Union, OPEIU Lo Local 4873, effective 1/1/2017 through 12/31/2019.

In accordance with Section 2(a) and 4(c) of the Service Contract Act, as amended, employees employed by the contractor(s) in performing services covered by the Collective Bargaining Agreement(s) are to be paid wage rates and fringe benefits set forth in the current collective bargaining agreement and modified extension agreement(s).

NMCARS 237.102-90 (ECMRA)

NMCARS5 237.102-90 ENTERPRISE-WIDE CONTRACTOR MANPOWER REPORTING APPLICATION (ECMRA)

(a) DoD contracting activities awarding or administering contracts shall incorporate the following Enterprise-wide Contractor Manpower Reporting Application (ECMRA) standard language into all contracts which include services, provided the organization that is receiving or benefiting from the contracted service is a Department of Defense organization, including reimbursable appropriated funding sources from non-DoD executive agencies where the Defense Component requiring activity is the executive agent for the function performed. The reporting requirement does not apply to situations where a Defense Component is merely a contracting agent for another executive agency. Contracted services excluded from reporting are based on Product Service Codes (PSCs). The excluded PSCs are:

(1) W, Lease/Rental of Equipment;

(2) X, Lease/Rental of Facilities;

(3) Y, Construction of Structures and Facilities;

(4) D, Automatic Data Processing and Telecommunications, IT and Telecom- Telecommunications Transmission (D304) and Internet (D322) ONLY;

(5) S, Utilities ONLY;

(6) V, Freight and Shipping ONLY.

(b)The standard language to be inserted is:

“The contractor shall report contractor labor hours (including subcontractor labor hours) required for performance of services provided under this contract for the [Anderson Mess Hall located on Marine Corps Base Hawaii] via a secure data collection site. Contracted services excluded from reporting are based on Product Service Codes (PSCs). The excluded PSCs are:

(1) W, Lease/Rental of Equipment;

(2) X, Lease/Rental of Facilities;

(3) Y, Construction of Structures and Facilities;

(4) D, Automatic Data Processing and Telecommunications, IT and Telecom- Telecommunications Transmission (D304) and Internet (D322) ONLY;

(5) S, Utilities ONLY;

(6) V, Freight and Shipping ONLY.

The contractor is required to completely fill in all required data fields using the following web address https://doncmra.nmci.navy.mil.

Reporting inputs will be for the labor executed during the period of performance during each Government fiscal year (FY), which runs October 1 through September 30. While inputs may be reported any time during the FY, all data shall be reported no later than October 31 of each calendar year. Contractors may direct questions to the help desk, linked at https://doncmra.nmci.navy.mil.

From:	Robert Severson
To:	Figueroa CWO3 Lisa M; Cook MGySgt Dustin E
Cc:	Jeffers CIV Steven P; "Karen Cash"; Ronnie Kebbas-Vezia; "Colleen Alarcon"
Subject:	[Non-DoD Source] Phase-in update
Date:	Tuesday, April 24, 2018 2:57:53 PM
Attachments:	image002.jpg image004.png image006.jpg image008.jpg K-Bay Phase in Plan (002).pdf Kaneohe Bay - Phase In.xlsx

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Good Afternoon, CWO-3 Figueroa and MGysgt Cook,

Attached is a brief snapshot of our phase in schedule for the project. Update on our efforts thus far, as you are aware Mr. Jesus Guillen was onsite on Monday and meet with the Project Manager I would like to thank your office and Master Guns Cook for coordinating this effort.

We have conducted an interview with Ms. Maria Mayben the current Project Manager and she is very interested in continuing in her position and we believe with our team support she will be successful. We have two Production Managers that are under consideration and we will have the selected individual name and information to you by Monday evening.

In the meantime, our team will arrive in Hawaii on Sunday evening April 29, 2018, the team is lead by Ms. Karen Cash, at 310-999-3207 she will be reaching out to MGysgt Cook tomorrow to coordinate getting her and two other individuals on our team access to the base for Monday morning April 30 2018.

We have been communicating with the onsite PM and shop steward and so far, everything we have requested they have been very supportive. We will keep all updated as we continue to phase in.

Kind Regards,

Robert

Robert Severson

President & CEO

Office: (760) 550-9976

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robert@theseversongroup.com <mailto:robert@theseversongroup.com>

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The Severson Group

Phase-in Plan Schedule of Events

Action	**Date**
Onboarding Team Arrives	April 29, 2018
Meet with the COR and ACOR	April 30, 2018
Team interviews staff and receives hiring documents	April 30, 2018 – May 1, 2018
Submit all CAC Card Names etc.	May 1, 2018
Team distributes uniforms and badges	May 1 – May 2, 2018
Team conducts orientation • Employee Handbook Training • Job Description Training • PWS Training	May 2, 2018
Management Training	May 3, 2018
Key position Training	May 3 – May 4, 2018
Team departure	May 4, 2018
PM coordinate office setup, phone, internet etc…	May 5, 2018 for midnight May 15 switchover
PM – work with incumbent on transitioning out	May 6th through May 15th

Note: Following personnel will be onsite on May 14-16 for contract start.
President – Mr. Severson
COO- Ms. Ronnie Kebbas-Vezia
Regional PM. Ms. Colleen Alacorn

Task Name	Duration	Start	Finish	Team POC
TSG Team Arrives	5d	04/30/18	05/04/18	310 999-3207
Meet with COR and ACOR	1d	04/30/18	04/30/18	
Meet with Project Manager	5d	04/30/18	05/04/18	
Start Individual interviews	1d	05/01/18	05/01/18	
Provide CAC Card List to COR	1d	04/30/18	04/30/18	
Provide Employee List to COR	1d	05/01/18	05/01/18	
Conduct Employee Orientation	1d	05/02/18	05/02/18	
Management Training	1d	05/03/18	05/03/18	
Key Position Training	1d	05/03/18	05/03/18	
Conduct PWS training	1d	05/14/18	05/14/18	
Time Clock Prodecures	1d	05/15/18	05/15/18	
Issue Uniforms	1d	05/11/18	05/11/18	
Start Up Observation Team Visit	4d	05/14/18	05/17/18	

Assigned To	% Complete	Status
HR- Karen Cash		
Karen Cash		
Karen, Mike, Angelica		
TSG Team		
TSG Team		
Karen		
TSG Team		
TSG HR		
TSG HR		
PM		
PM		
PM		
CEO, COO & Regional PM		

Comments

From: Robert Severson
To: Jeffers CIV Steven P
Subject: [Non-DoD Source] RE: Received voicemail
Date: Tuesday, June 12, 2018 9:14:29 AM

Thank you Mr. Jeffers and I totally understand and agree. Will push our legal.

Kind regards,
Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com

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-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Sent: Tuesday, June 12, 2018 10:56 AM
To: Robert Severson <robert@theseversongroup.com>
Subject: Received voicemail

Good morning Mr. Severson,

I received your voicemail. I totally understand and agree with your perspective. I am working hard on behalf of the Marine Corps to come up with viable options, and appreciate your time and feedback. If I have any more questions or am able to provide feedback, I will reach out. In the meantime, I encourage you (based on Mr. Forjohn's prior feedback) for your legal team to fully engage and push for informational updates via that route. Thank you.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710

Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269

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From:	Jeffrey Smith
To:	Carnaggio CIV Eileen K.
Cc:	Jeffers CIV Steven P; Forjohn CIV Steven K; Heskett Maj Jonathan D; Ronnie Kebbas-Vezia; Robert Severson
Subject:	[Non-DoD Source] RE: Request for Copies of Bankruptcy Petitions
Date:	Wednesday, July 11, 2018 10:23:10 AM
Attachments:	Seveson Docket.pdf

Ms. Carnaggio:

Per the e-mail string below, Robert Severson asked me to reach out to you about the recent Chapter 11 case filed by The Severson Group, Inc. ("TSG"). I am TSG's bankruptcy attorney in that matter. TSG has filed a Chapter 11 reorganization in the Southern District of California case # 18-03732-CL11. TSG found it advisable to file this reorganization to protect its ongoing operations and to assure its continuing performance for its many clients, without interruption after suffering a legal setback in a dispute with a vendor.

TSG is financially healthy and expects to and will continue to service its client contracts while operating as a debtor in this Chapter 11 as most companies do while reorganizing the creditor side of their affairs.

If I can provide you with any information about the reorganization case, I am happy to do so. Because MCIPAC is a customer/client of TSG and not a creditor, it is not likely that MCIPAC would receive notice of or documentation related to the bankruptcy filings. However the case is a matter of public record and we are more than willing to provide you with information about the case at your request.

I included here a copy of the docket that will give you basic case in formation if you need it.

If you have any questions or comments please do not hesitate to contact me.

Sincerely

-Jeffrey B. Smith**

CURD, GALINDO & SMITH, L.L.P.

301 East Ocean Blvd. #1700

Long Beach, CA 90802

(562) 624-1177

(562) 624-1178 fax

(310) 993-6560 cellular

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**Certified By The State Bar

Of California As A Specialist

In Bankruptcy Law

From: Robert Severson <robert@theseversongroup.com>
Sent: Friday, July 6, 2018 3:48 PM
To: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil>
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil>; Forjohn CIV Steven K <steven.forjohn@usmc.mil>; Heskett Maj Jonathan D <jonathan.heskett@usmc.mil>; Jeffrey Smith <Jsmith@cgsattys.com>; Ronnie Kebbas-Vezia <ronnie@theseversongroup.com>
Subject: Re: Request for Copies of Bankruptcy Petitions

Dear Eileen,

We did file a Ch11 Reorganization a little over a week ago as a result of an abbertration award against us to BCI. This is Blackstone Consulting's attempt to once again undermine TSG and preclude us from doing business . We continue to do business with all our projects and to obtain new contracts. This reorganization allows us to continue doing business.

We also have an existing lawsuit against BCI and Sodexo for having interfered with another contract we had. As such, I'm happy to put you in touch with our attorneys handling this matter. But we are willing able and ready to take over the Kbay contract awarded us. Again we are not closing our doors just a chapter 11 reorg.

In the meantime I have CC'd our attorney who will provide you copies of the requested documents.

Regards,

Robert

On Thu, Jul 5, 2018, 6:13 PM Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil> > wrote:

Good afternoon/evening Mr. Severson,

Request your confirmation that TSG has filed for bankruptcy in federal or state court. If so, please provide copies of all bankruptcy petition(s). Thank you.

V/R,
Eileen

Eileen Keating Carnaggio
Deputy Director
MCIPAC Regional Contracting Office-Hawaii
Marine Corps Base Hawaii
Phone: 808-257-1158; DSN: 315-457-1158
eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil>

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx <https://eis.usmc.mil/sites/mcbhrco/default.aspx>

Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269

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mExTime

U.S. Bankruptcy Court
Southern District of California (San Diego)
Bankruptcy Petition #: 18-03732-CL11

Date filed: 06/21/2018
341 meeting: 07/31/2018
Deadline for objecting to discharge: 10/01/2018

Assigned to: Judge Christopher B. Latham
Chapter 11
Voluntary
Asset

Debtor
The Severson Group, LLC
310 S. Twin Oaks Valley Rd.
#107-226
San Marcos, CA 92078
SAN DIEGO-CA
Tax ID / EIN: 02-0790133

represented by **Jeffrey B. Smith**
Curd, Galindo & Smith
301 East Ocean Blvd.
Suite 1700
Long Beach, CA 90802
(562)624-1177
Email: jsmith@cgsattys.com

United States Trustee
United States Trustee
Office of the U.S. Trustee
880 Front Street
Suite 3230
San Diego, CA 92101
619-557-5013

represented by **David Ortiz**
DOJ-Ust
880 Front Street
David A. Ortiz
Suite 3230
San Diego, CA 92101
619-557-5013
Email: david.a.ortiz@usdoj.gov

Filing Date	#	Docket Text
06/21/2018	1 (15 pgs; 3 docs)	Chapter 11 Voluntary Petition for Non-Individual Fee Amount $ 1717.00. State. of Fin. Affairs due 07/5/2018. Summary of schedules due 07/5/2018. Schedule A/B due 07/5/2018. Schedule C due 07/5/2018. Schedule D due 07/5/2018. Schedule E/F due 07/5/2018. Schedule G due 07/5/2018. Schedule H due 07/5/2018. Incomplete Filings due by 07/5/2018, Declaration re: ECF due by 07/5/2018, Filed by Jeffrey B. Smith of Curd, Galindo & Smith on behalf of THE SEVERSON GROUP, LLC. (Smith, Jeffrey) (Entered: 06/21/2018)
06/21/2018	2	Receipt of Chapter 11 Voluntary Petition(18-03732-11) [misc,1031] (1717.00) Filing Fee. Fee Amount 1717.00 Receipt number B14105359 (re: Doc# 1); (U.S. Treasury) (Entered: 06/21/2018)
06/22/2018	3	

		Notice of Appearance and Request for Special Notice. United States Trustees Office, 880 Front Street, Third Floor, Suite 3230, San Diego, CA 92101 filed by David Ortiz on behalf of United States Trustee. (Ortiz, David) (Entered: 06/22/2018)
06/22/2018	4 (3 pgs; 2 docs)	Notice of Chapter 11 Bankruptcy Case, and Meeting of Creditors, **341(a) meeting to be held on 7/31/2018 at 03:00 PM at 880 Front St., Edward J. Schwartz Bldg, 1st Fl, Room 1234 (B), San Diego, CA 92101 (Ch11)** Objections for Discharge due by 10/1/2018. (Bobis, T.) (Entered: 06/22/2018)
06/22/2018	5 (3 pgs)	BNC Court Certificate of Notice re Notice of Incomplete Schedules Due (related documents 1 Chapter 11 Voluntary Petition) Notice Date 06/24/2018. (Admin.) (Entered: 06/24/2018)
06/22/2018	6 (3 pgs)	BNC Court Certificate of Notice re Bankruptcy Case and Meeting of Creditors. (related documents 4 Notice of Chapter 11 Bankruptcy Case & Meeting of Creditors) Notice Date 06/24/2018. (Admin.) (Entered: 06/24/2018)
07/02/2018	7 (4 pgs; 2 docs)	Order re Status Conference on Chapter 11 Petition ;signed on 7/2/2018 with BNC Service -- **STATUS CONFERENCE ON CHAPTER 11 PETITION Scheduled for 7/16/2018 at 02:00 PM at Courtroom 5, Room 318, Weinberger Courthouse.** (related documents 1 Chapter 11 Voluntary Petition). (Lewis, L.). Modified on 7/5/2018 (McGrew, J.). (Entered: 07/02/2018)
07/02/2018	8 (3 pgs)	Request for Special Notice *Notice of Appearance and Request for Service of Papers* filed by Samuel Kidder on behalf of Blackstone Consulting, Inc.. (Kidder, Samuel) (Entered: 07/02/2018)
07/02/2018	9 (4 pgs)	BNC Court Certificate of Notice. (related documents 7 Status Conference(hrg)(Order)) Notice Date 07/04/2018. (Admin.) (Entered: 07/04/2018)
07/05/2018	10 (8 pgs)	Motion to Extend Time to file Schedules and/or Statements; with Proof of Service filed by Jeffrey B. Smith on behalf of The Severson Group, LLC (related documents 1 Chapter 11 Voluntary Petition) (Smith, Jeffrey) (Entered: 07/05/2018)
07/05/2018	11 (7 pgs)	Notice of Lodgment of Order *Granting Motion for Entension of Time to File Schedules and Statements* with Service filed by Jeffrey B. Smith on behalf of The Severson Group, LLC. (related documents 10 Motion to Extend Time) (Smith, Jeffrey) (Entered: 07/05/2018)

PACER Service Center			
Transaction Receipt			
07/11/2018 13:18:57			
PACER Login:	cgsattys	**Client Code:**	
Description:	Docket Report	**Search Criteria:**	18-03732-CL11 Fil or Ent: filed From: 1/1/1979 To: 7/11/2018 Doc From: 0 Doc To: 99999999 Format: html Page counts for documents: included
Billable Pages:	2	**Cost:**	0.20

From:	Kathleen Amick
To:	Jeffers CIV Steven P; Carnaggio CIV Eileen K.
Cc:	Robert Severson; Ronnie Kebbas-Vezia
Subject:	[Non-DoD Source] The Severson Group - Letter of Insurance
Date:	Friday, April 20, 2018 8:02:08 AM
Attachments:	KBay COI-010119.pdf

Dear Ms. Carnaggio & Mr. Jeffers,

Per the requirements, please note attached TSG's Letter of Insurance for Mess Attendant Services at Kaneohe Bay, HI.

