



**RETURN BIDS TO:**

**RETOURNER LES SOUMISSIONS À:**

Réception des soumissions - TPSGC / Bid Receiving  
- PWGSC

1550 Avenue d'Estimauville

1550 D'Estimauville Avenue

Québec

Québec

G1J 0C7

**REQUEST FOR PROPOSAL  
DEMANDE DE PROPOSITION**

**Proposal To: Public Works and Government  
Services Canada**

We hereby offer to sell to Her Majesty the Queen in right of Canada, in accordance with the terms and conditions set out herein, referred to herein or attached hereto, the goods, services, and construction listed herein and on any attached sheets at the price(s) set out therefor.

**Proposition aux: Travaux Publics et Services  
Gouvernementaux Canada**

Nous offrons par la présente de vendre à Sa Majesté la Reine du chef du Canada, aux conditions énoncées ou incluses par référence dans la présente et aux annexes ci-jointes, les biens, services et construction énumérés ici sur toute feuille ci-annexée, au(x) prix indiqué(s).

**Comments - Commentaires**

<b>Title - Sujet</b> Galley Equipment-CCGS MarthaL.Black	
<b>Solicitation No. - N° de l'invitation</b> F7049-180056/A	<b>Date</b> 2019-01-29
<b>Client Reference No. - N° de référence du client</b> F7049-180056	
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$QCW-028-17603	
<b>File No. - N° de dossier</b> QCW-8-41088 (028)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin</b> <b>at - à 02:00 PM</b> <b>on - le 2019-03-13</b>	<b>Time Zone</b> <b>Fuseau horaire</b> Heure Avancée de l'Est HAE
<b>F.O.B. - F.A.B.</b> Specified Herein - Précisé dans les présentes <b>Plant-Usine:</b> <input type="checkbox"/> <b>Destination:</b> <input type="checkbox"/> <b>Other-Autre:</b> <input checked="" type="checkbox"/>	
<b>Address Enquiries to: - Adresser toutes questions à:</b> - Simoneau, Steve	<b>Buyer Id - Id de l'acheteur</b> qcw028
<b>Telephone No. - N° de téléphone</b> (418) 649-2816 ( )	<b>FAX No. - N° de FAX</b> (418) 648-2209
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b> DFO-MPO, NGCC Martha L. Black Garde Côtière Canadienne 101 Boul. Champlain Québec Québec G1K 7Y7 Canada	

**Instructions: See Herein**

**Instructions: Voir aux présentes**

**Vendor/Firm Name and Address**

**Raison sociale et adresse du**

**fournisseur/de l'entrepreneur**

**Issuing Office - Bureau de distribution**

TPSGC - PWGSC

601 - 1550 Avenue d'Estimauville

Québec

Québec

G1J 0C7

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

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## **TITLE: GALLEY EQUIPMENT, CCGS MARTHA L. BLACK**

### **PART 1 - GENERAL INFORMATION**

#### **1.1 Introduction**

The bid solicitation is divided into six parts plus annexes, as follows:

Part 1 General Information: provides a general description of the requirement;

Part 2 Bidder Instructions: provides the instructions, clauses and conditions applicable to the bid solicitation;

Part 3 Bid Preparation Instructions;

Part 4 Evaluation procedures and basis of selection;

Part 5 Certifications: includes the certifications to be provided;

Part 6 Resulting Contract Clauses: includes the clauses and conditions that will apply to any resulting contract.

The Annexes include the Statement of Requirement, the Basis of Payment, the Technical Evaluation Table and the list of individual who are currently directors and or owner of the bidder.

#### **1.2 Requirement**

The requirement is detailed under Annex A – Statement of Requirement.

#### **1.3 Debriefings**

Bidders may request a debriefing on the results of the bid solicitation. Bidders should make the request to the Contracting Authority within **fifteen (15)** working days of receipt of notification that their bid was unsuccessful. The debriefing may be provided in writing, by telephone or in person.

#### **1.4 Trade Agreements**

The requirement is subject to the provisions of the North American Free Trade Agreement (NAFTA) and the Canadian Free Trade Agreement (CFTA).

#### **1.5 Epost Connect service**

This bid solicitation allows bidders to use the epost Connect service provided by Canada Post Corporation to transmit their bid electronically. Bidders must refer to Part 2 entitled Bidder Instructions, and Part 3 entitled Bid Preparation Instructions, of the bid solicitation, for further information."

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## **PART 2 - BIDDER INSTRUCTIONS**

### **2.1 Standard Instructions, Clauses and Conditions**

All instructions, clauses and conditions identified in the bid solicitation by number, date and title are set out in the [Standard Acquisition Clauses and Conditions Manual](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) (https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) issued by Public Works and Government Services Canada.

Bidders who submit a bid agree to be bound by the instructions, clauses and conditions of the bid solicitation and accept the clauses and conditions of the resulting contract.

The [2003 \(2018-05-22\)](#) Standard Instructions - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the bid solicitation.

#### **2.1.1 SACC Manual Clauses**

B1000T (2014-06-26) Condition of material – Bid

### **2.2 Submission of Bids**

Bids must be submitted only to Public Works and Government Services Canada (PWGSC) Bid Receiving Unit by the date, time and place indicated in the bid solicitation, i.e.:

**2.2.1** By using the epost Connect service provided by Canada Post Corporation ([https://www.canadapost.ca/web/en/products/details.page?article=epost\\_connect\\_send\\_a](https://www.canadapost.ca/web/en/products/details.page?article=epost_connect_send_a)) The email address of PWGSC Quebec region Bid Receiving Unit is: [TPSGC.RQReceptionSoumissionsQRSupplyTendersReception.PWGSC@tpsgcpwgsc.gc.ca](mailto:TPSGC.RQReceptionSoumissionsQRSupplyTendersReception.PWGSC@tpsgcpwgsc.gc.ca)

**NOTE THAT YOU SHOULD NOT SEND YOUR OFFERS DIRECTLY TO THIS EMAIL ADDRESS, BUT PROCEED THROUGH CANADA POST EPOST CONNECT SERVICE.**

**2.2.2** Tenders can also be transmitted by fax to 418-648-2209.

**2.2.3** By mail or in person at:

Public Works and Government Services Canada (PWGSC)  
1550, Avenue of Estimaerville  
Quebec City, Quebec G1J 0C7

### **2.3 Enquiries - Solicitation Period**

All enquiries must be submitted in writing to [steve.simoneau@tpsgc-pwgsc.gc.ca](mailto:steve.simoneau@tpsgc-pwgsc.gc.ca), the Contracting Authority no later than five (5) calendar days before the bid closing date. Enquiries received after that time may not be answered.

Bidders should reference as accurately as possible the numbered item of the bid solicitation to which the enquiry relates. Care should be taken by Bidders to explain each question in sufficient detail in order to enable Canada to provide an accurate answer. Technical enquiries that are of a proprietary nature must be clearly marked "proprietary" at each relevant item. Items identified as "proprietary" will be treated as such except where Canada determines that the enquiry is not of a proprietary nature. Canada may edit the question(s) or may request that the Bidder do so, so that the proprietary nature of the question(s) is eliminated, and the enquiry can be answered to all Bidders. Enquiries not submitted in a form that can be distributed to all Bidders may not be answered by Canada.

