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11 Laurier St. / 11 rue Laurier

Place du Portage, Phase III

Core 0B2 / Noyau 0B2

Gatineau

Québec

K1A 0S5

Bid Fax: (819) 997-9776

SOLICITATION AMENDMENT

MODIFICATION DE L'INVITATION

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

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

Comments - Commentaires

Vendor/Firm Name and Address

**Raison sociale et adresse du
fournisseur/de l'entrepreneur**

Issuing Office - Bureau de distribution

Commercial Acquisitions & Fast Track Procurement
Div/Div des Acquisitions commerciales et achats en
régime accéléré

11 Laurier St. / 11 rue Laurier

6B3, Place du Portage

Phase III

Gatineau

Québec

K1A 0S5

Title - Sujet Food Services Meal Trays	
Solicitation No. - N° de l'invitation 21120-175659/A	Amendment No. - N° modif. 005
Client Reference No. - N° de référence du client 21120-17-2405659	Date 2017-06-07
GETS Reference No. - N° de référence de SEAG PW-\$\$PD-040-72751	
File No. - N° de dossier pd040.21120-175659	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2017-06-20	Time Zone Fuseau horaire Eastern Daylight Saving Time EDT
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Friesen, Manon	Buyer Id - Id de l'acheteur pd040
Telephone No. - N° de téléphone (873) 469-3985 ()	FAX No. - N° de FAX () -
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

This solicitation amendment 005 is raised to:

- A) Modify Article 1.3 Summary to change quantities for hot dish meal trays and lids;**
- B) Modify Article 7.1 Requirement to change quantities for hot dish meal trays and lids;**
- C) Modify Article 7.2 Optional Goods and/or Services to change quantities for hot dish meal trays and lids;**
- D) Modify Article 7.4 Pre-production Sample(s) to change the delivery lead-time;**
- E) Modify Sub-article (a) Basis of Payment of Article 7.15 Payment to change quantities for hot dish meal trays and lids Modify;**
- F) Replace Annex A- Statement of Requirement version 1.1 by version 1.2 to address the quantity changes for the various meal trays;**
- G) Modify Annex B - Basis of Payment to change quantities for hot dish meal trays and lids as well as change the item numbers and add a Table 4 to include NSF certification price;**
- H) Modify Annex C - Schedule for Initial Deliverables to change quantities for hot dish meal trays and lids as well as change the delivery lead-times;**
- I) Modify Part 3 Attachment 3.1- Substantiation of Technical Compliance Form to correct the sequence number of the mandatory requirements;**
- J) Modify Part 3 Attachment 3.4- Proposed Schedule for Initial Deliverables to change quantities for hot dish meal trays and lids as well as change the delivery lead-times;**
- K) Modify Part 4 Attachment 4.1- Financial Evaluation Tables to change quantities for hot dish meal trays and lids and to change the item numbers, and**
- L) Answer questions raised by Industry.**

A) Modify Article 1.3 Summary to change quantities for hot dish meal trays and lids

Article 1.3 Summary of the bid solicitation version 1.1 is hereby deleted in its entirety and replaced with the following:

1.3 Summary

This bid solicitation is being issued to satisfy the requirement of Correctional Service Canada (CSC) (the "Client") for the manufacturing and supply of various food service meal trays. The bid solicitation is intended to result in the award of a contract for the period of one year, with five one-year irrevocable option(s), allowing Canada to extend the term of the contract.

The scope of the bid solicitation includes:

OPTIONAL PROFESSIONAL SERVICES

- (i) the provision of optional professional services, as detailed in Part 7 Resulting Contract Clauses, to be provided for the review and modification, if required, of the existing design for the re-tooling of a five-compartment cafeteria meal tray mould (hereinafter also referred to as the Government-supplied material (GSM) where the context requires), upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, Statement of Requirement (SOR);

MANUFACTURING OF MEAL TRAYS BY INJECTION MOULDING PROCESS

- (ii) the manufacturing of pre-production sample(s) (see Article 7.4 in Part 7 Resulting Contract Clauses) by injection moulding process of a five-compartment cafeteria meal tray for cold and hot food, using the GSM, for an estimated quantity of 600 units to be delivered to the CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11 in Part 7 Resulting Contract Clauses), meeting all the requirements as stated in Annex A, SOR;

- (iii) the manufacturing of pre-production sample(s) (see Article 7.4 in Part 7 Resulting Contract Clauses) by injection moulding process of a four-compartment air-insulated meal tray for cold and hot food, using the GSM, for an estimated quantity of 450 units to be delivered to the CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11 in Part 7 Resulting Contract Clauses), meeting all the requirements as stated in Annex A, SOR;
- (iv) the manufacturing by injection moulding process of a five-compartment cafeteria meal tray for cold and hot food, using the GSM, for an initial estimated quantity of approximately 4,200 units to be delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, Statement of Requirement (SOR);
- (v) the manufacturing by injection moulding process of a four-compartment air-insulated meal tray for cold and hot food, using existing GSM, for an initial estimated quantity of approximately 2,700 units to be delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR;

SUPPLY OF MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF

- (vi) the supply of a three-compartment hot dish tray for tray on tray meal distribution, commercially available off-the-shelf, for an initial estimated quantity of approximately 336 units to be delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR;
- (vii) the supply of a two-compartment hot dish meal tray for tray on tray distribution, commercially available off-the-shelf, for an initial estimated quantity of approximately 336 units to be delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR;

SUPPLY OF LIDS FOR MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF

- (viii) the supply of a lid for the three-compartment hot dish meal tray, commercially available off-the-shelf, for an initial estimated quantity of approximately 336 units to be delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR;
- (ix) the supply of a lid for the two-compartment hot dish meal tray, commercially available off-the-shelf, for an initial estimated quantity of approximately 336 units to be delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR;

SUPPLY OF OPTIONAL ADDITIONAL GOODS ON AN "AS-AND-WHEN" REQUESTED BASIS

- (x) the manufacturing by injection moulding process of optional additional five-compartment cafeteria meal tray(s) for cold and hot food, using existing GSM, to be acquired on an "as-and-when" requested basis, in increments of 600 units minimum, at any time during the Contract Period and any extension thereof and delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR;
- (xi) the manufacturing by injection moulding process of optional additional four-compartment cafeteria insulated meal tray(s) for cold and hot food, using existing GSM, to be acquired on an "as-and-when" requested basis, in increments of 225 units minimum, at any time during the Contract Period and any extension thereof and delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR;

- (xii) the supply of optional additional three-compartment and two-compartment hot dish tray(s) for tray on tray meal distribution, commercially available off-the-shelf, to be acquired on an "as-and-when" requested basis, in increments of 336 units minimum, at any time during the Contract Period and any extension thereof and delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR;
- (xiii) the supply of optional additional lid(s), commercially available off-the-shelf, for the three-compartment and two-compartment hot dish meal trays, to be acquired on an "as-and-when" requested basis, in increments of 336 units minimum, at any time during the Contract Period and any extension thereof and delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR;

NSF CERTIFICATION

- (xiv) the supply of NSF Certification to be provided with all meal trays deliveries, including the pre-production sample(s), meeting all the requirements as stated in Annex A, SOR, and

WARRANTY

- (xv) upon delivery and acceptance of Work, a twelve (12) month warranty period or the length of the Contractor's or manufacturer's standard warranty period, whichever is longer.

B) Modify Article 7.1 Requirement to change quantities for hot dish meal trays and lids

Article **7.1 Requirement** of the bid solicitation version 1.1 is hereby deleted in its entirety and replaced with the following:

7.1 Requirement

- (a) _____ (the "Contractor") agrees to supply to the Client the goods and services described in the Contract, including the Statement of Requirement (SOR), in accordance with, and at the prices set out in the Contract. This includes:

OPTIONAL PROFESSIONAL SERVICES

- (i) the provision of optional professional services (as detailed in Article 7.29) to be provided for the review and modification, if required, of the existing design for the re-tooling of a five-compartment cafeteria meal tray mould (hereinafter also referred to as the Government-supplied material (GSM) where the context requires), upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, Statement of Requirement (SOR);

MANUFACTURING OF MEAL TRAYS BY INJECTION MOULDING PROCESS

- (ii) Pre-production sample(s) (as detailed in Article 7.4) for an estimated quantity of 600 units of a five-compartment cafeteria meal tray for cold and hot food, using the GSM, to be delivered to the CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11), accompanied by the NSF certification, upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, SOR;
- (iii) Pre-production sample(s) (as detailed in Article 7.4) for an estimated quantity of 450 units of a four-compartment air-insulated cafeteria meal tray for cold and hot food, using the GSM, to be delivered to the CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11),

accompanied by the NSF certification, upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, SOR;

- (iv) Manufacturing by injection moulding process of a five-compartment cafeteria meal tray for cold and hot food, using the GSM, for an estimated quantity of approximately 4,200 units to be delivered to CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11), accompanied by the NSF certification, upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, SOR;
- (v) Manufacturing by injection moulding process of a four-compartment air-insulated meal tray for cold and hot food using the existing GSM, for an estimated quantity of approximately 2,700 units to be delivered to CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11), accompanied by the NSF certification, upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, SOR;

SUPPLY OF MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF

- (vi) Supply of a three-compartment hot dish meal tray, commercially available off-the-shelf, for an estimated quantity of approximately 336 units to be delivered to CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11), accompanied by the NSF certification, upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, SOR;
- (vii) Supply of a two-compartment hot dish meal tray, commercially available off-the-shelf, for an estimated quantity of approximately 336 units to be delivered to CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11), accompanied by the NSF certification, upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, SOR;

SUPPLY OF LIDS FOR MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF

- (viii) Supply of lids, commercially available off-the-shelf, for the three-compartment hot dish meal trays for an estimated quantity of approximately 336 to be delivered to CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11), accompanied by the NSF certification, upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, SOR;
- (ix) Supply of lids, commercially available off-the-shelf, for the two-compartment hot dish meal trays for an estimated quantity of approximately 336 units to be delivered to CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11), accompanied by the NSF certification, upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, SOR, and

WARRANTY

- (x) Upon delivery and acceptance of Work, a twelve (12) month warranty period or the length of the Contractor's or manufacturer's standard warranty period, whichever is longer.

The Contractor must perform the Work in accordance with the Statement of Requirement at Annex A and the Contractor's bid in response to the bid solicitation resulting in this Contract.

- (b) The "Client" is **Correctional Service Canada**.

- (c) **Reorganization of Client:** The Contractor's obligation to perform the Work will not be affected by (and no additional fees will be payable as a result of) the renaming, reorganization, reconfiguration, or restructuring of any Client. The reorganization, reconfiguration and restructuring of the Client includes the privatization of the Client, its merger with another entity, or its dissolution, where that dissolution is followed by the creation of another entity or entities with mandates similar to the original Client.

C) *Modify Article 7.2 Optional Goods and/or Services to change quantities for hot dish meal trays and lids*

Article 7.2 **Optional Goods and/or Services** of the bid solicitation version 1.1 is hereby deleted in its entirety and replaced with the following:

7.2 Optional Goods and/or Services

MANUFACTURING OF OPTIONAL ADDITIONAL MEAL TRAYS ON AN “AS-AND-WHEN” REQUESTED BASIS

- (i) The Contractor grants to Canada the irrevocable option to acquire, on an “as-and-when” requested basis, in increments of 600 units minimum, additional optional five-compartment cafeteria meal tray(s) for cold and hot food at any time during the Contract Period and any extension thereof, under the same terms and conditions, meeting all the requirements as stated in Annex A, SOR, and at the prices and/or rates stated in Part 7, Annex B, Basis of Payment. The option(s) may only be exercised by the Contracting Authority by notice in writing and will be evidenced, for administrative purposes only, through a contract amendment.
- (ii) The Contractor grants to Canada the irrevocable option to acquire, on an “as-and-when” requested basis, in increments of 225 units minimum, additional optional four-compartment air-insulated meal tray(s) for cold and hot food at any time during the Contract Period and any extension thereof, under the same terms and conditions, meeting all the requirements as stated in Annex A, SOR, and at the prices and/or rates stated in Part 7, Annex B, Basis of Payment. The option(s) may only be exercised by the Contracting Authority by notice in writing and will be evidenced, for administrative purposes only, through a contract amendment.

