



RETURN BIDS TO:

RETOURNER LES SOUMISSIONS À:

**Bid Receiving Public Works and Government
Services Canada/Réception des soumissions Travaux
publics et Services gouvernementaux Canada**
Pacific Region
401 - 1230 Government Street
Victoria, B.C.
V8W 3X4
Bid Fax: (250) 363-3344

**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
Public Works and Government Services Canada - Pacific
Region
401 - 1230 Government Street
Victoria, B. C.
V8W 3X4

Title - Sujet Food Services-Cadets Whitehorse	
Solicitation No. - N° de l'invitation W4295-18C004/A	Amendment No. - N° modif. 002
Client Reference No. - N° de référence du client W4295-18C004	Date 2018-04-12
GETS Reference No. - N° de référence de SEAG PW-\$VIC-254-7477	
File No. - N° de dossier VIC-7-40181 (254)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2018-04-23	Time Zone Fuseau horaire Pacific Daylight Saving Time PDT
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input checked="" type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Muller, Laura	Buyer Id - Id de l'acheteur vic254
Telephone No. - N° de téléphone (250) 217-4446 ()	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

Amendment No. 002 issued to amend the above-noted solicitation as follows:

PART 1) Publish answers to enquiries received from potential bidders (Q&As) during the Optional Site Visit, April 4, 2018:

Question	Answer
1. Question – Is all the kitchen equipment serviceable?	1. All the equipment that is currently in the kitchen, serving, and food storage areas are serviceable except for the stand mixer, which is missing a hand guard.
2. Are meal hours staggered by cadet companies?	2. The cadets and staff cadets will have staggered meal times according to their respective platoon, all staggered are in accordance with posted meal times. Adult staff do not take their meals at staggered times.
3. Do the staff cadets eat in the same dining halls as the cadets?	3. Yes, the staff cadets eat with their respective platoons when they are not on their days off. The staff cadets provide the first line of supervision along with the Duty Officer.
4. Where is the entrance that the cadets use?	4. The cadets use the exterior door to D1-B. Under the supervision of the staff cadets, the cadet will form a line to the serving area from the entrance to go through the steam line, the dessert table, then back out to D1-B to the beverage area and cold salad serving table.
5. What door is used for food deliveries?	5. The door closest to the freezer/refrigerator/dry food storage is used. There is a loading dock at this door for a truck (5 ton) to back up.
6. Is there a barbeque to prepare meals?	6. Barbeque meals, at times, were prepared on the NPF barbeques for special occasions.

PART 2) Supplemental Information:

During the site visit the following information was passed on:

1. There are separate bathrooms and change rooms for the male and female catering staff. Each change room has lockers for the employees.
2. There is a separate outside break area/smoking area for the kitchen staff.
3. In the kitchen storage area, there is a desk used by the Chef and Sous-chef. This is separate from the Kitchen Manager's office.
4. Throughout the year, the main kitchen is used by the winter users' catering staff.
5. There are many dispersed meals throughout the summer, which accounts for the large quantity of hay boxes.

N° de l'invitation - Solicitation No.
W4295-18C004/A
N° de réf. du client - Client Ref. No.

N° de la modif - Amd. No.
002
File No. - N° du dossier

Id de l'acheteur - Buyer ID
vic254
N° CCC / CCC No./ N° VME - FMS

6. Last year there was one POC between the kitchen staff and the cadet staff. This was through the Kitchen Manager and Food Services Officer. In the absence of the Kitchen Manager, the Chef or Sous-chef stood in for POC for the kitchen staff. In the absence of the Food Services Officer, the CTC Coordinator stood in as POC for the cadet staff.

7. The RP Ops Maintenance worker removes portions of the plumbing to prevent breakages due to ice expansion in the dishwashing room, which accounts for the pieces of pipes spread-out through this room. It is reinstalled prior to the summer.

All other terms and conditions of the solicitation remain unchanged.