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## **2.4 Applicable Laws**

Any resulting contract must be interpreted and governed, and the relations between the parties determined, by the laws in force **in Quebec**.

Bidders may, at their discretion, substitute the applicable laws of a Canadian province or territory of their choice without affecting the validity of their bid, by deleting the name of the Canadian province or territory specified and inserting the name of the Canadian province or territory of their choice. If no change is made, it acknowledges that the applicable laws specified are acceptable to the bidders.

## **2.5 Bidders' Conference (Optional)**

An optional bidders' Conference chaired by the Contracting Authority is scheduled. Because of the current CCG operations, the date and place will be determined with a subsequent amendment to the request for proposal.

## **2.6 Viewing – Vessel (Optional)**

An optional site visit of the ship will be held immediately after the bidders' conference.

## **PART 3 - BID PREPARATION INSTRUCTIONS**

### **3.1 Bid Preparation Instructions**

- If the Bidder chooses to submit its bid electronically, Canada requests that the Bidder submits its bid in accordance with section 08 of the 2003 standard instructions. Bidders must provide their bid in a single transmission. The epost Connect service has the capacity to receive multiple documents, up to 1GB per individual attachment.

The bid must be gathered per section and separated as follows:

Section I: Technical Bid  
Section II: Financial Bid  
Section III: Certifications

- If the Bidder chooses to submit its bid in hard copies, Canada requests that the Bidder submits its bid in separately bound sections as follows:

Section I: Technical Bid (3 hard copies)  
Section II: Financial Bid (1 hard copy)  
Section III: Certifications (1 hard copy)

If there is a discrepancy between the wording of the soft copy on electronic media and the hard copy, the wording of the hard copy will have priority over the wording of the soft copy.

- If the Bidder is simultaneously providing copies of its bid using multiple acceptable delivery methods, and if there is a discrepancy between the wording of any of these copies and the electronic copy provided through epost Connect service, the wording of the electronic copy provided through epost Connect service will have priority over the wording of the other copies.

Prices must appear in the financial bid only. No prices must be indicated in any other section of the bid.

Canada requests that bidders follow the format instructions described below in the preparation of hard copy of their bid:

- (a) use 8.5 x 11 inch (216 mm x 279 mm) paper;
- (b) use a numbering system that corresponds to the bid solicitation.

In April 2006, Canada issued a policy directing federal departments and agencies to take the necessary steps to incorporate environmental considerations into the procurement process [Policy on Green Procurement](https://www.tbs-sct.gc.ca/pol/doc-eng.aspx?id=32573) (https://www.tbs-sct.gc.ca/pol/doc-eng.aspx?id=32573). To assist Canada in reaching its objectives, bidders should:

- 1) use 8.5 x 11 inch (216 mm x 279 mm) paper containing fibre certified as originating from a sustainably-managed forest and containing minimum 30% recycled content; and
- 2) use an environmentally-preferable format including black and white printing instead of colour printing, printing double sided/duplex, using staples or clips instead of cerlox, duotangs or binders.

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**Section I: Technical Bid**

In their technical bid, Bidders should explain and demonstrate how they meet the mandatory requirements listed under Annex A – Mandatory Requirements.

**Section II: Financial Bid**

Bidders must submit their financial bid in accordance with Annex B - Basis of Payment.

**3.1.1 Exchange Rate Fluctuation**

[C3011T](#) (2013-11-06), Exchange Rate Fluctuation

**Section III: Certifications**

Bidders must submit the certifications required under Part 5.

## PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION

### 4.1 Evaluation Procedures

- (a) Bids will be assessed in accordance with the entire requirement of the bid solicitation including the technical and financial evaluation criteria.
- (b) An evaluation team composed of representatives of Canada will evaluate the bids.

#### 4.1.1 Technical Evaluation

The bidder must clearly demonstrate with his proposal that it is compliant with the requirements of the Annex A Statement of Requirement.

The bidder must provide the required information in accordance with Annex C, including references to the proof of compliance provided; the tenderer should indicate the exact location of the information, including the title of the documents, as well as the page and paragraph numbers. Proof of compliance must provide sufficient detail and explanation to allow for a full assessment and demonstrate that each of the Mandatory Technical Criteria is compliant.

Canada will not evaluate information such as referrals to websites where additional can be found, or technical manuals or brochures that do not accompany the bid.

##### 4.1.1.1 Mandatory Technical Criteria

Bids will be assessed in accordance with the entire requirement of the bid solicitation including compliance with the mandatory certifications and table of deliverable requirements as detailed under Annexes A and D. Only those bids which are found to meet all the mandatory requirements within the specified time frames will be deemed responsive.

##### 4.1.1.2 Table of Mandatory Requirements to be met by bid closing

Notwithstanding deliverable requirements specified anywhere else within this solicitation and its associated Technical Specification, the following are the only mandatory deliverables that must be submitted with the Bid at the time of bid closing. The following are mandatory and the Bidder must be compliant on each item to be considered responsive

Item	Description	Completed and Attached
1	Signed proposal	
2	Annex B – Basis of payment signed, and ;	
3	APPENDIX 1 of ANNEX B – Pricing Data Sheet	
4	Annex D – Mandatory Technical Evaluation Criteria's Presentation Sheet (Proposed Brand and Model and required certification)	

##### 4.1.1.3 Other information upon request only

The following information, which supports the bid, may be requested by the Contracting Authority from the bidder and it must be provided within **two (2)** working days of the written request:

Item	Description	Completed and Attached
1	Annex D – Mandatory Technical Evaluation Criteria's Presentation Sheet (Proposed Brand and Model technical documentation)	Prior to contract award

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#### **4.1.2 Financial Evaluation**

4.1.2.1 The Bidders' financial bid must be in accordance with the Annex B – Basis of Payment.

4.1.2.2 The Bidder must bid firm unit prices in Canadian funds, Applicable Taxes excluded, DDP Delivered Duty Paid to destination(s) Incoterms 2000, Customs Duties included for each item offered and;

#### **4.2 Basis of Selection**

A bid must comply with the requirements of the bid solicitation and meet all mandatory technical evaluation criteria to be declared responsive. The responsive bid with the lowest evaluated price will be recommended for award of a contract

##### **4.2.1 Equivalent Products**

SACC Manual Clause B3000T (2006-06-16) Equivalent Products

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## **PART 5 – CERTIFICATIONS**

Bidders must provide the required certifications and additional information to be awarded a contract.

The certifications provided by Bidders to Canada are subject to verification by Canada at all times. Unless specified otherwise, Canada will declare a bid non-responsive, or will declare a contractor in default if any certification made by the Bidder is found to be untrue whether made knowingly or unknowingly, during the bid evaluation period or during the contract period.

The Contracting Authority will have the right to ask for additional information to verify the Bidder's certifications. Failure to comply and to cooperate with any request or requirement imposed by the Contracting Authority will render the bid non-responsive or constitute a default under the Contract.