Thank you so much and wishing you both a great weekend!

Sincerely,
Kathleen

Kathleen Amick

Vice President of Business Development

Phone: (305) 712-0325

Office: (786) 618-9090
kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> | www.theseversongroup.com <http://www.theseversongroup.com>

<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> <https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

SEVEGRO-C1 BWAYNE

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY) 04/20/2018

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER
Bolton & Company
3475 E. Foothill Blvd., Suite 100
Pasadena, CA 91107

CONTACT NAME:
PHONE (A/C, No, Ext): (626) 799-7000 FAX (A/C, No): (626) 441-3233
E-MAIL ADDRESS: propcasualty@boltonco.com

INSURER(S) AFFORDING COVERAGE	NAIC #
INSURER A : Employers Ins Co of Wausau	21458
INSURER B : Liberty Mutual Fire Insurance	23035
INSURER C : Liberty Insurance Corporation	
INSURER D : Lloyd's of London	
INSURER E :	
INSURER F :	

INSURED
The Severson Group LLC
310 South Twin Oaks Valley Road, Suite #107-226
San Marcos, CA 92078

COVERAGES CERTIFICATE NUMBER: REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
A	X COMMERCIAL GENERAL LIABILITY			TBCZ91458380028	01/01/2018	01/01/2019	EACH OCCURRENCE	$ 1,000,000
	CLAIMS-MADE X OCCUR						DAMAGE TO RENTED PREMISES (Ea occurrence)	$ 300,000
							MED EXP (Any one person)	$ 10,000
							PERSONAL & ADV INJURY	$ 1,000,000
	GEN'L AGGREGATE LIMIT APPLIES PER:						GENERAL AGGREGATE	$ 2,000,000
	POLICY PRO-JECT X LOC						PRODUCTS - COMP/OP AGG	$ 2,000,000
	OTHER:							$
B	AUTOMOBILE LIABILITY			AS2Z91458380018	01/01/2018	01/01/2019	COMBINED SINGLE LIMIT (Ea accident)	$ 1,000,000
	X ANY AUTO						BODILY INJURY (Per person)	$
	OWNED AUTOS ONLY / SCHEDULED AUTOS						BODILY INJURY (Per accident)	$
	HIRED AUTOS ONLY / NON-OWNED AUTOS ONLY						PROPERTY DAMAGE (Per accident)	$
								$
C	X UMBRELLA LIAB X OCCUR			TH7Z91458380038	01/01/2018	01/01/2019	EACH OCCURRENCE	$ 6,000,000
	EXCESS LIAB CLAIMS-MADE						AGGREGATE	$
	DED X RETENTION $ 0							$ 6,000,000
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY			WCCZ91458380048	01/01/2018	01/01/2019	X PER STATUTE / OTH-ER	
	ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) Y / N: Y	N / A					E.L. EACH ACCIDENT	$ 1,000,000
	If yes, describe under DESCRIPTION OF OPERATIONS below						E.L. DISEASE - EA EMPLOYEE	$ 1,000,000
							E.L. DISEASE - POLICY LIMIT	$ 1,000,000
D	Professional Liabili			493258	03/01/2017	03/01/2018		1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
*EL Each Accident $1,000,000 / EL Disease - Policy Limit $1,000,000 / EL Disease - Each Employee $1,000,000
Excluded Workers' Compensation Officer is on file. The Certificate of Insurance is subject to policy terms, conditions, limitations, and exclusions.

GL Cancellation Clause applies per IL00171198 attached.
RE: Operations of the named insured.

CERTIFICATE HOLDER

Regional Contracting Office Hawaii
2nd Street, Bldg. 209
Marine Corps Base Hawaii
M C B H Kaneohe Bay, HI 96863

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE
(b) (6)

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Common Policy Conditions

All Coverage Parts included in this policy are subject to the following conditions:

A. CANCELLATION

1. The First Named Insured shown in the Declarations may cancel this policy by mailing or delivering to us advance written notice of cancellation.

2. We may cancel this policy by mailing or delivering to the first Named Insured written notice of cancellation at least:

   a. 10 days before the effective date of cancellation if we cancel for nonpayment of premium; or

   b. 30 days before the effective date of cancellation if we cancel for any other reason.

3. We will mail or deliver our notice to the first Named Insured's last mailing address known to us.

4. Notice of cancellation will state the effective date of cancellation. The policy period will end on that date.

5. If this policy is canceled, we will send the first Named Insured any premium refund due. If we cancel, the refund will be pro rata. If the first Named Insured cancels, the refund may be less than pro rata. The cancellation will be effective even if we have not made or offered a refund.

6. If notice is mailed, proof of mailing will be sufficient proof of notice.

B. CHANGES

This policy contains all the agreements between you and us concerning the insurance afforded. The first Named Insured shown in the Declarations is authorized to make changes in the terms of this policy with our consent. This policy's terms can be amended or waived only by endorsement issued by us and made a part of this policy.

C. EXAMINATION OF YOUR BOOKS AND RECORDS

We may examine and audit your books and records as they relate to this policy at any time during the policy period and up to three years afterward.

D. INSPECTIONS AND SURVEYS

1. We have the right to:

   a. Make inspections and surveys at any time;

   b. Give you reports on the conditions we find; and

   c. Recommend changes.

2. We are not obligated to make any inspections, surveys, reports or recommendations and any such actions we do undertake relate only to insurability and the premiums to be charged. We do not make safety inspections. We do not undertake to perform the duty of any person or organization to provide for the health or safety of workers or the public. And we do not warrant that conditions:

   a. Are safe or healthful; or

Copyright, Insurance Services Office, Inc., 1998

From: Jeffers CIV Steven P
To: Carnaggio CIV Eileen K.
Subject: FOUO: Draft Post Award Conference documents for Mess Hall (M00318-18-C-0002)
Date: Tuesday, April 10, 2018 1:26:00 PM
Attachments: Post Award Conference - Mess Hall Services.pptx
Post Award Conference Orientation.docx

Hi Eileen,

Thank you for the samples. I think the only thing I'm missing is the RIMPAC dates/details. I wanted to give you an opportunity to review the draft.

v/r

Steven J.

-----Original Message-----
From: Carnaggio CIV Eileen K.
Sent: Friday, April 6, 2018 1:50 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Subject: Samples Post Award Conference

Hello Steven -

(b) (5)

The first document is an outline of things that should be discussed at a post award conference.

Then I attached two samples. Please don't assume that the samples are perfect. (b) (5)

Let me know if you have any questions.

V/R,

Eileen

-----Original Message-----
From: Carnaggio CIV Eileen K.
Sent: Friday, April 6, 2018 12:49 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Subject: Post Award Conference

Hello Steven -

I know you are really busy, but soon you will need to start to prepare post award conference material and give each participant a heads up that you will schedule one shortly after official award of the contract. I can give you sample briefing materials. When I find them, I will send them.

V/R,
Eileen

Post-Award Conference for Mess Hall Management & Attendant Services

The Severson Group, LLC.

M00318-18-C-0002

April 2018

8:30AM to 9:30AM Hawaii Standard Time

MCIPAC Regional Contracting Office Hawaii

Geographical Information System Support Services

- Contract M00318-18-C-0002
- Awarded to The Severson Group, LLC.
- Base Year Estimated Contract Value: $3,703,698.48
- Total Contract Value Including Options: $18,419,014.74
- Period of Performance: 16 May 2018 – 15 May 2019 plus four 12-month option periods

Agenda

- Role of Government Team Members
- Role of Contractor Team Members
- Special contract requirements
- Critical milestones
- Contractor’s quality control procedures
- Contractor’s reporting requirements’
- Billing and payment procedures
- Closeout

Key Government Representatives

- MCIPAC RCO Director: Maj. Jonathan Heskett
- Contracting Officer (CO): Eileen Keating Carnaggio
- Contract Specialist (CS): Steven Jeffers
- Program Manager: Jesus Guillen
- Assistant Program Manager: Stockton Moragne
- Contracting Officer's Representative (COR):
  - CWO3 Lisa Figueroa
- Alternate Contracting Officer's Representative (ACOR):
  - MGySgt Dusting Cook

Contracting Officer

- CO: Eileen Keating Carnaggio 808-257-1158 eileen.carnaggio@usmc.mil
- The CO is the person responsible for administering this contract. Government representatives other than the CO are NOT authorized to take any action that alters the contract. Any changes to the contract will be made in writing via contract modification by the CO. Any questions, disputes should be directed to the CO.
- Always include the Contract Specialist in all correspondence to the CO:

  Steven Jeffers

  Phone: 808-257-2710

  Email: Steven.Jeffers@usmc.mil

Contracting Officer's Representative

- COR: CWO3 Lisa Figueroa
  - Phone: (808) 257-4170
  - Email: Lisa.Figueroa@usmc.mil
- ACOR: MGySgt Dustin Cook
  - Phone: (808) 257-3509
  - Email: Dustin.Cook@usmc.mil
- COR/ACOR have NO authority to direct or imply any change orders that are outside of the scope of the PWS or that may affect time, price, methods, or procedures.

Key Contractor Representatives

- The Severson Group, LLC.
  - Robert Severson (President/CEO)
    - 760-550-9976 (office); 760-855-9254 (mobile)
    - robert@theseversongroup.com
  - Kathleen Amick (VP of Business Development)
    - 305-712-0325
    - kathleen@theseversongroup.com

Unusual/Significant Contract Requirements

- Contract Start Date: 16 May 18
- Work on a Government Installation (e.g., badges, vehicle insurance, safety, RAPIDGate, etc.)
- RIMPAC Dates: June _____

Performance/Reporting Requirements and Meetings

- Performance/Reporting Requirements – CPARS is mandatory. COR shall submit monthly reports to KO via CORT Tool
- Contractor's quality control procedures – Follow their QA/QC plan
- Contractor's reporting requirements in accordance with PWS.
- Contract Requirements IAW PWS

Performance Evaluations

- Performance Requirements Summary
  - PWS, p. 31-70 of contract
- Quality Assurance Surveillance Plan - COR Administers
- Performance Assessments

Other Admin Issues

- Submit timely invoices in iRAPT. Bill based on fixed rates for quantities processed.
- We may need to process Unliquidated Obligations after each fiscal year.
- At contract end…Indicate “Final Invoice” on your last invoice and include a release of claims statement or be prepared to if the KO issues a final closeout contract modification.
  - “Release of Claims, Contract M00318-18-C-0002, Mess Hall Services, Pursuant to the terms of the above contract, the Government of the United States, its officers, agents, and employees are hereby released and discharged from all liabilities, demands, obligations, and claims arising under or by virtue of said contract.”

Questions?

Post-Award Conference Orientation
Mess Hall Management & Attendant Services
M00318-18-C-0002

Proposed Agenda (subject to change)

- Individual Roles/Responsibilities/Chain of Command
    - Contract Specialist
    - Contracting Officer
    - COR
        - Authority, responsibilities, and limitations of the COR
    - Government POC after normal working hours

- Contractor Team/POCs/Roles
    - Identification of team members/roles, contact information, etc.
    - Identification of those authorized to negotiate/sign on behalf of contractor.
    - Supervision by the Contractor
    - Reminder that the Government conducts business with the prime Contractor and not subcontractors.

- Contract Information
    - Terms and conditions
    - Award amount
    - Start and completion date
    - Options
    - PWS
    - Contractor's work schedule
        - Government's and Contractor's working hours
        - RIMPAC
    - Records, reports, submittals, due dates

- Worksite
    - Location(s)
    - Security requirements
    - Base Access
    - Parking
    - Safety
    - No Government material or equipment shall be removed from a Government Installation/Post without written authorization by the COR unless otherwise stated in the contract.

- Key Personnel – Identification of which key personnel work for the prime and which key personnel work for the subcontractor. Discussion of any potential changes, etc.

- Inspection, acceptance, and invoicing procedures (iRAPT/WAWF)
    - Invoices submitted monthly

- Quality Control
    - Contractor Responsibilities
    - Government Inspection – QASP

- CPARS – Conducted at least annually

- Problems/Changes
    - First referred to COR, but COR has **NO** authority for change orders affecting time, price, methods, or procedures.
    - Contractor is advised to accept no changed instructions or directions from anyone other than the KO.
    - Requests for changes or equitable adjustments shall be made in writing to the KO.

From:	Jeffers CIV Steven P
To:	Robert Severson
Cc:	Ronnie Kebbas-Vezia; "Kathleen Amick"; Figueroa CWO3 Lisa M; Cook MGySgt Dustin E; Carnaggio CIV Eileen K.; Forjohn CIV Steven K
Subject:	FOUO: M00318-18-C0002, Mess Hall Communication
Date:	Wednesday, April 11, 2018 9:33:00 AM
Importance:	High

Good morning Mr. Severson,

Please note that the following information is for your situational awareness.
No GAO protest has been filed.

The following information was provided by our legal counsel:

On March 21, 2018, MCBH received a request from the current contractor/incumbent who is a SLA (State Licensing Agency) for a R-SA arbitration before the US DoE, but to date the US DoE has not assigned an arbitration case number or sent its standard notification packet to the parties. MCBH expects the DoE to assign a case number at some point in the future (at least months away) for an arbitration hearing to be held. USMC will defend its award decision at any future US DoE arbitration proceeding.

On April 3, 2018, the SLA filed a motion for a preliminary injunction in Federal District Court seeking a court order that the SLA remain in place through the pendency of any R-SA arbitration proceeding. As of now the hearing on that motion is scheduled for 12 June, 2018;
and as of now we have no court order prohibiting TSG to complete transition and commence contract performance on May 16, 2018. USMC is working with the local US Attorney's Office to oppose the SLA's pending motion in Federal District Court.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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From:	Jeffers CIV Steven P
To:	Robert Severson; "Kathleen Amick"; Ronnie Kebbas-Vezia
Cc:	Carnaggio CIV Eileen K.; Figueroa CWO3 Lisa M; Cook MGySgt Dustin E
Subject:	FOUO: Mess Hall Post Award Conference Line Dial in instructions
Date:	Monday, April 16, 2018 9:57:00 AM
Importance:	High

Good morning,

At 900 AM HST (which will be Noon PST and 3 PM EST), the bridge line will open up for the individuals on the mainland to dial-in. The KO, COR, ACOR, CS will meet at RCO's office to dial in. Only 5 lines are available, so right now I'm only planning on Mr. Severson, Ms. Amick, Ronnie, and RCO office utilizing the bridge line. Please let me know if anyone else will be calling in prior to the meeting. Thank you.

Teleconference Line: 808-471-2663
Access Code: 2710

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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From:	Jeffers CIV Steven P
To:	Figueroa CWO3 Lisa M; Cook MGySgt Dustin E; Carnaggio CIV Eileen K.; Robert Severson; "Kathleen Amick"; Ronnie Kebbas-Vezia
Subject:	FOUO: Post Award Conference for New Mess Hall Contract - Teleconference Line: 808-471-2663 Access Code: 2710
Attachments:	Post Award Conference - Mess Hall Services.pptx
Importance:	High

All,

Teleconference Instructions: Teleconference Line: 808-471-2663 Access Code: 2710

I attached a summary of what we will be covering at the post award conference. For those that must attend via teleconference, please let me know as there will be more instruction to follow.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
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Post-Award Conference for Mess Hall Management & Attendant Services

The Severson Group, LLC.