SUPPLY OF OPTIONAL ADDITIONAL MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF ON AN “AS-AND-WHEN” REQUESTED BASIS

- (iii) The Contractor grants to Canada the irrevocable option to acquire, on an “as-and-when” requested basis, additional optional three-compartment hot dish meal tray(s), commercially available off-the-shelf, in increments of 336 units minimum, at any time during the Contract Period and any extension thereof, under the same terms and conditions, meeting all the requirements as stated in Annex A, SOR, and at the prices and/or rates stated in Part 7, Annex B, Basis of Payment. The option(s) may only be exercised by the Contracting Authority by notice in writing and will be evidenced, for administrative purposes only, through a contract amendment.
- (iv) The Contractor grants to Canada the irrevocable option to acquire, on an “as-and-when” requested basis, additional optional two-compartment hot dish meal tray(s), commercially available off-the-shelf, in increments of 336 units minimum, at any time during the Contract Period and any extension thereof, under the same terms and conditions, meeting all the requirements as stated in Annex A, SOR, and at the prices and/or rates stated in Part 7, Annex B, Basis of Payment. The option(s) may only be exercised by the Contracting Authority by notice in writing and will be evidenced, for administrative purposes only, through a contract amendment.

**SUPPLY OF OPTIONAL ADDITIONAL LIDS COMMERCIALY AVAILABLE OFF-THE-SHELF ON AN
“AS-AND-WHEN” REQUESTED BASIS**

- (v) The Contractor grants to Canada the irrevocable option to acquire, on an “as-and-when” requested basis, additional optional lid(s) for the three-compartment hot dish meal tray, commercially available off-the-shelf, in increments of 336 units minimum, at any time during the Contract Period and any extension thereof, under the same terms and conditions, meeting all the requirements as stated in Annex A, SOR, and at the prices and/or rates stated in Part 7, Annex B, Basis of Payment. The option(s) may only be exercised by the Contracting Authority by notice in writing and will be evidenced, for administrative purposes only, through a contract amendment.
- (vi) The Contractor grants to Canada the irrevocable option to acquire, on an “as-and-when” requested basis, additional optional lid(s) for the two-compartment hot dish meal tray, commercially available off-the-shelf, in increments of 336 units minimum, at any time during the Contract Period and any extension thereof, under the same terms and conditions, meeting all the requirements as stated in Annex A, SOR, and at the prices and/or rates stated in Part 7, Annex B, Basis of Payment. The option(s) may only be exercised by the Contracting Authority by notice in writing and will be evidenced, for administrative purposes only, through a contract amendment.

The Contracting Authority may exercise the option(s) at any time before the expiry of the Contract by sending a written notice to the Contractor.

D) Modify Article 7.4 Pre-production Sample(s) to change the delivery lead-time;

Article 7.4 **Pre-production Sample(s)** of bid solicitation version 1.1 is hereby deleted in its entirety and replaced with the following:

7.4 Pre-production Sample(s)

1. GSM: The Contractor must request, within seven (7) calendar days following the date of contract award, sufficient materials from Canada to make up pre-production sample(s) and submit for approval before commencing production.
2. The Contractor must provide within 60 calendar days or less (as specified in the Annex C, Schedule for Initial Deliverables) from receipt of GSM, an estimated quantity of 600 pre-production samples of a five-compartment cafeteria meal tray for cold and hot food, and an estimated quantity of 450 pre-production samples of a four-compartment air-insulated meal tray for cold and hot food, manufactured by injection moulding, accompanied by the NSF certification for acceptance by the Project Authority, meeting all the requirements as stated in Annex A, SOR;
3. Canada reserves the right to modify the quantities at any time during the contract period.
4. The pre-production sample(s) submitted by the Contractor will remain the property of Canada.
5. If the first pre-productions sample(s) are rejected, the Contractor must submit the second pre-production sample(s) within 30 calendar days of notification of rejection from the CSC Project Authority.
6. The Contractor must carry out all required inspection and tests to verify conformance to the technical requirements of the Contract.
7. The CSC Project Authority will notify the Contractor, in writing, of the conditional acceptance, acceptance or rejection of the pre-production sample(s). A copy of this notification will be

provided by the CSC Project Authority to the Contracting Authority. The notice of conditional acceptance or acceptance does not relieve the Contractor from complying with all requirements of the specification(s) and all other conditions of the Contract.

8. The Contractor must not commence or continue with production of the items and must not make any deliveries until the Contractor has received notification from the CSC Project Authority that the pre-production sample(s) are acceptable. Any production of items before sample acceptance will be at the sole risk of the Contractor.
9. Rejection by the CSC Project Authority of the second pre-production sample(s) submitted by the Contractor for failing to meet the contract requirements, will be grounds for termination of the Contract for default.
10. The pre-production sample(s) may not be required if the Contractor is currently in production. The request for waiver of sample(s) must be made by the Contractor in writing to the CSC Project Authority. The waiving of this requirement will be at the discretion of the CSC Project Authority. If the CSC Project Authority agrees to the Contractor's request, the Contracting Authority will issue an amendment to incorporate the waiving of this requirement in the Contract.
11. The pre-production sample(s) must be delivered to the CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11) accompanied by the NSF certification.

E) Modify Sub-article (a) Basis of Payment of Article 7.15 Payment to change quantities for hot dish meal trays and lids

Sub-article 7.15 (a) **Basis of Payment** of the bid solicitation version 1.1 is hereby deleted in its entirety and replaced with the following:

7.15 Payment

(a) Basis of Payment

OPTIONAL PROFESSIONAL SERVICES

- (i) For the provision of optional professional services for production of a new design and re-tooling of the GSM for the five-compartment cafeteria meal tray for cold and hot food, if applicable, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the hourly rate set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.

MANUFACTURING OF MEAL TRAYS BY INJECTION MOULDING PROCESS

- (ii) For the manufacturing of the pre-production sample(s) (as detailed in Article 7.4) by injection moulding process of a five-compartment cafeteria meal trays for cold and hot food, using the GSM, for an estimated quantity of 600 units to be delivered to the CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11), Canada will pay the Contractor, upon acceptance, in accordance with Annex A, SOR, and Annex C, Schedule for Initial Deliverables, the firm price(s) per tray set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.
- (iii) For the manufacturing of the pre-production sample(s) (as detailed in Article 7.4) by injection moulding process of a four-compartment air-insulated meal tray for cold and hot food, using the GSM, for an estimated quantity of 450 units to be delivered to the CSC National Depot in Laval Quebec, Canada (as specified under Article 7.11), Canada will pay the Contractor, upon

acceptance, in accordance with Annex A, SOR, and Annex C, Schedule for Initial Deliverables, the firm price(s) per tray set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.

- (iv) For the manufacturing by injection moulding process of a five-compartment cafeteria meal tray for cold and hot food, using the GSM, for an estimated quantity of approximately 4,200 units to be delivered to CSC National Depot, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per tray set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.
- (v) For the manufacturing by injection moulding process of a four-compartment air-insulated meal tray for cold and hot food using the GSM, for an estimated quantity of approximately 2,700 units to be delivered to CSC National Depot, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per tray set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.

SUPPLY OF MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF

- (vi) For the supply of a three-compartment hot dish meal tray, commercially available off-the-shelf, for an estimated quantity of approximately 336 units to be delivered to CSC National Depot, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per tray set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.
- (vii) For the supply of a two-compartment hot dish meal tray, commercially available off-the-shelf, for an estimated quantity of approximately 336 units to be delivered to CSC National Depot in Laval Quebec, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per tray set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.

SUPPLY OF LIDS FOR MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF

- (viii) For the supply of lids for the three-compartment hot dish meal tray, commercially available off-the-shelf, for an estimated quantity of approximately 336 units to be delivered to CSC National Depot in Laval Quebec, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per lid set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.
- (ix) For the supply of lids for the two-compartment hot dish meal tray, commercially available off-the-shelf, for an estimated quantity of approximately 336 units to be delivered to CSC National Depot in Laval Quebec, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per tray set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.

NSF CERTIFICATION

- (x) For the supply of NSF Certification to be delivered with all meal trays, including the pre-production sample(s) and, if any, optional additional meal trays, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR, the firm annual price for all meal trays, set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.

MANUFACTURING OF OPTIONAL ADDITIONAL MEAL TRAYS ON AN “AS-AND-WHEN” REQUESTED BASIS

- (xi) For the manufacturing by injection moulding process of optional additional five-compartment cafeteria meal tray(s) for cold and hot food, using the GSM, to be ordered on an “as-and-when” requested basis to be ordered in increments of 600 units minimum, to be delivered to CSC National Depot in Laval Quebec, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per optional additional tray, set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.
- (xii) For the manufacturing by injection moulding process of optional additional four-compartment insulated meal tray(s) for cold and hot food using the GSM, to be ordered on an “as-and-when” requested basis in increments of 225 units minimum, to be delivered to CSC National Depot in Laval Quebec, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per optional additional tray, set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.

SUPPLY OF OPTIONAL ADDITIONAL MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF ON AN “AS-AND-WHEN” REQUESTED BASIS

- (xiii) For the supply of optional additional three-compartment hot dish meal tray(s), commercially available off-the-shelf, to be ordered on an “as-and-when” requested basis in increments of 336 units minimum, to be delivered to CSC National Depot in Laval Quebec, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR, the firm price(s) per optional additional tray, set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.
- (xiv) For the supply of optional additional two-compartment hot dish meal tray, commercially available off-the-shelf, to be ordered on an “as-and-when” requested basis in increments of 336 units minimum, to be delivered to CSC National Depot in Laval Quebec, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per optional additional tray, set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.

SUPPLY OF OPTIONAL ADDITIONAL LIDS COMMERCIALY AVAILABLE OFF-THE-SHELF ON AN “AS-AND-WHEN” REQUESTED BASIS

- (xv) For the supply of optional additional lid for the three-compartment hot dish meal tray, commercially available off-the-shelf, to be ordered on an “as-and-when” requested basis in increments of 336 units minimum, to be delivered to CSC National Depot in Laval Quebec, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per optional additional lid, set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.
- (xvi) For the supply of optional additional lid for the two-compartment hot dish meal tray, commercially available off-the-shelf, to be ordered on an “as-and-when” requested basis, in increments of 336 units minimum, to be delivered to CSC National Depot in Laval Quebec, Canada will pay the Contractor, upon acceptance, all in accordance with Annex A, SOR and Annex C, Schedule for Initial Deliverables, the firm price(s) per optional additional lid, set out in Annex B, Basis of Payment, FOB destination, including all customs duties, GST/HST extra, if applicable.

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

- (xvii) **Competitive Award:** The Contractor acknowledges that the Contract has been awarded as a result of a competitive process. No additional charges will be allowed to compensate for errors, oversights, misconceptions or underestimates made by the Contractor when bidding for the Contract.