### **5.1 Certifications Precedent to Contract Award and Additional Information**

The certifications and additional information listed below should be submitted with the bid, but may be submitted afterwards. If any of these required certifications or additional information is not completed and submitted as requested, the Contracting Authority will inform the Bidder of a time frame within which to provide the information. Failure to provide the certifications or the additional information listed below within the time frame provided will render the bid non-responsive.

#### **5.1.1 Integrity Provisions - Declaration of Convicted Offences**

In accordance with the *Ineligibility and Suspension Policy* (<http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html>), the Bidder must provide with its bid the required documentation, as applicable, to be given further consideration in the procurement process.

#### **5.1.2 Integrity Provisions - Required Documentation**

In accordance with the *Ineligibility and Suspension Policy* (<http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html>), the Bidder must provide the required documentation, as applicable, to be given further consideration in the procurement process.

#### **5.1.3 Federal Contractors Program for Employment Equity - Bid Certification**

By submitting a bid, the Bidder certifies that the Bidder, and any of the Bidder's members if the Bidder is a Joint Venture, is not named on the Federal Contractors Program (FCP) for employment equity "FCP Limited Eligibility to Bid" list available at the bottom of the page of the [Employment and Social Development Canada \(ESDC\) - Labour's](https://www.canada.ca/en/employment-social-development/programs/employment-equity/federal-contractor-program.html#) website (<https://www.canada.ca/en/employment-social-development/programs/employment-equity/federal-contractor-program.html#>).

Canada will have the right to declare a bid non-responsive if the Bidder, or any member of the Bidder if the Bidder is a Joint Venture, appears on the "FCP Limited Eligibility to Bid" list at the time of contract award.

## **PART 6 - RESULTING CONTRACT CLAUSES**

The following clauses and conditions apply to and form part of any contract resulting from the bid solicitation.

### **6.1 Security Requirements**

**6.1.1** There is not security requirement applicable to the Contract.

### **6.2 Statement of Requirement**

The Contractor must provide and deliver the items detailed under the Annex A – Statement of Requirement.

### **6.3 Standard Clauses and Conditions**

All clauses and conditions identified in the Contract by number, date and title are set out in the [Standard Acquisition Clauses and Conditions Manual](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) (https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) issued by Public Works and Government Services Canada.

#### **6.3.1 General Conditions**

[2010A](#) (2018-06-21), General Conditions - Goods (Medium Complexity), apply to and form part of the Contract.

##### **6.3.1.1 Warranty Period**

Section 09 entitled Warranty of General Conditions 2010A (2018-06-21) is amended as follows:

1. At subsection 1, delete the following: "The warranty period will be twelve (12) months" and replace with the following: "The warranty period will be twenty-four (24) months".

All other provisions of the warranty section remain in effect.

#### **6.3.2 Supplemental General Conditions**

4001 (2015-04-01), Hardware purchase, Lease and Maintenance, apply to and form part of the Contract.

### **6.4 Term of Contract**

#### **6.4.1 Period of the Contract**

The period of the Contract is from Contract award until the end of the Warranty.

#### **6.4.2 Delivery Date**

All the deliverables must be received by September 18, 2019 at the latest.

#### **6.4.3 Optional Service**

The Contractor grants to Canada the irrevocable option to acquire the services described at Annex A, as "Optional service", which is listed below under the same conditions and at the prices and/or rates stated in the Contract. The option may only be exercised by the Contracting Authority and will be evidenced, for administrative purposes only, through a contract amendment.

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The Contracting Authority may exercise the optional services at any time before the expiry of the Contract by sending a written notice to the Contractor.

Reference to 4.4 – Annex A – Statement of Work	Provide the commissioning of the new installed equipment	Option non exercised
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## 6.5 Authorities

### 6.5.1 Contracting Authority

The Contracting Authority for the Contract is:

Name: Steve Simoneau  
Title: Procurement Officer  
Public Works and Government Services Canada  
Acquisitions Branch  
601-1550, avenue d'Estimauville  
Québec (Québec) G1J 0C7  
Telephone: 418-649-2816  
Facsimile: 418-648-2209  
E-mail address: [steve.simoneau@pwgsc-tps.gc.ca](mailto:steve.simoneau@pwgsc-tps.gc.ca)

The Contracting Authority is responsible for the management of the Contract and any changes to the Contract must be authorized in writing by the Contracting Authority. The Contractor must not perform work in excess of or outside the scope of the Contract based on verbal or written requests or instructions from anybody other than the Contracting Authority.

### 6.5.2 Project Authority

The Project Authority for the Contract is: ***(will be completed at contract award)***

Name: \_\_\_\_\_  
Title: \_\_\_\_\_  
Organization: \_\_\_\_\_  
Address: \_\_\_\_\_

Telephone: \_\_\_\_\_  
Facsimile: \_\_\_\_\_  
E-mail address: \_\_\_\_\_

The Project Authority is the representative of the department or agency for whom the Work is being carried out under the Contract and is responsible for all matters concerning the technical content of the Work under the Contract. Technical matters may be discussed with the Project Authority, however the Project Authority has no authority to authorize changes to the scope of the Work. Changes to the scope of the Work can only be made through a contract amendment issued by the Contracting Authority.

### 6.5.3 Contractor's Representative (to be completed)

Name: \_\_\_\_\_  
Title: \_\_\_\_\_  
Address: \_\_\_\_\_

Telephone: \_\_\_\_\_  
Facsimile: \_\_\_\_\_  
E-mail address: \_\_\_\_\_

## 6.6 Payment

### 6.6.1 Basis of Payment – Firm Price

In consideration of the Contractor satisfactorily completing all of its obligations under the Contract, the Contractor will be paid a firm price, as specified in Annex B – Basis of Payment, DDP Destination, Customs duties are included and Applicable Taxes are extra.

Canada will not pay the Contractor for any design changes, modifications or interpretations of the Work, unless they have been approved, in writing, by the Contracting Authority before their incorporation into the Work.

### 6.6.2 Single Payment

*SACC Manual* clause H1000C (2008-05-12), Single Payment

### 6.6.3 SACC Manual Clauses

**C2000C** (2007-11-30), Taxes – Foreign-based Contractor  
**A0222T** (2014-06-26), Évaluation du prix - soumissionnaires établis au Canada et à l'étranger.

## 6.7 Invoicing Instructions

1. The Contractor must submit invoices in accordance with the section entitled "Invoice Submission" of the general conditions. Invoices cannot be submitted until all work identified in the invoice is completed.
2. Invoices must be distributed as follows:

[DFO.invoicing-facturation.MPO@canada.ca](mailto:DFO.invoicing-facturation.MPO@canada.ca)

Att : [REDACTED]

AND

- a) An electronic copy must be transmitted to the Contracting Authority identified under the section entitled "Authorities" of the Contract.

## 6.8 Certifications and Additional Information

### 6.8.1 Compliance

Unless specified otherwise, the continuous compliance with the certifications provided by the Contractor in its bid or precedent to contract award, and the ongoing cooperation in providing additional information are conditions of the Contract and failure to comply will constitute the Contractor in default. Certifications are subject to verification by Canada during the entire period of the Contract.