M00318-18-C-0002

April 24, 2018

8:30AM to 9:30AM Hawaii Standard Time

MCIPAC Regional Contracting Office Hawaii

Geographical Information System Support Services

- Contract M00318-18-C-0002
- Awarded to The Severson Group, LLC.
- Base Year Estimated Contract Value: $3,703,698.48
- Total Contract Value Including Options: $18,419,014.74
- Period of Performance: 16 May 2018 – 15 May 2019 plus four 12-month option periods.

Agenda

- Role of Government Team Members
- Role of Contractor Team Members
- Special contract requirements
- Critical milestones
- Contractor’s quality control procedures
- Contractor’s reporting requirements’
- Billing and payment procedures
- Closeout

Key Government Representatives

- MCIPAC RCO Director: Maj. Jonathan Heskett
- Contracting Officer (CO): Eileen Keating Carnaggio
- Contract Specialist (CS): Steven Jeffers
- Contracting Officer's Representative (COR):
  - CWO3 Lisa Figueroa
- Alternate Contracting Officer's Representative (ACOR):
  - MGySgt Dustin Cook

Contracting Officer

- CO: Eileen Keating Carnaggio 808-257-1158 eileen.carnaggio@usmc.mil
- The CO is the person responsible for administering this contract. Government representatives other than the CO are NOT authorized to take any action that alters the contract. Any changes to the contract will be made in writing via contract modification by the CO. Any questions, disputes should be directed to the CO.
- Always include the Contract Specialist in all correspondence to the CO:

  Steven Jeffers

  Phone: 808-257-2710

  Email: Steven.Jeffers@usmc.mil

Contracting Officer's Representative

- COR: CWO3 Lisa Figueroa
  - Phone: (808) 257-4170
  - Email: Lisa.Figueroa@usmc.mil
- ACOR: MGySgt Dustin Cook
  - Phone: (808) 257-3509
  - Email: Dustin.Cook@usmc.mil
- COR/ACOR have NO authority to direct or imply any change orders that are outside of the scope of the PWS or that may affect time, price, methods, or procedures.

Key Contractor Representatives

- The Severson Group, LLC.
  - Robert Severson (President/CEO)
    - 760-550-9976 (office); 760-855-9254 (mobile)
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  - Kathleen Amick (VP of Business Development)
    - 305-712-0325
    - kathleen@theseversongroup.com
- Program Manager: Jesus Guillen
- Assistant Program Manager: Stockton Moragne

Unusual/Significant Contract Requirements

- Contract Start Date: 16 May 18
- Work on a Government Installation (e.g., badges, vehicle insurance, safety, base access, etc.)
- RIMPAC Dates: June 15 – August 22, 2018 (Please note that these dates are tentative)

Performance/Reporting Requirements and Meetings

- Performance/Reporting Requirements – CPARS is mandatory. COR shall submit monthly reports to KO via CORT Tool using smart form and the QASP.
- Contractor's quality control procedures – Follow their QA/QC plan.
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- Contract Requirements IAW PWS.

Performance Evaluations

- Performance Requirements Summary
  - PWS, p. 31-70 of contract
- Quality Assurance Surveillance Plan - COR Administers
- Performance Assessments

Other Admin Issues

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- Wage Determination Adjustments IAW FAR 52.222-43, based on WD effective at the beginning of the option period.
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Questions?

From:	Jeffers CIV Steven P
To:	Figueroa CWO3 Lisa M; Cook MGySgt Dustin E; Carnaggio CIV Eileen K.; Robert Severson; Kathleen Amick; Ronnie Kebbas-Vezia
Subject:	FOUO: Post Award Conference for New Mess Hall Contract
Attachments:	Post Award Conference - Mess Hall Services.pptx
Importance:	High

All,

Based on everyone's feedback, it appears that April 18, 2018 at 0900 will work for everyone. If this is not the case, please let me know by COB tomorrow 4/12.

I attached a summary of what we will be covering at the post award conference. For those that must attend via teleconference, please let me know as there will be more instruction to follow.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
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M00318-18-C-0002

April 24, 2018

8:30AM to 9:30AM Hawaii Standard Time

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  Phone: 808-257-2710

  Email: Steven.Jeffers@usmc.mil

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Questions?

From: Jeffers CIV Steven P
To: Cook MGySgt Dustin E; Figueroa CWO3 Lisa M
Subject: FOUO: Post award conference meeting
Date: Wednesday, April 11, 2018 8:54:00 AM
Attachments: Post Award Conference - Mess Hall Services.pptx

Good morning,

Would Wednesday April 18, 2018 from 0900 - 1000 work for you both to hold a post award conference meeting at our office? Attached is an outline of what we will be covering. Please let me know if there is anything else I should add.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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M00318-18-C-0002

April 24, 2018

8:30AM to 9:30AM Hawaii Standard Time

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  Phone: 808-257-2710

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Questions?

From: Jeffers CIV Steven P
To: "Robert Severson"
Subject: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002
Date: Tuesday, May 22, 2018 7:32:00 AM

Good morning Mr. Severson,

I will discuss with legal and get back to you. I believe in your proposal you had (b) (4) [redacted], but it was going to be spread out? Were you thinking maybe (b) (4) [redacted]? It will ultimately be up to Ms. Carnaggio with legal' s input, but I can present your thoughts. If I'm interpreting your email correctly, this is may be a concern prior to signing the mod?

Vr

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com]
Sent: Tuesday, May 22, 2018 7:07 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Subject: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002

Thank you Mr. Jeffers,

Yes I fully understand and we do hope the TRO is lifted soon and look forward to our team getting in place and providing the services we know the Marines and Sailors expect and deserve.
I have one question at this point do we need to identify any phase in cost that was incurred or is that something that comes about later? If the TRO

Is lifted it becomes mute I suspect?

Thank you,

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com

-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Sent: Monday, May 21, 2018 7:29 PM
To: Robert Severson <robert@theseversongroup.com>
Cc: Kathleen Amick <kathleen@theseversongroup.com>; Ronnie Kebbas-Vezia <ronnie@theseversongroup.com>
Subject: Please review and sign modification P00002 of M00318-18-C-0002
Importance: High

Good evening Mr. Severson,

With RIMPAC being June 18 - Aug 20, we needed to start planning for the TRO staying in place, and provide an opportunity to allow for adequate staffing levels for RIMPAC as well as the need to free up the funding to support this project pass June 15. Appreciate your understanding while we work through this process.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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From: Jeffers CIV Steven P
To: "Ronnie Kebbas-Vezia"
Cc: Robert Severson
Subject: RE: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002
Date: Tuesday, May 22, 2018 2:11:00 PM

Appreciate it so much. Sounds good.

Vr

Steven

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com]
Sent: Tuesday, May 22, 2018 2:07 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002

Thank you Steven for the update. I will hv the signed doc to you by tomorow morning. I am currently out so pls xcuse the abbreviations.

Ronnie

On Tue, May 22, 2018, 12:21 PM Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:(b) (6) > > wrote:

Ronnie,

Unfortunately our attempt to get your incurred costs covered now versus than later have been denied by legal. He stated that unless we end up in a situation to terminate for convenience, that no costs can be covered under a stop work order. However, you would be allowed to make a claim for costs associated in a termination for convenience scenario. Thankfully, we are not there or have any indication to date that a T/C will be necessary. I also made an error the stop work order extension date should be 31 Aug not 30 Aug.

Mr. Severson,

Apologies again, please advise if you will be able to sign and return today or tomorrow morning? Thank you.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>

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Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269

FOR OFFICIAL USE ONLY. Information contained within this document or its attachments may contain personnel information, disclosure of which is generally prohibited by the Privacy Act (5 U.S.C. 552a). Protected information included in this document or its attachments are in accordance with section (b) 1 of the Act which permits disclosure to individuals within the Department of Defense (DoD) with an official need to know. Release of such protected information outside of DoD is prohibited.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>]
Sent: Tuesday, May 22, 2018 9:48 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >
Cc: Robert Severson <robert@theseversongroup.com <mailto:robert@theseversongroup.com> >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign modification
P00002 of M00318-18-C-0002

I'll have it to you first thing in the morning.

Thank you

Ronnie

On Tue, May 22, 2018 at 9:43 AM, Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > > wrote:

Thank you Ronnie,

I will be out of the office May 24-29, returning May 30 so I was hoping to
get
this signed and released by tomorrow, but if you need more time we can finish
it up with the signatures next Weds/Thurs. The requiring activity needs
access
to the funds ASAP as we can't award coverage for RIMPAC without the bulk of
these funds. Thank you for your help.

V/r

Steven J.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >]
Sent: Tuesday, May 22, 2018 9:17 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > >
Cc: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > > >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign
modification
P00002 of M00318-18-C-0002

Sure, I'd be happy to. Is it ok if I provide to you tomorrow? I'm
tied up
with
other deadlines today.

Robert is on vacation for a couple days here, so if you have any
questions or
need to discuss, please feel free to contact me and I'll be happy to
assist.

Thank you

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com >
<mailto:ronnie@theseversongroup.com > > >
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www.theseversongroup.com <http://www.theseversongroup.com>
<http://www.theseversongroup.com>
<http://www.theseversongroup.com > >

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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0
<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> >
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> >

On Tue, May 22, 2018 at 9:09 AM, Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > wrote:

Good morning,

Are you able to provide the exact amount of costs incurred or
at
least an
estimate?

V/r

Steven J.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> > >]
Sent: Tuesday, May 22, 2018 8:50 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > >
Cc: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > > >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and
sign
modification
P00002 of M00318-18-C-0002

Ok thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

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<mailto:ronnie@theseversongroup.com >
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<mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> >
<mailto:ronnie@theseversongroup.com >
<mailto:ronnie@theseversongroup.com > > > >
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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0
<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> > >
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> > >

On Tue, May 22, 2018 at 8:45 AM, Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > >
wrote:

Hi Ronnie,

I'm currently working with Mr. Severson and legal and
Ms.
Carnaggio
to see
what we can do to help.

Vr

Steven

-----Original Message-----
From: Ronnie Kebbas-Vezia
[mailto:ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> > >
<mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com >
<mailto:ronnie@theseversongroup.com > > >
>]
Sent: Tuesday, May 22, 2018 8:43 AM
To: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
> >
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
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<mailto:steven.jeffers@usmc.mil> >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please
review and
sign
modification
P00002 of M00318-18-C-0002

Gentlemen, since I was cc'd, I'd like to point out
that due
to this
Stop
Order, we incurred additional costs not included in
the
original
Phase in
costs. We were charged fees for having to cancel
orders,
travel
plans, fees,

etc. So I don't know how that would be handled. We
are still
gathering all
this information.

Thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com
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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0
<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> >

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<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> > > >

On Tue, May 22, 2018 at 8:32 AM, Robert Severson
<robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
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<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > > >
> >
wrote:

Yes you are interpreting my thoughts
correctly. My
thoughts
are
maybe
(b) (4)
and in
the end
we can
give all our real cost once needed.

Just my thoughts.

Thanks
Robert

On Tue, May 22, 2018, 10:32 AM Jeffers CIV
Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
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<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > > >
wrote:

Good morning Mr. Severson,

I will discuss with legal and get
back to
you. I
believe in
your proposal
(b) (4)
,
but it
was going to be
spread out? Were you thinking maybe
(b) (4)
? It
will
ultimately be
up to
Ms. Carnaggio
with legal' s input, but I can
present your
thoughts.
If I'm
interpreting
your email correctly, this is may be
a
concern prior
to
signing the mod?

Vr

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > >

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https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx>
<https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx> >
<https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx>
<https://eis.usmc.mil/sites/mcbhrco/default.aspx
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<https://eis.usmc.mil/sites/mcbhrco/default.aspx>
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<https://eis.usmc.mil/sites/mcbhrco/default.aspx>
<https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx> > > >

Break the ICE and tell us how we
(MCIPAC
RCO -
Hawaii) are
doing using quick
and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269
<http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269>
<http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269
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this
document or its
attachments may contain personnel
information,
disclosure of
which is
generally prohibited by the Privacy
Act (5
U.S.C.
552a).
Protected
information included in this document
or its
attachments are
in accordance
with section (b) 1 of the Act which
permits
disclosure to
individuals within
the Department of Defense (DoD) with
an
official need
to
know. Release of
such protected information outside of
DoD is
prohibited.

-----Original Message-----
From: Robert Severson
[mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >

>
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > > >
>]
Sent: Tuesday, May 22, 2018 7:07 AM
To: Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil
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<mailto:steven.jeffers@usmc.mil > > > >
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<mailto:steven.jeffers@usmc.mil>
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<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > > >
Subject: [Non-DoD Source] RE: Please
review
and sign
modification P00002 of
M00318-18-C-0002

Thank you Mr. Jeffers,

Yes I fully understand
and we do
hope
the TRO is
lifted soon
and look forward to our team getting
in place
and
providing
the services we
know the Marines and Sailors expect
and
deserve.
I have one question at this point do
we need

to
identify any
phase in cost
that was incurred or is that
something that
comes
about
later? If the TRO
Is lifted it becomes mute I suspect?

Thank you,

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
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<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
> >

-----Original Message-----
From: Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil

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<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > >
Sent: Monday, May 21, 2018 7:29 PM
To: Robert Severson
<robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
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<mailto:robert@theseversongroup.com> > > >
> >
Cc: Kathleen Amick
<kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com>
<mailto:kathleen@theseversongroup.com > >
<mailto:kathleen@theseversongroup.com
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> >; Ronnie Kebbas-Vezia
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<mailto:ronnie@theseversongroup.com > > >
> >
>
Subject: Please review and sign
modification
P00002
of
M00318-18-C-0002
Importance: High

Good evening Mr. Severson,

With RIMPAC being June 18 - Aug 20,
we needed
to
start
planning for the TRO
staying in place, and provide an
opportunity
to allow
for
adequate staffing
levels for RIMPAC as well as the need
to free
up the

funding
to support this
project pass June 15. Appreciate your
understanding
while we
work through
this process.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
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RCO -
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and easy Customer Survey at:

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an
official need
to
know. Release of
such protected information outside of
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prohibited.

From: Jeffers CIV Steven P
To: Robert Severson; "Ronnie Kebbas-Vezia"
Subject: FYI - TRO
Date: Wednesday, May 23, 2018 1:32:00 PM
Importance: High

Mr. Severson,

I'm watching the email chain. Did you get a copy of the TRO decision? Don't want to step out of line but I just wanted to mention it you. It would round out the info that has been sent already to you.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269

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From: Jeffers CIV Steven P
To: "Robert Severson"; Figueroa CWO3 Lisa M; Cook MGySgt Dustin E
Cc: "Karen Cash"; Ronnie Kebbas-Vezia; "Colleen Alarcon"
Subject: RE: [Non-DoD Source] Phase-in update
Date: Tuesday, April 24, 2018 3:33:00 PM

Thank you for the update Mr. Severson.

V/r

Steven J.

-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com]
Sent: Tuesday, April 24, 2018 2:55 PM
To: Figueroa CWO3 Lisa M <lisa.figueroa@usmc.mil>; Cook MGySgt Dustin E <dustin.cook@usmc.mil>
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil>; 'Karen Cash' <karen@theseversongroup.com>; Ronnie Kebbas-Vezia <ronnie@theseversongroup.com>; 'Colleen Alarcon' <colleen@theseversongroup.com>
Subject: [Non-DoD Source] Phase-in update

Good Afternoon, CWO-3 Figueroa and MGysgt Cook,

Attached is a brief snapshot of our phase in schedule for the project. Update on our efforts thus far, as you are aware Mr. Jesus Guillen was onsite on Monday and meet with the Project Manager I would like to thank your office and Master Guns Cook for coordinating this effort.