F) Replace Annex A- Statement of Requirement version 1.1 by version 1.2 to address the quantity changes for the various meal trays

Annex A- Statement of Requirement version 1.1 is hereby deleted in its entirety and replaced with **Annex A- Statement of Requirement version 1.2 (see attached).**

G) Modify Annex B - Basis of Payment to change quantities for hot dish meal trays and lids as well as change the item numbers and add a Table 4 to include NSF certification price

Annex B- Basis of Payment of bid solicitation version 1.1 is hereby deleted in its entirety and replaced with the following:

ANNEX B - BASIS OF PAYMENT

TABLE 1 – INITIAL DELIVERABLES DURING INITIAL CONTRACT PERIOD

ITEM	DESCRIPTION OF INITIAL DELIVERABLES	*ESTIMATED HOURS	HOURLY RATE (\$)	EXTENDED PRICE (\$)
OPTIONAL PROFESSIONAL SERVICES				
01	Modification, if required, of the existing design for the re-tooling of a five-compartment cafeteria meal tray mould (hereinafter also referred to as the Government-supplied material (GSM), where the context requires) for cold and hot food, upon acceptance by CSC Project Authority, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	10	\$	\$

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

ITEM	DESCRIPTION OF INITIAL DELIVERABLES	*ESTIMATED QUANTITY (units)	FIRM UNIT PRICE (\$)	EXTENDED PRICE (\$)
MANUFACTURING OF MEAL TRAYS BY INJECTION MOULDING PROCESS				
02	Pre-production sample(s) (as detailed in Article 7.4) by injection moulding process of a five-compartment cafeteria meal trays for cold and hot food, using the GSM, to be delivered to the CSC National Depot in Laval Quebec, Canada meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	600	\$	\$
03	Pre-production sample(s) (as detailed in Article 7.4) by injection moulding process of a four-compartment air-insulated meal tray, using the GSM, to be delivered to the CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	450	\$	\$
04	A five-compartment cafeteria meal tray for cold and hot food, using GSM, manufactured by injection moulding process to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	4,200	\$	\$
05	A four-compartment air-insulated meal tray for cold and hot food, using GSM, manufactured by injection moulding process to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	2,700	\$	\$

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

SUPPLY OF MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF				
ITEM	DESCRIPTION OF INITIAL DELIVERABLES	*ESTIMATED QUANTITY (units)	FIRM UNIT PRICE (\$)	EXTENDED PRICE (\$)
06	A three-compartment hot dish meal tray, commercially available off-the-shelf, to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	336	\$	\$
07	A two-compartment hot dish meal tray, commercially available off-the-shelf, to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	336	\$	\$
SUPPLY OF LIDS FOR MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF				
08	Lids, commercially available off-the-shelf, for the three-compartment hot dish meal to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	336	\$	\$
09	Lids, commercially available off-the-shelf, for the two-compartment hot dish meal trays to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	336	\$	\$

*CANADA reserves the right to modify the estimated quantities at any time during g the Contract Period.

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

ITEM	DESCRIPTION OF INITIAL DELIVERABLES	ESTIMATED QUANTITY	FIRM ANNUAL PRICE (\$)
NSF CERTIFICATION			
10	NSF Certification to be delivered with all meal trays, including the pre-production sample(s), and any optional additional meal trays purchased during the Initial Contract Period, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	1	\$

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

ANNEX B - BASIS OF PAYMENT

TABLE 2 – OPTIONAL ADDITIONAL DELIVERABLES DURING THE INITIAL CONTRACT PERIOD

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN “AS-AND-WHEN” REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD		
Item No.11: Five-compartment cafeteria meal tray for cold and hot food using the GSM, manufactured by injection moulding process (including delivery to CSC National Depot in Laval Quebec, on an “as-and-when” requested basis, to be ordered in increments of 600 units minimum, upon acceptance, meeting all the requirements as stated in Annex A, SOR).		
ESTIMATED QTY	FIRM UNIT PRICE (\$)	EXTENDED PRICE (\$)
600 to 1200 Units	\$	\$
1201 to 1800 Units	\$	\$
1801 to 2400 Units	\$	\$
2401 to 3000 Units	\$	\$
3001 Units and up	\$	\$

Number of Units per Contractor’s shipping box (for information purposes only):	
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DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN “AS-AND-WHEN” REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD		
Item No. 12: Four-compartment air-insulated meal tray for cold and hot food using the GSM, manufactured by injection moulding process (including delivery to CSC National Depot in Laval Quebec, on an “as-and-when” requested basis, to be ordered in increments of 225 units minimum, upon acceptance, meeting all the requirements as stated in Annex A, SOR,).		
ESTIMATED QTY	FIRM UNIT PRICE (\$)	EXTENDED PRICE (\$)
225 to 450 Units	\$	\$
451 to 675 Units	\$	\$
676 to 900 Units	\$	\$
901 to 1,125 Units	\$	\$
1,126 Units and up	\$	\$

Number of Units per Contractor’s shipping box (for information purposes only):	
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Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD

Item No. 13: Three-compartment hot dish meal tray commercially available off-the-shelf
(including delivery to CSC National Depot in Laval Quebec, on an "as-and-when" requested basis, to be ordered in increments of 336 units minimum, upon acceptance, meeting all the requirements as stated in Annex A, SOR).

ESTIMATED QTY	FIRM UNIT PRICE (\$)	EXTENDED PRICE (\$)
336 to 672 Units	\$	\$
673 to 1008 Units	\$	\$
1009 to 1344 Units	\$	\$
1345 to 1680 Units	\$	\$
1681 Units and up	\$	\$

**Number of Units per Contractor's shipping box
(for information purposes only):**

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD

Item No. 14: Two-compartment hot dish meal tray commercially available off-the-shelf (including delivery to CSC National Depot in Laval Quebec, on an "as-and-when" requested basis, to be ordered in increments of 336 units minimum, upon acceptance, meeting all the requirements as stated in Annex A, SOR).

ESTIMATED QTY	FIRM UNIT PRICE (\$)	EXTENDED PRICE (\$)
336 to 672 Units	\$	\$
673 to 1008 Units	\$	\$
1009 to 1344 Units	\$	\$
1345 to 1680 Units	\$	\$
1681 Units and up	\$	\$

**Number of Units per Contractor's shipping box
(for information purposes only):**

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD

Item No. 15: Lids for the three-compartment hot dish meal commercially available off-the-shelf
(including delivery to CSC National Depot in Laval Quebec, on an "as-and-when" requested basis, to be ordered in increments of 336 units minimum, upon acceptance, meeting all the requirements as stated in Annex A, SOR).

ESTIMATED QTY	FIRM UNIT PRICE (\$)	EXTENDED PRICE (\$)
336 to 672 Units	\$	\$
673 to 1008 Units	\$	\$
1009 to 1344 Units	\$	\$
1345 to 1680 Units	\$	\$
1681 Units and up	\$	\$

**Number of Units per Contractor's shipping box
(for information purposes only):**

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD

Item No.16: Lids for the two-compartment hot dish meal commercially available off-the-shelf
(including delivery to CSC National Depot in Laval Quebec, on an "as-and-when" requested basis, to be ordered in increments of 336 units minimum, upon acceptance, meeting all the requirements as stated in Annex A, SOR).

ESTIMATED QTY	FIRM UNIT PRICE (\$)	EXTENDED PRICE (\$)
336 to 672 Units	\$	\$
673 to 1008 Units	\$	\$
1009 to 1344 Units	\$	\$
1345 to 1680 Units	\$	\$
1681 Units and up	\$	\$

**Number of Units per Contractor's shipping box
(for information purposes only):**

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

ANNEX B - BASIS OF PAYMENT

TABLE 3 – OPTIONAL ADDITIONAL DELIVERABLES DURING OPTION YEARS

FIRM UNIT PRICE FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN “AS-AND-WHEN” REQUESTED BASIS DURING OPTION YEARS						
OPTION YEARS	ITEM No.17 Five- Compartment Cafeteria Meal Tray (minimum order quantity in increments of 600 units)	ITEM No. 18 Four- Compartment Insulated Meal Tray (minimum order quantity in increments of 225 units)	ITEM No. 19 Three- Compartment Hot Dish Tray (minimum order quantity in increments of 336 units)	ITEM No. 20 Two- Compartment Hot Dish Tray (minimum order quantity in increments of 336 units)	ITEM No. 21 Lid for Three- Compartment Hot Dish Tray (minimum order quantity in increments of 336 units)	ITEM No. 22 Lid for Two- Compartment Hot Dish Tray (minimum order quantity in increments of 336 units)
	FIRM UNIT PRICE PER TRAY (\$)	FIRM UNIT PRICE PER TRAY (\$)	FIRM UNIT PRICE PER TRAY (\$)	FIRM UNIT PRICE PER TRAY (\$)	FIRM UNIT PRICE PER LID (\$)	FIRM UNIT PRICE PER LID (\$)
OPTION YEAR 1	\$	\$	\$	\$	\$	\$
OPTION YEAR 2	\$	\$	\$	\$	\$	\$
OPTION YEAR 3	\$	\$	\$	\$	\$	\$
OPTION YEAR 4	\$	\$	\$	\$	\$	\$
OPTION YEAR 5	\$	\$	\$	\$	\$	\$

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

TABLE 4 – NSF CERTIFICATION DURING OPTION YEARS

FIRM ANNUAL PRICE FOR NSF CERTIFICATION ON OPTIONAL ADDITIONAL DELIVERABLES DURING OPTION YEARS	
OPTION YEARS	ITEM No.23 NSF CERTIFICATION DURING OPTION YEARS NSF Certification to be delivered with optional additional meal trays purchased during the Option Years, upon acceptance, meeting all the requirements as stated in Annex A, SOR.
	FIRM ANNUAL PRICE (\$)
OPTION YEAR 1	\$
OPTION YEAR 2	\$
OPTION YEAR 3	\$
OPTION YEAR 4	\$
OPTION YEAR 5	\$

G) *Modify Annex C - Schedule for Initial Deliverables to change quantities for hot dish meal trays and lids as well as change the delivery lead-times*

Annex C - Schedule for Initial Deliverables of bid solicitation version 1.1 is hereby deleted in its entirety and replaced with the following:

ANNEX C - SCHEDULE FOR INITIAL DELIVERABLES

Item Number	DESCRIPTION OF INITIAL DELIVERABLES	DELIVERY LEAD-TIMES
OPTIONAL PROFESSIONAL SERVICES FOR DESIGN MODIFICATION AND RE-TOOLING		
01	Modification, if required, of the existing design for the re-tooling of a five-compartment cafeteria meal tray for cold and hot food mould (hereinafter also referred to as the Government-supplied material (GSM), where the context requires) upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, SOR at the prices set out in the Annex B, Basis of Payment;	Design and re-tooled mould must be approved by the CSC Project Authority within 60 calendar days after Contract Award, as described in the SOR, unless mutually agreed by both parties.
MANUFACTURING OF MEAL TRAYS BY INJECTION MOULDING PROCESS		
02	Delivery of pre-production sample(s) (as detailed in Article 7.4) by injection moulding process of a five-compartment cafeteria meal tray for cold and hot food, using the GSM, for an estimated quantity of 600 to be delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Pre-production samples must be delivered and approved by the CSC Project Authority within 60 calendar days after approval of a newly designed and re-tooled mould, if required, of the five-compartment cafeteria meal tray, unless mutually agreed by both parties.
03	Delivery of pre-production sample(s) (as detailed in Article 7.4) by injection moulding process of a four-compartment air-insulated meal tray for cold and hot food, using the GSM, for an estimated quantity of 450 to be delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Pre-production samples must be delivered within 60 calendar days after receipt of the GSM of the four-compartment air-insulated meal tray, unless mutually agreed by both parties.

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

Item Number	DESCRIPTION OF INITIAL DELIVERABLES	DELIVERY LEAD-TIMES
04	Delivery of an approximate quantity estimated at 4,200 of a five-compartment cafeteria meal tray for cold and hot food, using the GSM, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Must be delivered within 60 calendar days after acceptance by the CSC Project Authority of the pre-production samples for the five-compartment meal trays, unless mutually agreed by both parties.
05	Delivery of an approximate quantity estimated at 2,700 of a four-compartment air-insulated meal tray for cold and hot food, using existing GSM, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Must be delivered within 60 calendar days after acceptance by the CSC Project Authority of the pre-production samples for the four-compartment air-insulated meal trays, unless mutually agreed by both parties.
SUPPLY OF MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF		
06	Delivery of an approximate quantity estimated at 336 of a three-compartment hot dish tray for tray on tray for meal distribution, commercially available off-the-shelf, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Must be delivered within 60 calendar days after Contract Award, unless mutually agreed by both parties.
07	Delivery of an approximate quantity estimated at 336 of a two-compartment hot dish meal tray for tray on tray for meal distribution, commercially available off-the-shelf, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Must be delivered within 60 calendar days after Contract Award, unless mutually agreed by both parties.

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

SUPPLY OF LIDS FOR MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF		
08	Delivery of an approximate quantity estimated at 336 lids for the three-compartment hot dish meal tray for tray on tray distribution, commercially available off-the-shelf, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment, and	Must be delivered within 60 calendar days after Contract Award, unless mutually agreed by both parties.
09	Delivery of an approximate quantity estimated at 336 lids for the two-compartment hot dish meal tray for tray on tray distribution, commercially available off-the-shelf, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment.	Must be delivered within 60 calendar days after Contract Award, unless mutually agreed by both parties.