## 6.9 Applicable Laws

The Contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Québec.

## 6.10 Priority of Documents

If there is a discrepancy between the wording of any documents that appear on the list, the wording of the document that first appears on the list has priority over the wording of any document that subsequently appears on the list.

- (a) the Articles of Agreement;
- (b) the general conditions 2010A (2018-06-21) - General Conditions - Goods (Medium Complexity);
- (c) the supplemental general conditions 4001 (2015-04-01), Hardware purchase, Lease and Maintenance;
- (d) Annex A, Statement of Requirement;
- (e) Annex B, Basis of payment
- (f) Annex D, Mandatory Technical Evaluation Criteria's Presentation Sheet
- (g) the Contractor's bid dated \_\_\_\_\_ (*will be completed at contract award*)

## 6.11 Shipping Instructions - Delivery at Destination

Goods must be consigned to the destination specified in the Contract and delivered:

Delivered Duty Paid (DDP) at:

Fisheries and Oceans Canada, Canadian Coast Guard, CCGS Martha L. Black.  
101 Champlain Boulevard,  
Québec (QC) G1K 7Y7,  
Canada

If applicable, Incoterms 2000 for shipments from a commercial contractor.

## 6.12 Defense Contract

*SACC Manual* clause A9006C (2012-07-16), Defense Contract

## 6.13 Inspection and Acceptance

The Technical Authority or representative is the Inspection Authority. All reports, deliverable items, documents, goods and all services rendered under the Contract are subject to inspection by the Inspection Authority or representative. Should any report, document, good or service not be in accordance with the requirements of the Statement of Work and to the satisfaction of the Inspection Authority, as submitted, the Inspection Authority will have the right to reject it or require its correction at the sole expense of the Contractor before recommending payment.

## 6.14 SACC Manual Clauses

B1501C (2018-06-21), Electrical Equipment  
B7500C (2006-06-16), Excess Goods  
G1005C (2016-01-28), Insurance  
D9002C (2007-11-30), Incomplete Assemblies

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## ANNEX A – STATEMENT OF WORK

### Part 1: SCOPE

- 1.1 The intent of this statement of work shall be to provide the Canadian Coast Guard Ship (CCGS) Martha L. Black with new galley and commissary equipment as identified below.

### Part 2: REFERENCES (Drawings / Standards / Regulations)

#### 2.1 Drawings

- 2.1.1 Equipment disposition dwg
- 2.1.2 SS galley counter comptoir cuisine dwg
- 2.1.3 Hotte hood dwg
- 2.1.4 SS counter comptoir specification

#### 2.2 Standards

- 2.1.5 TP127 – Ship's Electrical Standard
- 2.1.6 IEEE 45:2002 – Recommended Practice for Electrical Installation on Ships

#### 2.3 Regulations

- 2.1.7 Canada Shipping Act 2001
- 2.1.8 Maritime Occupational Health and Safety Regulations (SOR/2010-120)

### Part 3: TECHNICAL DESCRIPTION

#### Galley Equipment

- 3.1.1 A specialized contractor for the supply of marine kitchen equipment shall provide the equipment as indicated below in Table 1, or equivalent. Proposed equivalents must have a comparison document highlighting the comparative qualities of both units. All equipment specified must be supplied with marine installation kits and arrangements, i.e. marine edge tops with flow stop devices, pot rails, flanged mounting feet, etc.

**Note:** All appliances are to be electric. Gas appliances are not acceptable.

**Table 1 – Galley Equipment**

Equipment type Reference Drawing 2.1.1 and 2.1.4	Manufacturer	Model	Voltage	Dimension (mm) w h	Qty
17 Range - Induction	Garland	GME36-120C	230 / 3Φ 26 kW	900 x 1000 x 900 (1220 door open)	1
19 Griddle – Countertop	Magic Kitchen	MKE-36E	230 / 3Φ 17 kW	900 x 640 x 803	1
10 Dishwasher- Under counter	Hobart	LXEH	120/230 1Φ/30.4 A	608 x 825 x 650 (1115 door open)	1
25 Countertop - dual fryer	Bakers Pride	BPHEF30Ti	230 / 3Φ 5 kW	610 x 445 x 780	1
8 Food Waste Disposer	Hobart	FD4/125-1.25 HP	230 / 3Φ 3.7 Amp.	255 dia. x 572 h	1
18 Equipment Stand / Beverage Stand	Beverage Air	WTRCS36-1	115 / 1Φ 5 Amp.	915 x 680 x 812	1
27 Kettle – counter top	SteamCan	EC-10TW - TG	230 / 3Φ 12 kW	667 x 886 x 438	1
27-1 Kettle - mounting	SteamCan	SD-30 Stand with drain		-	1
27-2 Kettle - mounting	SteamCan	DF-12 Double pantry faucet		-	1
27-3 Kettle - mounting	SteamCan	C-10 Lift off lid		-	1
27-4 Kettle - mounting	SteamCan	LCH-1 Lift off cover hold		-	1
24 Combi Oven	Rational	SCCWE Model 61	230 / 3Φ 11 kW	847 x 771 x 782	1
24-1 Water filter	Everpure	EV9795-90 Pre-filter		-	2
24-2 Water filter	Everpure	CAL20 Calcite cart.		-	2
3 Hot Food Table	Quest		230 / 1Φ	1730 x 405 x 762	1
5 Heated plate disp. housing	Quest		115 / 1Φ	610 x 610	1
5-1 Heated plate dispenser	Hatch	DTH-DI-04.75	115 / 1Φ	171 dia. x 698.5 h	2
5-2 Heated plate dispenser	Hatch	DTH-DI-09.87	115 / 1Φ	302 dia. x 698.5 h	1
5-3 Heated plate dispenser	Hatch	DTH-DI-10.37	115 / 1Φ	314 dia. x 698.5 h	1
2 Refrigerator – Undercounter	Quest		115 / 1Φ	1500 w	1
13 & 14 Commercial fridge (left hinges)	Traulsen	RHT132DUT-FHS	115 / 1Φ 8 Amp.	610 x 1 391 x1 962 (2 114 with legs)	2
15 Commercial freezer (left hinges)	Traulsen	RLT132DUT-FHS	115 / 1Φ 11.5 A 8 Amp.	610 x 1 391 x1962 (2 114 with legs)	1
X Slicer	Hobart	HS6N	115 / 1Φ	620 x 645 x 775	1
XX Matting – Black anti fatigue	San Jamar	KM2100B		915 x 1525	5
7 Portable steam cleaner	Vapor Dragon	VS4000C	110 / 12.5A	250x330 x375	1

### **3.1.2 Mandatory Criteria's for Equivalent Equipment:**

**A** - The equipment in Table 1 must bear the classification mark of the Canadian Standards Association (CSA) or a recognized classification society if the device is manufactured outside Canada as UL or NSF.

**B** - The appliances must be of commercial kitchen type and may be permanently attached to the vessel, bolted directly to the frame of the equipment or provided with a fastening kit.