We have conducted an interview with Ms. Maria Mayben the current Project Manager and she is very interested in continuing in her position and we believe with our team support she will be successful. We have two Production Managers that are under consideration and we will have the selected individual name and information to you by Monday evening.

In the meantime, our team will arrive in Hawaii on Sunday evening April 29, 2018, the team is lead by Ms. Karen Cash, at 310-999-3207 she will be reaching out to MGysgt Cook tomorrow to coordinate getting her and two other individuals on our team access to the base for Monday morning April 30 2018.

We have been communicating with the onsite PM and shop steward and so far, everything we have requested they have been very supportive. We will keep all updated as we continue to phase in.

Kind Regards,

Robert

Robert Severson

President & CEO

Office: (760) 550-9976

Mobile: (760) 855-9254

Fax: (760) 400-8353

robert@theseversongroup.com <mailto:robert@theseversongroup.com>

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From: Jeffers CIV Steven P
To: "Kathleen Amick"
Subject: RE: [Non-DoD Source] Re: FOUO: Mess Hall Post Award Conference Line Dial in instructions
Date: Monday, April 16, 2018 10:30:00 AM

You too. Thank you

-----Original Message-----
From: Kathleen Amick [mailto:kathleen@theseversongroup.com]
Sent: Monday, April 16, 2018 10:29 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>; Ronnie Kebbas-Vezia
<ronnie@theseversongroup.com>
Subject: Re: [Non-DoD Source] Re: FOUO: Mess Hall Post Award Conference Line
Dial in instructions

Acknowledged.
Thank you so much and wishing you a great day!!
Kathleen

Kathleen Amick

Vice President of Business Development

Phone: (305) 712-0325

Office: (786) 618-9090
kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> |
www.theseversongroup.com <http://www.theseversongroup.com>

<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

On Mon, Apr 16, 2018 at 4:26 PM, Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> > wrote:

Hi Ms. Amick,

I have a dedicated line for each of you and we have an extra line that I
don't
think will be used. I don't think there's a need for the 3 of you to
consolidate.

Vr

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii

Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>

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-----Original Message-----
From: Kathleen Amick [mailto:kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com>]
Sent: Monday, April 16, 2018 10:20 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >
Cc: Robert Severson <robert@theseversongroup.com <mailto:robert@theseversongroup.com> >; Ronnie Kebbas-Vezia <ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> >; Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil> >; Figueroa CWO3 Lisa M <lisa.figueroa@usmc.mil <mailto:lisa.figueroa@usmc.mil> >; Cook MGySgt Dustin E <dustin.cook@usmc.mil <mailto:dustin.cook@usmc.mil> >
Subject: [Non-DoD Source] Re: FOUO: Mess Hall Post Award Conference Line Dial in instructions

Hi Mr. Jeffers,
I will be on the call. If you start to run out of lines, just let us know and
we can conference internally and call together so we limit the lines.
Thank you for everything!! Kathleen

Kathleen Amick

Vice President of Business Development

Phone: (305) 712-0325

Office: (786) 618-9090
kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> <mailto:kathleen@theseversongroup.com > >

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<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> >

On Mon, Apr 16, 2018 at 3:57 PM, Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > > wrote:

Good morning,

At 900 AM HST (which will be Noon PST and 3 PM EST), the bridge line
will
open up for the individuals on the mainland to dial-in. The KO, COR,
ACOR,
CS will meet at RCO's office to dial in. Only 5 lines are available,
so
right now I'm only planning on Mr. Severson, Ms. Amick, Ronnie, and
RCO
office utilizing the bridge line. Please let me know if anyone else
will be
calling in prior to the meeting. Thank you.

Teleconference Line: 808-471-2663
Access Code: 2710

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >

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such protected information outside of DoD is prohibited.

From:	Jeffers CIV Steven P
To:	Robert Severson
Cc:	"Kathleen Amick"; "Ronnie Kebbas-Vezia"
Subject:	Please review and sign modification P00002 of M00318-18-C-0002
Date:	Monday, May 21, 2018 4:28:00 PM
Attachments:	Mod P00002 for M00318-18-C-0002.pdf
Importance:	High

Good evening Mr. Severson,

With RIMPAC being June 18 - Aug 20, we needed to start planning for the TRO staying in place, and provide an opportunity to allow for adequate staffing levels for RIMPAC as well as the need to free up the funding to support this project pass June 15. Appreciate your understanding while we work through this process.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

1. CONTRACT ID CODE	PAGE OF PAGES	
J	1	4

2. AMENDMENT/MODIFICATION NO.	3. EFFECTIVE DATE	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO.(If applicable)
	22-May-2018	M0031218RCLF001	

6. ISSUED BY CODE M00318

MCBH
COMMANDING OFFICER (CODE RCO) BOX 63063, BLDG
KANEOHE BAY HI 96863-3063

7. ADMINISTERED BY (If other than item 6) CODE

See Item 6

8. NAME AND ADDRESS OF CONTRACTOR (No., Street, County, State and Zip Code)
SEVERSON GROUP, LLC, THE
ROBERT SEVERSON
2218 FARADAY AVE STE 120
CARLSBAD CA 92008-7234

CODE 33NC3 FACILITY CODE 33NC3

	9A. AMENDMENT OF SOLICITATION NO.
	9B. DATED (SEE ITEM 11)
X	10A. MOD. OF CONTRACT/ORDER NO. M0031818C0002
X	10B. DATED (SEE ITEM 13) 16-May-2018

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

☐ The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offer ☐ is extended, ☐ is not extended.

Offer must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended by one of the following methods: (a) By completing Items 8 and 15, and returning _____ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)
See Schedule

13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS.
IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

☐ A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.

☐ B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(B).

X C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:
IAW FAR 52.242-15 & 52.212-4(c)

☐ D. OTHER (Specify type of modification and authority)

E. IMPORTANT: Contractor ☐ is not, ☒ is required to sign this document and return 1 copies to the issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)
Modification Control Number: jefferss18129

The purpose of this modification is to extend the stop work order and de-obligate the funded portion of the base period period of performance. As a result the following changes are made:

1) The Stop Work Order issued via P00001 is hereby extended through 30 August 2018.
2) De-obligate funded amount of -$925,924.62 for CLIN's 0001 - 0003 reducing the total funded amount to $0.00.
3) Update Clause 252.232-7007 Limitation on Government Obligation to reflect changes made to funding.

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print)		16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print) TEL: EMAIL:	
15B. CONTRACTOR/OFFEROR (Signature of person authorized to sign)	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA BY (Signature of Contracting Officer)	16C. DATE SIGNED

SECTION SF 30 BLOCK 14 CONTINUATION PAGE

SUMMARY OF CHANGES

SECTION SF 1449 - CONTINUATION SHEET

ACCOUNTING AND APPROPRIATION

Summary for the Payment Office

As a result of this modification, the total funded amount for this document was decreased by $925,924.62 from $925,924.62 to $0.00.

CLIN 0001:

AA: 1781106BSS1 252 00318 067443 2D M00312 31218RCLF001 (CIN M0031218RCLF0010001) was decreased by (b) (4) to $0.00

CLIN 0002:

AA: 1781106BSS1 252 00318 067443 2D M00312 31218RCLF001 (CIN M0031218RCLF0010002) was decreased by (b) (4) to $0.00

CLIN 0003:

AA: 1781106BSS1 252 00318 067443 2D M00312 31218RCLF001 (CIN M0031218RCLF0010003) was decreased by (b) (4) to $0.00

The following have been modified:

252.232-7007 LIMITATION OF GOVERNMENT'S OBLIGATION (APR 2014)

(a) Contract line item(s) 0001 - 0003 is/are incrementally funded. For this/these item(s), the sum of $0.00 of the total price is presently available for payment and allotted to this contract. An allotment schedule is set forth in paragraph (j) of this clause.

(b) For items(s) identified in paragraph (a) of this clause, the Contractor agrees to perform up to the point at which the total amount payable by the Government, including reimbursement in the event of termination of those item(s) for the Government's convenience, approximates the total amount currently allotted to the contract. The Contractor is not authorized to continue work on those item(s) beyond that point. The Government will not be obligated in any event to reimburse the Contractor in excess of the amount allotted to the contract for those item(s) regardless of anything to the contrary in the clause entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT." As used in this clause, the total amount payable by the Government in the event of termination of applicable contract line item(s) for convenience includes costs, profit and estimated termination settlement costs for those item(s).

(c) Notwithstanding the dates specified in the allotment schedule in paragraph (j) of this clause, the Contractor will notify the Contracting Officer in writing at least ninety days prior to the date when, in the Contractor's best judgment, the work will reach the point at which the total amount payable by the Government, including any cost for termination for convenience, will approximate 85 percent of the total amount then allotted to the contract for

performance of the applicable item(s). The notification will state (1) the estimated date when that point will be reached and (2) an estimate of additional funding, if any, needed to continue performance of applicable line items up to the next scheduled date for allotment of funds identified in paragraph (j) of this clause, or to a mutually agreed upon substitute date. The notification will also advise the Contracting Officer of the estimated amount of additional funds that will be required for the timely performance of the item(s) funded pursuant to this clause, for subsequent period as may be specified in the allotment schedule in paragraph (j) of this clause, or otherwise agreed to by the parties. If after such notification additional funds are not allotted by the date identified in the Contractor's notification, or by an agreed substitute date, the Contracting Officer will terminate any item(s) for which additional funds have not been allotted, pursuant to the clause of this contract entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT".

(d) When additional funds are allotted for continued performance of the contract line item(s) identified in paragraph (a) of this clause, the parties will agree as to the period of contract performance which will be covered by the funds. The provisions of paragraph (b) through (d) of this clause will apply in like manner to the additional allotted funds and agreed substitute date, and the contract will be modified accordingly.

(e) If, solely by reason of failure of the Government to allot additional funds, by the dates indicated below, in amounts sufficient for timely performance of the contract line item(s) identified in paragraph (a) of this clause, the Contractor incurs additional costs or is delayed in the performance of the work under this contract and if additional funds are allotted, an equitable adjustment will be made in the price or prices (including appropriate target, billing, and ceiling prices where applicable) of the item(s), or in the time of delivery, or both. Failure to agree to any such equitable adjustment hereunder will be a dispute concerning a question of fact within the meaning of the clause entitled "disputes."

(f) The Government may at any time prior to termination allot additional funds for the performance of the contract line item(s) identified in paragraph (a) of this clause.

(g) The termination provisions of this clause do not limit the rights of the Government under the clause entitled "DEFAULT." The provisions of this clause are limited to work and allotment of funds for the contract line item(s) set forth in paragraph (a) of this clause. This clause no longer applies once the contract if fully funded except with regard to the rights or obligations of the parties concerning equitable adjustments negotiated under paragraphs (d) or (e) of this clause.

(h) Nothing in this clause affects the right of the Government to this contract pursuant to the clause of this contract entitled "TERMINATION FOR CONVENIENCE OF THE GOVERNMENT."

(i) Nothing in this clause shall be construed as authorization of voluntary services whose acceptance is otherwise prohibited under 31 U.S.C. 1342.

(j) The parties contemplate that the Government will allot funds to this contract in accordance with the following schedule:

Since the original period of performance was not able to take effect due to a Court Order, $0.00 is the available funding. The remainder of the period of performance funding plan is currently unknown.

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	May 16, 2018 – August 15, 2018	$0.00
0002	May 16, 2018 – August 15, 2018	$0.00
0003	May 16, 2018 – August 15, 2018	$0.00
Total	May 16, 2018 – August 15, 2018	$0.00

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	August 16, 2018 – May 15, 2019*	(b) (4)
0002	August 16, 2018 – May 15, 2019*	
0003	August 16, 2018 – May 15, 2019*	

Total	August 16, 2018 – May 15, 2019*	$3,703,698.48

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001 - 0003	May 16, 2018 – August 15, 2018	$0.00
0001 - 0003	August 16, 2018 – May 15, 2019	$3,703,698.48
Total	May 15, 2018 – May 15, 2019	$3,703,698.48

*Dates are subject to change.
(End of clause)

(End of Summary of Changes)

From:	Karen Cash
To:	Cook MGySgt Dustin E
Cc:	Robert Severson; Figueroa CWO3 Lisa M; Jeffers CIV Steven P; Ronnie Kebbas-Vezia; Colleen Alarcon; Monroig SSgt Christine M; Moranbarillas MSgt Jose I
Subject:	Re: [Non-DoD Source] Phase-in update
Date:	Wednesday, April 25, 2018 8:19:22 AM

Thank you, MGySgt Dustin E. Cook for facilitating our base access and for providing your contact information.

Kind regards,
Karen

Karen Cash, SHRM-SCP

Human Resources Director

Phone: (310) 999-3207

karen@theseversongroup.com <mailto:karen@theseversongroup.com> | www.theseversongroup.com <http://www.theseversongroup.com>

<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> <https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

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On Wed, Apr 25, 2018 at 10:56 AM, Cook MGySgt Dustin E <dustin.cook@usmc.mil <mailto:dustin.cook@usmc.mil> > wrote:

Good Morning Ms Cash,

Thank you for the info. We will contact the front gate personnel to ensure they are expecting you. My cell phone number is 703-203-3480, please contact me directly if you or your team need anything. Thank you.

R/S,
MGySgt Dustin E. Cook
MCBH Installations Food Service Technician
Base Food Service/Anderson Hall
Marine Corps Base Hawaii
COM: (808) 257-3509
CELL: (703) 203-3480

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From: Karen Cash [mailto:karen@theseversongroup.com <mailto:karen@theseversongroup.com>]
Sent: Wednesday, April 25, 2018 7:09 AM
To: Robert Severson <robert@theseversongroup.com <mailto:robert@theseversongroup.com> >
Cc: Figueroa CWO3 Lisa M <lisa.figueroa@usmc.mil <mailto:lisa.figueroa@usmc.mil> >; Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >; Ronnie Kebbas-Vezia <ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> >; Colleen Alarcon <colleen@theseversongroup.com <mailto:colleen@theseversongroup.com> >; Cook MGySgt Dustin E <dustin.cook@usmc.mil <mailto:dustin.cook@usmc.mil> >
Subject: Re: [Non-DoD Source] Phase-in update

Good morning,

Here are the names of our employees that will need access to the base starting Monday, April 30, 2018, through Friday, May 4, 2018:

Angelica Ruiz
Michael Pakozdi
Karen Cash

Thank you, and we look forward to meeting everyone.

Best regards,

Karen Cash

Karen Cash, SHRM-SCP

Human Resources Director

Phone: (310) 999-3207

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Perfect thank you so much Ma'am I will have Karen send over the info today.

Thank you,

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >

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<mailto:lisa.figueroa@usmc.mil > > >
Sent: Tuesday, April 24, 2018 7:23 PM
To: Robert Severson <robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > > >
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > >; 'Karen Cash'
<karen@theseversongroup.com <mailto:karen@theseversongroup.com>
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<mailto:colleen@theseversongroup.com > > >; Cook MGySgt Dustin E <dustin.cook@usmc.mil
<mailto:dustin.cook@usmc.mil> <mailto:dustin.cook@usmc.mil > > >
Subject: RE: [Non-DoD Source] Phase-in update

Good Evening Sir,
Thank you for the projected phase plan, we are looking forward to
welcoming
your team on Monday. Please have Ms. Karen Cash, provide Full First and
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Names of the personnel requiring base access. This was it can be ready for
them to pick-up on Monday. Thank you and have a wonderful day.

