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Public Works and Government Services / Travaux
publics et services gouvernementaux
Kingston Procurement
Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
Ontario
K7L 1X3
Bid Fax: (613) 545-8067

Revision to a Request for a Standing Offer
Révision à une demande d'offre à commandes

Regional Individual Standing Offer (RISO)
Offre à commandes individuelle régionale (OCIR)

The referenced document is hereby revised; unless
otherwise indicated, all other terms and conditions of
the Offer remain the same.

Ce document est par la présente révisé; sauf
indication contraire, les modalités de l'offre demeurent
les mêmes.

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution
Public Works and Government Services / Travaux
publics et services gouvernementaux
Kingston Procurement
Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
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K7L 1X3

Title - Sujet FROZEN KOSHER FOODS	
Solicitation No. - N° de l'invitation 21401-135333/A	Date 2013-09-11
Client Reference No. - N° de référence du client 21401-13-5333	Amendment No. - N° modif. 001
File No. - N° de dossier KIN-3-40076 (620)	CCC No./N° CCC - FMS No./N° VME
GETS Reference No. - N° de référence de SEAG PW-\$KIN-620-6161	
Date of Original Request for Standing Offer Date de la demande de l'offre à commandes originale 2013-08-19	
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2013-09-30	
Address Enquiries to: - Adresser toutes questions à: Porter, Marta M.	Buyer Id - Id de l'acheteur kin620
Telephone No. - N° de téléphone (613) 547-7587 ()	FAX No. - N° de FAX (613) 545-8067
Delivery Required - Livraison exigée	
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: CORRECTIONS CANADA VARIOUS LOCATIONS	
Security - Sécurité This revision does not change the security requirements of the Offer. Cette révision ne change pas les besoins en matière de sécurité de la présente offre.	

Instructions: See Herein

Instructions: Voir aux présentes

Acknowledgement copy required	Yes - Oui	No - Non
Accusé de réception requis	<input type="checkbox"/>	<input type="checkbox"/>
The Offeror hereby acknowledges this revision to its Offer. Le proposant constate, par la présente, cette révision à son offre.		
Signature	Date	
Name and title of person authorized to sign on behalf of offeror. (type or print) Nom et titre de la personne autorisée à signer au nom du proposant. (taper ou écrire en caractères d'imprimerie)		
For the Minister - Pour le Ministre		

Amendment 001 - Frozen Kosher Foods

Questions from bidders with response back from Public Works and Government Services Canada.

Q1. Double sealing of kosher inmate meals (kosher terminology in SOA)

I have been reading the SOA, and I have noticed the wording of the term "kosher" is not correct according to the Jewish Laws and Standards. According to Jewish law there **MUST** be **two seals** that are not easy to tamper with. Should one of the two seals be tampered with, the packaging would rip open, thus rendering the product not kosher.

I have consulted with Star-K the leading kosher certification company in North America in regards to double sealing, and I have copied an excerpt from one of their article accompanied by a link to the full article.

<http://www.star-k.org/kashrus/kk-beef-bosor.htm>

Q: When is meat considered adequately identified?

RH: Preferably, the piece of meat or poultry should be sealed twice with kosher identification on the seal (two simanim (kosher signs)), or be sealed with a foolproof seal that would qualify for two simanim. Any seal which makes it difficult to open the closed package without tearing or breaking the closure, tape, or packaging qualifies as a siman. **An example of a foolproof siman would be the new frozen chicken products which are encased in a totally fused specially printed Chill Pack Bag that has to be ripped open to take out the products.**

A1. Food services contacted CSC Chaplaincy consultant (Rabbi) to clarify the wording and actual measures of the 'double seal'. This is the wording in the RFSO:

Each dinner/lunch is to be completely sealed with firms tape around entire container. Both ends of tape must meet at the top and be stamped over the firm's stamp in order to fulfil the requirements of the double seal, and be packaged in a travel worthy container that will remain sealed upon arrival.

This wording IS correct and will remain unchanged.