**C** - The appliances must be of commercial kitchen type and can be used on a ship or if necessary be provided with the marine version.

**D** - All commercial equipment must be electric according to the voltages and power mentioned in Table 1.

**E** - For kW power a variation within a difference of +/- 10% of the indications in Table 1 will be tolerated.

**F** - The dimensions of commercial equipment must correspond to the dimensions of Table 1 within a difference of +/- 50 mm.

**G** - For the equipment of item 17) induction range, a power of 4 x 5 kW for the induction plate, and 5 kW for the oven, all within a difference of +/- 10 %.

**H** - For equipment item 25) deep fryer, a performance of 30 pounds of french fries/ hour within a difference of +/- 10%.

**I** - For equipment items 13,14 and 15), capacity of 17.7 cubic feet/ unit and the maximum width is 24" or 610 mm / unit, the three units will be assembled side by side. The refrigerant must be R-404A.

**J** - For item equipment 7) Commercial & portable unit, 115 volt, 1500 watt, steam cleaner / disinfectant, built in stainless steel, CSA certified or equivalent.

**K** - For item equipment 10) Dishwasher, must be supplied with all injection equipment for chemicals and detergents.

**L** - For equipment item 3, Hot food Table - This must be a table with four (4) individual compartments with independent control and individual drain hoses. Individual telescopic covers must be provided. Provide 16 additional service trays, 8 full sizes (305x508x150), 6 half (305x254x150), and 2 deep half (305x254x250).

**M** - For equipment item 8, Food waste disposer, - Garborator to be provided with a complete electric control panel with disconnect switch, sink and installation kit.

**N** - For equipment item 27, Kettle, Reference Drawing 2.1.1, kettle of 38 liters / 10 gallons provide with the following accessories: equipment rack with drain, double faucets, long swivel spout, covers and the retractable splash guard / shelf.

### 3.2 **Custom Fabricated Equipment / Counters/ Exhaust hood**

**3.2.1** The Contractor is to bid on the supply of the counters and custom fabricated equipment as listed in Table 2 below and drawing reference 2.1.2. All equipment specified must be supplied with marine installation kits and arrangements, i.e. marine edge tops with flow stop devices, pot rails, flanged mounting feet. Drawings dimensions are for reference only, contractor is to confirm measurements on the vessel before fabrication.

**3.2.2** All custom fabricated equipment and counters shall be of food service quality stainless steel 304 4B finish, marine latching doors, non-spill counter top and anchoring plates.

**3.2.3** All custom fabricated exhaust hood shall be of food service quality stainless steel 304 4B finish, with complete fire suppression system and lighting fixtures, all hoods to be fitted with anchoring plates.

**Table 2.1 Equipment**

Items	Equipment	Material calibre	Characteristics	Dimensions (inches)	Qty
2.1.1	After Outboard side, section 1	16 gauge top, heavy duty construction	Counter with drawers and shelves, triple sink w/vent, enclosed back and marine edge top, stainless steel legs	DWG 2.1.2 Ref. page 1, 2 detail page 3	1
2.1.2	Forward Outboard side, section 2	16 gauge top, heavy duty construction	Pastry counter with drawers and shelves, enclosed back and marine edge top with maple cover, stainless steel legs	DWG 2.1.2 Ref. page 1, 2 detail page 4	1
2.1.3	Forward, section 3	16 gauge top, heavy duty construction	Half pastry counter with shelves, enclosed back and marine edge top with marble cover, stainless steel legs	DWG 2.1.2 Ref. page 1, 2 detail page 5	1
2.1.4	After, section 4	16 gauge top, heavy duty construction	Service section, under counter fridge, 4 sections hot food table with warm plate dispensers.	DWG 2.1.2 Ref. page 1, 2 detail page 6	1
2.1.5	Island, section 5	16 gauge top, heavy duty construction	Work table with back riser, enclosed back and marine edge top, stainless steel legs	DWG 2.1.2 Ref. page 1, 2 detail page 7	1
2.1.6	Mob cabinet and work top L shape, section 6	16 gauge top, heavy duty construction	L shape mob cabinet and work top, sink and wash section	DWG 2.1.2 Ref. page 1, 2 detail page 8	1
2.1.7	Drop leaf	HD foldable with locks	Attached to the counter's side	Suited to the environment	2

**Table 2.2 Hoods**

<b>2.2.1</b>	Exhaust hood - griddle	84"x 38"x18" SS 430	Complete standard marine fume hood, 1500 cfm air flow, with fire supp. system, duct collar 10"x 16"	DWG 2.1.3 Ref. page 1-5	1
<b>2.2.2</b>	Exhaust hood - island	99"x 38"x18" SS 430	Complete standard marine fume hood, 1000 cfm air flow, with fire supp. system, duct collar 10"x 11"	DWG 2.1.3 Ref. page 1-5	1
<b>2.2.3</b>	Exhaust hood - counter	36"x 30"x18" SS 430	Complete standard marine fume hood, 450 cfm air flow, with fire supp. system, duct collar 10"x 5"	DWG 2.1.3 Ref. page 1-5	1

### 3.3 Faucets / Wash Sink

**3.3.1** The Contractor is to bid on the supply of the faucets and wash sinks as listed in Table 3 below. Proposed substitutions must have a comparison document highlighting the comparative qualities of both units.

Items	Equipment	Manufacturer	Model	Qty
3.1	Faucet	T&S Brass	B-0321	2
3.2	Pre-Rinse	T&S Brass	B-0113-12-CR-BC	1
3.3	Hand Sink	Eagle Group	HSA-10-FDP	1

#### **Mandatory Criteria for Equivalent Equipment**

**a) Countertop faucet # 1**

- commercial kitchen faucet, flat mount 8 " center-to-center holes;
- copper body, polished chrome plated;
- long 6 " swivel neck,
- lever handles, rotation cartridge ¼ turn for maximum;
- compression cartridge with spring check
- connection ½ " FNPT;
- Standards CSAB125.1 or NSF61

**b) Pre-rinse sink faucet # 2**

- commercial kitchen faucet for hand washing & spray rinse, single hole deck mount;
- copper body, polished chrome plated;
- long 24 " rod, with 44 " stainless steel flexible hose that ends with a 12 "swivel grip spray valve
- add-on faucet w/12" swing nozzle with single ¼ turn lever handle,
- lever handles, ¼ turn rotation for maximum flow;
- compression ceramic cartridge with check valves
- connection ½ " FNPT; w/ 18" long flexible supply hoses
- Standards CSAB125.1 or NSF61

**c) Handwash station # 3**

- commercial kitchen handwash station;
- mounting complete station of robust 304 stainless steel fully welded;
- Set includes sink, faucet, soap and paper dispensers,
- dimensions within + - 50 mm, 500mm width, 750 mm height, 400 mm deep

- 
- lever handle, ¼ turn rotation for maximum;
  - ceramic cartridge with spring return
  - connection ½ " FNPT;
  - CSA or NSF Standards

**3.3.2** Faucet - To be supplied with two (2) hot water replacement cartridges, two (2) cold water replacement cartridges, and two (2) complete sets of all washers and o-rings.