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

H) Modify Part 3 Attachment 3.1- Substantiation of Technical Compliance Form to correct the sequence number of the mandatory requirements

Part 3 Attachment 3.1- Substantiation of Technical Compliance Form of bid solicitation version 1.1 is hereby deleted in its entirety and replaced with **Part 3 Attachment 3.1- Substantiation of Technical Compliance Form** version 1.2 (see attached)

I) Modify Part 3 Attachment 3.4- Proposed Schedule for Initial Deliverables to change quantities for hot dish meal trays and lids as well as the delivery lead-times

Part 3 Attachment 3.4- Proposed Schedule for Initial Deliverables of bid solicitation version 1.1 is hereby deleted in its entirety and replaced with the following:

PART 3 OF THE BID SOLICITATION

ATTACHMENT 3.4 – PROPOSED SCHEDULE FOR INITIAL DELIVERABLES

[Note to Bidder: The Proposed Delivery Lead-times must be equal or shorter than the Requested Delivery Lead-times. The Proposed Delivery Lead-times of the top-ranked bid will be used to complete the Delivery Lead-times under Annex C, Schedule for Initial Deliverables and will form part of the Contract.]

Item Number	DESCRIPTION OF INITIAL DELIVERABLES	REQUESTED DELIVERY LEAD-TIMES	PROPOSED DELIVERY LEAD-TIMES
OPTIONAL PROFESSIONAL SERVICES FOR DESIGN MODIFICATION AND RE-TOOLING			
01	Modification, if required, of the existing design for the re-tooling of a five-compartment cafeteria meal tray for cold and hot food mould (hereinafter also referred to as the Government-supplied material (GSM), where the context requires) upon acceptance by the CSC Project Authority, meeting all the requirements as stated in Annex A, SOR at the prices set out in the Annex B, Basis of Payment;	Design and re-tooled mould must be approved by the CSC Project Authority within 60 calendar days after Contract Award, as described in the SOR, unless mutually agreed by both parties.	

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

Item Number	DESCRIPTION OF INITIAL DELIVERABLES	REQUESTED DELIVERY LEAD-TIMES	PROPOSED DELIVERY LEAD-TIMES
MANUFACTURING OF MEAL TRAYS BY INJECTION MOULDING PROCESS			
02	Delivery of pre-production sample(s) (as detailed in Article 7.4) by injection moulding process of a five-compartment cafeteria meal tray for cold and hot food, using the GSM, for an estimated quantity of 600 to be delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Pre-production samples must be delivered and approved by the CSC Project Authority within 60 calendar days after approval of a newly designed and re-tooled mould, if required, of the five-compartment cafeteria meal tray, unless mutually agreed by both parties.	
03	Delivery of pre-production sample(s) (as detailed in Article 7.4) by injection moulding process of a four-compartment air-insulated meal tray for cold and hot food, using the GSM, for an estimated quantity of 450 to be delivered to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Pre-production samples must be delivered within 60 calendar days after receipt of the GSM of the four-compartment air-insulated meal tray, unless mutually agreed by both parties.	
04	Delivery of an approximate quantity estimated at 4,200 of a five-compartment cafeteria meal tray for cold and hot food, using existing GSM, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Must be delivered within 60 calendar days after acceptance by the CSC Project Authority of the pre-production samples for the five-compartment meal trays, unless mutually agreed by both parties.	

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

Item Number	DESCRIPTION OF INITIAL DELIVERABLES	REQUESTED DELIVERY LEAD-TIMES	PROPOSED DELIVERY LEAD-TIMES
05	Delivery of an approximate quantity estimated at 2,700 of a four-compartment air-insulated meal tray for cold and hot food, using existing GSM, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Must be delivered within 60 calendar days after acceptance by the CSC Project Authority of the pre-production samples for the four-compartment air-insulated meal trays, unless mutually agreed by both parties.	
SUPPLY OF MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF			
06	Delivery of an approximate quantity estimated at 336 of a three-compartment hot dish tray for tray on tray meal distribution with lids, commercially available off-the-shelf, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Must be delivered within 60 calendar days after Contract Award, unless mutually agreed by both parties.	
07	Delivery of an approximate quantity estimated at 336 of a two-compartment hot dish meal tray for tray on tray distribution with lids, commercially available off-the-shelf, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment;	Must be delivered within 60 calendar days after Contract Award, unless mutually agreed by both parties.	

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

Item Number	DESCRIPTION OF INITIAL DELIVERABLES	REQUESTED DELIVERY LEAD-TIMES	PROPOSED DELIVERY LEAD-TIMES
SUPPLY OF LIDS FOR MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF			
08	Delivery of an approximate quantity estimated at 336 lids for the three-compartment hot dish meal tray for tray on tray distribution, commercially available off-the-shelf, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment, and	Must be delivered within 60 calendar days after Contract Award, unless mutually agreed by both parties.	
09	Delivery of an approximate quantity estimated at 3336 lids for the two-compartment hot dish meal tray for tray on tray distribution, commercially available off-the-shelf, to the CSC National Depot in Laval Quebec, Canada, meeting all the requirements as stated in Annex A, SOR, at the prices set out in the Annex B, Basis of Payment.	Must be delivered within 60 calendar days after Contract Award, unless mutually agreed by both parties.	

J) Modify Part 4 Attachment 4.1 Financial Evaluation Tables to change quantities for hot dish meal trays and lids and to change the item numbers

Part 4 Attachment 4.1- Financial Evaluation Tables of bid solicitation version 1.1 is hereby deleted in its entirety and replaced with the following:

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

PART 4 OF THE BID SOLICITATION

ATTACHMENT 4.1 – FINANCIAL EVALUATION TABLES

[Note to Bidders:

1. Bidders must bid prices as requested in the Financial Evaluation Tables. The Financial Bid should include tables in the format shown below. Prices should be included in the Financial Proposal only.
2. Failure to provide all of the required prices will result in the Bidder's bid Proposal being declared non-responsive.
3. Bidders must agree to bid a firm unit price per tray and a firm unit price per lid, including delivery at the CSC National Depot in Laval Quebec, as described in the Annex A, Statement of Requirement.
4. Bidders must agree to bid a firm annual price for the NSF Certification of all meal trays.
5. Bidders must agree to bid an hourly rate for the Optional Professional Services, as described in Part 7 of the Resulting Contract Clauses.
6. Canada will declare a bid non-responsive if in Canada's opinion any of the firm prices are too low or too high. Canada has the right to disqualify a bid if the price of any deliverables does not reflect a fair and actual market price.]

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

PART 4 OF THE BID SOLICITATION

ATTACHMENT 4.1 – FINANCIAL EVALUATION TABLES

TABLE 1 – INITIAL DELIVERABLES DURING THE INITIAL CONTRACT PERIOD

The Bidder must provide prices for each item listed below. Please note that item 01 and item 10 do not have a weighting factor but items 02 to 09 inclusively have a total weighting of 40%.

ITEM No.	DESCRIPTION OF INITIAL DELIVERABLES	ESTIMATED HOURS FOR EVALUATION PURPOSES (A)	HOURLY RATE FOR EVALUATION PURPOSES (\$ (B))	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) (\$)
OPTIONAL PROFESSIONAL SERVICES FOR DESIGN MODIFICATION AND RE-TOOLING				
01	Professional services for modification, if required, of the existing design for the re-tooling of a five-compartment cafeteria meal tray mould (hereinafter also referred to as the Government-supplied material (GSM), where the context requires) for cold and hot food, upon acceptance by CSC Project Authority, meeting all the requirements as stated in Annex A, Statement of Requirement (SOR), and all in accordance with Annex C, Schedule for Initial Deliverables.	10	\$	\$

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

ITEM No.	DESCRIPTION OF INITIAL DELIVERABLES	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) X40% (\$)
MANUFACTURING OF MEAL TRAYS BY INJECTION MOULDING PROCESS				
02	Pre-production sample(s) (as detailed in Article 7.4) by injection moulding process of a five-compartment cafeteria meal trays for cold and hot food, using the GSM, to be delivered to the CSC National Depot in Laval Quebec, Canada meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	600	\$	\$
03	Pre-production sample(s) (as detailed in Article 7.4) by injection moulding process of a four-compartment air-insulated meal tray, using the GSM, to be delivered to the CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	450	\$	\$
04	A five-compartment cafeteria meal tray for cold and hot food, using the GSM, manufactured by injection moulding process to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	4,200	\$	\$

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

ITEM No.	DESCRIPTION OF INITIAL DELIVERABLES	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) X40% (\$)
05	A four-compartment air-insulated meal tray for cold and hot food, using GSM, manufactured by injection moulding process to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	2,700	\$	\$
SUPPLY OF MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF				
06	A three-compartment hot dish meal tray, commercially available off-the-shelf, to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	336	\$	\$
07	A two-compartment hot dish meal tray, commercially available off-the-shelf, to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	336	\$	\$

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

ITEM No.	DESCRIPTION OF INITIAL DELIVERABLES	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) X40% (\$)
SUPPLY OF LIDS FOR MEAL TRAYS COMMERCIALY AVAILABLE OFF-THE-SHELF				
08	Lids, commercially available off-the-shelf, for the three-compartment hot dish meal to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	336	\$	\$
09	Lids, commercially available off-the-shelf, for the two-compartment hot dish meal trays to be delivered to CSC National Depot in Laval Quebec, Canada, upon acceptance, meeting all the requirements as stated in Annex A, SOR, and all in accordance with Annex C, Schedule for Initial Deliverables.	336	\$	\$

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

ITEM No.	DESCRIPTION OF INITIAL DELIVERABLES	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM ANNUAL PRICE FOR EVALUATION PURPOSES (\$) (B)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) (\$)
NSF CERTIFICATION				
10	NSF Certification to be delivered with all meal trays during the Initial Contract Period, including the pre-production sample(s), and if any, optional additional meal trays, upon acceptance, meeting all the requirements as stated in Annex A, SOR.	1	\$	\$
TABLE 1 TOTAL PRICE :				(\$)
NOTE TO BIDDER: FOR EVALUATION PURPOSES, THE SUM OF THE EXTENDED PRICE UNDER COLUMN (C) FOR ALL ITEMS (No. 01 to No. 10 inclusively), MENTIONED ABOVE (TABLE 1 TOTAL PRICE) (ITEM 02 to ITEM 09 incl. WITH 40% WEIGHT) WILL BE USED TO CALCULATE THE TOTAL BID PRICE (TBP) .				

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

PART 4 OF THE BID SOLICITATION

ATTACHMENT 4.1 – FINANCIAL EVALUATION TABLES

TABLE 2 – OPTIONAL ADDITIONAL DELIVERABLES DURING THE INITIAL CONTRACT PERIOD

The Bidder must provide prices for each item listed below. Please note that item 11 and item 16 inclusively have a total weighting of 10%.