Respectfully
CWO Figueroa, Lisa M.
MCBH Installations Food Service Officer

Marine Corps Base Hawaii
Work: 257-1311
Cell: 808-292-7336
lisa.figueroa@usmc.mil <mailto:lisa.figueroa@usmc.mil> <mailto:lisa.figueroa@usmc.mil > >

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Sent: Tuesday, April 24, 2018 2:55 PM
To: Figueroa CWO3 Lisa M <lisa.figueroa@usmc.mil <mailto:lisa.figueroa@usmc.mil> <mailto:lisa.figueroa@usmc.mil > > >; Cook MGySgt Dustin E
<dustin.cook@usmc.mil <mailto:dustin.cook@usmc.mil> <mailto:dustin.cook@usmc.mil > > >
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil > > >; 'Karen Cash'
<karen@theseversongroup.com <mailto:karen@theseversongroup.com> <mailto:karen@theseversongroup.com > > >; Ronnie Kebbas-Vezia
<ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com > > >; 'Colleen Alarcon'
<colleen@theseversongroup.com <mailto:colleen@theseversongroup.com> <mailto:colleen@theseversongroup.com > > >
Subject: [Non-DoD Source] Phase-in update

Good Afternoon, CWO-3 Figueroa and MGysgt Cook,

Attached is a brief snapshot of our phase in schedule for the project.
Update on our efforts thus far, as you are aware Mr. Jesus Guillen was onsite
on Monday and meet with the Project Manager I would like to thank your office
and Master Guns Cook for coordinating this effort.

We have conducted an interview with Ms. Maria Mayben the current
Project Manager and she is very interested in continuing in her position and

we believe with our team support she will be successful. We have two
Production Managers that are under consideration and we will have the selected
individual name and information to you by Monday evening.

In the meantime, our team will arrive in Hawaii on Sunday evening April 29,
2018, the team is lead by Ms. Karen Cash, at 310-999-3207 she will be reaching
out to MGysgt Cook tomorrow to coordinate getting her and two other
individuals on our team access to the base for Monday morning April 30 2018.

We have been communicating with the onsite PM and shop steward and so far, everything we have requested they have been very supportive. We will keep all updated as we continue to phase in.

Kind Regards,

Robert

Robert Severson

President & CEO

Office: (760) 550-9976

Mobile: (760) 855-9254

Fax: (760) 400-8353

robert@theseversongroup.com <mailto:robert@theseversongroup.com>
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From:	Karen Cash
To:	Cook MGySgt Dustin E
Cc:	Robert Severson; Figueroa CWO3 Lisa M; Jeffers CIV Steven P; Ronnie Kebbas-Vezia; Colleen Alarcon; Monroig SSgt Christine M; Moranbarillas MSgt Jose I
Subject:	Re: [Non-DoD Source] Phase-in update
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Kind regards,
Karen

Karen Cash, SHRM-SCP

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Phone: (310) 999-3207

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MCBH Installations Food Service Technician
Base Food Service/Anderson Hall
Marine Corps Base Hawaii
COM: (808) 257-3509
CELL: (703) 203-3480

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<mailto:colleen@theseversongroup.com > > >; Cook MGySgt Dustin E <dustin.cook@usmc.mil
<mailto:dustin.cook@usmc.mil> <mailto:dustin.cook@usmc.mil > > >
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Marine Corps Base Hawaii
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Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil > > >; 'Karen Cash'
<karen@theseversongroup.com <mailto:karen@theseversongroup.com> <mailto:karen@theseversongroup.com > > >; Ronnie Kebbas-Vezia
<ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com > > >; 'Colleen Alarcon'
<colleen@theseversongroup.com <mailto:colleen@theseversongroup.com> <mailto:colleen@theseversongroup.com > > >
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individual name and information to you by Monday evening.

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<mailto:robert@theseversongroup.com > > <mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >

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From: Jeffers CIV Steven P
To: "Kathleen Amick"
Cc: Robert Severson; Ronnie Kebbas-Vezia
Subject: RE: [Non-DoD Source] Re: FOUO: Mess Hall Post Award Conference Line Dial in instructions
Date: Monday, April 16, 2018 10:26:00 AM

Hi Ms. Amick,

I have a dedicated line for each of you and we have an extra line that I don't think will be used. I don't think there's a need for the 3 of you to consolidate.

Vr

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

Break the ICE and tell us how we (MCIPAC RCO - Hawaii) are doing using quick and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269

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-----Original Message-----
From: Kathleen Amick [mailto:kathleen@theseversongroup.com]
Sent: Monday, April 16, 2018 10:20 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>; Ronnie Kebbas-Vezia <ronnie@theseversongroup.com>; Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil>; Figueroa CWO3 Lisa M <lisa.figueroa@usmc.mil>; Cook MGySgt Dustin E <dustin.cook@usmc.mil>
Subject: [Non-DoD Source] Re: FOUO: Mess Hall Post Award Conference Line Dial in instructions

Hi Mr. Jeffers,
I will be on the call. If you start to run out of lines, just let us know and we can conference internally and call together so we limit the lines.
Thank you for everything!! Kathleen

Kathleen Amick

Vice President of Business Development

Phone: (305) 712-0325

Office: (786) 618-9090
kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> |
www.theseversongroup.com <http://www.theseversongroup.com>

<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

On Mon, Apr 16, 2018 at 3:57 PM, Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> > wrote:

Good morning,

At 900 AM HST (which will be Noon PST and 3 PM EST), the bridge line will open up for the individuals on the mainland to dial-in. The KO, COR, ACOR, CS will meet at RCO's office to dial in. Only 5 lines are available, so right now I'm only planning on Mr. Severson, Ms. Amick, Ronnie, and RCO office utilizing the bridge line. Please let me know if anyone else will be calling in prior to the meeting. Thank you.

Teleconference Line: 808-471-2663
Access Code: 2710

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
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From: Jeffers CIV Steven P
To: "Ronnie Kebbas-Vezia"
Cc: Robert Severson; Kathleen Amick
Subject: RE: [Non-DoD Source] Re: FOUO: Post Award Conference for New Mess Hall Contract
Date: Wednesday, April 11, 2018 3:32:00 PM

Thank you Ronnie,

I'll be providing more information regarding the logistics to get us connected via telecom tomorrow or Monday.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com]
Sent: Wednesday, April 11, 2018 3:12 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>
Subject: [Non-DoD Source] Re: FOUO: Post Award Conference for New Mess Hall Contract

Hello Steven,

I will be on teleconference.

Thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> |
www.theseversongroup.com <http://www.theseversongroup.com>

.

<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

On Wed, Apr 11, 2018 at 1:38 PM, Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> > wrote:

All,

Based on everyone's feedback, it appears that April 18, 2018 at 0900 will work for everyone. If this is not the case, please let me know by COB tomorrow 4/12.

I attached a summary of what we will be covering at the post award conference. For those that must attend via teleconference, please let me know as there will be more instruction to follow.

Steven P. Jeffers
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From: Jeffers CIV Steven P
To: "Robert Severson"
Cc: Ronnie Kebbas-Vezia
Subject: RE: [Non-DoD Source] Re: FYI - TRO
Date: Wednesday, May 30, 2018 7:34:00 AM

Good morning Mr. Severson,

Were you able to obtain the rest of the documents? Pacermonitor.com (State of Hawaii, Department of Human Services, Division of Vocational Rehabilitation, Hoopono-Services for the Blind v. United States Marine Corps) has all the transcripts too.

I would definitely present this argument to our legal team and work with your attorneys to pro-actively engage the DOJ and District Court who made the decision.

V/r

Steven P. Jeffers
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From: Robert Severson [mailto:robert@theseversongroup.com]
Sent: Wednesday, May 23, 2018 5:10 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Ronnie Kebbas-Vezia <ronnie@theseversongroup.com>
Subject: Re: [Non-DoD Source] Re: FYI - TRO

Steven, thank you we will have our legal reach out and request the court TRO ruling and then see how we can take part in this process.

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These are things in the contract that everyone has to comply with.

The Blind Vendor is not an employee of the State so he can not be the project manager.

These are just a few items that most contracting agencies are not taking into consideration in the RSA contract process.

Have a good few days off Steven and we look forward to a vigorous fight to defwnd this award.

Thanks
Robert

On Wed, May 23, 2018, 6:01 PM Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> > wrote:

Mr. Severson,

(b) (5)

I wish I could professionally give you my opinion but I'll refrain. I'm glad that you now have an avenue to at least counter and defend your interests. I will be out of the office until 5/30/18. Have a good weekend.

V/r

Steven J.

-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com <mailto:robert@theseversongroup.com>]
Sent: Wednesday, May 23, 2018 2:49 PM

To: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
Cc: Ronnie Kebbas-Vezia <ronnie@theseversongroup.com
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Subject: [Non-DoD Source] Re: FYI - TRO

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I dont think i have a copy of the MRO decision. If icould get a copy
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From: Robert Severson [mailto:robert@theseversongroup.com]
Sent: Wednesday, May 23, 2018 5:10 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Ronnie Kebbas-Vezia <ronnie@theseversongroup.com>
Subject: Re: [Non-DoD Source] Re: FYI - TRO

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To: "Robert Severson"
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Subject: RE: [Non-DoD Source] Re: FYI - TRO
Date: Wednesday, May 23, 2018 3:01:00 PM

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From: Robert Severson
To: Jeffers CIV Steven P
Cc: "Ronnie Kebbas-Vezia"
Subject: RE: [Non-DoD Source] Re: FYI - TRO
Date: Wednesday, May 30, 2018 9:49:15 AM

Thank you, Mr. Jeffers,

Yes, I think we have all the documents regarding the judges sorry ruling. What a shame, however I believe the government has a great case and will not be held hostage. Our attorney has the contact info to legal and he will reach out to them shortly.

Thank you again and we look forward to starting the work there.

Regards,
Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com

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From: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Sent: Wednesday, May 30, 2018 10:35 AM
To: Robert Severson <robert@theseversongroup.com>
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Steven-

I dont think i have a copy of the MRO decision. If icould get a copy that
would be great. But i can tell you they have a weak compliant based on my many years of following this stuff.

Thanks
Robert

On Wed, May 23, 2018, 4:32 PM Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > > wrote:

Mr. Severson,

I'm watching the email chain. Did you get a copy of the TRO decision?
Don't
want to step out of line but I just wanted to mention it you. It
would round
out the info that has been sent already to you.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >

RCO-Hawaii Sharepoint Site:
https://eis.usmc.mil/sites/mcbhrco/default.aspx

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using quick
and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269

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the Department of Defense (DoD) with an official need to know.
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such protected information outside of DoD is prohibited.

From: Jeffers CIV Steven P
To: "Robert Severson"
Cc: Ronnie Kebbas-Vezia
Subject: RE: [Non-DoD Source] RE: Received voicemail
Date: Tuesday, June 12, 2018 8:38:00 AM

Good morning Mr. Severson,

We have a meeting with legal this afternoon, and I will raise the questions. However, I may be unable to respond to you directly. Therefore, please have your legal team send your concerns to Marine Corps legal team and cc Mr. Forjohn this morning so they are aware. Thank you.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

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-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com]
Sent: Tuesday, June 12, 2018 8:26 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Ronnie Kebbas-Vezia <ronnie@theseversongroup.com>
Subject: [Non-DoD Source] RE: Received voicemail

Thank you, Mr. Jeffers,

I have read the order granting the TRO front and backwards, and one of the things that baffled me; I noticed that Blackstone Consulting, Inc. Ho`opono originally filed Mr. Blackstone's declaration with the memorandum in support of the Injunction Motion, I believe that alone should not have been included since the contract is with Ho'opono and BCI is not a party at all to the contract.

BCI should not even be considered a subcontractor so how could it possibly have any documentation included in the TRO? I know these are questions for the legal team in which our attorney would probably ask the Marine Corps legal.

I sure wish the Marine Corps did not have to issue that bridge contract at all.

What are the possibility of breaking out the contract to allow TSG to take over the new functions that was included in the contract, MCFMIS, store room, equipment maintenance, etc I believe all those were new items. Just a thought it could be a bigger headache but was just brain storming the idea.

Thank you and we are open for any ways to get going on this contract. I really think the Marine Corps has a solid case to win this in court.

Thanks
Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com

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-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Sent: Tuesday, June 12, 2018 10:56 AM
To: Robert Severson <robert@theseversongroup.com>
Subject: Received voicemail

Good morning Mr. Severson,

I received your voicemail. I am working hard on behalf of the Marine Corps to come up with viable options, and appreciate your time and feedback. If I have any more questions or am able to provide feedback, I will reach out. In the meantime, I encourage you (based on Mr. Forjohn's prior feedback) for your legal team to fully engage and push for informational updates via that route. Thank you.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710

Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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From: Jeffers CIV Steven P
To: "Ronnie Kebbas-Vezia"; Carnaggio CIV Eileen K.
Cc: Robert Severson; Heskett Maj Jonathan D
Subject: RE: [Non-DoD Source] Re: Stop-Work Order M00318-18-C-0002
Date: Saturday, May 12, 2018 11:51:00 AM

Thank you Ronnie,

Received.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com]
Sent: Saturday, May 12, 2018 11:36 AM
To: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>; Jeffers CIV Steven P <steven.jeffers@usmc.mil>; Heskett Maj Jonathan D <jonathan.heskett@usmc.mil>
Subject: [Non-DoD Source] Re: Stop-Work Order M00318-18-C-0002

Hi Eileen,

Please see attached signed Stop Work Order letter of acknowledgement. We accidentally overlooked this yesterday. Thank you

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> |
www.theseversongroup.com <http://www.theseversongroup.com>

.

<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

On Fri, May 11, 2018 at 3:05 PM, Carnaggio CIV Eileen K.
<eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil> > wrote:

Hello Mr. Severson -

Please see the attached letter and contract modification, which formalize the
Stop-Work Order. Please sign and return the acknowledgement on the letter
and
sign and return the modification as soon as possible. Thank you.

V/R,
Eileen

Eileen Keating Carnaggio
Deputy Director
MCIPAC Regional Contracting Office-Hawaii
Marine Corps Base Hawaii
Phone: 808-257-1158; DSN: 315-457-1158
eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil>

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx>

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-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>]
Sent: Thursday, May 10, 2018 4:39 PM
To: Heskett Maj Jonathan D <jonathan.heskett@usmc.mil
<mailto:jonathan.heskett@usmc.mil> >
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >; Carnaggio CIV Eileen K.
<eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil> >; Ronnie
Kebbas-Vezia <ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>
>
Subject: [Non-DoD Source] Re: FW: hoopono05102018115655.pdf

Than you sir,

We will suspend any further contract phase in until further notice.

Blackstone-BCI has made a habbit of paying the legal fees for the vendors
and state BEP's in order to keep the contracts in which BCI is a part.

Our team stands by to support the Marine Corps anyway we can in defending
this
award.

V/R

Robert

On Thu, May 10, 2018, 6:16 PM Heskett Maj Jonathan D
<jonathan.heskett@usmc.mil <mailto:jonathan.heskett@usmc.mil>
<mailto:jonathan.heskett@usmc.mil > > >
wrote:

Mr. Severson,
I am contacting you let you know that a Federal judge issued a
restraining
order against us and in light of that our office has no choice but to
issue
a stop work order on your soon to begin contract for the Kaneohe bay
Mess
hall. The stop work order will be officially sent on Friday morning,
but
please consider this email as advanced warning to cease all
activities on
this contract and not to incur additional costs.

Realize this is not good news. Our office will be in touch with
you
tomorrow once all parties are back in the office and we will provide
further
guidance at that time.

Respectfully Sent,

Major Jonathan Heskett

Director, Regional Contracting Office - Hawaii
(808) 257-0094
Jonathan.heskett@usmc.mil <mailto:Jonathan.heskett@usmc.mil>
<mailto:Jonathan.heskett@usmc.mil > >

-----Original Message-----
From: Forjohn CIV Steven K
Sent: Thursday, May 10, 2018 12:47 PM
To: Heskett Maj Jonathan D <jonathan.heskett@usmc.mil
<mailto:jonathan.heskett@usmc.mil>
<mailto:jonathan.heskett@usmc.mil > > >;
Carnaggio CIV Eileen
K. <eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil>
<mailto:eileen.carnaggio@usmc.mil > > >
Subject: FW: hoopono05102018115655.pdf

Unfortunately the judge has issued a temporary restraining order
against
USMC. Please issue a stop work order to TSG in light of the
attached.
Prepare to issue a contract mod to utilize the rest of the extension
of
services clause.