Q2. Is it a requirement to be HACCP certified to supply meals to government institutions

I would also like to know if there can be an amendment added to the SOA that states that the company producing these kosher meals **MUST** be HACCP certified.

As we work with the government, both in hospitals and provincial institutions, it has become mandatory for the company to be HACCP certified.

Here is a link as well for information regarding the importance of being HACCP certified.

<Http://www.nqa.com/en/atozservices/what-is-haccp.asp>

A2. Any foods that come into our institutions must comply to the standards of CFIA for food production and inspection. CSC does not require HACCP Certified at this time as part of Certifications required.

Q3. Can the Annex -C be amended to be only one size meal 90-110 g protein, 200 g starch and 200 g vegetable for lunch and dinner and be the same price?

A3. CSC does have two specs, one for Lunch and one for Dinner. Both are ordered and the specs have been included in the Statement of Requirement and will remain unchanged.

Q4. Still on the topic of the menu - I noticed that dinner, lunch and low sodium menus are exactly the same. I doubt meals like Corn Beef and Southern Fried Chicken, can be Low Fat and Low Sodium.

A4. All suppliers are to meet the specs as per statement of Requirement (SOR) see below the specs for Low Fat and Low Sodium meals:

Specification for Low Fat and Low Sodium Kosher Frozen Meals:

Low Fat - less than 30% of total calories from fat with less than 10% of calories from saturated fats.

Low Sodium - 140 mg sodium or less per serving /100g or 50% less sodium than regular products.

Q5. Can we put together our own menu that we currently supply the provincial jails with, and offer it as part of the tender? Since the meal prices would all be the same price anyways, this would allow the person who makes the decision to be able to compare one company to the other. Items like "turkey steak" doesn't exist, and we want to be able to offer our own options.

A5. Currently all sites are to follow the regional menu as closely as possible for the Kosher diets for variety. Institutions are ordering from the list of menus supplied by CSC and the specs are to be followed as per the SOR by all potential bidders.

Q6. Menu items like broiled chicken and roasted chicken, are exactly the same thing just written differently. Can this be amended to be only one dish?

A6. This will not be amended

Q7. Here is a list of items not available by our company:

Pineapple Chicken

Southern Fried Chicken

Chicken l'orange

Pepper Steak

Corn beef

Breaded Veal

All Lunch Size Meals

Low Sodium Corn Beef - Doesn't exist, because corn beef is made by injecting sodium nitrites into it to cure it.

Low Fat Fried Chicken - Doesn't exist either, as the chicken is fried in oil, that can not be low fat.

Salami pkg 125 (I can get 175 g pkg though)

Our suggested Substitutions:

Chicken A La King

Braised Beef

Curry Beef

Vegetarian chilli

Mac n Cheese

Shepherd's Pie

Beef Stew

BBQ Chicken

Solicitation No. - N° de l'invitation

21401-135333/A

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21401-13-5333

Amd. No. - N° de la modif.

001

File No. - N° du dossier

KIN-3-40076

Buyer ID - Id de l'acheteur

kin620

CCC No./N° CCC - FMS No/ N° VME

Salmon Teriyaki

Salami Pkg 175 g

A7. CSC will not accept substitutions of the list of items in Q7 above for both Dinner and Lunch Items. Both Dinner and Lunch meals are used and needed and will remain as stated in Annex "A" - Requirement and Annex "C" - Basis of Payment.

All suppliers are to meet the specs as per statement of Requirement (SOR) see below the specs for Low Fat and Low Sodium meals:

Specification for Low Fat and Low Sodium Kosher Frozen Meals:

Low Fat - less than 30% of total calories from fat with less than 10% of calories from saturated fats.

Low Sodium - 140 mg sodium or less per serving /100g or 50% less sodium than regular products.

ALL OTHER TERMS AND CONDITIONS OF THIS SOLICITATION REMAIN UNCHANGED.

If your tender has already been forwarded and you wish to revise same, this revision should be faxed and reach the bid receiving area before the closing date. The tender number and the closing date are to be shown on the first page of your fax.