**3.3.3** Pre-rinse sink - To be supplied with two (2) hot water replacement cartridge, two (2) cold water replacement cartridge, two (2) swing nozzle shut-off replacement cartridge, and two (2) complete set of all washers and o-rings.

**3.3.4** Garburator / waste food disposer sink - to be 30" wide x 18"long x 7"deep, garburator to be install with the short upper housing under sink option.

#### **Part 4: DELIVERABLES**

- 4.1** Data sheet for each item proposed must be supplied showing compatibility with required dimensions, features, and electrical supply.
- 4.2** All equipment must be provided with the operation, maintenance and spare parts manuals, in two hard copies in French or in English if not available, as well as the pdf version if available.
- 4.3** The supplier must be an authorized sales and service provider for the equipment being provided for both the warranty period and beyond warranty expiration in Quebec.
- 4.4** As an option, the supplier must be able to provide the commissioning of the new installed equipment, provide 2 day work at 8 / days at CCG base, at 101 Champlain, Quebec in the fall of 2019.
- 4.5** Following Contract award, the Contractor will have to include a list of recommended and essential spare parts for the proposed equipment and their cost. This includes consumables, such as replacement filters, gasket and frequently renew seals, and recommended maintenance product.

N° de l'invitation - Solicitation No.  
 F7049-180056/A  
 N° de réf. du client - Client Ref. No.  
 F7049-18-0056

N° de la modif - Amd. No.  
 File No. - N° du dossier  
 QCW-8-41088

Id de l'acheteur - Buyer ID  
 qcw028  
 N° CCC / CCC No./ N° VME - FMS

**ANNEX B – BASIS OF PAYMENT**

Delivery Duty Paid: Customs duties are included and Applicable Taxes are extra. If applicable, Incoterms 2000 for shipments from a commercial contractor.

PROJET N° : F7049-180056/A				
<b><i>PRICE PER ITEM</i></b>				
<b>TABLE OF UNIT PRICE : It is agreed that the following table is the table of unit price to use for contract purposes</b>				
<b>PAYMENT ITEMS</b>				
<b>SCHEDULED REQUIREMENTS</b>				
Item	Description	Reference Annex A	Unit	TOTAL AMOUNT
3.1	Total amount for items under Table 1 – Galley equipment of Annex A – Statement of requirement	- Table 1	global	_____ \$
3.2	Total amount for custom items under Table 2.1 Equipment and 2.2 Exhaust hood of Annex A – Statement of requirement	- Article 3.2 - Table 2.1 and 2.2	global	_____ \$
3.3	Total amount for items under Table 3 – Faucets and Wash sinks of Annex A – Statement of requirement	- Article 3.3 - Table 3	global	_____ \$
4.	24 months Warranty period following delivery (insert 0.00\$ if included)	Article 6.3.1.1 of Contract	global	_____ \$
5.	Transport, DDP destination. (insert 0.00\$ if included)	Article 6.11 of Contract	global	_____ \$
<b>A. Sub-total for scheduled requirements (\$ CAD, applicable taxes excluded)</b>				_____ \$
<b>OPTIONAL REQUIREMENT :</b>				
	4.4 Commissioning of the new installed equipment.	Article 4.4	global	_____ \$
<b>B. Sub- total for optional requirement (\$ CAD, applicable taxes excluded)</b>				_____ \$
<b>Total amount (A + B) = (\$ CAD, applicable taxes excluded)</b>				_____ \$

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**APPENDIX 1 of ANNEX B - PRICING DATA SHEET**  
 for price breakdown purposes

<b>PRICING DATA SHEET</b>				
<b>3.1 Galley equipment (Reference Drawings 2.1.1 and specifications 2.1.4)</b>				
<b>Item</b>	<b>Description</b>	<b>Quantity</b>	<b>Unit price</b>	<b>Total amount (\$CAD)</b>
17	Range - Induction	1	_____ \$	_____ \$
19	Griddle – Countertop	1	_____ \$	_____ \$
10	Dishwasher- Under counter	1	_____ \$	_____ \$
25	Countertop – dual fryer	1	_____ \$	_____ \$
8	Food Waste Disposer	1	_____ \$	_____ \$
18	Equipment Stand / Refrigerated Base	1	_____ \$	_____ \$
27	Kettle – counter top	1	_____ \$	_____ \$
24	Combi Oven	1	_____ \$	_____ \$
24-1	Water filter	2	_____ \$	_____ \$
24-2	Water filter	2	_____ \$	_____ \$
3	Hot Food Table	1	_____ \$	_____ \$
5	Heated plate disp. housing	1	_____ \$	_____ \$
5-1	Heated plate dispenser	2	_____ \$	_____ \$
5-2	Heated plate dispenser	1	_____ \$	_____ \$
5-3	Heated plate dispenser	1	_____ \$	_____ \$
2	Refrigerator – Undercounter	1	_____ \$	_____ \$
13 &14	Commercial fridge (left hinges)	2	_____ \$	_____ \$
15	Commercial freezer (left hinges)	1	_____ \$	_____ \$
X	Slicer	1	_____ \$	_____ \$
XX	Matting – Black anti fatigue	5	_____ \$	_____ \$
7	Portable steam cleaner	1	_____ \$	_____ \$
<b>Sub-total for Table 1 equipment (\$CAD, applicable taxes excluded)</b>				_____ \$

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<b>PRICING DATA SHEET (continued)</b>				
<b>3.2 Custom fabricated equipment / Counters / Exhaust hood (Reference Drawings 2.1.2)</b>				
<b>Item</b>	<b>Description</b>	<b>Quantity</b>	<b>Unit price</b>	<b>Total amount (\$CAD)</b>
2.1.1	After Outboard side, section 1	1	_____ \$	_____ \$
2.1.2	Forward Outboard side, section 2	1	_____ \$	_____ \$
2.1.3	Forward, section 3	1	_____ \$	_____ \$
2.1.4	After, section 4	1	_____ \$	_____ \$
2.1.5	Island, section 5	1	_____ \$	_____ \$
2.1.6	Mob cabinet and work top L shape, section 6	1	_____ \$	_____ \$
2.1.7	Drop leaf	2	_____ \$	_____ \$
2.2.1	Exhaust hood - griddle	1	_____ \$	_____ \$
2.2.2	Exhaust hood – island	1	_____ \$	_____ \$
2.2.3	Exhaust hood - counter	1	_____ \$	_____ \$
<b>Sub-total for Table 2 equipment (\$CAD, applicable taxes excluded)</b>				_____ \$
<b>3.3 Faucets / Wash Sinks</b>				
3.1	Faucet	2	_____ \$	_____ \$
3.2	Pre-rinse sink	1	_____ \$	_____ \$
3.3	Hand sink	1	_____ \$	_____ \$
<b>Sub-total for Table 3 equipment (\$CAD, applicable taxes excluded)</b>				_____ \$
<b>Total amount (Table 1 + (2.1 et 2.2) +3.3 = (\$CAD, applicable taxes excluded)</b>			<b>_____ \$</b>	

**Remark to Bidders:**

Canada may reject the bid if any of the prices submitted do not reasonably reflect the cost of the product or performing the part of the work to which that price applies.