I will speak with AUSA Ching soon, and then call with any further
update I
have.

V/r,

Steve Forjohn
Counsel, U.S. Marine Corps Forces, Pacific
Counsel, Hawaii Area Counsel Office
Department of the Navy, Office of the General Counsel

-----Original Message-----
From: Ching, Edric (USAHI)
Sent: Thursday, May 10, 2018 12:00 PM
To: Forjohn CIV Steven K
Cc: Helper, Tom (USAHI) Subject: [Non-DoD Source]
hoopono05102018115655.pdf

Steve -

We just got the attached minute order. Interesting analysis as to
the
succeeding on the merits prong.

Let's talk this afternoon.

Thanks

Sincerely,

Assistant United States Attorney Edric M. Ching

300 Ala Moana Boulevard, Room 6-100

Honolulu, Hawaii 96850

From: Jeffers CIV Steven P
To: "Kathleen Amick"; Carnaggio CIV Eileen K.
Cc: Robert Severson; Ronnie Kebbas-Vezia
Subject: RE: [Non-DoD Source] The Severson Group - Letter of Insurance
Date: Tuesday, April 24, 2018 2:23:00 PM

Good afternoon,

Received. Thank you for sending, and I have filed it in the contract file.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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-----Original Message-----
From: Kathleen Amick [mailto:kathleen@theseversongroup.com]
Sent: Friday, April 20, 2018 8:01 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>; Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>; Ronnie Kebbas-Vezia <ronnie@theseversongroup.com>
Subject: [Non-DoD Source] The Severson Group - Letter of Insurance

Dear Ms. Carnaggio & Mr. Jeffers,

Per the requirements, please note attached TSG's Letter of Insurance for Mess Attendant Services at Kaneohe Bay, HI.

Thank you so much and wishing you both a great weekend!

Sincerely,
Kathleen

Kathleen Amick

Vice President of Business Development

Phone: (305) 712-0325

Office: (786) 618-9090
kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com> |
www.theseversongroup.com <http://www.theseversongroup.com>

<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

From:	Jeffers CIV Steven P
To:	"Liu, Chung Yi (Carlos)"
Cc:	Robert Severson; Kathleen Amick
Subject:	RE: FOUO: SBA Requirement Number 0951/18/802004: Distribution of Award to the SBA for Award No. M00318-18-C-0002 IAW FAR 19.812
Date:	Wednesday, April 11, 2018 1:38:00 PM

You are welcome Carlos. Have a great day.

V/r

Steven J.

-----Original Message-----
From: Liu, Chung Yi (Carlos) [mailto:Chung.Liu@sba.gov]
Sent: Wednesday, April 11, 2018 1:30 PM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>; Kathleen Amick <kathleen@theseversongroup.com>
Subject: [Non-DoD Source] RE: FOUO: SBA Requirement Number 0951/18/802004: Distribution of Award to the SBA for Award No. M00318-18-C-0002 IAW FAR 19.812

Hi Steven,

Received. Thank you.

Carlos Liu
Lead Business Opportunity Specialist
San Diego District Office
U.S. Small Business Administration
(619) 727-4879
chung.liu@sba.gov

Home Page | Twitter | Instagram | Facebook | YouTube | LinkedIn | Email Alerts

-----Original Message-----
From: Jeffers CIV Steven P [mailto:steven.jeffers@usmc.mil]
Sent: Wednesday, April 11, 2018 4:22 PM
To: Liu, Chung Yi (Carlos)
Cc: Robert Severson; Kathleen Amick
Subject: FOUO: SBA Requirement Number 0951/18/802004: Distribution of Award to the SBA for Award No. M00318-18-C-0002 IAW FAR 19.812

Good afternoon Mr. Chung,

For your records please see attached copy of award. Please let me know if you need anything else. Thank you again for all your help.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350

E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

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From: Jeffers CIV Steven P
To: "Ronnie Kebbas-Vezia"
Cc: Robert Severson
Subject: RE: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002
Date: Tuesday, May 22, 2018 9:09:00 AM

Good morning,

Are you able to provide the exact amount of costs incurred or at least an estimate?

V/r

Steven J.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com]
Sent: Tuesday, May 22, 2018 8:50 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002

Ok thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> |
www.theseversongroup.com <http://www.theseversongroup.com>

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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

On Tue, May 22, 2018 at 8:45 AM, Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> > wrote:

Hi Ronnie,

I'm currently working with Mr. Severson and legal and Ms. Carnaggio to see what we can do to help.

Vr

Steven

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>]
Sent: Tuesday, May 22, 2018 8:43 AM
To: Robert Severson <robert@theseversongroup.com <mailto:robert@theseversongroup.com> >
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign modification
P00002 of M00318-18-C-0002

Gentlemen, since I was cc'd, I'd like to point out that due to this Stop Order, we incurred additional costs not included in the original Phase in costs. We were charged fees for having to cancel orders, travel plans, fees, etc. So I don't know how that would be handled. We are still gathering all this information.

Thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com > > |
www.theseversongroup.com <http://www.theseversongroup.com> <http://www.theseversongroup.com > >

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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0 <https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> >
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk <https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> >

On Tue, May 22, 2018 at 8:32 AM, Robert Severson <robert@theseversongroup.com <mailto:robert@theseversongroup.com>

<mailto:robert@theseversongroup.com > > >
wrote:

Yes you are interpreting my thoughts correctly. My thoughts are maybe
(b) (4) and in the end we can
give all our real cost once needed.

Just my thoughts.

Thanks
Robert

On Tue, May 22, 2018, 10:32 AM Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > > wrote:

Good morning Mr. Severson,

I will discuss with legal and get back to you. I believe in your proposal
you had (b) (4) , but it was going to be
spread out? Were you thinking maybe (b) (4)
? It will ultimately be up to Ms. Carnaggio
with legal' s input, but I can present your thoughts. If I'm interpreting
your email correctly, this is may be a concern prior to signing the mod?

Vr

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >

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<https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx> >

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<http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269> >

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-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >]
Sent: Tuesday, May 22, 2018 7:07 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > >
Subject: [Non-DoD Source] RE: Please review and sign modification P00002 of
M00318-18-C-0002

Thank you Mr. Jeffers,

Yes I fully understand and we do hope the TRO is lifted soon
and look forward to our team getting in place and providing the services we
know the Marines and Sailors expect and deserve.
I have one question at this point do we need to identify any phase in cost
that was incurred or is that something that comes about later? If the TRO
Is lifted it becomes mute I suspect?

Thank you,

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254

Fax: (760) 400-8353
robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> >

-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > >
Sent: Monday, May 21, 2018 7:29 PM
To: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > > >
Cc: Kathleen Amick <kathleen@theseversongroup.com
<mailto:kathleen@theseversongroup.com>
<mailto:kathleen@theseversongroup.com >
> >; Ronnie Kebbas-Vezia
<ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> > >
Subject: Please review and sign modification P00002 of
M00318-18-C-0002
Importance: High

Good evening Mr. Severson,

With RIMPAC being June 18 - Aug 20, we needed to start
planning for the TRO
staying in place, and provide an opportunity to allow for
adequate staffing
levels for RIMPAC as well as the need to free up the funding
to support this
project pass June 15. Appreciate your understanding while we
work through
this process.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >

RCO-Hawaii Sharepoint Site:
https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx>
<https://eis.usmc.mil/sites/mcbhrco/default.aspx
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and easy Customer Survey at:
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From: Jeffers CIV Steven P
To: "Ronnie Kebbas-Vezia"
Cc: Robert Severson
Subject: RE: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002
Date: Tuesday, May 22, 2018 9:43:00 AM

Thank you Ronnie,

I will be out of the office May 24-29, returning May 30 so I was hoping to get this signed and released by tomorrow, but if you need more time we can finish it up with the signatures next Weds/Thurs. The requiring activity needs access to the funds ASAP as we can't award coverage for RIMPAC without the bulk of these funds. Thank you for your help.

V/r
Steven J.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com]
Sent: Tuesday, May 22, 2018 9:17 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002

Sure, I'd be happy to. Is it ok if I provide to you tomorrow? I'm tied up with other deadlines today.

Robert is on vacation for a couple days here, so if you have any questions or need to discuss, please feel free to contact me and I'll be happy to assist.

Thank you

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> |
www.theseversongroup.com <http://www.theseversongroup.com>

.

<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

On Tue, May 22, 2018 at 9:09 AM, Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> > wrote:

Good morning,

Are you able to provide the exact amount of costs incurred or at least an estimate?

V/r

Steven J.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>]
Sent: Tuesday, May 22, 2018 8:50 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >
Cc: Robert Severson <robert@theseversongroup.com <mailto:robert@theseversongroup.com> >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign modification
P00002 of M00318-18-C-0002

Ok thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com > > |
www.theseversongroup.com <http://www.theseversongroup.com> <http://www.theseversongroup.com > >

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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0 <https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> >
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk <https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> >

On Tue, May 22, 2018 at 8:45 AM, Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > > wrote:

Hi Ronnie,

I'm currently working with Mr. Severson and legal and Ms. Carnaggio
to see
what we can do to help.

Vr

Steven

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >]
Sent: Tuesday, May 22, 2018 8:43 AM
To: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > > >
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign
modification
P00002 of M00318-18-C-0002

Gentlemen, since I was cc'd, I'd like to point out that due to this
Stop
Order, we incurred additional costs not included in the original
Phase in
costs. We were charged fees for having to cancel orders, travel
plans, fees,
etc. So I don't know how that would be handled. We are still
gathering all
this information.

Thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com >
<mailto:ronnie@theseversongroup.com > > >

|
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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0
<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> > >
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> > >

On Tue, May 22, 2018 at 8:32 AM, Robert Severson
<robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > > >
wrote:

Yes you are interpreting my thoughts correctly. My thoughts
are
maybe
(b) (4) and in the end
we can
give all our real cost once needed.

Just my thoughts.

Thanks
Robert

On Tue, May 22, 2018, 10:32 AM Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > wrote:

Good morning Mr. Severson,

I will discuss with legal and get back to you. I
believe in
your proposal
you had (b) (4) .
but it

was going to be
spread out? Were you thinking maybe (b) (4)
[redacted]
? It will ultimately be
up to
Ms. Carnaggio
with legal' s input, but I can present your thoughts.
If I'm
interpreting
your email correctly, this is may be a concern prior
to
signing the mod?

Vr

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >

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the Department of Defense (DoD) with an official need
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prohibited.

-----Original Message-----
From: Robert Severson
[mailto:robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >]
Sent: Tuesday, May 22, 2018 7:07 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > >
Subject: [Non-DoD Source] RE: Please review and sign
modification P00002 of
M00318-18-C-0002

Thank you Mr. Jeffers,

Yes I fully understand and we do hope
the TRO is
lifted soon
and look forward to our team getting in place and
providing
the services we
know the Marines and Sailors expect and deserve.
I have one question at this point do we need to
identify any
phase in cost
that was incurred or is that something that comes
about
later? If the TRO
Is lifted it becomes mute I suspect?

Thank you,

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >

-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > >
Sent: Monday, May 21, 2018 7:29 PM
To: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > > >
Cc: Kathleen Amick <kathleen@theseversongroup.com
<mailto:kathleen@theseversongroup.com>
<mailto:kathleen@theseversongroup.com >
>
<mailto:kathleen@theseversongroup.com
<mailto:kathleen@theseversongroup.com> <mailto:kathleen@theseversongroup.com
<mailto:kathleen@theseversongroup.com> >
> >; Ronnie Kebbas-Vezia
<ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com >
<mailto:ronnie@theseversongroup.com > > >
>
Subject: Please review and sign modification P00002
of
M00318-18-C-0002
Importance: High

Good evening Mr. Severson,

With RIMPAC being June 18 - Aug 20, we needed to
start
planning for the TRO
staying in place, and provide an opportunity to allow
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adequate staffing
levels for RIMPAC as well as the need to free up the

funding
to support this
project pass June 15. Appreciate your understanding
while we
work through
this process.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
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<mailto:steven.jeffers@usmc.mil > > >

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disclosure to
individuals within
the Department of Defense (DoD) with an official need

to know. Release of such protected information outside of DoD is prohibited.

From:	Jeffers CIV Steven P
To:	"Robert Severson"; "Kathleen Amick"; "Ronnie Kebbas-Vezia"
Cc:	Carnaggio CIV Eileen K.; Figueroa CWO3 Lisa M; Cook MGySgt Dustin E; "Karen Cash"
Subject:	RE: [Non-DoD Source] RE: FOUO: Mess Hall Post Award Conference Line Dial in instructions
Date:	Monday, April 16, 2018 10:28:00 AM

Thank you Mr. Severson,

Ms. Cash can use the 5th telecom line if needed.

V/r

Steven J.

-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com]
Sent: Monday, April 16, 2018 10:26 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>; 'Kathleen Amick' <kathleen@theseversongroup.com>; 'Ronnie Kebbas-Vezia' <ronnie@theseversongroup.com>
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil>; Figueroa CWO3 Lisa M <lisa.figueroa@usmc.mil>; Cook MGySgt Dustin E <dustin.cook@usmc.mil>; 'Karen Cash' <karen@theseversongroup.com>
Subject: [Non-DoD Source] RE: FOUO: Mess Hall Post Award Conference Line Dial in instructions

Thank you, Mr. Jeffers,

The TSG team will consist of the following 4 individuals:

Robert Severson - President
Ms. Ronnie Kebbas-Vezia - COO-CFO
Ms. Kathleen Amick - VP Business Development Ms. Karen Cash _ Director of HR

We look forward to the meeting.

Kind Regards,
Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com

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-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Sent: Monday, April 16, 2018 12:57 PM
To: Robert Severson <robert@theseversongroup.com>; 'Kathleen Amick' <kathleen@theseversongroup.com>; Ronnie Kebbas-Vezia <ronnie@theseversongroup.com>
Cc: Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil>; Figueroa CWO3 Lisa M <lisa.figueroa@usmc.mil>; Cook MGySgt Dustin E <dustin.cook@usmc.mil>
Subject: FOUO: Mess Hall Post Award Conference Line Dial in instructions
Importance: High

Good morning,

At 900 AM HST (which will be Noon PST and 3 PM EST), the bridge line will open up for the individuals on the mainland to dial-in. The KO, COR, ACOR, CS will meet at RCO's office to dial in. Only 5 lines are available, so right now I'm only planning on Mr. Severson, Ms. Amick, Ronnie, and RCO office utilizing the bridge line. Please let me know if anyone else will be calling in prior to the meeting. Thank you.

Teleconference Line: 808-471-2663
Access Code: 2710

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

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From:	Jeffers CIV Steven P
To:	"Ronnie Kebbas-Vezia"
Cc:	Robert Severson
Subject:	RE: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002
Date:	Tuesday, May 22, 2018 9:49:00 AM

Appreciate it. Thank you.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com]
Sent: Tuesday, May 22, 2018 9:48 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign modification
P00002 of M00318-18-C-0002

I'll have it to you first thing in the morning.

Thank you

Ronnie

On Tue, May 22, 2018 at 9:43 AM, Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> > wrote:

Thank you Ronnie,

I will be out of the office May 24-29, returning May 30 so I was hoping to
get
this signed and released by tomorrow, but if you need more time we can finish
it up with the signatures next Weds/Thurs. The requiring activity needs
access
to the funds ASAP as we can't award coverage for RIMPAC without the bulk of
these funds. Thank you for your help.

V/r
Steven J.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>]
Sent: Tuesday, May 22, 2018 9:17 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
Cc: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com> >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign
modification
P00002 of M00318-18-C-0002

Sure, I'd be happy to. Is it ok if I provide to you tomorrow? I'm tied up
with
other deadlines today.

Robert is on vacation for a couple days here, so if you have any questions or need to discuss, please feel free to contact me and I'll be happy to assist.