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN “AS-AND-WHEN” REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD		
Item No. 11: Five-compartment cafeteria meal tray for cold and hot food using the GSM, manufactured by injection moulding process (including delivery to CSC National Depot in Laval Quebec, Canada on an “as-and-when” requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).		
ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) X 10% (\$)
600 to 1200 Units	\$	\$
1201 to 1800 Units	\$	\$
1801 to 2400 Units	\$	\$
2401 to 3000 Units	\$	\$
3001 Units and up	\$	\$
Number of Units per Bidder's shipping box (for information purposes only):		
TOTAL FOR ITEM No. 11:		(\$)

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD		
Item No. 12: Four-compartment air-insulated meal tray for cold and hot food using the GSM, manufactured by injection moulding process (including delivery to CSC National Depot in Laval Quebec, Canada on an "as-and-when" requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).		
ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) X 10% (\$)
225 to 450 Units	\$	\$
451 to 675 Units	\$	\$
676 to 900 Units	\$	\$
901 to 1,125 Units	\$	\$
1,126 Units and up	\$	\$
Number of Units per Bidder's shipping box (for information purposes only):		
TOTAL FOR ITEM No. 12:		(\$)

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD		
Item No. 13: Three-compartment hot dish meal tray commercially available off-the-shelf (including delivery to CSC National Depot in Laval Quebec, Canada on an "as-and-when" requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).		
ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) X 10% (\$)
336 to 672 Units	\$	\$
673 to 1008 Units	\$	\$
1009 to 1344 Units	\$	\$
1345 to 1680 Units	\$	\$
1681 Units and up	\$	\$
Number of Units per Bidder's shipping box (for information purposes only):		
TOTAL FOR ITEM No.13:		(\$)

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD		
Item No. 14: Two-compartment hot dish meal tray commercially available off-the-shelf (including delivery to CSC National Depot in Laval Quebec, Canada on an "as-and-when" requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).		
ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (\$) (B)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) X 10% (\$)
336 to 672 Units	\$	\$
673 to 1008 Units	\$	\$
1009 to 1344 Units	\$	\$
1345 to 1680 Units	\$	\$
1681 Units and up	\$	\$
Number of Units per Bidder's shipping box (for information purposes only):		
TOTAL FOR ITEM No. 14:		(\$)

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD		
Item No. 15: Lids for the three-compartment hot dish meal commercially available off-the-shelf (including delivery to CSC National Depot in Laval Quebec, Canada on an "as-and-when" requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).		
ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (\$) (B)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) X 10% (\$)
336 to 672 Units	\$	\$
673 to 1008 Units	\$	\$
1009 to 1344 Units	\$	\$
1345 to 1680 Units	\$	\$
1681 Units and up	\$	\$
Number of Units per Bidder's shipping box (for information purposes only):		
TOTAL FOR ITEM No. 15:		(\$)

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE INITIAL CONTRACT PERIOD		
Item No. 16: Lids for the two-compartment hot dish meal commercially available off-the-shelf (including delivery to CSC National Depot in Laval Quebec, Canada on an "as-and-when" requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).		
ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (\$ (B)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) X 10% (\$)
336 to 672 Units	\$	\$
673 to 1008 Units	\$	\$
1009 to 1344 Units	\$	\$
1345 to 1680 Units	\$	\$
1681 Units and up	\$	\$
Number of Units per Bidder's shipping box (for information purposes only):		
TOTAL FOR ITEM No. 16:		(\$)

TABLE 2 TOTAL PRICE :	(\$)
NOTE TO BIDDER: FOR EVALUATION PURPOSES, THE SUM OF THE EXTENDED PRICE UNDER COLUMN (C) FOR ALL ITEMS (No. 11 to No.16 inclusively) (ITEMS No. 11 to No 16 incl. WITH A WEIGHTING FACTOR OF 10%), MENTIONED ABOVE (TABLE 2 TOTAL PRICE), BE USED TO CALCULATE THE TOTAL BID PRICE (TBP) .	

TABLE 3 – OPTIONAL ADDITIONAL DELIVERABLES DURING THE OPTION YEARS

The Bidder must provide prices for each item listed below. Please note the various weighting factor under column (C) for items 17 to 22 inclusively.

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN “AS-AND-WHEN” REQUESTED BASIS DURING THE OPTION YEARS				
Item No. 17: Five-compartment cafeteria meal tray for cold and hot food using the GSM, manufactured by injection moulding process (including delivery to CSC National Depot in Laval Quebec, on an “as-and-when” requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).				
OPTION YEARS	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	Weighting Factor (%) (C)	EXTENDED PRICE FOR EVALUATION PURPOSES (D) = (A X B X C) (\$)
Year 1	4,200	\$	15%	\$
Year 2	4,200	\$	5%	\$
Year 3	4,200	\$	10%	\$
Year 4	4,200	\$	10%	\$
Year 5	4,200	\$	10%	\$
TOTAL FOR ITEM No. 17:				(\$)

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN “AS-AND-WHEN” REQUESTED BASIS DURING THE OPTION YEARS				
Item No. 18: Four-compartment air-insulated meal tray for cold and hot food using the GSM, manufactured by injection moulding process (including delivery to CSC National Depot in Laval Quebec, on an “as-and-when” requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).				
OPTION YEARS	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	Weighting Factor (%) (C)	EXTENDED PRICE FOR EVALUATION PURPOSES (D) = (A X B X C) (\$)
Year 1	2,700	\$	15%	\$
Year 2	2,700	\$	5%	\$
Year 3	2,700	\$	10%	\$
Year 4	2,700	\$	10%	\$
Year 5	2,700	\$	10%	\$
TOTAL FOR ITEM No. 18:				(\$)

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE OPTION YEARS				
Item No. 19: Three-compartment hot dish meal tray commercially available off-the-shelf (including delivery to CSC National Depot in Laval Quebec, on an "as-and-when" requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).				
OPTION YEARS	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	Weighting Factor (%) (C)	EXTENDED PRICE FOR EVALUATION PURPOSES (D) = (A X B X C) (\$)
Year 1	336	\$	15%	\$
Year 2	336	\$	5%	\$
Year 3	336	\$	10%	\$
Year 4	336	\$	10%	\$
Year 5	336	\$	10%	\$
TOTAL FOR ITEM No. 19:				(\$)

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE OPTION YEARS				
Item No. 20: Two-compartment hot dish meal tray commercially available off-the-shelf (including delivery to CSC National Depot in Laval Quebec, on an "as-and-when" requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).				
OPTION YEARS	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	Weighting Factor (%) (C)	EXTENDED PRICE FOR EVALUATION PURPOSES (D) = (A X B X C) (\$)
Year 1	336	\$	15%	\$
Year 2	336	\$	5%	\$
Year 3	336	\$	10%	\$
Year 4	336	\$	10%	\$
Year 5	336	\$	10%	\$
TOTAL FOR ITEM No. 20:				(\$)

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE OPTION YEARS				
Item No. 21: Lids for the three-compartment hot dish meal commercially available off-the-shelf (including delivery to CSC National Depot in Laval Quebec, on an "as-and-when" requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).				
OPTION YEARS	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	Weighting Factor (%) (C)	EXTENDED PRICE FOR EVALUATION PURPOSES (D) = (A X B X C) (\$)
Year 1	336	\$	15%	\$
Year 2	336	\$	5%	\$
Year 3	336	\$	10%	\$
Year 4	336	\$	10%	\$
Year 5	336	\$	10%	\$
TOTAL FOR ITEM No. 21:				(\$)

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED ON AN "AS-AND-WHEN" REQUESTED BASIS DURING THE OPTION YEARS				
Item No. 22: Lids for the two-compartment hot dish meal commercially available off-the-shelf (including delivery to CSC National Depot in Laval Quebec, on an "as-and-when" requested basis, upon acceptance, meeting all the requirements as stated in Annex A, SOR).				
OPTION YEARS	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM UNIT PRICE FOR EVALUATION PURPOSES (B) (\$)	Weighting Factor (%) (C)	EXTENDED PRICE FOR EVALUATION PURPOSES (D) = (A X B X C) (\$)
Year 1	336	\$	15%	\$
Year 2	336	\$	5%	\$
Year 3	336	\$	10%	\$
Year 4	336	\$	10%	\$
Year 5	336	\$	10%	\$
TOTAL FOR ITEM No. 22:				(\$)

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

DESCRIPTION FOR OPTIONAL ADDITIONAL DELIVERABLES REQUIRED DURING THE OPTION YEARS			
Item No. 23: NSF CERTIFICATION for all optional additional meal trays during the Option Years, upon acceptance, meeting all the requirements as stated in Annex A, SOR.			
OPTION YEARS	ESTIMATED QTY FOR EVALUATION PURPOSES (A)	FIRM ANNUAL PRICE FOR EVALUATION PURPOSES (B) (\$)	EXTENDED PRICE FOR EVALUATION PURPOSES (C) = (A X B) (\$)
Year 1	1	\$	\$
Year 2	1	\$	\$
Year 3	1	\$	\$
Year 4	1	\$	\$
Year 5	1	\$	\$
TOTAL FOR ITEM No. 23:			(\$)

TABLE 3 TOTAL PRICE :	(\$)
NOTE TO BIDDER: FOR EVALUATION PURPOSES, THE SUM OF THE EXTENDED PRICE UNDER COLUMN (C) FOR ALL ITEMS (No.17 to No.23 inclusively), MENTIONED ABOVE (TABLE 3 TOTAL PRICE), WILL BE USED TO CALCULATE THE TOTAL BID PRICE (TBP) .	

PART 4 OF THE BID SOLICITATION

ATTACHMENT 4.1 – FINANCIAL EVALUATION TABLES

TABLE 4 - TOTAL BID PRICE (TBP) FOR EVALUATION

TABLE 4 - TOTAL BID PRICE (TBP) FOR EVALUATION		
ITEM NO.	DESCRIPTION	TOTAL
1	TABLE 1 – INITIAL DELIVERABLES DURING THE INITIAL CONTRACT PERIOD	Table 1 Total Price (Item 1 to 10 inclusively) = \$ This item has a total weight of 40%
2	TABLE 2 – OPTIONAL ADDITIONAL DELIVERABLES DURING THE INITIAL CONTRACT PERIOD	Table 2 Total Price (Item 11 to 16 inclusively) = \$ This item has a total weight of 10%
3	TABLE 3 - OPTIONAL ADDITIONAL DELIVERABLES DURING THE OPTION YEARS	Table 3 Total Price (Item 17 to 23 inclusively) = \$ This item has a total weight of 50%
4	TOTAL BID PRICE (TBP) FOR EVALUATION	Extended Price for Evaluation Purposes of Table 4 (Item 1 + Item 2 + Item 3) = \$

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
File No. - N° du dossier
pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

K) Answer questions raised by Industry.

Question #013

Article 3.5(e)(4) states:

"At time of bidding, the Bidder must complete columns (1) to (4) on form PWGSC-TPSGC 450 , for each line item where they want to invoke the exchange rate fluctuation provision. Where bids are evaluated in Canadian dollars, the dollar values provided in column (3) should also be in Canadian dollars, so that the adjustment amount is in the same currency as the payment."

Do we need to create a line item for a current year, optional orders for the current year, and optional orders for years 1 to 5?

Please also clarify column 4, if we need to enter USD or leave it blank?

ANSWER #013

Yes must to indicate each item number with its description corresponding with the tables of the Basis of Payment (item No 01 to 23 inclusively) for the Initial Contrat Period as well as the 5 optional additional years. As for column 4, please indicate the actual Foreign Currency of the Country that will be used to calculate the exchange rate.

QUESTION #014

Item No. 16 NSF Certification on page 68 of 73 "pricing for additional meal trays" is not required. The NSF certification provided in Line 10 of page 64 of 73 is for the entire initial period (12 months).

ANSWER #014

Please note that Item No 16 NSF Certification on page 68 of 73 has been deleted. Please refer to modifications issued under this bid solicitation amendment 005.

Question #015

Item numbering is confusing because there are two Item No. 10s. Page 64 and page 68. Numbering for optional deliveries (pages 65 to 68 of 73) should be renumbered 11-17. But the last item currently numbered Item No. 16, renumbered Item No. 17, should be deleted as per Question 2.

ANSWER #015

To bring clarity, the numbering of items has been revised for the Annex B- Basis of Payment as well as the Attachment 4.1- Financial Evaluation of Part 4 of the bid solicitation version 1.1. Please refer to the revised Annex B- Basis of Payment and the revised Attachment 4.1- Financial Evaluation Tables issued under this bid solicitation amendment 005.

QUESTION #016

Based on Amendment 003, that NSF certification should be a separate line item, Canada agrees, per answer to Question 8, as posted on page 5 of 6, that NSF certification is a separate line item.

Revised solicitation document 1.1 states that the NSF certification pricing, as provided on page 72 of 73, is on an "as and when requested" basis during the option years.

NSF Certifications require annual renewal and therefore must be charged to the client annually and not on an "as and when requested" basis. Lapsing of the certification will require re-application, delays and higher costs.

We request that that NSF certification for option years is **NOT** on an "as and when requested" basis, but rather an annual fee for each of the option years of the contract.

ANSWER #016

Canada has reviewed your request and made the necessary changes to reflect a firm annual price for the NSF certification for the option years throughout the bid solicitation version 1.1. Please refer to modifications issued under this bid solicitation amendment 005.

