



RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:
PWGSC/TPSGC Acquisitions Bid Receiving
Box/Boîte de Réception des Soumissions
Bid Receiving Box/Boîte de Récepti
1st Floor/1^{ère} étage, Suite 1212
100-1045 Main Street
Moncton
New Brunswick
E1C 1H1
Bid Fax: (506) 851-6759

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
Acquisitions NB/PEI (Moncton Office) – Bureau
d'acquisitions N.-B./Î.-P.-É. (Moncton)
1045 Main Street / 1045, rue Main
Moncton
New Bruns
E1C 1H1

Title - Sujet Food Services	
Solicitation No. - N° de l'invitation W0105-190001/A	Amendment No. - N° modif. 001
Client Reference No. - N° de référence du client W0105-190001	Date 2019-04-16
GETS Reference No. - N° de référence de SEAG PW-\$MCT-032-5561	
File No. - N° de dossier MCT-8-41118 (032)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2019-05-22	Time Zone Fuseau horaire Atlantic Daylight Saving Time ADT
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: Savoie (MCT), Ginette	Buyer Id - Id de l'acheteur mct032
Telephone No. - N° de téléphone (506) 381-2680 ()	FAX No. - N° de FAX (506) 851-6759
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

Solicitation No. - N° de l'invitation
W0105-190001
Client Ref. No. - N° de réf. du client
W0105-190001

Amd. No. - N° de la modif.
01
File No. - N° du dossier
MCT-8-41118

Buyer ID - Id de l'acheteur
mct032
CCC No./N° CCC - FMS No./N° VME

Solicitation Amendment No. 01

This solicitation is hereby amended to:

INSERT: Annex E-2

If your bid has already been forwarded and you wish to revise same, this revision should be sent in a sealed envelope and mailed to the above address and reach the undersigned before the appropriate closing date. The solicitation number and the closing date are to be shown on the outside of the sealed envelope.

All other terms and conditions of the solicitation document remain unchanged.

All enquiries concerning this amendment are to be forwarded to:

Name Ginette Savoie
Telephone No.: (506) 381-2680
Facsimile No: (506) 851-6759

ANNEX E-2

ARGONAUT CTC FOOD SERVICES

EVALUATION ELEMENTS

DATE: _____

MEAL: _____

TASK NUMBER	TASK NAME	RATING	REMARKS
2	MEALS		
	Menu Planning/Production		
2.1.1	Availability of Menu Item.		
2.1.1	Cooking Method.		
2.1.1	Sufficient quantities of menu items available from first to last diner		
2.1.1	Preparation of food and prepared product as per Safety Code.		
2.1.1	Recipes available, change had prior approval, monitor and respond to customer's request.		
2.1.1	Mechanism to identify unpopular items and proposed alternates.		
2.1.1	Conformity of Menu of the time.		
2.1.1	Utilization of proper cooking techniques 95% of the time.		
	Sub-Total		
	MEAL SERVICE		
2.1.2	Meal schedule to be met on time		
2.1.2	Schedule (meal timings) of the time		

2.1.2	All prep areas and equipment maintained to Safety and Hygiene Code 100% of the time		
2.1.2	Rate of service for meal Delays of the time		
	Sub-Total		
2.1.3	DISPERSED MEALS (Hay Box)		
2.1.4	Dispersed – Hot tasty and appealing		
TASK NUMBER	TASK NAME	RATING	REMARKS
2.1.4	Quantity, Condiments and Cards		
2.1.4	Holding Temperature		
2.1.4	Meal Pick-up		
2.1.4	Issue resolution		
	Sub-Total		
2.1.4	Dispersed –tasty and appealing		
2.1.4	Condiments		
2.1.4	Quantity		
2.1.4	Issue resolution		
	Sub-Total		
2.1.5	Field Night Snacks, Uncooked Food, Order and pick-up		
2.1.6	Special Dietary		
2.1.7	Special Events, BBQ's Sunset Ceremony		
	Contingency Feeding		
2.1.8	Feeding Plan		
2.1.8	No instance of failure to meet the Standards		

2.1.8	A feeding plan for emergency and/or training requirements with sufficient food		
2.1.9	QC/QA		
	Sub-Total		
2	SANITATION & SAFETY		
2.2.1	Sanitation – Food Handling		
2.2.1	Cleanliness food prep areas		
2.2.1	Cleanliness service and dining areas		
TASK NUMBER	TASK NAME	RATING	REMARKS
2.2.1	Issue Resolution		
	Sub-Total		
2.2.2	Safety guard and safety equipment		
2.2.2	All staff to be instructed on equipment operation		
2.2.2	Operation of equipment		
2.2.2	Correct all identified problem		
2.2.2	Personal protection equipment in good condition and in sufficient quantity		
	Sub-Total		
	Receive And Store Food Supplies		
2.2.3	Reject poor items and expired goods		
2.2.3	Issue resolution		
2.2.3	Stock outs of good inventory items		
2.2.3	Rotation of stock		
	Sub-Total		

	Distribution of Foodstuffs		
2.2.4	Delivery of food items		
2.2.4	Items delivered within CTC		
	Sub-Total		
	Employee Uniform/Hygiene		
2.2.5	Uniforms and hair coverings		
2.2.5	Supplies available		
2.2.5	Appropriate Equipment		
2.2.5	Issue resolution		
	Sub-Total		
	GRAND TOTAL		
	TOTAL POURCENTAGE	0.00%	

CTC Food Svcs O

NOTE:

