

PERFORMANCE WORK STATEMENT (PWS)

Version 1

October 2023

United States Army Western Hemisphere Command (USAWHC)

Exercise Southern Vanguard 27.1 (ExSV-27.1) Colombia (COL)

Performance Work Statement (PWS)

Catered Meal Services

As of 24 June 2026

Part 1

General Information

1. GENERAL: This is a non-personal services contract under which the personnel rendering the services are not subject, either by the contract's terms or by the manner of its administration, to the supervision and control usually prevailing in relationships between the Government and its employees. The United States (U.S.) Government must not exercise any supervision or control over the Contractor's employees performing the tasks herein. Such contract employees must be accountable solely to the Contractor who, in turn must be responsible to the U.S. Government.

1.1 Description of Services/Introduction: The contractor must provide all personnel, equipment, supplies, facilities, transportation, tools, materials, supervision, and other items and non-personal services necessary to perform Catered Meal Services as defined in this PWS except for those items specified as government furnished property (GFP) and government furnished services (GFS). The contractor must perform to the standards in this contract.

1.2 Background: Catered Meal Services for United States Army Western Hemisphere Command (USWHC), also referred to herein as "the Government") in support of SV 27.1 COL. SV 27.1 COL is a United States Army Western Hemisphere Command (USAWHC) sponsored foreign military interaction exercise designed to develop participants interoperability, domain awareness, information sharing and counter threat capabilities.

1.3 Objectives: The Contractor provides the U.S. Government with Catered Meal Services throughout duration of the contract.

1.4 Scope: The Contractor must provide non-personal services and furnish all labor, transportation, equipment, materials, and any other items and services necessary to provide Catered Meal Services as specified in attachment 3. The contractor must accomplish these services in coordination with the Contracting Officer (KO) and the Contracting Officer Representative (COR) as defined in this PWS except for those items specified as government furnished property (GFP) and government furnished services (GFS).

1.5 Period of Performance: The period of performance must be from 28 Oct – 12 Nov 2026.

1.6 General Information:

1.6.1 Quality Control Plan (QCP): Reserved.

1.6.2 Quality Assurance (QA): The government must evaluate the contractor's performance under this contract in accordance with (IAW) the Quality Assurance Surveillance Plan. This plan is primarily focused on what the Government must do to ensure that the contractor has performed IAW the performance standards and contract quality requirements are met. Contract quality requirements" means the technical requirements in the contract relating to the quality of the product or service and those contract clauses prescribing inspection, and other quality controls incumbent on the contractor, to ensure the product or service conforms to the contractual requirements. It defines how the performance standards will be applied, the frequency of surveillance, the performance threshold, and deductions, if applicable.

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1.6.3 Recognized Holidays: The Contractor must be required to perform services on all holidays unless the the Government facility is closed due to local or national emergencies, administrative closings, or similar Government directed facility closings.

1.6.4 Hours of Operation: The contractor is responsible for conducting business between the hours of 6:00AM to 6:00PM, Monday through Sunday to include all Federal Holidays. In the event operational tempo affects the availability of the requiring activity to receive meals, the COR will contact the Contractor POC via phone, messaging app or email to establish the adjusted delivery time. For other than firm fixed price contracts, the contractor will not be reimbursed when the government facility is closed for the above reasons. The Contractor must, at all times, maintain an adequate workforce for the uninterrupted performance of all tasks defined within this PWS when the Government facility is not closed for the above reasons.

1.6.5 Place of Performance: The work to be performed under this contract will be performed as specified in attachment 3 of this PWS.

1.6.6 Type of Contract: The government anticipates award of a firm-fixed price contract.

1.6.7 Access and General Protection Policy and Procedures: Reserved

1.6.7.1 FPCON: In addition to the changes otherwise authorized by the changes of clause of contract, should the US Government Force Protection Condition (FPCON) at any individual installation change, the Government may require changes in contractor security matters or process in accordance with DoDI 2000.16. During FPCONs Charlie and Delta, only contract services that have been deemed “mission essential” by the Government will continue. Contract services will resume when the FPCON is reduced to Bravo or lower.