Thank you

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > > |
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<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
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<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > > wrote:

Good morning,

Are you able to provide the exact amount of costs incurred or at least an
estimate?

V/r

Steven J.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >]
Sent: Tuesday, May 22, 2018 8:50 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > >

Cc: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > > >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign
modification
P00002 of M00318-18-C-0002

Ok thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com >
<mailto:ronnie@theseversongroup.com > > >
|
www.theseversongroup.com <http://www.theseversongroup.com>
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<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> > >

On Tue, May 22, 2018 at 8:45 AM, Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > wrote:

Hi Ronnie,

I'm currently working with Mr. Severson and legal and Ms.
Carnaggio

to see
what we can do to help.

Vr

Steven

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> > >]
Sent: Tuesday, May 22, 2018 8:43 AM
To: Robert Severson <robert@theseversongroup.com
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<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
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<mailto:robert@theseversongroup.com> > > >
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and
sign
modification
P00002 of M00318-18-C-0002

Gentlemen, since I was cc'd, I'd like to point out that due
to this
Stop
Order, we incurred additional costs not included in the
original
Phase in
costs. We were charged fees for having to cancel orders,
travel
plans, fees,
etc. So I don't know how that would be handled. We are still
gathering all
this information.

Thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com
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<mailto:ronnie@theseversongroup.com > > > >
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<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> > > >

On Tue, May 22, 2018 at 8:32 AM, Robert Severson
<robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
> >
wrote:

Yes you are interpreting my thoughts correctly. My thoughts are maybe (b) (4) and in the end we can give all our real cost once needed.

Just my thoughts.

Thanks
Robert

On Tue, May 22, 2018, 10:32 AM Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil > > <mailto:steven.jeffers@usmc.mil > <mailto:steven.jeffers@usmc.mil > > > <mailto:steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> > <mailto:steven.jeffers@usmc.mil > <mailto:steven.jeffers@usmc.mil > > > > > wrote:

Good morning Mr. Severson,

I will discuss with legal and get back to you. I believe in your proposal you had (b) (4) but it was going to be spread out? Were you thinking maybe (b) (4) (b) (4) ? It will ultimately be up to Ms. Carnaggio with legal' s input, but I can present your thoughts. If I'm interpreting your email correctly, this is may be a concern prior to signing the mod?

Vr

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil >
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<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > >

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<https://eis.usmc.mil/sites/mcbhrco/default.aspx
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<https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx> > > >

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RCO -
Hawaii) are
doing using quick
and easy Customer Survey at:
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<http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269>
<http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269
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<http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269> > > >

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disclosure to
individuals within
the Department of Defense (DoD) with an
official need
to
know. Release of
such protected information outside of DoD is
prohibited.

-----Original Message-----
From: Robert Severson
[mailto:robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
>]
Sent: Tuesday, May 22, 2018 7:07 AM
To: Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > >
Subject: [Non-DoD Source] RE: Please review
and sign
modification P00002 of
M00318-18-C-0002

Thank you Mr. Jeffers,

Yes I fully understand and we do
hope
the TRO is
lifted soon
and look forward to our team getting in place
and
providing
the services we
know the Marines and Sailors expect and
deserve.
I have one question at this point do we need
to
identify any
phase in cost
that was incurred or is that something that
comes
about
later? If the TRO
Is lifted it becomes mute I suspect?

Thank you,

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
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<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > > >

-----Original Message-----
From: Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil

<mailto:steven.jeffers@usmc.mil> >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > >
Sent: Monday, May 21, 2018 7:29 PM
To: Robert Severson
<robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
> >
Cc: Kathleen Amick
<kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com>
<mailto:kathleen@theseversongroup.com >
>
<mailto:kathleen@theseversongroup.com
<mailto:kathleen@theseversongroup.com> <mailto:kathleen@theseversongroup.com
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> >
> >; Ronnie Kebbas-Vezia
<ronnie@theseversongroup.com
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<mailto:ronnie@theseversongroup.com
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<mailto:ronnie@theseversongroup.com> > > >
>
Subject: Please review and sign modification
P00002
of
M00318-18-C-0002
Importance: High

Good evening (b) (6) ,

With RIMPAC being June 18 - Aug 20, we needed
to
start
planning for the TRO
staying in place, and provide an opportunity

to allow
for
adequate staffing
levels for RIMPAC as well as the need to free
up the
funding
to support this
project pass June 15. Appreciate your
understanding
while we
work through
this process.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
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From: Jeffers CIV Steven P
To: "Robert Severson"
Subject: Received voicemail
Date: Tuesday, June 12, 2018 7:55:00 AM

Good morning Mr. Severson,

I received your voicemail. I totally understand and agree with your perspective. I am working hard on behalf of the Marine Corps to come up with viable options, and appreciate your time and feedback. If I have any more questions or am able to provide feedback, I will reach out. In the meantime, I encourage you (based on Mr. Forjohn's prior feedback) for your legal team to fully engage and push for informational updates via that route. Thank you.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

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From: Jeffers CIV Steven P
To: "Ronnie Kebbas-Vezia"; Robert Severson
Subject: RE: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002
Date: Tuesday, May 22, 2018 8:45:00 AM

Hi Ronnie,

I'm currently working with Mr. Severson and legal and Ms. Carnaggio to see what we can do to help.

Vr

Steven

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com]
Sent: Tuesday, May 22, 2018 8:43 AM
To: Robert Severson <robert@theseversongroup.com>
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002

Gentlemen, since I was cc'd, I'd like to point out that due to this Stop Order, we incurred additional costs not included in the original Phase in costs. We were charged fees for having to cancel orders, travel plans, fees, etc. So I don't know how that would be handled. We are still gathering all this information.

Thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> |
www.theseversongroup.com <http://www.theseversongroup.com>

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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>

On Tue, May 22, 2018 at 8:32 AM, Robert Severson <robert@theseversongroup.com

<mailto:robert@theseversongroup.com> > wrote:

Yes you are interpreting my thoughts correctly. My thoughts are maybe (b) (4) and in the end we can give all our real cost once needed.

Just my thoughts.

Thanks
Robert

On Tue, May 22, 2018, 10:32 AM Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> > wrote:

Good morning Mr. Severson,

I will discuss with legal and get back to you. I believe in your proposal you had (b) (4) , but it was going to be spread out? Were you thinking maybe (b) (4) ? It will ultimately be up to Ms. Carnaggio with legal' s input, but I can present your thoughts. If I'm interpreting your email correctly, this is may be a concern prior to signing the mod?

Vr

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx <https://eis.usmc.mil/sites/mcbhrco/default.aspx>

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http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269 <http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269>

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-----Original Message-----
From: Robert Severson [mailto:robert@theseversongroup.com <mailto:robert@theseversongroup.com>]
Sent: Tuesday, May 22, 2018 7:07 AM

To: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
Subject: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002

Thank you Mr. Jeffers,

Yes I fully understand and we do hope the TRO is lifted soon and look forward to our team getting in place and providing the services we know the Marines and Sailors expect and deserve.
I have one question at this point do we need to identify any phase in cost that was incurred or is that something that comes about later? If the TRO Is lifted it becomes mute I suspect?

Thank you,

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com <mailto:robert@theseversongroup.com>

-----Original Message-----
From: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
Sent: Monday, May 21, 2018 7:29 PM
To: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com> >
Cc: Kathleen Amick <kathleen@theseversongroup.com
<mailto:kathleen@theseversongroup.com> >; Ronnie Kebbas-Vezia
<ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com> >
Subject: Please review and sign modification P00002 of M00318-18-C-0002
Importance: High

Good evening Mr. Severson,

With RIMPAC being June 18 - Aug 20, we needed to start planning for the TRO staying in place, and provide an opportunity to allow for adequate staffing levels for RIMPAC as well as the need to free up the funding to support this project pass June 15. Appreciate your understanding while we work through this process.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350

E-mail: steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx <https://eis.usmc.mil/sites/mcbhrco/default.aspx>

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From:	Robert Severson
To:	Carnaggio CIV Eileen K.
Cc:	Jeffers CIV Steven P; Forjohn CIV Steven K; Heskett Maj Jonathan D; Jsmith@cgsattys.com; Ronnie Kebbas-Vezia
Subject:	[Non-DoD Source] Re: Request for Copies of Bankruptcy Petitions
Date:	Friday, July 06, 2018 12:50:45 PM

Dear Eileen,

We did file a Ch11 Reorganization a little over a week ago as a result of an abbertration award against us to BCI. This is Blackstone Consulting's attempt to once again undermine TSG and preclude us from doing business . We continue to do business with all our projects and to obtain new contracts. This reorganization allows us to continue doing business.

We also have an existing lawsuit against BCI and Sodexo for having interfered with another contract we had. As such, I'm happy to put you in touch with our attorneys handling this matter. But we are willing able and ready to take over the Kbay contract awarded us. Again we are not closing our doors just a chapter 11 reorg.

In the meantime I have CC'd our attorney who will provide you copies of the requested documents.

Regards,

Robert

On Thu, Jul 5, 2018, 6:13 PM Carnaggio CIV Eileen K. <eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil> > wrote:

> Good afternoon/evening Mr. Severson,
>
> Request your confirmation that TSG has filed for bankruptcy in federal or state court. If so, please provide copies of all bankruptcy petition(s).
> Thank you.
>
> V/R,
> Eileen
>
> Eileen Keating Carnaggio
> Deputy Director
> MCIPAC Regional Contracting Office-Hawaii
> Marine Corps Base Hawaii
> Phone: 808-257-1158; DSN: 315-457-1158

eileen.carnaggio@usmc.mil <mailto:eileen.carnaggio@usmc.mil>

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

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From: Jeffers CIV Steven P
To: Robert Severson; "Ronnie Kebbas-Vezia"
Cc: Figueroa CWO3 Lisa M; Carnaggio CIV Eileen K.; Forjohn CIV Steven K
Subject: Status update on Court Proceedings regarding the TRO
Date: Wednesday, May 23, 2018 11:42:00 AM

Good afternoon Mr. Severson,

Per counsel, I am authorized to disclose the following:

++++++++++++++++++++++++

The US DoJ has decided not to request reconsideration of the adverse Federal District Court order issued on 11 May. The previously scheduled 12 June hearing that was to be held on the SLA's motion for a preliminary injunction was taken off calendar. We will provide further updates on the federal court litigation as they occur.

As to the SLA's R-SA arbitration complaint, the U.S. Department of Education has accepted the SLA's complaint for a future arbitration hearing. The SLA and USMC have been directed to nominate their respective panel members, but to date neither party has provided a nomination. Once the parties nominate their respective panel members the two panel members will met to try to identify a third panel member who would serve as panel chair. If the parties are unable to agree on the panel chair, U.S. DoE will appoint one. At this point a R-SA arbitration proceeding will likely not occur until early 2019 at best.

++++++++++++++++++++++++
Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

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From:	Liu, Chung Yi (Carlos)
To:	Jeffers CIV Steven P
Cc:	Robert Severson; Kathleen Amick
Subject:	[Non-DoD Source] RE: FOUO: SBA Requirement Number 0951/18/802004: Distribution of Award to the SBA for Award No. M00318-18-C-0002 IAW FAR 19.812
Date:	Wednesday, April 11, 2018 1:30:14 PM

Hi Steven,

Received. Thank you.

Carlos Liu
Lead Business Opportunity Specialist
San Diego District Office
U.S. Small Business Administration
(619) 727-4879
chung.liu@sba.gov

Home Page | Twitter | Instagram | Facebook | YouTube | LinkedIn | Email Alerts

-----Original Message-----
From: Jeffers CIV Steven P [mailto:steven.jeffers@usmc.mil]
Sent: Wednesday, April 11, 2018 4:22 PM
To: Liu, Chung Yi (Carlos)
Cc: Robert Severson; Kathleen Amick
Subject: FOUO: SBA Requirement Number 0951/18/802004: Distribution of Award to the SBA for Award No. M00318-18-C-0002 IAW FAR 19.812

Good afternoon Mr. Chung,

For your records please see attached copy of award. Please let me know if you need anything else. Thank you again for all your help.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

RCO-Hawaii Sharepoint Site: https://eis.usmc.mil/sites/mcbhrco/default.aspx

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From:	Jeffers CIV Steven P
To:	"Ronnie Kebbas-Vezia"
Cc:	Robert Severson; Carnaggio CIV Eileen K.
Subject:	RE: FOUO RE: [Non-DoD Source] RE: Please review and sign modification P00002 of M00318-18-C-0002
Date:	Tuesday, May 22, 2018 12:20:00 PM
Attachments:	Mod P00002 for M00318-18-C-0002.pdf
Importance:	High

Ronnie,

Unfortunately our attempt to get your incurred costs covered now versus than later have been denied by legal. He stated that unless we end up in a situation to terminate for convenience, that no costs can be covered under a stop work order. However, you would be allowed to make a claim for costs associated in a termination for convenience scenario. Thankfully, we are not there or have any indication to date that a T/C will be necessary. I also made an error the stop work order extension date should be 31 Aug not 30 Aug.

Mr. Severson,

Apologies again, please advise if you will be able to sign and return today or tomorrow morning? Thank you.

V/r

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil

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-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com]
Sent: Tuesday, May 22, 2018 9:48 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil>
Cc: Robert Severson <robert@theseversongroup.com>
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign modification

P00002 of M00318-18-C-0002

I'll have it to you first thing in the morning.

Thank you

Ronnie

On Tue, May 22, 2018 at 9:43 AM, Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> > wrote:

Thank you Ronnie,

I will be out of the office May 24-29, returning May 30 so I was hoping to get
this signed and released by tomorrow, but if you need more time we can finish
it up with the signatures next Weds/Thurs. The requiring activity needs access
to the funds ASAP as we can't award coverage for RIMPAC without the bulk of
these funds. Thank you for your help.

V/r
Steven J.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>]
Sent: Tuesday, May 22, 2018 9:17 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil> >
Cc: Robert Severson <robert@theseversongroup.com <mailto:robert@theseversongroup.com> >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign modification
P00002 of M00318-18-C-0002

Sure, I'd be happy to. Is it ok if I provide to you tomorrow? I'm tied up with
other deadlines today.

Robert is on vacation for a couple days here, so if you have any questions or
need to discuss, please feel free to contact me and I'll be happy to assist.

Thank you

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > > |
www.theseversongroup.com <http://www.theseversongroup.com>
<http://www.theseversongroup.com > >

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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> >
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> >

On Tue, May 22, 2018 at 9:09 AM, Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > > wrote:

Good morning,

Are you able to provide the exact amount of costs incurred or at
least an
estimate?

V/r

Steven J.

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >]
Sent: Tuesday, May 22, 2018 8:50 AM
To: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > > >
Cc: Robert Severson <robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > > >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and sign
modification
P00002 of M00318-18-C-0002

Ok thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com <mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com >
<mailto:ronnie@theseversongroup.com > > >
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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> > >
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<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> > >

On Tue, May 22, 2018 at 8:45 AM, Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > wrote:

Hi Ronnie,

I'm currently working with Mr. Severson and legal and Ms. Carnaggio
to see
what we can do to help.

Vr

Steven

-----Original Message-----
From: Ronnie Kebbas-Vezia [mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> > >]
Sent: Tuesday, May 22, 2018 8:43 AM
To: Robert Severson <robert@theseversongroup.com

<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > > >
Cc: Jeffers CIV Steven P <steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > >
Subject: Re: FOUO RE: [Non-DoD Source] RE: Please review and
sign
modification
P00002 of M00318-18-C-0002

Gentlemen, since I was cc'd, I'd like to point out that due
to this
Stop
Order, we incurred additional costs not included in the
original
Phase in
costs. We were charged fees for having to cancel orders,
travel
plans, fees,
etc. So I don't know how that would be handled. We are still
gathering all
this information.

Thank you.