QUESTION #017

Please note in Question 7 on page 5 of 6 there was an **error** in our request.

4 compartment insulated meal trays are packed 9 per case

5 compartment meal trays are packed 24 per case

3 and 2 compartment hot dishes are packed 48 per case and can be shipped by the case for the optional orders for current year and option year

3 and 2 compartment hot dish Lids are packed 24 per case and can be shipped by the case for the optional orders for current year and option year

We request optional orders are for a **minimum 25 cases** for the 5-C and 4-C meal trays for the optional orders on an "as and when request" basis for the initial year; that is a minimum of;

- 225 units for the 4-Compartment insulated meal trays and increments of 9 units (1 case)
- 600 units for the 5-Compartment meal trays and increments of 24 units (1 case)

We request optional orders are for a **minimum of 7 case** for the 3-C and 2-C hot dishes and lids for the optional orders on an "as and when request" basis for the initial year; that is a minimum of;

- 336 units for Hot Dishes in the 3-C and 2-C configuration and increments of 48 units (1 case)
- 288 units for Lids for Hot Dishes in the 3-C and 2-C configuration and increments of 24 units (1 case)

ANSWER #017

Canada has reviewed your request and has changed the minimum units required for hot dishes and lids throughout the bid solicitation document version 1.1. Please refer to modifications issued under this bid solicitation amendment 005.

Solicitation No. - N° de l'invitation
21120-175659/A
Client Ref. No. - N° de réf. du client
21120-175659/A

Amd. No. - N° de la modif.
005
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pd04021120-175659/A

Buyer ID - Id de l'acheteur
pd040
CCC No./N° CCC - FMS No./N° VME

QUESTION #018

Substantiation of Technical Compliance Form, Part 3, Attachment 3.1 is miss-numbered where M8 id skipped and then jumps to M9. Is M8 missing or is this section miss numbered.

ANSWER #018

Canada has reviewed your request and revised the Part 3, Attachment 3.1- Substantiation of Technical Compliance Form to correct the numbering sequence of the mandatory requirements. Please see attached to this bid solicitation amendment 005 the revised Part 3, Attachment 3.1 - Substantiation of Technical Compliance From.

QUESTION #019

Re: Food Service Meal Trays SO: Solicitation 21120-175659/A: NSF CERTIFICATION

We urgently need clarification regarding NSF certification. Please note;

- New NSF certification requires several months for approval.
- New NSF certification cost approximately 3x more than a renewal of NSF certification.
- Delivering meal trays with NSF certification can only be done once the NSF certification is in place; The time delays for delivery of meal trays as outlined in the RFP are IMPOSSIBLE to meet.
- Canada allowed that NSF registration be charged as a line item BUT only will pay for the NSF certification on an "as and when" ordered basis. If NSF is not renewed annually it will expire and a new NSF application will need to be made which will delay manufacturing and delivery over several months till an NSF certification is place

ANSWER #019

Canada has reviewed your request and made the necessary changes to reflect a firm annual price for the NSF certification for the option years and has changed the delivery lead-times throughout the bid solicitation document version 1.1. Please refer to modifications issued under this bid solicitation amendment 005.

ALL OTHER TERMS OF THE SOLICITATION REMAIN THE SAME

CORRECTIONAL SERVICE CANADA (CSC)

ANNEX A

STATEMENT OF REQUIREMENT (SOR) (v.1.2)

Table of Contents

Contents

1.0	Purpose	3
2.0	Introduction	3
3.0	Background	3
4.0	Statement of Requirement Structure	5
5.0	Industry Standards	5
6.0	Scope of Work	6
6.1	Shipping and delivery of food service meal trays	6
6.2	Quality Assurance (QA) Program	6
6.3	Damaged Goods	6
6.4	Deliverables	6
6.5	Acceptance / Testing	7
6.6	Assigned staff for CSC account	7
7.0	Organizational Mandatory Experience	8
Appendix A		9
A. CSC-1 Five-Compartment Cafeteria Tray Production Specification		9
Appendix B		10
B. CSC-2 Four-Compartment Air-Insulated Meal Tray Specification		10
Appendix C		12
C. CSC-3 Three-Compartment Hot Dish Tray on Tray Specification		12
Appendix D		13
D. CSC-4 Two Compartment Hot Dish Tray on Tray Specification		13
Appendix E		14
E. Technical Specifications for CSC Food Service Meal Trays and Hot Dishes		14
Appendix F		14
<u>F. Pictures of Moulds</u>		19

1.0 Purpose

This Statement of Requirement (SOR) defines the Work and deliverables to be provided in order to meet the needs of Correctional Service Canada (CSC) for the manufacturing and delivery of food service meal trays.

2.0 Introduction

Correctional Service Canada (CSC) Food Services Division requires the custom manufacturing services and delivery of various food service meal trays, using existing moulds (hereinafter also referred to as the Government-supplied material (GSM), where the context requires). After acceptance of pre-production sample(s), as detailed in Article 7.3 under Part 7 of the Resulting Contract Clauses, an estimated initial production run of 2,700 of a four-compartment Air-Insulated Meal Tray and 4,200 of a five-compartment Cafeteria Tray, with option to manufacture additional optional meal trays at any time during the Contract Period, is required. CSC is providing the Contractor with the GSM for injection moulding and assembly as per specifications listed under this SOR, including its Appendices, and delivery to the CSC National Depot. The Contractor must review the five-compartment mould and if deemed necessary make some adjustments to the design of the mould to strengthen the geometry of the tray and increase its durability without modifying its configuration.

3.0 Background

CSC is an agency within the portfolio of Public Safety Canada, which contributes to public safety through the custody and reintegration of offenders. The Food Services Division is part of CSC's Technical Services Branch and provides day to day food services and food-related activities to 50 Nationally located Federal correctional facilities, where a variety of food distribution methods are employed.

In 2013, a contract was awarded to have meal trays manufactured and distributed to various CSC institutions. The various styles of trays were designed by CSC's Project Authority and were NSF approved. This was done to create a permanent mould for CSC to use in future manufacturing and supply requirement.

In order to meet the variety of needs, CSC is using four main types of trays, hot dish (2 compartment and 3 compartment trays off the shelf), for tray on tray meal distribution, five-compartment unbreakable copolymer trays for cafeteria feeding and four-compartment

unbreakable copolymer air-insulated trays for remote feeding where meals need to be kept hot and cold for at least 45 – 60 minutes before service.

4.0 Statement of Requirement Structure

A. ANNEX A- Appendix A - A. CSC-1 Five-Compartment Cafeteria Tray Production Specification

This section outlines the following:

- i. Mandatory requirements for the five-compartment cafeteria meal tray;
- ii. Standard mandatory features, and
- iii. Mandatory material to be used for the five-compartment cafeteria meat tray.

B. ANNEX A- Appendix B - B. CSC-2 Four-Compartment Air-Insulated Meal Tray Specification

This section outlines the following:

- i. Mandatory requirements for the four-compartment air-insulated cafeteria meal tray;
- ii. Standard mandatory features, and
- iii. Mandatory material to be used for the four-compartment air-insulated cafeteria meal tray.

C. ANNEX C- Appendix C - C. CSC-3 Three-Compartment Hot Dish Tray on Tray Specification

This section outlines the following:

- i. Mandatory requirements for the three-compartment hot dish tray on tray meal tray;
- ii. Standard mandatory features, and
- iii. Mandatory material to be used for the three-compartment hot dish tray on tray meal tray.

D. ANNEX D- Appendix D - D. CSC-4 Two Compartment Hot Dish Tray on Tray Specification

This section outlines the following:

- i. Mandatory requirements for the two-compartment hot dish tray on tray meal tray;
- ii. Standard mandatory features, and
- iii. Mandatory material to be used for the two-compartment hot dish tray on tray meal tray.

E. ANNEX E- Appendix E – E. Technical Specifications for CSC Food Service Meal Trays and Hot Dishes

This section is for information purposes as it provides drawings and details such as dimensions and capacities of the various trays.

5.0 Industry Standards

The Food Service Meal Trays and Hot Dishes must be compliant to the following standards:

NSF – National Sanitation Foundation – www.nsf.org/regulatory/regulator-nsf-standards

FDA – Food and Drug Administration - www.fda.gov/Food/GuidanceRegulation/default.htm

6.0 Scope of Work

In order to meet the variety of needs, CSC requires four main types of trays:

- A.** CSC-1, a five-compartment unbreakable copolymer cafeteria meal tray for cold and hot food, to be manufactured by injection moulding process, using the existing GSM, re-tooled, if applicable; following all criteria set forth in Appendix A and E.
- B.** CSC-2, a four-compartment unbreakable copolymer air-insulated meal tray for cold and hot food (for remote feeding where meals need to be kept hot and cold for at least 45-60 minutes before service) to be manufactured by injection moulding process using existing GSM; following all criteria set forth in Appendix B and E.
- C.** CSC-3, a three-compartment hot dish tray with lid for tray on tray meal distribution, commercially available off-the-shelf; following all criteria set forth in Appendix C and E.
- D.** CSC-4, a two-compartment hot dish meal tray with lid for tray on tray distribution, commercially available off-the-shelf; following all criteria set forth in Appendix D and E.

6.1 Shipping and delivery of food service meal trays

All food service meal trays and hot dishes with lids must be scheduled for delivery Monday through Friday, excluding holidays and shipped to the CSC National Depot located at 250 Montée Saint-François, Laval PQ, H7C 1S5. The delivery schedule must be in accordance with the Annex C, Schedule for Initial Deliverables and approved by the designated point of contact at CSC National Depot. The designated point of contact at the CSC National Depot is:

Chafik Abounnaïm (Director of Material Resources)
(450) 661-9550, ext. 3917
abounnaïmch@csc-scc.gc.ca

6.2 Quality Assurance (QA) Program

The five-compartment cafeteria tray and four-compartment air-insulated meal tray must be accepted by CSC Project Authority once the quality assurance activities described in article 6.5 of this SOR are completed, including any required modifications to the five-compartment cafeteria tray mould, if necessary.

6.3 Damaged Goods

Upon visual inspection, all damaged product(s) and packaging, (i.e.; scratched, dented, split, deformed, warped, uneven color) must be returned to the Contractor. The Contractor must provide a credit for the damaged goods and re-shipment of the product(s) within an agreed period of time by both the Contractor and CSC Project Authority which is no more than six weeks.

6.4 Deliverables

Deliverables are subject to inspection and acceptance by the CSC Project Authority and CSC National Depot staff. The Contractor must provide the following deliverables associated with this requirement:

1. Delivery of all food service meal trays and hot dishes with lids, all in accordance with the specifications of this Statement of Requirement;
2. Quality Assurance report (as detailed in article 6.5 of this SOR);

3. A packing slip/way bill must be provided for each delivery and must be signed by the on-site CSC National Depot at the time of delivery;
4. All GSM must be returned prior to end of last exercised additional option year of the Contract, including design document data on a USB key for the modified five-compartment unbreakable copolymer cafeteria meal tray mould and modified mould for the five-compartment unbreakable copolymer cafeteria tray, if applicable;
5. The Contractor must provide copies of the Quality Assurance process to the CSC Project Authority (at the time of pre-production sample(s) deliveries) demonstrating the stability of the four-compartment air-insulated meal tray through the dishwashing process in the form of a QA report with analysis demonstrating the stability of the tray through the dishwashing process;
6. The Contractor must provide pre-production samples, accompanied by the sealed sample(s) if applicable, to the CSC Project Authority for acceptance within 60 calendar days (or earlier as proposed by the Contractor under Annex C, Schedule for Initial Deliverables) from receipt of GSM. The required quantities for these samples are listed below:
 - a) CSC-1, five-Compartment Cafeteria Tray – 600
 - b) CSC-2, four-Compartment Air-Insulated Meal Tray – 450
7. If the pre-production sample(s) are rejected, the Contractor is required to submit the second sample(s) within 30 calendar days of notification of rejection from the CSC Project Authority;
8. The Contractor must provide NSF certification of all materials and trays to the CSC Project Authority. The certification must be provided at the time of pre-production sample delivery and mass production delivery, and
9. The Contractor must provide copies of the Quality Assurance process to the CSC Project Authority (at the time of pre-production sample deliveries) demonstrating the stability of the Four-Compartment Air-Insulated Meal Tray through the dishwashing process in the form of a QA report with analysis demonstrating the stability of the tray through the dishwashing process.