**ANNEX D – MANDATORY TECHNICAL EVALUATION CRITERIA'S PRESENTATION SHEET**

Although tenderers must offer products meeting all of the minimum performance characteristics of the equipment listed in Annex A – Requirement, at bid closing, bids will be evaluated, among other things, on the selected minimum performance characteristics listed below. Simply indicating that the proposed product is "compliant" or that it meets the minimum performance characteristics selected is not sufficient. To demonstrate that their products meet all of the minimum performance characteristics, the bidders must submit proof of compliance to their bid.

Proof of compliance is a document such as a brochure, a technical document or drawing, or a test report prepared by a nationally or internationally recognized independent testing organization.

Id.	Description	Technical references within the bid documents (page #, paragraph, etc.)
<b>Technical Bid (this annex is part of the Technical Bid)</b>		
	Provide Technical Bid in accordance with Annex K – Mandatory Technical Evaluation Criteria Presentation Sheets	
	<b>Equivalent Products Table 1 – Galley Equipment</b>	
	<p><b>A</b> - The Equipment in Table 1 must bear the classification mark of the Canadian Standards Association (CSA) or a recognized classification society if the device is manufactured outside Canada as UL or NSF.</p> <p><b>B</b> - The appliances must be of the commercial kitchen type and may be permanently attached to the vessel, bolted directly to the frame of the equipment or provided with a fastening kit.</p> <p><b>C</b> - The appliances must be of commercial kitchen type and can be used on a ship or if necessary be provided with the marine version.</p> <p><b>D</b> - All commercial equipment must be electric according to the voltages and power mentioned in Table 1.</p> <p><b>E</b> - For kW power a variation within a difference of +/- 10% of the indications in Table 1 will be tolerated.</p> <p><b>F</b> - The dimensions of commercial equipment must correspond to the dimensions of Table 1 within a difference of +/- 50 mm.</p> <p><b>G</b> - For the equipment of item 17) induction range, a power of 4 x 5 kW for the induction plate, and 5 kW for the oven, all within a difference of +/- 10 %.</p> <p><b>H</b> - For equipment item 25) deep fryer, a performance of 30 pounds of french fries / hour within a difference of +/- 10%.</p> <p><b>I</b> - For equipment items 13, 14 and 15), capacity of 17.7 cubic feet / unit and the maximum width is 24 " or 610 mm / unit, the three units will be assembled side by side. The refrigerant must be R-404A.</p> <p><b>J</b> - For item equipment 7) Commercial &amp; portable unit, 115 volt, 1500 watt, steam cleaner / disinfectant, built in stainless steel, CSA certified or equivalent.</p> <p><b>K</b> - Dishwasher item 10 Reference Drawing 2.1.1- must be supplied with all injection equipment for chemicals and detergents.</p> <p><b>L</b> - Hot Table item 3 Reference Drawing 2.1.1 - This must be a table with four (4) individual compartments with independent control and individual drain hoses. Individual telescopic covers must be provided. Provide 16 additional service trays, 8 full sizes (305x508x150), 6 half (305x254x150), and 2 deep half (305x254x250).</p> <p><b>M</b> - Garborator / food waste disposer item 8 Reference Drawing 2.1.1 - garborator, to be provided with a complete electric control panel with disconnect switch, sink and installation kit.</p> <p><b>N</b> - Kettle item 27 Reference Drawing 2.1.1, kettle of 38 liters / 10 gallons provide with the following accessories: equipment rack with drain, double faucets, long swivel spout, covers and the retractable splash guard / shelf.</p>	

Id.	Description	Technical references within the bid documents (page #, paragraph, etc.)														
17.	<p><b><u>Range – Induction, Garland or equivalent</u></b></p> <p><u>Compliant / Non compliant</u></p>	<p><b>To provide at bid closing</b></p> <p>Proposed Make: _____            Proposed Model: _____</p> <p><b>To provide within two (2) working days after written request</b></p> <p><b>Documentation demonstrating the following mandatory requirements</b></p> <table border="1" data-bbox="553 724 1421 842"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> <th>F</th> <th>G</th> </tr> </thead> <tbody> <tr> <td> </td> </tr> </tbody> </table>	A	B	C	D	E	F	G							
A	B	C	D	E	F	G										
19.	<p><b><u>Griddle – countertop, Magic Kitchen or equivalent</u></b></p> <p><u>Compliant / Non compliant</u></p>	<p><b>To provide at bid closing</b></p> <p>Proposed Make: _____            Proposed Model: _____</p> <p><b>To provide within two (2) working days after written request</b></p> <p><b>Documentation demonstrating the following mandatory requirements</b></p> <table border="1" data-bbox="553 1094 1421 1220"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> <th>F</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	A	B	C	D	E	F								
A	B	C	D	E	F											
10.	<p><b><u>Dishwasher – under counter, Hobart or equivalent</u></b></p> <p><u>Compliant / Non compliant</u></p>	<p><b>To provide at bid closing</b></p> <p>Proposed Make: _____            Proposed Model: _____</p> <p><b>To provide within two (2) working days after written request</b></p> <p><b>Documentation demonstrating the following mandatory requirements</b></p> <table border="1" data-bbox="553 1440 1421 1535"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> <th>F</th> <th>K</th> </tr> </thead> <tbody> <tr> <td> </td> </tr> </tbody> </table>	A	B	C	D	E	F	K							
A	B	C	D	E	F	K										
25.	<p><b><u>Dual fryer – countertop, Bakers Pride or equivalent</u></b></p> <p><u>Compliant / Non compliant</u></p>	<p><b>To provide at bid closing</b></p> <p>Proposed Make: _____            Proposed Model: _____</p> <p><b>To provide within two (2) working days after written request</b></p> <p><b>Documentation demonstrating the following mandatory requirements</b></p> <table border="1" data-bbox="553 1734 1421 1837"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> <th>F</th> <th>H</th> </tr> </thead> <tbody> <tr> <td> </td> </tr> </tbody> </table>	A	B	C	D	E	F	H							
A	B	C	D	E	F	H										