Ronnie

Ronnie Kebbas-Vezia, CPA

CFO-COO

Phone: (818) 267-7024 <tel:(818)%20267-7024>

Fax: (858) 300-5297 <tel:(858)%20300-5297>

ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> >
<mailto:ronnie@theseversongroup.com >
<mailto:ronnie@theseversongroup.com > > >
<mailto:ronnie@theseversongroup.com
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<mailto:ronnie@theseversongroup.com > > > >
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<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0
<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> >
<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0
<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0
<https://drive.google.com/uc?id=0B2DbqFn9LzvtN1lHQTRPTHJGTE0> > > >
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> >
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk>
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk
<https://drive.google.com/uc?id=0B2DbqFn9LzvtZVp0UkdfRi1vbkk> > > >

On Tue, May 22, 2018 at 8:32 AM, Robert Severson
<robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
> >
wrote:

Yes you are interpreting my thoughts correctly. My
thoughts
are
maybe
(b) (4) and in
the end
we can
give all our real cost once needed.

Just my thoughts.

Thanks
Robert

On Tue, May 22, 2018, 10:32 AM Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > >
wrote:

Good morning Mr. Severson,

I will discuss with legal and get back to you. I believe in your proposal you had (b) (4) cost, but it was going to be spread out? Were you thinking maybe (b) (4), (b) (5) (b) (4) ? It will ultimately be up to Ms. Carnaggio with legal' s input, but I can present your thoughts. If I'm interpreting your email correctly, this is may be a concern prior to signing the mod?

Vr

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii
Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > >

RCO-Hawaii Sharepoint Site:
https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx>
<https://eis.usmc.mil/sites/mcbhrco/default.aspx
<https://eis.usmc.mil/sites/mcbhrco/default.aspx> >
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<https://eis.usmc.mil/sites/mcbhrco/default.aspx> > > >

Break the ICE and tell us how we (MCIPAC
RCO -
Hawaii) are
doing using quick
and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269
<http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269>
<http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269
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<http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269> > > >

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disclosure to

individuals within
the Department of Defense (DoD) with an
official need
to
know. Release of
such protected information outside of DoD is
prohibited.

-----Original Message-----
From: Robert Severson
[mailto:robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
>]
Sent: Tuesday, May 22, 2018 7:07 AM
To: Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > >
Subject: [Non-DoD Source] RE: Please review
and sign
modification P00002 of
M00318-18-C-0002

Thank you Mr. Jeffers,

Yes I fully understand and we do
hope
the TRO is
lifted soon
and look forward to our team getting in place
and
providing
the services we
know the Marines and Sailors expect and
deserve.
I have one question at this point do we need
to
identify any
phase in cost

that was incurred or is that something that
comes
about
later? If the TRO
Is lifted it becomes mute I suspect?

Thank you,

Robert

Robert Severson
President & CEO
Office: (760) 550-9976
Mobile: (760) 855-9254
Fax: (760) 400-8353
robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >
<mailto:robert@theseversongroup.com >
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<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > > >

-----Original Message-----
From: Jeffers CIV Steven P
<steven.jeffers@usmc.mil <mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
<mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> <mailto:steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil> >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > > > >
Sent: Monday, May 21, 2018 7:29 PM
To: Robert Severson
<robert@theseversongroup.com <mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> <mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com> > >
<mailto:robert@theseversongroup.com
<mailto:robert@theseversongroup.com>
<mailto:robert@theseversongroup.com > >
<mailto:robert@theseversongroup.com >
<mailto:robert@theseversongroup.com > > >
> >

Cc: Kathleen Amick
<kathleen@theseversongroup.com <mailto:kathleen@theseversongroup.com>
<mailto:kathleen@theseversongroup.com >
>
<mailto:kathleen@theseversongroup.com
<mailto:kathleen@theseversongroup.com> <mailto:kathleen@theseversongroup.com
<mailto:kathleen@theseversongroup.com> >
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<mailto:kathleen@theseversongroup.com >
> <mailto:kathleen@theseversongroup.com
<mailto:kathleen@theseversongroup.com>
<mailto:kathleen@theseversongroup.com >
> >
> >; Ronnie Kebbas-Vezia
<ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com>
<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com
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<mailto:ronnie@theseversongroup.com > >
<mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> <mailto:ronnie@theseversongroup.com
<mailto:ronnie@theseversongroup.com> > > >
>
Subject: Please review and sign modification
P00002
of
M00318-18-C-0002
Importance: High

Good evening Mr. Severson,

With RIMPAC being June 18 - Aug 20, we needed
to
start
planning for the TRO
staying in place, and provide an opportunity
to allow
for
adequate staffing
levels for RIMPAC as well as the need to free
up the
funding
to support this
project pass June 15. Appreciate your
understanding
while we
work through
this process.

Steven P. Jeffers
Contracting Officer
Regional Contracting Office Hawaii

Phone: 808-257-2710
Fax: 808-257-2350
E-mail: steven.jeffers@usmc.mil
<mailto:steven.jeffers@usmc.mil>
<mailto:steven.jeffers@usmc.mil > >
<mailto:steven.jeffers@usmc.mil >
<mailto:steven.jeffers@usmc.mil > > >
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Break the ICE and tell us how we (MCIPAC
RCO -
Hawaii) are
doing using quick
and easy Customer Survey at:
http://ice.disa.mil/index.cfm?fa=card&service_provider_id=106269
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individuals within
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know. Release of
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AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

1. CONTRACT ID CODE	PAGE OF PAGES	
J	1	4

2. AMENDMENT/MODIFICATION NO.	3. EFFECTIVE DATE	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO.(If applicable)
	23 May-2018	M0031218RCLF001	

6. ISSUED BY CODE M00318

MCBH
COMMANDING OFFICER (CODE RCO) BOX 63063, BLDG
KANEOHE BAY HI 96863-3063

7. ADMINISTERED BY (If other than item 6) CODE

See Item 6

8. NAME AND ADDRESS OF CONTRACTOR (No., Street, County, State and Zip Code)
SEVERSON GROUP, LLC, THE
ROBERT SEVERSON
2218 FARADAY AVE STE 120
CARLSBAD CA 92008-7234

CODE 33NC3 FACILITY CODE 33NC3

	9A. AMENDMENT OF SOLICITATION NO.
	9B. DATED (SEE ITEM 11)
X	10A. MOD. OF CONTRACT/ORDER NO. M0031818C0002
X	10B. DATED (SEE ITEM 13) 16-May-2018

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

☐ The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offer ☐ is extended, ☐ is not extended.

Offer must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended by one of the following methods: (a) By completing Items 8 and 15, and returning _____ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)
See Schedule

13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS.
IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

	A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(B).
X	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF: IAW FAR 52.242-15 & 52.212-4(c)
	D. OTHER (Specify type of modification and authority)

E. IMPORTANT: Contractor ☐ is not, ☒ is required to sign this document and return 1 copies to the issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)
Modification Control Number: jefferss18129

The purpose of this modification is to extend the stop work order and de-obligate the funded portion of the base period period of performance. As a result the following changes are made:

1) The Stop Work Order issued via P00001 is hereby extended through 31 August 2018.
2) De-obligate funded amount of -$925,924.62 for CLIN's 0001 - 0003 reducing the total funded amount to $0.00.
3) Update Clause 252.232-7007 Limitation on Government Obligation to reflect changes made to funding.

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print)		16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print) TEL: EMAIL:	
15B. CONTRACTOR/OFFEROR (Signature of person authorized to sign)	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA BY (Signature of Contracting Officer)	16C. DATE SIGNED

SECTION SF 30 BLOCK 14 CONTINUATION PAGE

SUMMARY OF CHANGES

SECTION SF 1449 - CONTINUATION SHEET

ACCOUNTING AND APPROPRIATION

Summary for the Payment Office

As a result of this modification, the total funded amount for this document was decreased by $925,924.62 from $925,924.62 to $0.00.

CLIN 0001:

AA: 1781106BSS1 252 00318 067443 2D M00312 31218RCLF001 (CIN M0031218RCLF0010001) was decreased by (b) (4) to $0.00

CLIN 0002:

AA: 1781106BSS1 252 00318 067443 2D M00312 31218RCLF001 (CIN M0031218RCLF0010002) was decreased by (b) (4) to $0.00

CLIN 0003:

AA: 1781106BSS1 252 00318 067443 2D M00312 31218RCLF001 (CIN M0031218RCLF0010003) was decreased by (b) (4) to $0.00

The following have been modified:

252.232-7007 LIMITATION OF GOVERNMENT'S OBLIGATION (APR 2014)

(a) Contract line item(s) 0001 - 0003 is/are incrementally funded. For this/these item(s), the sum of $0.00 of the total price is presently available for payment and allotted to this contract. An allotment schedule is set forth in paragraph (j) of this clause.

(b) For items(s) identified in paragraph (a) of this clause, the Contractor agrees to perform up to the point at which the total amount payable by the Government, including reimbursement in the event of termination of those item(s) for the Government's convenience, approximates the total amount currently allotted to the contract. The Contractor is not authorized to continue work on those item(s) beyond that point. The Government will not be obligated in any event to reimburse the Contractor in excess of the amount allotted to the contract for those item(s) regardless of anything to the contrary in the clause entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT." As used in this clause, the total amount payable by the Government in the event of termination of applicable contract line item(s) for convenience includes costs, profit and estimated termination settlement costs for those item(s).

(c) Notwithstanding the dates specified in the allotment schedule in paragraph (j) of this clause, the Contractor will notify the Contracting Officer in writing at least ninety days prior to the date when, in the Contractor's best judgment, the work will reach the point at which the total amount payable by the Government, including any cost for termination for convenience, will approximate 85 percent of the total amount then allotted to the contract for

performance of the applicable item(s). The notification will state (1) the estimated date when that point will be reached and (2) an estimate of additional funding, if any, needed to continue performance of applicable line items up to the next scheduled date for allotment of funds identified in paragraph (j) of this clause, or to a mutually agreed upon substitute date. The notification will also advise the Contracting Officer of the estimated amount of additional funds that will be required for the timely performance of the item(s) funded pursuant to this clause, for subsequent period as may be specified in the allotment schedule in paragraph (j) of this clause, or otherwise agreed to by the parties. If after such notification additional funds are not allotted by the date identified in the Contractor's notification, or by an agreed substitute date, the Contracting Officer will terminate any item(s) for which additional funds have not been allotted, pursuant to the clause of this contract entitled "TERMINATION FOR THE CONVENIENCE OF THE GOVERNMENT".

(d) When additional funds are allotted for continued performance of the contract line item(s) identified in paragraph (a) of this clause, the parties will agree as to the period of contract performance which will be covered by the funds. The provisions of paragraph (b) through (d) of this clause will apply in like manner to the additional allotted funds and agreed substitute date, and the contract will be modified accordingly.

(e) If, solely by reason of failure of the Government to allot additional funds, by the dates indicated below, in amounts sufficient for timely performance of the contract line item(s) identified in paragraph (a) of this clause, the Contractor incurs additional costs or is delayed in the performance of the work under this contract and if additional funds are allotted, an equitable adjustment will be made in the price or prices (including appropriate target, billing, and ceiling prices where applicable) of the item(s), or in the time of delivery, or both. Failure to agree to any such equitable adjustment hereunder will be a dispute concerning a question of fact within the meaning of the clause entitled "disputes."

(f) The Government may at any time prior to termination allot additional funds for the performance of the contract line item(s) identified in paragraph (a) of this clause.

(g) The termination provisions of this clause do not limit the rights of the Government under the clause entitled "DEFAULT." The provisions of this clause are limited to work and allotment of funds for the contract line item(s) set forth in paragraph (a) of this clause. This clause no longer applies once the contract if fully funded except with regard to the rights or obligations of the parties concerning equitable adjustments negotiated under paragraphs (d) or (e) of this clause.

(h) Nothing in this clause affects the right of the Government to this contract pursuant to the clause of this contract entitled "TERMINATION FOR CONVENIENCE OF THE GOVERNMENT."

(i) Nothing in this clause shall be construed as authorization of voluntary services whose acceptance is otherwise prohibited under 31 U.S.C. 1342.

(j) The parties contemplate that the Government will allot funds to this contract in accordance with the following schedule:

Since the original period of performance was not able to take effect due to a Court Order, $0.00 is the available funding. The remainder of the period of performance funding plan is currently unknown.

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	May 16, 2018 – August 15, 2018	$0.00
0002	May 16, 2018 – August 15, 2018	$0.00
0003	May 16, 2018 – August 15, 2018	$0.00
Total	May 16, 2018 – August 15, 2018	$0.00

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001	August 16, 2018 – May 15, 2019*	(b) (4)
0002	August 16, 2018 – May 15, 2019*	
0003	August 16, 2018 – May 15, 2019*	

Total	August 16, 2018 – May 15, 2019*	$3,703,698.48

CLINS	Incremental Funding Schedule/Period of Performance	Incremental Funding Amount
0001 - 0003	May 16, 2018 – August 15, 2018	$0.00
0001 - 0003	August 16, 2018 – May 15, 2019	$3,703,698.48
Total	May 15, 2018 – May 15, 2019	$3,703,698.48

*Dates are subject to change.
(End of clause)

(End of Summary of Changes)

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

1. CONTRACT ID CODE	PAGE OF PAGES	
J	1	2

2. AMENDMENT/MODIFICATION NO.	3. EFFECTIVE DATE	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO.(If applicable)
	11-May-2018	M0031218RCLF001	

6. ISSUED BY CODE M00318

MCBH
COMMANDING OFFICER (CODE RCO) BOX 63063, BLDG
KANEOHE BAY HI 96863-3063

7. ADMINISTERED BY (If other than item 6) CODE

See Item 6

8. NAME AND ADDRESS OF CONTRACTOR (No., Street, County, State and Zip Code)
SEVERSON GROUP, LLC, THE
ROBERT SEVERSON
2218 FARADAY AVE STE 120
CARLSBAD CA 92008-7234

CODE 33NC3 FACILITY CODE 33NC3

	9A. AMENDMENT OF SOLICITATION NO.
	9B. DATED (SEE ITEM 11)
X	10A. MOD. OF CONTRACT/ORDER NO. M0031818C0002
X	10B. DATED (SEE ITEM 13) 16-May-2018

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

☐ The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offer ☐ is extended, ☐ is not extended.

Offer must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended by one of the following methods: (a) By completing Items 8 and 15, and returning _____ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)

13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS.
IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

	A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(B).
X	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF: 52.212-4(c)
	D. OTHER (Specify type of modification and authority)

E. IMPORTANT: Contractor ☐ is not, ☒ is required to sign this document and return 1 copies to the issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)
Modification Control Number: eileenkc18119

The purpose of this modification is to issue a Stop-Work Order. As a result, the following changes are made:
1) The Contracting Officer hereby issues a Stop-Work Order ordering the Contractor to stop all work under the subject contract effective May 11, 2018. The Contractor shall, effective immediately, cease to issue any further orders and/or subcontracts for materials or services in support of this contract. The Contractor shall immediately comply with this order and take all reasonable steps to minimize the incurrence of costs allocable to the work covered by this order during the period of work stoppage. The Stop-Work Order is for a period of 90 days unless extended or cancelled by the Contracting Officer.
2) FAR Clause 52.242-15, Stop-Work Order is hereby added to the contract.
All other conditions remain unchanged.

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print)		16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)	
Robert Severson, President & CEO		TEL: EMAIL:	
15B. CONTRACTOR/OFFEROR (b) (6) (Signature of person authorized to sign)	15C. DATE SIGNED 5/11/18	16B. UNITED STATES OF AMERICA BY (Signature of Contracting Officer)	16C. DATE SIGNED

SECTION SF 30 BLOCK 14 CONTINUATION PAGE

SUMMARY OF CHANGES

SECTION SF 30 - BLOCK 14 CONTINUATION PAGE

The following have been added by reference:

52.242-15

(End of Summary of Changes)