1.6.7.2 Physical Security: The contractor must be responsible for safeguarding all government equipment, information, and property provided for contractor use.

1.6.7.3 Escorts: The Contractor and all associated sub-contractor employees performing services under this contract must be escorted at all times by host nation security personnel or by an individual designated by the Contracting Officer Representative (COR) while accessing U.S. facilities or activities.

1.6.7.4 Personnel Security Clearance Requirements: Reserved.

1.6.7.4.1 Operations Security (OPSEC) Requirements: Contractor personnel must adhere to facility security policies and restrictions. U.S. and local government issued access badges must not be worn outside designated facilities where visible to the general public. The Contractor must immediately report suspicious activities to security personnel.

1.6.7.5 Background Checks: The Contractor must ensure contractor employees and subcontractor employees performing services under this contract have passed a security check conducted by the Host Nation Police Department of their residence or the State Police Department of their U.S. residence. Security checks that have been completed as part of a personnel security clearance background investigation, or a previous background check that was a condition of employment, meet this requirement. Documentation of these checks will be made available to the KO or COR within 10 calendar days of request. The KO and/or COR will submit information to ARSOUTH G2/OPD. The Government retains the right to exclude any employee from performance of duties under this contract if a background security check reveals an employee is a security risk. The exclusion of an employee for security reasons will not relieve the Contractor from performance of services required under this contract. If the Government determines additional background checks are required, at a minimum, and upon request from the Government, the Contractor must provide to the KO or COR, the following information on any contractor or subcontractor employee performing services under this contract:

- Full birth name

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- Married name (if applicable)
- SSN or local equivalent (ID card number)
- Date of birth
- Place of birth (city, country)
- Home telephone number
- Cellular telephone number
- Email address

1.6.7.5.1. Background Check Notification Requirements: If a background check on any employee or subcontractor employee performing services under this contract, whether the check was conducted as a condition of employment or as part of the contract with the Government, reveals any information from any source (including host country law enforcement) of criminal activity by Contractor employees, subcontractors, or subcontractor employees, the Contractor must **immediately** within 24 hours notify the KO and COR of that information. The Contractor must make notification of:

(1) Traffic violations, other than parking, will be reported to the KO or COR only if the contract is for drivers for the Government;

(2) Any suspicious activity by Contractor employees, subcontractors, or subcontractor employees the Contractor believes may pose a risk to U.S. or host nation national security or imminent risk of deadly bodily harm to any person; and

(3) Any actions taken against Contractor employees, subcontractors, or subcontractor employees pursuant to this requirement.

1.6.7.5.2 Remedies. In addition to other remedies available to the Government, the Contractor's failure to comply with the requirements of this paragraph may result in requiring the Contractor to remove a Contractor employee or employees from the performance of the contract.

1.6.7.5.3 Subcontracts. The Contractor must include the substance of this paragraph and the preceding paragraph in all subcontracts.

1.6.7.6 Uncleared Contractor Common Access Card (CAC) Credentialing and Access Procedures. Reserved.

1.6.7.6.1 Contractor Common Access Card (CAC) Eligible Requirements: Reserved.

1.6.7.6.1.1 Federal Installation/Facility Access: Contractor and all associated sub-contractor employees must comply with applicable installation, facility and area commander installation/facility access and local security policies and procedures (provided by government representative). The employee performing services under this contract must also provide all information required for background checks to meet installation access requirements to be accomplished by installation Provost Marshal Office, Director of Emergency Services, Security Office or the host nation equivalent.