6.5 Acceptance / Testing

The Contractor must conduct quality assurance (QA) testing prior to the production for compliance with the requirements of this SOR. The QA testing must:

- a. Be conducted by the Contractor;
- b. Be conducted on the five-compartment cafeteria tray;
- c. Be conducted on the four-compartment insulated meal tray;
- d. Guarantee FDA compliant materials, and
- e. Guarantee NSF compliant products;
- f. Be submitted to and approved by the CSC Project Authority

6.6 Assigned staff for CSC account

The Contractor must designate one individual assigned to support the CSC Project Authority by providing services which include, but are not limited to:

1. Act as the single point of contact for the CSC Project Authority and must be available Monday to Friday 8:00 – 17:00 EST;
2. On an as-and-when requested basis, provide updates to the CSC Project Authority in regards to the work.

7.0 Organizational Mandatory Experience

M1	The Contractor must have 5 years experience in the last ten years in injection moulding.
M2	The Contractor must provide food service meal trays in accordance with all components of this Statement of Requirement including the solicitation document and all appendices and annexes.
M3	The Contractor must have 5 years experience in the last ten years in production and bonding of air insulated meal trays with experience in the use of electro-magnetic bonding for seamless, permanent bond of two part trays.
M4	The Contractor must have 5 years experience in the last ten years in developing and documenting Quality Assurance processes in the manufacturing by injection moulding of meal trays.
M5	<p>The Contractor must conduct quality assurance (QA) audits prior to production for compliance with the requirements of this SOR. The QA testing must:</p> <ul style="list-style-type: none"> a) Be conducted by the Contractor; b) Be conducted on the five-compartment cafeteria tray; c) Be conducted on the four-compartment insulated meal tray; d) Guarantee FDA compliant materials, and e) Guarantee NSF compliant products f) Be submitted to and approved by the CSC Project Authority
M6	The Contractor must have 5 years experience in the last ten years in the manufacturing of meal trays used in correctional environment.
M7	The Contractor must have 5 years experience in the last ten years with NSF certification process in the manufacturing by injection moulding of meal trays for food service use.
M8	The Contractor must have 5 years' experience in the last ten years in using no-break polypropylene materials that are NSF certified and meet FDA requirements in multi-use food service requirements.

Appendix A

A. CSC-1 Five-Compartment Cafeteria Tray Production Specification

A.1.1 General: CSC is providing to the Contractor the mould to be used for injection molding of the CSC five-compartment cafeteria tray. In collaboration with the CSC Project Authority, the Contractor must review the mould and if deemed necessary make some adjustments to the design of the mould to strengthen the geometry of the tray and increase its durability without modifying its configuration. Once the final design is approved by the CSC Project Authority, it must be certified NSF.

A.1.2 Mandatory Requirements:

1. The Contractor must store for safe keeping to avoid damaging, theft or reproduction of the existing Government-supplied material in a secured environment for the entire duration of the Contract Period, including option years. At the end of the Contract Period, the Contractor must return the mould on a palette, blocked and crated for secure shipping to the CSC National Depot, in Laval Quebec (for complete address, see article 6.1 Shipping and delivery of food service meal trays).
2. The Contractor is responsible for fixing or replacing the mould if it is damaged beyond repair or stolen.
3. The Contractor must, if required, review the design of the mould and must make modifications to improve the structural stability of the tray without modifying the configuration of the tray.
4. The Contractor must, if required, modify the middle section of the tray by thickening the tray wall in the middle section and thickening the radius of the ribs. If necessary, additional ribs may be added.
5. The Contractor must, if required, get all modifications of the design reviewed and approved by CSC Technical Authority prior to production.
6. The Contractor must ensure that tray is manufactured using injection moulding process and that the tray is uniform in thickness and density in all areas.
7. The Contractor must use Copolymer materials branded prime no-break polypropylene that is Bisphenol A free (BPA-free), non-leaching and have flame resistant properties.
8. The Contractor must provide NSF certification of the materials and modified design, if applicable, of the trays to the CSC Project Authority. The NSF certification must be provided with all deliveries.
9. The Contractor must ensure that materials meet FDA requirements multi-use in public food service at all production stages.
10. The Contractor must use the colour chocolate brown, Pantone color 7596 C, for the materials. The use of another similar Pantone colour must be approved by the CSC Project Authority.
11. The Contractor must deliver 4,200 custom manufactured five-compartment unbreakable copolymer cafeteria meal tray trays to the CSC National Depot in Laval Quebec, Canada.
12. The Contractor must ensure that the Standard mandatory features (listed in A.1.3) are met.
13. The Contractor must ensure that the Material meet the mandatory requirements (listed in A.1.4).

A.1.3 Standard mandatory features: All materials must be food safe, resist scratches and be dishwasher safe in high temperatures (wash 160° F and rinse 180° F) including detergents (alkalinity level between 10.5 to 11 PH) and for manual sanitizing using quaternaries 200ppm for none rinse use.

A.1.4 Material: The material must be an unbreakable copolymer that is NSF certified and withstand temperatures range of -20° F to 210° F (-29° C to 99° C).

Appendix B

B. CSC-2 Four-Compartment Air-Insulated Meal Tray Specification

B.2.1 General: CSC is providing to the Contractor the mould to be used for injection molding of the CSC four-compartment air-insulated meal tray for serving hot and cold food on the same tray in a correctional environment. The tray must be manufactured by thermoforming injection moulding process with no seam and no plug. The tray must also be resistant to splitting, warping, and leaking if subject to water penetration between the moulded parts.

B.2.2 Mandatory Requirements:

1. The Contractor must store for safe keeping to avoid damaging, theft and reproduction of the existing Government-supplied Material in a secured environment for the entire duration of the Contract Period, including option years. At the end of the Contract Period, the Contractor must return the mould on a palette, blocked and crated for secure shipping to the CSC National Depot, in Laval Quebec (for complete address, see article 6.1 Shipping and delivery of food service meal trays).
2. The Contractor is responsible for fixing or replacing the mould if it is damaged beyond repair or stolen.
3. The Contractor must ensure that tray is manufactured using injection moulding process and that the tray is uniform in thickness and density in all areas.
4. The Contractor must use Copolymer materials branded prime no-break polypropylene that is Bisphenol A free (BPA-free), non-leaching and have flame resistant properties.
5. The Contractor must provide NSF certification of the materials of the trays to the CSC Project Authority. The certification must be provided at the time of delivery of the pre-production sample(s) as well as at the time of the mass production delivery.
6. The Contractor must ensure that materials meet FDA requirements multi-use in public food at all production stages.
7. The Contractor must produce two manufactured pieces for each tray.
8. The Contractor must use two separate colours, tan (Pantone color PQ-16-1334TCX) and chocolate brown (Pantone color 7596 C), for the materials of the two manufactured pieces for each tray. The use of another similar Pantone colour must be approved by the CSC Project Authority.
9. The Contractor must ensure that the two pieces are bonded together using a no-adhesive bonding system from tray material to produce a solid seam, permanently bonding the halves of the tray together, using electro-magnetic bonding.
10. The Contractor must ensure that the tray is produced with no holes and no vents for a hermetically sealed tray.
11. The Contractor must control the tray's internal pressure during the final sealing process to ensure dimensional stability and avoid warpage throughout the dishwashing process.
12. The Contractor must implement a documented Quality Assurance process to ensure the trays will stay flat throughout the entire dishwashing process during the Quality Assurance (QA) testing stage as outlined in section 6.5 of Annex A – Acceptance / Testing.
13. The Contractor must provide copies of the documented QA process to the CSC Project Authority (at the time of pre-production sample(s) deliveries) in the form of a QA report with analysis demonstrating the stability of the tray through the dishwashing process.
14. The Contractor must deliver 2,700 manufactured four-compartment insulated meal trays to the CSC National Depot in Laval Quebec, Canada.
15. The Contractor must ensure that the Standard mandatory features (listed in B.2.3) are met.
16. The Contractor must ensure that the Material meet the mandatory requirements (listed in B.2.4).

B.2.3 Standard mandatory features:

- a) The meal tray must be one-piece and must be virtually seamless once assembled;
- b) The meal tray must be comprised of two halves ("upper" part and "lower" part) which, once welded together, must constitute one virtually-seamless outer shell with a semi-hollow inner volume;
- c) Upper and lower moulded halves must be run in separate colour batches in order to visually differentiate the "upper"-use side of the tray versus the "lower"-use side of the tray;
- d) The upper and lower halves must have geometrically mirrored food compartment volumes: the meal tray can be used on both sides, thus doubling its operational life-cycle;
- e) The meal tray must utilize segregated air spaces to insulate the respective cold, and hot sides. No secondarily-injected or co-injected material(s) are to be used for insulation;
- f) The meal tray must have an internal air channel separating the cold and hot sides, in order to minimize heat transfer/loss;
- g) The meal tray must be modular, stacking neatly and nesting within one another, thus individually-sealing the respective food compartments and minimizing heat transfer/loss;
- h) In order to facilitate nesting, the upper half's food compartments must have raised, male lips along the compartments' respective perimeters, resulting in aromatic and thermal segregation between compartments and further prevent spillage;
- i) In order to facilitate nesting, the lower half's food compartments must have recessed, female lips along the compartments' respective perimeters, resulting in aromatic and thermal segregation between compartments and further prevent spillage;
- j) Given their modularity, the uppermost stacked tray must act as the "lid" for the lower tray(s); and
- k) The meal tray's overall geometry and texture must feature such symmetrical design as to facilitate prehension and minimize user hand strain.

B.2.4 Material: The material must be an unbreakable copolymer that is NSF certified which must withstand temperatures range of -20° F to 210° F (-29° C to 99° C). This plastic must be Bisphenol A free (BPA-free), non-leaching and fire-resistant. The material must also be food safe, resist scratches and be dishwasher safe in high temperatures (wash 160° F/71° C and rinse 180° F/82° C) including detergents (alkalinity level between 10.5 to 11 PH) and for manual sanitizing using quaternaries 200ppm for none rinse use. In addition to air-insulation, CSC is open to the use of materials whereby these have inherent insulating properties, whether chemical or physical.

Appendix C

C. CSC-3 Three-Compartment Hot Dish Tray on Tray Specification

C.3.1 General: CSC requires a three-compartment hot dish meal tray commercially available off-the-shelf. The three-compartment meal trays must be ultra-high temperature resistant for use in retherm operations in a correctional environment. The tray must fit exactly in the 3 -compartment side of the CSC-1 five-compartment cafeteria tray.

C.3.2 Mandatory Requirements:

1. The Contractor must provide NSF certification of the materials and trays to the CSC Project Authority. The certification must be provided at the time of delivery.
2. The Contractor must deliver 336 three-compartment hot dish trays to the CSC National Depot in Laval Quebec, Canada.
3. The Contractor must ensure that the Standard mandatory features (listed in C.3.3) are met.
4. The Contractor must ensure that the Material meet the mandatory requirements (listed in C.3.4).

C.3.3 Standard mandatory features:

- a) The nesting three-compartment hot dish must be clear or translucent.
- b) The nesting three-compartment hot dish must be made of an ultra-high temperature resistant material and have a snug snap on lid made of the same material as the hot meal dish.
- c) The nesting dish must be suitable for use in heat sealing film for cook chill and rethermalization in temperature ranges from -20° F to 367° F (-29° C to 204° C).

C.3.4 Material: Polyethersulfone (PESU), retherm materials must withstand temperatures range of -20° F to 367° F (-29° C to 204° C). This plastic must be BPA free, non-leeching and fire-resistant. All materials must be food safe, resist scratches and be dishwasher safe in high temperatures (wash 160° F and rinse 180° F) including detergents (alkalinity level between 10.5 to 11 PH) and for manual sanitizing using quaternaries 200ppm for none rinse use.

