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Pacific Region  
401 - 1230 Government Street  
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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

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

**Instructions: See Herein**

**Instructions: Voir aux présentes**

<b>Delivery Required - Livraison exigée</b>	<b>Delivery Offered - Livraison proposée</b>
<b>Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur</b>	
<b>Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur</b>	
<b>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)</b>	
<b>Signature</b>	<b>Date</b>

**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:**

<b>Question</b>	<b>Answer</b>
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.**