8.	<b><u>Food waste disposer, Hobart or equivalent</u></b>	<b>To provide at bid closing</b>						
		Proposed Make: _____						
		Proposed Model: _____						
		<b>To provide within two (2) working days after written request</b>						
		<b>Documentation demonstrating the following mandatory requirements</b>						
		<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>	<b>M</b>
	<b>Compliant / Non compliant</b>							
18.	<b><u>Equipment stand / Refrigerated base, Beverage Air or equivalent</u></b>	<b>To provide at bid closing</b>						
		Proposed Make: _____						
		Proposed Model: _____						
		<b>To provide within two (2) working days after written request</b>						
		<b>Documentation demonstrating the following mandatory requirements</b>						
		<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>	
	<b>Compliant / Non compliant</b>							
27.	<b><u>Kettle – countertop, Stream Can or equivalent</u></b> <b><u>(including accessories 27-1 to 27-4)</u></b>	<b>To provide at bid closing</b>						
		Proposed Make: _____						
		Proposed Model: _____						
		<b>To provide within two (2) working days after written request</b>						
		<b>Documentation demonstrating the following mandatory requirements</b>						
		<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>	<b>N</b>
	<b>Compliant / Non compliant</b>							
24.	<b><u>Combi oven, Rational or equivalent</u></b> <b><u>(including accessories 24-1 and 24-2)</u></b>	<b>To provide at bid closing</b>						
		Proposed Make: _____						
		Proposed Model: _____						
		<b>To provide within two (2) working days after written request</b>						
		<b>Documentation demonstrating the following mandatory requirements</b>						
		<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>	
	<b>Compliant / Non compliant</b>							
3.	<b><u>Hot Food Table, Quest or equivalent</u></b>	<b>To provide at bid closing</b>						
		Proposed Make: _____						
		Proposed Model: _____						
		<b>To provide within two (2) working days after written request</b>						
		<b>Documentation demonstrating the following mandatory requirements</b>						
		<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>	<b>L</b>
	<b>Compliant / Non compliant</b>							

5.	<b>Heated plate dispenser housing, Quest or equivalent</b>	<b>To provide at bid closing</b>																																	
		Proposed Make: _____																																	
		Proposed Model: _____																																	
		<b>To provide within two (2) working days after written request</b>																																	
		<b>Documentation demonstrating the following mandatory requirements</b>																																	
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A	B	C	D	E	F																														
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5-3	Heated plate dispenser Hatch or equivalent	<b>Compliant / Non compliant</b>																																	
2.	<b>Refrigerator – undercounter, Quest or equivalent</b>	<b>To provide at bid closing</b>																																	
		Proposed Make: _____																																	
		Proposed Model: _____																																	
		<b>To provide within two (2) working days after written request</b>																																	
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<b>Compliant / Non compliant</b>																																			
13. et 14.	<b>Commercial fridge (left hinges), Traulsen or equivalent</b>	<b>To provide at bid closing</b>																																	
		Proposed Make: _____																																	
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A	B	C	D	E	F	I																													
<b>Compliant / Non compliant</b>																																			
15.	<b>Commercial freezer (left hinges), Traulsen or equivalent</b>	<b>To provide at bid closing</b>																																	
		Proposed Make: _____																																	
		Proposed Model: _____																																	
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<b>Compliant / Non compliant</b>																																			
X.	<b>Slicer, Hobart or equivalent</b>	<b>To provide at bid closing</b>																																	
Proposed Make: _____																																			
Proposed Model: _____																																			

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 File No. - N° du dossier  
 QCW-8-41088

Id de l'acheteur - Buyer ID  
 qcw028  
 N° CCC / CCC No./ N° VME - FMS

		<b>To provide within two (2) working days after written request</b>						
		<b>Documentation demonstrating the following mandatory requirements</b>						
		<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>	
	<b>Compliant / Non compliant</b>							
XX.	<b><u>Matting – Black, anti-fatigue San Jamar or equivalent</u></b>	<b>To provide at bid closing</b>						
		Proposed Make: _____						
		Proposed Model: _____						
		<b>To provide within two (2) working days after written request</b>						
		<b>Documentation demonstrating the following mandatory requirements</b>						
		<b>F</b>						
	<b>Compliant / Non compliant</b>							
7.	<b><u>Portable steam cleaner, Vapor Dragon or equivalent</u></b>	<b>To provide at bid closing</b>						
		Proposed Make: _____						
		Proposed Model: _____						
		<b>To provide within two (2) working days after written request</b>						
		<b>Documentation demonstrating the following mandatory requirements</b>						
				<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>
	<b>Compliant / Non compliant</b>							

**ANNEX D – MANDATORY TECHNICAL EVALUATION CRITERIA PRESENTATION SHEET  
 (continued)**

Id.	Description	Technical references within the bid documents (page #, paragraph, etc.)
<b>Technical Bid (this annex is part of the Technical Bid)</b>		
Provide Technical Bid in accordance with Annex D – Mandatory Technical Evaluation Criteria Presentation Sheets		
<b>Equivalent products Table 3 – Faucets and Wash sinks</b>		
1.	<b><u>Countertop Faucet T&amp;S Brass or equivalent</u></b>	<b>To provide at bid closing</b>
		Proposed Make: _____ Proposed Model: _____
		<b>To provide within two (2) working days after written request</b>
		<b>Documentation demonstrating the following mandatory requirements</b> - commercial kitchen faucet, flat mount 8 " center-to-center holes; - copper body, polished chrome plated; - long 6 " swivel neck, - lever handles, rotation cartridge ¼ turn for maximum; - compression cartridge with spring check - connection ½ " FNPT; - Standards CSAB125.1 or NSF61
	<b><u>Compliant/ Non compliant</u></b>	
2.	<b><u>Pre-rinse sink faucet T&amp;S Brass or equivalent</u></b>	<b>To provide at bid closing</b>
		Proposed Make: _____ Proposed Model: _____
		<b>To provide within two (2) working days after written request</b>
		<b>Documentation demonstrating the following mandatory requirements</b> - commercial kitchen faucet for hand washing & spray rinse, single hole deck mount; - copper body, polished chrome plated; - long 24 " rod, with 44 " stainless steel flexible hose that ends with a 12 "swivel grip spray valve - add-on faucet w/12" swing nozzle with single ¼ turn lever handle, - lever handles, ¼ turn rotation for maximum flow; - compression ceramic cartridge with check valves - connection ½ " FNPT; w/ 18" long flexible supply hoses - Standards CSAB125.1 or NSF61
	<b><u>Compliant/ Non compliant</u></b>	

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<b>3.</b>	<b><u>Handwash station Eagle Group or equivalent</u></b>	<b>To provide at bid closing</b>
		Proposed Make: _____ Proposed Model: _____
		<b>To provide within two (2) working days after written request</b>
		<b>Documentation demonstrating the following mandatory requirements</b>
	<ul style="list-style-type: none"> <li>- commercial kitchen handwash station;</li> <li>- mounting complete station of robust 304 stainless steel fully welded;</li> <li>- Set includes sink, faucet, soap and paper dispensers,</li> <li>- dimensions within + - 50 mm, 500mm width, 750 mm height, 400 mm deep</li> <li>- lever handle, ¼ turn rotation for maximum;</li> <li>- ceramic cartridge with spring return</li> <li>- connection ½ " FNPT;</li> <li>- CSA or NSF Standards</li> </ul>	
<b><u>Compliant/ Non compliant</u></b>		

Id.	Description	Technical references within the bid documents (page #, paragraph, etc.)
<b>Technical Bid (this annex is part of the Technical Bid)</b>		
	Provide Technical Bid in accordance with Annex D – Mandatory Technical Evaluation Criteria Presentation Sheets	
	<b>Deliverable</b>	
<b>4.3</b>	The supplier must be an authorized sales and service provider for the equipment being provided for both the warranty period and beyond warranty expiration in Quebec.	<b>To provide at bid closing</b>
		Attestation demonstrating this mandatory requirement