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

**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 / Travaux
publics et services gouvernementaux
Kingston Procurement
Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
Ontario
K7L 1X3

Title - Sujet FOOD SERVICES - STAFF COLLEGE	
Solicitation No. - N° de l'invitation 21120-199710/A	Amendment No. - N° modif. 003
Client Reference No. - N° de référence du client 21120-19-9710	Date 2018-09-21
GETS Reference No. - N° de référence de SEAG PW-\$KIN-650-7554	
File No. - N° de dossier KIN-8-50034 (650)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2018-10-10	
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: Rombough, Lori	Buyer Id - Id de l'acheteur kin650
Telephone No. - N° de téléphone (613) 545-8061 ()	FAX No. - N° de FAX (613) 545-8067
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 DOCUMENT CONTAINS A SECURITY REQUIREMENT
AMENDMENT #003**

Refer: Closing Date/Time

Delete: In its Entirety

Insert: Closing Date/Time

Solicitation Closes at - 02:00 PM, 10 October 2018

The intent of this amendment is to revise some areas of the Request for Proposal document.

1. UNDER: PART 1 - GENERAL INFORMATION

Within: 1.2.1 delete in its entirety & insert:

1.2.1 CSC requires a Contractor to provide goods and services necessary to operate the kitchen and dining areas, located at the National Training Academy, 443 Union Street West Kingston ON, for up to 365 days per year (366 days on leap year). The period of the Contract is from 01 November 2018 to 31 March 2020 inclusive with three additional 1 year option periods.

2. UNDER: PART 7 - RESULTING CONTRACT CLAUSES

Within: **7.4.1 Period of the Contract - delete in its entirety & insert:**

The period of the Contract is from 01 November 2018 to 31 March 2020, inclusive.

3. UNDER ANNEX "A"

3.1 Within: 9.1 Individual-Paid

Insert: The Contractor may sell coffee, tea, beverages or snack items to CSC NTA staff and recruits during their break times. All items are Individual-paid.

3.2 Insert: Annex A-4: Regular Meal Pattern

Breakfast
Juice
Fruit
Breakfast entrée
Breakfast meat or alternative
Cheese or yogurt
Breakfast starch
Breakfast vegetable
Bread product
Two beverages
Condiments/Preserves

Lunch

Soup
Main Entrée
• Choice of freshly prepared protein dish, pasta (optional), or sandwich
Starch
Cooked vegetable
Salad Bar
Fruit
Dessert
Bread product
Three beverages
Condiments

Supper

Soup
Main Entrée dish
• Choice of freshly prepared protein dish or pasta (optional)
Starch
Cooked vegetable
Salad Bar
Fruit
Dessert
Bread product
Three beverages
Condiments

3.3 Insert: Annex A-5: Standard Meal Item Availability Table

BREAKFAST			
Category	Meal Item Availability Standard	Definition/ Specification	Healthier Choices
Fruit	6 - 8 varieties IAW season	May include a maximum of 2 canned and 1 dried varieties.	Fresh, frozen without added sugar or canned unsweetened fruit juice.
Entrée	Eggs any style Cereals: 1 hot variety 7 varieties ready to eat 1 breakfast entrée	In accordance with the Egg Regulations under the Canadian Agricultural Products Standards Act and Canadian Food And Drug Regulations or equivalent. A minimum of 4 varieties must have a minimum of 3 grams of fibre and a maximum of 12 g of sugar (may exceed 12 g of sugar if high fibre cereal containing dried fruit). e.g. pancakes, French toast, waffles, etc.	Cooked with little or no fat. Hot cereal prepared without sugar rather than instant with sugar.
Meats	1 - 2 hot breakfast meats	e.g. bacon, ham, sausage, back bacon. Meat from federally inspected source and CFIA approved or equivalent.	Lean meat (less than 5 g fat/serving).
	2 cold meats or 1 cold meat and 1 meat spread	1 cold meat must be must be lean (less than 5 g fat/serving). Meat from federally inspected source and CFIA approved or equivalent.	Lean meat (less than 5 g fat/serving).
Cheese/Yogurt	2 - 3 varieties of cheese	Cheese products produced in a dairy establishment registered by CFIA.	Cheese less than 20% M.F. Cottage cheese less than 2% M.F.
	4 varieties of yogurt	To include a minimum of 2 with M.F. 2% or less.	Less than 2% M.F.
Starch	1 - 2 breakfast starch items	e.g. baked beans, potatoes, etc.	Prepared with little or no fat.
Vegetable	1 breakfast vegetable	e.g. sliced tomatoes, stewed tomatoes, etc.	
Bread Products	1 - 2 freshly baked products	e.g. muffins, sweet buns, etc. If 2 are provided, 1 must be low fat/high fibre (less than 30% of calories from fat and a minimum of 3 g of fibre per serving).	Low fat, high fibre whole grain products.
	2 - 4 varieties of sliced bread 1 - 2 varieties of specialty bread	Minimum of 50% must be whole grain with a minimum of 2.5 g of fibre per slice. e.g. bagels, English muffins, etc. If 2 are provided, 1 must be whole grain containing a minimum of 2.5 g of fibre per serving.	
Beverage ¹	3 hot beverages	Tea (regular, decaffeinated, herbal), Coffee ² (regular, decaffeinated) and Hot Chocolate.	Decaffeinated/ Caffeine-free.
	Fruit juice: 2 - 3 varieties Vegetable juice: 1 - 2 varieties	Pasteurized 100% juice with no sugar added, IAW Canadian Food And Drug Regulations (B.11.101) and the Canadian Food Inspection Agency (CFIA) . 1 fruit juice may have sugar added, such as cranberry cocktail.	
	Dairy (2 - 3 varieties)	A minimum of 1 must be skim milk or 1% M.F. Pasteurized cow's milk with vitamins D and A added IAW Canada's Food and Drug Regulations .	Less than 2% M.F.