1.6.7.6.2. Contractor Non CAC Eligible Requirements for DOD Facility and Installation Access: Reserved.

1.6.7.7 Employment Eligibility: Reserved.

1.6.7.8 Access to Government Information Systems: Reserved.

1.6.7.9 Key Control: Reserved.

1.6.7.10 Lock Combinations: Reserved.

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1.6.8 Post Award Conference/Contract Periodic Progress Meetings: The Contractor must attend the post award conference convened by the contracting activity or contract administration office IAW Federal Acquisition Regulation (FAR) Subpart 42.5. The KO, COR, with other Government personnel, as appropriate, may meet periodically with the Contractor to review the Contractor's performance. At these meetings the KO will apprise the contractor of how the government views the Contractor's performance and the Contractor will apprise the Government of problems, if any, being experienced. Appropriate action must be taken to resolve outstanding issues. These meetings must be at no additional cost to the government. Knowledge of any items that impact the unit's ability to conduct its mission or support operations, as well as measure taken to resolve these shortcomings, will not be disseminated outside of need-to-know channels.

1.6.9 Contracting Officer Representative (COR): The COR will be identified by separate letter. The COR monitors all technical aspects of the contract and assists in contract administration. The COR is authorized to perform the following functions: ensure the Contractor performs the technical requirements of the contract; perform inspections necessary in connection with contract performance; maintain written and oral communications with the Contractor concerning technical aspects of the contract; issue written interpretations of technical requirements, including Government drawings, designs, specifications; monitor Contractor's performance and notifies both the KO and Contractor of any deficiencies; coordinate availability of government furnished property; and provide site entry of Contractor personnel. A letter of designation issued to the COR, a copy of which is sent to the Contractor, states the responsibilities and limitations of the COR, especially with regard to changes in cost or price, estimates, or changes in delivery dates. The COR is not authorized to change any of the terms and conditions of the resulting order.

1.6.10. Key Personnel: The following contractor personnel are considered key personnel by the government: The Contractor must designate in writing a Contract Manager who has the authority to resolve issues affecting menus, meals preparation and serving schedules throughout the contract period. The designated Contract Manager must be available throughout duration of the contract between the hours of 06:00AM to 06:00PM. The contractor must provide the COR a letter of instruction in writing with the name and telephone number of the Contract Manager that has the authority to resolve issues aforementioned. The letter of instruction will be provided to the KO and COR seven (7) calendar days after contract award. .

Qualifications for all key personnel are listed below:

1.6.11. Special Qualifications or Certifications: Reserved

1.6.11.1. IA/IT Training Certification: Reserved.

1.6.12. Identification of Contractor Employees: Contractor employees must identify themselves as Contractor personnel and must avoid representing themselves as Government employees. This identification includes meeting attendance, answering Government telephones, email communications, and working in other situations where Contractor status is not obvious. Contractor personnel identification must be easily identifiable through the display of badges, name tags, lanyards, etc.

1.6.12.1. Badging of Contractor Employees: If required by the Government, contract personnel and all associated subcontractors employees accessing U.S. facilities or activities, must present a valid picture ID provided by the Government while accessing Government owned or contracted facilities and must adhere to facility security policies and restrictions. If applicable, Government issued access badges will not be worn outside designated facility where visible to the general public. Contractor personnel must return all U.S. Government issued identification to appropriate U.S. Government authorities not later than 5:00PM on the last day of their contractual duties. While on U.S. Government/Host controlled facilities, Contractors will wear and display access badges so as to be clearly visible. Contractor employees will protect and account for these credentials and immediately notify COR/KO if badges are lost, compromised or unaccounted for. The copying and/or reproduction of access badges by unauthorized personnel is not allowed including the posting of images on publicly viewable/accessible forums, online or social media.

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The use of access badges/credentials by any other individual not directly supporting the contract is not permitted.

1.6.12.2. Uniform: The Contractor must provide a standard uniform for all Contractor and subContractor employees performing services under this contract, and ensure they wear the uniform during appointed duty hours. The uniform may consist of the same type and color shirt and slacks for all workers. Company logo is optional.