Appendix D

D. CSC-4 Two Compartment Hot Dish Tray on Tray Specification

D.4.1 General: CSC requires a two-compartment hot dish meal tray, commercially available off-the-shelf. The meal tray must be resistant to an ultra-high temperature to be used in retherm operations in a correctional environment. The tray must fit exactly in the 2 compartment side of the CSC-1 five-compartment cafeteria tray.

D.4.2 Mandatory Requirements:

1. The Contractor must provide NSF certification of the materials and trays to the CSC Project Authority. The certification must be provided at the time of delivery.
2. The Contractor must deliver 336 two-compartment hot dish trays to the CSC National Depot in Laval Quebec, Canada.
3. The Contractor must ensure that the Standard mandatory features (listed in D.4.3) are met.
4. The Contractor must ensure that the Material meet the mandatory requirements (listed in D.4.4).

D.4.3 Standard mandatory features:

- a) The nesting two-compartment hot dish must be clear or translucent.
- b) The nesting two-compartment hot dish must be made of an ultra-high temperature resistant material and have a snug snap on lid made of the same material as the hot meal dish.
- c) The nesting dish must be suitable for use in heat sealing film for cook chill and rethermalization in temperature ranges from -20° F to 367° F (-29° C to 204° C).

D.4.4 Material: Polyethersulfone (PESU), retherm materials withstand temperatures range of -20° F to 367° F (-29° C to 204° C). This plastic must be BPA free, non-leeching and fire-resistant. All materials must be food safe, resist scratches and be dishwasher safe in high temperatures (wash 160° F and rinse 180° F) including detergents (alkalinity level between 10.5 to 11 PH) and for manual sanitizing using quaternaries 200ppm for none rinse use.

Appendix E

E. Technical Specifications for CSC Food Service Meal Trays and Hot Dishes

A. CSC-1 Five-Compartment Cafeteria Tray Production Specification

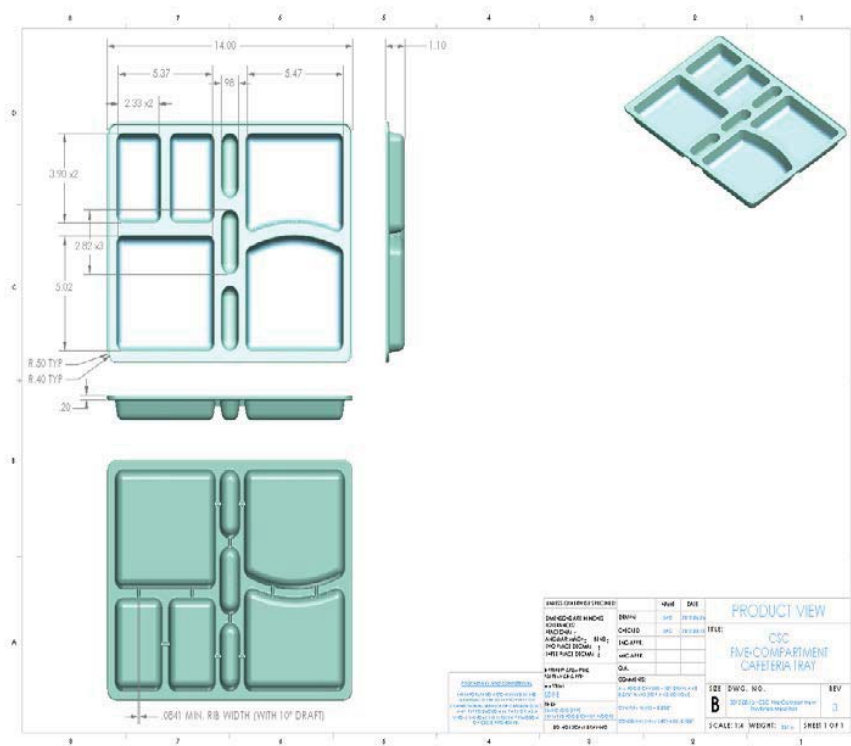
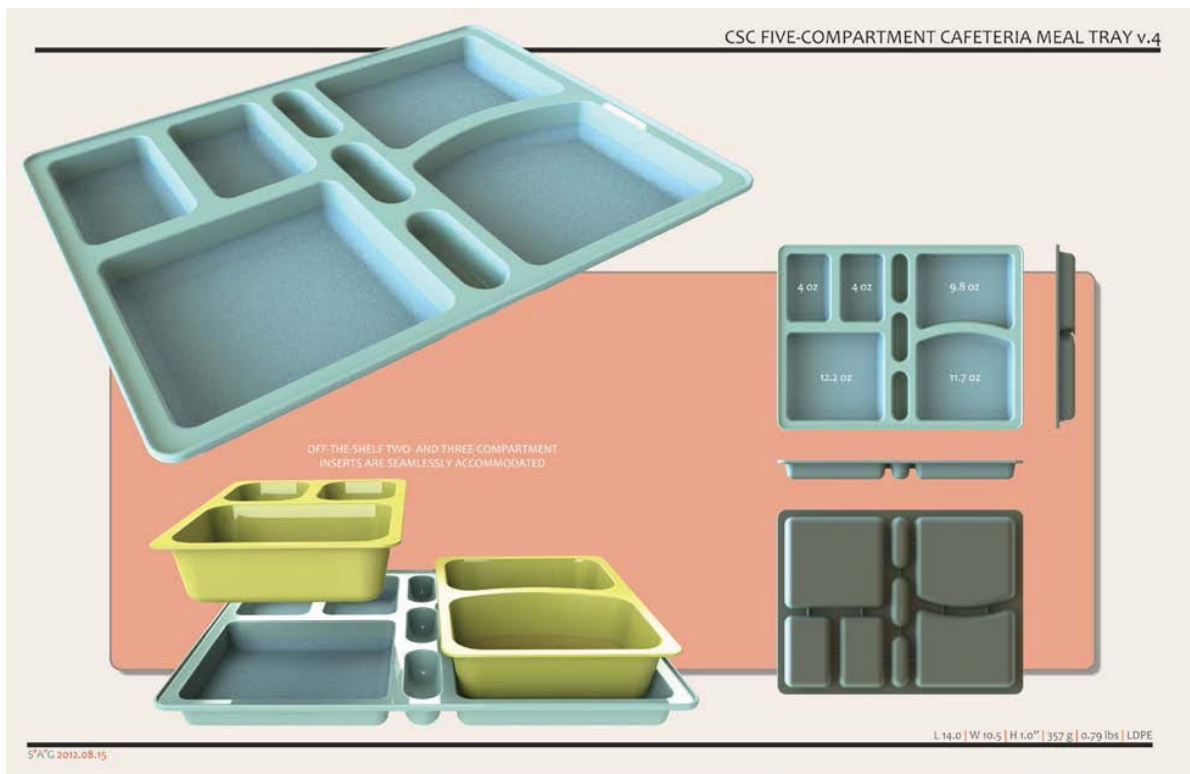
The information contained in the drawing is the sole property of Correctional Services Canada (CSC). Any reproduction in part or as a whole without the written permission of CSC is prohibited.

Dimensions of the finished tray:

CSC-5C-PPBR – 5 compartment cafeteria tray – 15 inches long X 9.5 inches wide X 1.2 inches high. There is a manufacturing tolerance of plus or minus 1/16 inch which must be included in any dimensional analysis. For information purposes, the mould dimensions are 700mm x 500mm x 500mm, approximate weight 1,400 kg.

Capacity:

- a) The tray must be divided into two sections with a 1" (2.5 cm) channel separating the hot side from the cold side;
- b) One section must have 3 compartments with the minimum volumes of 15 oz (444 to 473 ml); 8 oz (237 ml) for other 2 compartments;
- c) The second section must have 2 compartments with a volume of 7 to 8.5 fl oz (207 to 251 ml) in each; the tray must allow CSC Three-Compartment Hot Dish and/or CSC Two-Compartment Hot Dish to be nested neatly on it when retherm service or when specialty meal service is required.



B. CSC-2. Four-Compartment Air-Insulated Meal Tray Production Specification

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Dimensions of the finished tray:

CSC-4C-PPTB – 4 compartment insulated tray 16 inches long X 10 inches wide X 3.31 inches high
There is a manufacturing tolerance of plus or minus 1/16 inch which must be included in any dimensional analysis.

Capacity:

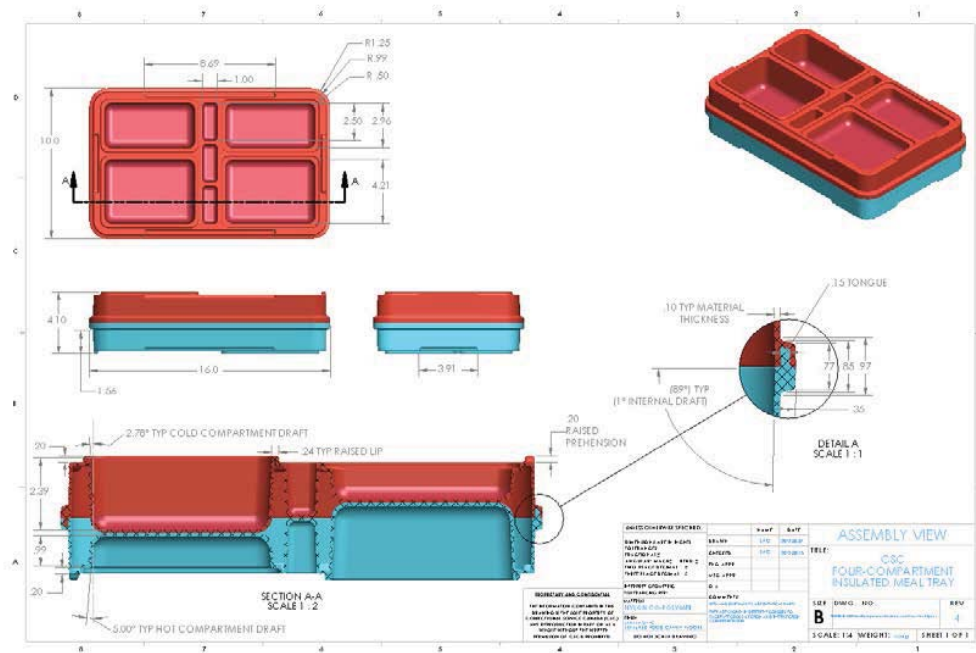
The hot section must have 2 compartments with the minimum volumes of:

- a) 15 oz (444 ml) in the main course compartment;
- b) 8 oz (237 ml) in the starch/hot liquid compartment (e.g., soup, porridge, etc).

The cold section must have 2 compartments with a minimum volume of 8 oz (237 ml) in each. When a tray is stacked "on a second tray", each compartment must allow:

- a) Small fruit such a 118 count apple and pillow pack 200-250 ml milk with gable top to be easily placed together in the tray;
- b) 2 pieces of sandwich loaf bread to be easily placed in the tray without squeezing and damaging the bread.





C. CSC-3 Three-Compartment Hot Dish Tray on Tray Specification**Dimensions and Capacities:**

- a) The hot dish must not exceed 8 7/16" (21 cm) x 6 3/8" (16 cm) outside dimensions and a depth of 1 7/8" (5 cm).
- b) The 3 compartment hot dish must nest neatly in 3 compartment side of the CSC 5 Compartment Cafeteria Tray during meal times.
- c) The volume in the main course compartment must be a maximum of volume of 20.5 fl oz (606 ml).
- d) The volumes in the two smaller compartments must be a maximum of volume of 6 fl oz (177 ml) in each.

D. CSC-4 Two Compartment Hot Dish Tray on Tray Specification**Dimensions and Capacities:**

- a) The hot dish should not exceed 8 7/16" (21 cm) x 6 3/8" (16 cm) outside dimensions with a depth of 1 7/8" (5 cm).
- b) The 2 compartment hot dish must nest neatly in the 2 compartment side of the CSC 5 compartment tray (Refer to Annex "B") during meal times.
- c) The volumes in the main course compartment must be a maximum of volume of 23 fl oz (680ml).
- d) The volumes in the smaller compartment must be a maximum of volume of 10.5 fl oz (310ml).

Appendix F

Pictures of Moulds

4 Compartment Mould



5 Compartment mould