BREAKFAST			
	<p>Optional: fruit flavoured drinks (0 - 2 varieties)</p> <p>Non-dairy beverages, up to 2 varieties, if required</p>	<p>If provided, to include a maximum of 2 flavours. Made of natural fruit flavour extract and/or artificial fruit flavours. Shall contain 24 - 48 mg of vitamin C per 100 ml of ready to serve portion IAW <u>Canada's Food and Drug Regulations</u>.</p> <p>Lactose free containing calcium, vitamin D and vitamin A in comparable quantities to cow's milk e.g. soy beverage, etc.</p>	<p>Low calorie, low sugar.</p> <p>Less than 2% fat.</p>
Condiments	<p>2 types of spreads</p> <p>3 - 5 varieties jam/jellies</p> <p>plus:</p> <ul style="list-style-type: none"> -honey -syrup -butter and/or margarine -ketchup -mustard -mayonnaise -hot sauce -meat sauce 	<p>e.g. peanut butter, chocolate nut spread, cheese spread, etc.</p>	<p>Reduced sugar and fat varieties.</p>

¹Where potable water is available, bottled water shall not be provided. Canned soda pop, sports drinks, energy drinks, thirst quenchers, flavoured/sparkling/fortified bottled water products are not authorized.

²Single item hot beverage dispensers products.

LUNCH			
Category	Meal Item Availability Standard	Definition/ Specification	Healthier Choices
Soup	1 soup		Broth based or milk based using milk with less than 2% M.F.
Entrées At least one choice is to be a healthier choice prepared with little or no fat. One Vegetarian Protein Choice to be included. Vary on a rotating basis.	2-3 freshly prepared hot protein dishes with appropriate accompaniments	<p>1 is to be a healthier choice. Vary on a rotating basis.</p> <p>1 is to be a Vegetarian Protein Choice with a source of protein. 1 option can be used to fill both the healthier choice and the Vegetarian Protein Choice requirement if it meets both criteria</p> <p>Provide fish option at least twice per week. Meat must be <u>federally inspected and CFIA approved</u>.</p>	Lean meat, fish, seafood and Vegetarian Protein Choice prepared with a source of protein, little or no added fat or salt.
	1 pasta dish (optional)	Whole grain pasta with minimum 7 g of fibre per 85 g dry serving to be offered as 25% of pasta menu items. 2 varieties of sauce, one of which contains a source of protein.	Whole grain pasta, 2% M.F. or less sauce, tomato sauce.
	Sandwiches 2 - 6 varieties of sandwich fillings	<p>1 - 2 mixed fillings e.g. tuna, salmon, egg, etc.</p> <p>1 - 4 sliced meats, at least 1 lean meat containing less than 5 grams of fat per serving and containing less than 1,000 mg of sodium per serving. Low calorie condiments (calorie reduced mayo, mustard, etc.) to be provided to meet the Federal standard</p> <p>2 - 4 varieties of sliced bread, at least 50% must be whole grain containing a minimum of 2.5 g of fibre per slice.</p> <p>1 - 2 varieties of specialty bread, e.g. roll/bun, flat bread, sliced bread, tortilla wraps, etc. If 2 are provided, 1 must be whole grain containing a minimum of 2.5 g of fibre per serving.</p>	Lean meat (ham, turkey), salmon or tuna packed in water. Cheese made from less than 20% M.F.
			Whole grain products.
Starch	1 -2 starch items	e.g. potato, rice, couscous, etc. At least one prepared with little or no fat.	Brown/wild rice. Whole grain. Potatoes with skin. Prepared with little/ no fat.
Vegetables	1 -2 cooked vegetables	At least 1 prepared with no added fat. Offer at least one dark green and one orange vegetable daily.	Fresh or frozen vegetables, prepared with little or no added fat, sugar or salt.
Salads	Salads	Selection of salads as per the Salad Bar standard.	Made with little or no fat
Fruit	6 - 8 varieties IAW season	May include a maximum of 2 canned and 1 dried varieties.	Fresh, frozen without added sugar or canned unsweetened fruit juice.
Dessert	1 - 2 prepared desserts	e.g. milk puddings, gelatin, fruit based desserts (i.e. cobblers, crisps),	2% or less M.F and whole grains.