1.6.13. Contractor Travel: Reserved.

1.6.14. Other Direct Costs (ODC): Reserved.

1.6.15. Data Rights: Reserved.

1.6.16. Non-Disclosure Requirements: Performance under this contract may require the Contractor to access data and information proprietary to a Government agency, another Government Contractor, or of such nature that its dissemination or use other than as specified in this work statement would be adverse to the interests of the Government or others. Neither the Contractor, nor Contractor personnel, must divulge, nor release data or information developed, or obtained under performance of this work statement, except to authorize Government personnel or upon written approval of the KO. The Contractor must not use, disclose, or reproduce proprietary data, which bears a restrictive legend, other than as specified in this PWS. All documentation showing individual names or other personal information must apply and must be controlled and protected under the provisions of the Privacy Act of 1974, Public Law 93-579, 5 United States Code (U.S.C.) Section 552a.

1.6.16.1. Non-Disclosure Statements: The Contractor must provide signed non-disclosure agreements to the KO and COR ten (10) calendar days prior to commencement of work under the contract. Disclosure of information by Contractor personnel may result in Contractor personnel removal from performance of duties under this contract.

1.6.16.2. Advertisement and Social Media: The Contractor must NOT post information to public website or social media locations, personal or professional, that in any way disclose names, locations, hotel data, participants, discussions, pictures, etc. before, during or after the contract period of performance without the express consent of the Government. The use of propaganda violates DOD Commercial Use of Imagery Guidelines stated at (www.dimoc.mil/resourcess/limitations/). The Contractor must not cite any information (e.g., contract information, pictures, locations, etc.) obtained through this contract on any marketing tools to include its company website. The Contractor must not cite any information (e.g., contract information, pictures, locations, etc.) obtained through this contract on any marketing tools to include its company website, tv/radio broadcasts, online forums and social media including content posted to accounts of family, friends or associates.

1.6.16.3. Information Assurance: At no time must the Contractor or associated sub-contractor employees transmit government documents or information over using methods that do not meet the security requirements specified in the National Institute of Standards and Technology (NIST) Special Publication (SP) 800-171, "Protecting Controlled Unclassified Information in Nonfederal Information Systems and Organizations" such as personal electronic mail accounts, public digital data storage sites (cloud storage), social media platforms or instant messaging. Approved government sites such as U.S. Army Aviation and Missile Research Development and Engineering Center (ARMDEC) Safe Exchange at <https://safe.amrdec.army.mil/SAFE/About.aspx>, or All Partners Access Network (APAN) at <https://community.apan.org/>, or other transmission means determined by the government must be used.

1.6.17. Organizational Conflict of Interest (OCI): Contractor and subcontractor personnel performing work under this contract may receive, have access to, or participate in the development of proprietary or source selection information (e.g., cost or pricing information, budget information or analyses, specifications or work statements, etc.) or perform evaluation services which may create a current or subsequent

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Organizational Conflict of Interests (OCI) as defined in FAR Subpart 9.5. The Contractor must notify the KO immediately whenever it becomes aware that such access or participation may result in any actual or potential OCI and must promptly submit a plan to the KO to avoid or mitigate any such OCI. The Contractor's mitigation plan will be determined to be acceptable solely at the discretion of the KO and in the event the KO unilaterally determines that any such OCI cannot be satisfactorily avoided or mitigated, the KO may affect other remedies as he or she deems necessary, including prohibiting the Contractor from participation in subsequent contracted requirements which may be affected by the OCI.

1.6.18. Phase-in/Phase-Out (PIPO) Period: Reserved.

1.6.19. General Training Requirements:

1.6.19.1. Anti-Terrorism (AT) Level I Training: Reserved.

1.6.19.2. OPSEC Awareness: If the Contractor, or a subcontractor, or employees of either disclose any information that disrupts or harms the Government's operations or activities, then the Government retains the right to exclude any employee from performance of duties under this contract. The exclusion of an employee for security reasons will not relieve the Contractor from performance of services required under this contract. By way of example, personnel must not sketch or take photos of government facilities or activities, unless related to service to be provided. All government paper products and removable digital storage material that is received, generated, or stored during the contract will be destroyed completely when no longer needed to preclude recognition of information. Approved methods of destruction include cross-cut shredding, burning, pulping pulverizing and degaussing. The contractor must immediately report any incidents of anyone attempting to obtain sensitive or proprietary information by unauthorized individual(s) and remain alert to such attempts via social engineering, phishing, or online communication. A prepublication review is required by the COR/KO prior to releasing any information related to the activities, plans and operations associated with this support.

1.6.19.3. Information Assurance (IA) Training: Reserved.

1.6.19.4. Information Assurance (IA)/Information Technology (IT) Training: Reserved.

1.6.19.5. Threat Awareness Reporting Program (TARP Training): Reserved.

1.6.19.6. iWATCH Training: Reserved.

1.6.19.7. OPSEC Training: Reserved.

1.6.20. Overseas Training Requirements: Reserved

1.6.20.1. Antiterrorism (AT) Awareness Training for Contractor Personnel Traveling: Reserved.

1.6.20.2. SERE Training: Reserved.

1.6.21. Foreign (OCONUS) Requirements: Reserved.

1.6.21.1. Theater and Country Clearance Requirements: Reserved.

1.6.21.2. Vetting: The Contractor company and all associated sub-Contractor companies, must have been vetted by the US Embassy in the country which the contract will be performed. For the purposes of this contract, the company is considered vetted if the company is located in the country which the contract will be performed unless the company has been previously barred from performing services for the Government. If during a previous vetting process the company was barred from performing service for the Government, then that is grounds for termination of the contract. If the company is located outside of the country which the contract will be performed, the company must be vetted by the US Embassy in the

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country of performance. Vetting will be coordinated through the US Embassy's DOD Security Cooperation Office (SCO) in the country of performance. If during any previous vetting process in other countries, the company is found to be barred from performing services for the Government; this finding is grounds for termination of the contract.

1.6.21.3. Installation Access to DOD Facility or Host Nation Installation: Contractor and all subcontractor employees performing services under this contract must comply with adjudication standards and procedures using the National Crime Information Center Interstate Identification Index (NCIC-III) (U.S. citizen and residents only), and Terrorist Screening Database (TSDB) (Army Directive 2014-05/AR 190-13), applicable installation, facility and areas commander installation/facility access and local security policies and procedures (provided by the COR or KO), and status of forces agreements or other diplomatic agreements. The employee performing services under this contract must provide all information required for background checks to meet installation access requirements to the installation Provost Marshal Office, Director of Emergency Services, Security Office, or host nation equivalent.

1.6.21.4. Host Nation Installation Access with No DOD Facility: Contractor and all associated subcontractor employees must comply with applicable installation, facility and area commander installation/facility access and local security policies and procedures. The employee performing services under this contract must also provide all information required for background checks to meet installation access requirements to be accomplished by installation Provost Marshal Office, Director of Emergency Services, Security Office or the host nation equivalent.

1.6.21.5. Deoxyribonucleic Acid (DNA) Samples: Reserved.

1.6.21.6. Medical Travel Requirement: Reserved.

1.6.22. Synchronized Pre-deployment and Operational Tracker (SPOT): Reserved.

1.6.23. Safety: Reserved.

1.6.24. Environmental Compliance: Reserved.

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PART 2

DEFINITIONS & ACRONYMS

2. DEFINITIONS AND ACRONYMS:

2.1. Definitions:

2.1.1 Area of Responsibility. The U.S. Southern Command (USSOUTHCOM) area of responsibility (AOR) includes the geographic areas of Antigua and Barbuda, Argentina, Aruba, Barbados, Belize, Bolivia, Brazil, British Virgin Islands, Cayman Islands, Chile, Colombia, Costa Rica, Cuba, Curacao, Dominica, Dominican Republic, Ecuador, El Salvador, Falkland Islands, French Guiana, Grenada, Guadeloupe, Guatemala, Guyana, Haiti, Honduras, Jamaica, Martinique, Mayotte, Montserrat, Nicaragua, Panama, Paraguay, Peru, Saint Barthélemy, Saint Martin, Saint Kitts and Nevis, Saint Lucia, Saint Vincent and the Grenadines, Saint Maarten, Suriname, Trinidad and Tobago, Turks and Caicos Islands, Uruguay, and Venezuela.

2.1.2. Contractor. The total contractor organization or a separate entity of it; such as an affiliate, division, or plant that performs its own purchasing.

2.1.3. Contracting officer (KO). A person with the authority to enter into, administer, and/or terminate contracts and make related determinations and findings.

2.1.4. Contracting Officer's Representative (COR). An individual designated and authorized in writing by the contracting officer to perform specific technical or administrative functions.

2.1.5. Defective Service. A service output that does not meet the standard of performance associated with the Performance Work Statement.

2.1.6. Deliverable. Anything that can be physically delivered, but may include non-manufactured things such as meeting minutes or reports.

2.1.7. Foreign National. A foreign national is not a U.S. citizen. Green card holders are also identified as foreign nationals. A foreign national is further categorized as either a third country national or a local national based on the person's citizenship and location of performance of duty.

2.1.8. Key Personnel. Contractor personnel that are evaluated in a source selection process and that may be required to be used in the performance of a contract by the Key Personnel listed in the SOW. When key personnel are used as an evaluation factor in best value procurement, an offer can be rejected if it does not have a firm commitment from the persons that are listed in the proposal.

2.1.9. Local National. Local nationals are foreign nationals who are citizens of the country where the performance of duty will occur.

2.1.10. Performance Work Statement (PWS). A statement of work for performance-based acquisitions that describes the required results in clear, specific, and objective terms with measurable outcomes.

2.1.11. Physical Security. Protection of the perimeter area, government property, and assets that prevent the loss or damage of Government property.

2.1.12. Quality Assurance. The various functions, including inspection, performed by the government to determine whether a Contractor has fulfilled the contract obligations pertaining to quality and quantity.

2.1.13. Quality Assurance Surveillance Plan (QASP). A plan describing how the agency will survey, observe, test, sample, evaluate and document the Contractor's performance in meeting critical performance standards identified in the contract.

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2.1.14. Quality Control (QC). Tasks performed by the Contractor to improve the quality of the organization's output.

2.1.15. Must. An imperative command; has a duty to or is required to. Denotes that a regulation must be followed unless the contracting officer has obtained a deviation.

2.1.16. Subcontractor. Any supplier, distributor, vendor, or firm that furnishes supplies or services to or for a prime contractor or another subcontractor.

2.1.17. Third Country National. Third country nationals are foreign nationals who are not citizens of the country where the performance of duty will occur.