LUNCH			
Category	Meal Item Availability Standard	Definition/ Specification	Healthier Choices
	2 - 4 baked desserts Ice cream/frozen yogurt (1 - 2 flavours) Yogurt (4 flavours)	cereal squares. e.g. cakes, cookies, pies, squares. To include low fat varieties. To include a minimum of two with M.F. 2% or less.	Lower fat, trans fat free and whole grain. 2% or less M.F. 2% or less M.F.
Bread Products	2 - 4 varieties of sliced bread 1 - 2 types of specialty bread products	Minimum of 50% must be whole grain with a minimum of 2.5 g of fibre per slice. e.g. bagels, pita bread etc. If 2 are provided, 1 must be 100% whole wheat or multi- grain containing a minimum of 2.5 g of fibre per serving.	Whole grain products. Whole grain products.
Beverage¹	3 hot beverages Dairy (2 - 3 varieties) Fruit juice (2 - 3 varieties) Veg juice (1 - 2 varieties) Non-dairy beverages, up to 2 varieties, if required Optional: fruit flavoured drinks (0- 2 varieties) Optional: pop (0 - 4 varieties)	Tea (regular, decaffeinated, herbal), Coffee ² (regular, decaffeinated) and Hot Chocolate. A minimum of 1 must be skim milk or 1% M.F. Pasteurized cow's milk with vitamins D and A added IAW Canada's Food and Drug Regulations . Pasteurized 100% juice with no sugar added IAW Canada's Food and Drug Regulations and the Canadian Food Inspection Agency (CAFIA). 1 fruit juice may have sugar added, such as cranberry cocktail Lactose free containing calcium, vitamin D and vitamin A in comparable quantities to cow's milk e.g. soy beverage. If provided , to include a maximum of 2 flavours. Made of natural fruit flavour extract and/or artificial fruit flavours. Shall contain 24 - 48 mg of vitamin C per 100 ml of ready to serve portion IAW Canada's Food and Drug Regulations . If provided , to include a minimum of one low-calorie variety and a maximum of 4 flavours.	Decaffeinated/ Caffeine-free. Less than 2% M.F. Less than 2% M.F. Low calorie, low sugar.

¹ Where potable water is available, bottled water shall not be provided. Canned soda pop, sports drinks, energy drinks, thirst quenchers, bottled water, flavoured, sparkling, fortified or other bottled water products are not authorized.

² Single item hot beverage dispensers products.

[illegible]

SALAD BAR - Each lunch, and supper shall offer:			
Category	Meal Item Availability Standard	Definition/ Specification	Healthier Choices
Leaf	1 leaf salad without dressing/ ingredients containing fat Optional: 1 other salad that may contain dressing/ ingredients containing fat	e.g. Tossed salad, Spinach salad, etc. e.g. Caesar salad, Spinach salad, etc.	Prepared with little or no fat/high fat ingredients.
Raw Vegetables	5 - 8	e.g. radishes, green onions, celery sticks, carrot sticks, turnip sticks, sliced cucumber, tomato wedges, mushrooms, sliced zucchini, green/red pepper, broccoli, cauliflower, etc.	
Starch, Bean, or Marinated Salad	3 - 4	e.g. coleslaw, pasta salad, three-bean salad, marinated vegetable salad, etc. Ensure a variety at each meal.	Prepared with little or no fat.
Protein Choice	1 type of protein choice	e.g. sliced meat, fish product, etc. Meat from <u>federally inspected source and CFIA approved</u> only.	Fish and lean meat/poultry, less than 5 g of fat per serving.
Vegetarian Protein Choice	1 Vegetarian Protein Choice and 2 - 4 types of cheese	e.g. chick peas, other legumes, egg, hummus, bean dip, etc. Cheese products produced in a dairy establishment registered by CFIA or equivalent. To include at least one low fat variety such as cottage cheese containing less than 2% M.F.	Prepared with little or no fat. Less than 20% M.F. Cottage cheese less than 2% M.F.
Pickles/Olives	2 - 3 varieties of pickles/olives	e.g. olives, beets, onions, dill pickles, gherkin pickles, etc.	
Condiments	<ul style="list-style-type: none"> ➤ mustard, ketchup, mayonnaise (regular and light), vinegar, oil ➤ 3 varieties of meat sauce ➤ <u>salad dressings:</u> <ul style="list-style-type: none"> • 3 - 5 varieties of regular • 3 - 5 varieties of low fat ➤ 2 - 3 varieties of crackers ➤ salt, pepper, and other assorted spices ➤ butter and/or margarine 	e.g. BBQ Sauce, hot sauce, etc. e.g. melba toast, bread sticks, biscuits, etc.	3g or less of total fat per 15 ml Margarine 2 g total or less of trans and sat fat per 10 ml

3.4 Insert: Annex A-6 - Portion Size Standard

<i>Breakfast</i>	
Eggs, large	2 each
Ham/Back Bacon	45 g (raw)
Bacon	3 slices (40/48 slices per kg raw)
Sausages	2 each (12/500 g raw)
Hot cakes	2 X 90 ml ladles of batter
French toast	2 slices
Cereal w/milk	
- hot	175 ml (cooked) plus 125 ml of milk
- cold	Ind pkg or 250 ml plus 125 ml of milk
Cheese	30 g
Muffin	1 each (130 g)
Bagel	1 each (110 g)
Croissants	1 each (60 g)
Toast/bread	2 slices (each 35 g)
<i>Lunch and Supper</i>	
Soup	250 ml
Steaks and chops (bone in)	250g (raw)
Chicken pieces (bone-in)	275g (raw)
Steak (boneless)	225 g (raw)
Boneless meat/poultry	150 g cooked (180 g raw)
Fish (steaks, fillet)	150 g (raw)
Fish (battered)	150 g (cooked)
Stews	300 g (cooked) (250 ml ladle)
Casserole dishes	300g (cooked) (250 ml ladle)
Pasta w/ sauce (main entrée)	150 g of pasta, 175 ml of sauce
Three decker sandwich	1 each (90 g of meat total)
Hamburger	1 each (167 g raw)
Hot dog	80 g (2 ea @ 40 g or 1 ea @ 80 g)
Pizza	1 each (1/6 of a 40 cm diameter pizza) 240 g
Tacos	2 each
Burritos	1 each (150g)
Submarine (15 cm long)	1 each (90 g sliced meat or 110 g mixed filling)
Sandwich	1 each
Sandwich filling - salad	110 g
Sandwich filling - sliced meat	90 g
Sliced meat – for cold plate	90 g
Starch Item - potatoes, rice, pasta	125 g (cooked) (2 ea 125 ml spoon, 2 ea #16 scoop)
Vegetables	90 g (125 ml spoon)
Salad Items	6" bowl or 8" plate
Canned fruit	175 ml
Fresh fruit (individual)	1 each
Fresh grapes/berries/sliced fruits	125 ml or 90 g
Pudding	125 ml
Gelatin dessert	125 ml
Ice cream	125 ml
Fruit yogurt	175 ml

Portion Size Standard	
<i>Lunch and Supper(continued)</i>	
Cake	1 piece (5 cm X 5 cm X 7 cm)
Pie	1 piece (1/8 of a 22 cm diameter pie)
Squares	1 piece (5 cm X 5 cm X 2.5 cm)
Cookies (7.5 cm diam.)	2 each
Cookies (12.5 cm diam.)	1 each
Doughnuts / Sweet Buns	1 each
Bread	1 slice (35 g)
Dinner Roll	1 each
<i>Beverages</i>	
Juice	250 ml
Milk (2%, 1%, skim, choc, non dairy)	250 ml
Fruit Drinks	250 ml
Pop	250 ml
Hot Beverages	250 ml

4. UNDER: ANNEX "B" - BASIS OF PAYMENT

Within: **Pricing Periods**

Delete: Period #1 – date of award to 31 March 2019

Insert: Period #1 – 01 November 2018 to 31 March 2019

5. UNDER: English Annex B-1

Within: **Pricing Periods**

Delete: Period #1 – date of award to 31 March 2019

Insert: Period #1 – 01 November 2018 to 31 March 2019