2.1.18. Work Day. The number of hours per day the Contractor provides services in accordance with the contract.

2.1.19. Work Week. Monday through Sunday, unless specified otherwise.

2.2 Acronyms:

AFFSSIR	Armed Forces Repository of Specimen Samples
ALMS	Army Learning Management System
ANSI	American National Standards Institute
AOR	Area of Responsibility
AR	Army Regulation
ATCTS	Army Training Certification Tracking System
AT	Anti-Terrorism
CAC	Common Access Card
CFR	Code of Federal Regulations
CI	Counter Intelligence
CLIN	Contract Line Item Number
CMR	Contract Manpower Reporting
CONUS	Continental United States (excludes Alaska and Hawaii)
COR	Contracting Officer Representative
DD Form 254	Department of Defense Contract Security Requirement List
DNA	Deoxyribonucleic Acid (DNA)
DOD	Department of Defense
DODD	Department of Defense Directive
DODI	Department of Defense Instruction
FAR	Federal Acquisition Regulation
FHP	Force Health Protection
FCG	Foreign Clearance Guide FN Foreign National
FY	Fiscal Year GFE Government Furnished Equipment
GFP	Government Furnished Property
GFS	Government Furnished Services
IA	Information Assurance
IAW	In Accordance With
IT	Information Technology
JPAS	Joint Personnel Adjudication System
JTR	Joint Travel Regulation
KO	Contracting Officer
LN	Local National
LOA	Letter of Authorization
NCIC-III	National Crime Information Center Interstate Identification Index
NIST	National Institute of Standards and Technology
ODC	Other Direct Costs

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OCI	Organizational Conflict of Interest
OCONUS	Outside Continental United States (includes Alaska and Hawaii)
ODC	Other Direct Costs
OSHA	Occupational Safety and Health Administration
OPSEC	Operation Security
PIPO	Phase In/Phase Out
PRS	Performance Requirements Summary
PWS	Performance Work Statement
QA	Quality Assurance
QASP	Quality Assurance Surveillance Plan
QCP	Quality Control Program
RA	Requiring Activity
SOP	Standard Operating Procedures
SPOT	Synchronized Predeployment and Operational Tracker
TCN	Third Country National
TE	Technical Exhibit
TSDB	Terrorist Screening Data Base
U.S.C.	United States Code
USSOUTHCOM	United States Southern Command

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PART 3

Government Furnished Equipment (GFE), Government Furnished Property (GFP), and Government
Furnished Services (GFS)

3. GOVERNMENT FURNISHED ITEMS AND SERVICES:

3.1. Services: Reserved.

3.2 Facilities: Reserved.

3.3 Utilities: Reserved.

3.4 Equipment: Reserved.

3.5 Materials: Reserved.

3.6 Common Access Cards (CAC): Reserved.

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PART 4 CONTRACTOR FURNISHED ITEMS AND SERVICES

4. CONTRACTOR FURNISHED ITEMS AND RESPONSIBILITIES:

4.1 General: The Contractor must furnish all supplies, equipment, facilities and services required to perform work under this contract that are not listed under Part 3 of this PWS.

4.2 Facility Security Clearance: Reserved.

4.3. Materials: Reserved.

4.4. Equipment: Reserved.

4.5 Insurance: All insurances required by the Government of Colombia to operate within the country must be obtained and maintained as required by the Government of Colombia (GOV). Insurance requirements include but are not limited to Third Party Damage, First Person Fatality, Additional person Fatalities, Criminal court representation and Civil Representation.

4.5.1 Defense Base Act (DBA) Insurance - Worker's Compensation: Contractors are required to procure Defense Base Act (DBA) insurance coverage from an approved Department of Labor (DoL) insurance carrier (names available on the DoL website). Regardless of dollar value or length of the proposed contract, DBA insurance is mandatory for services, construction, and supply contracts that include installation, maintenance or training.

4.5.1.1 The contractor must purchase DBA insurance only from carriers that are authorized to provide such coverage by the United States Department of Labor (DoL). This requirement also applies to all subcontractors. The DoL maintains a website that contains a complete list of authorized insurance carriers: <http://www.dol.gov/owcp/dlhwc/lscarrier.htm>. Carriers authorized to provide DBA insurance are identified with the letters "DB" in the column titled "Acts Covered."

4.5.1.2 The contractor must provide proof of DBA insurance (insurance policy) to the Contracting Officer (KO) within 5 (five) days after award. However, in no circumstances will performance begin until the contractor has provided proof of DBA insurance to the KO. If one insurance provider will not sell DBA to the contractor, the contractor must seek insurance coverage through other approved DoL providers. If the contractor is unable to provide proof of DBA insurance within 5 (five) days, the KO will terminate the contract for cause (default if non-commercial) and award to the next low offeror. Upon proof of a PAID receipt from an approved DoL insurance provider (KO will verify the validity of the insurance before payment), the contractor must be reimbursed for the actual amount.

4.5.2 General Liability Insurance: Bodily injury liability insurance, in the minimum limits as established by the Government of Colombia, per occurrence must be required on the comprehensive form of policy.

4.5.3 Automobile Liability Insurance for Contractor Owned/Leased Vehicles. This insurance must be required on the comprehensive form of policy and must provide bodily injury liability and property damage liability covering the operation of all automobiles used in connection with the performance of the contract. At least the minimum limits as established by the Government of Colombia must be required.

4.5.4 Payment of Wages/Salaries: The contractor must be responsible for payment of all employee salaries, vacations, social security, medical insurance, family subsistence and all other entitlements required by Colombian labor laws. At a minimum, the Contractor must adhere to applicable wages established by the Government of Colombia. Additionally, the Contractor will make a good faith attempt to provide reasonable wages to maintain stability in the workforce.

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4.6 Contractor Vehicles and Passes: All contractor employees' and Contractor's subcontractor vehicles used for the performance of this contract must comply with all Salvadoran Government Regulations. In addition, all vehicles described above must be registered through the Government of Colombia or with the installation office for the Colombian Military Base that they are working on. Pass and Registration will comply with Colombian Installation Commander Directives.

4.6.1 Vehicle and personal passes are the property of the Government of Colombia and will be surrendered upon termination of employment or the end of the contract performance period to the COR. Any pass will be surrendered to US or Colombian Security Forces upon demand to positively identify a person's need to be on a Colombian Military Installation or the grounds of the US Embassy, Colombia, or other facilities based on duty location.

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PART 5

SPECIFIC TASKS

5. Specific Tasks: The Contractor must provide non-personal services and furnish all labor, transportation, equipment, materials, and any other items and services necessary to provide Catered Meal Services as specified in attachment 3. The contractor must accomplish these services in coordination with the Contracting Officer (KO) and the Contracting Officer Representative (COR) as defined in this PWS except for those items specified as government furnished property (GFP) and government furnished services (GFS).

5.1 Basic Services. The Contractor must prepare individual meals, deliver, and provide Services in accordance with (IAW) as specified in attachment 3 delivery schedule of this PWS.

5.2 Meals

- a. Menus. The Contractor must establish a 6-day rotational menu using standards listed below. Breakfast can be a 6-day rotational menu. The 6-day menu will be provided to the COR 7-days prior to the first meal service.
Acceptable Quality Level (AQL) – 100% compliant.
- b. Breakfast. The Contractor must prepare individual whole meals in accordance with the approved menu provided by the COR. Meals must be delivered per attachment 3 deliverables schedule.
(Note: HN may be allowed to prepare native foods)
AQL – 100% compliant.
- c. Lunch. Reserved.
- d. Dinner: The Contractor must prepare individual whole meals in accordance with the approved menu provided by the COR. Meals must be delivered per attachment 3 delivery schedule.

AQL – 100% compliant.
- e. The Contractor must provide cold beverages with each meal. All beverages must be pasteurized. Cold beverages must include as a minimum:
 1. Milk
 2. Juice
 3. SodaAQL – 100% compliant.
- f. The Contractor must provide hot beverages with each meal. Hot beverages must include as a minimum:
 1. Regular coffee
 2. Decaffeinated coffee
 3. TeaAQL – 100% compliant.

- 5.2.1 Prohibited foods. The following foods must NOT be served in a ready-to-eat (RTE) form:
- a. raw animal food (such as Sushi or raw-marinated fish, raw molluscan shellfish, and steak tartare)
 - b. partially cooked food (such as lightly cooked fish, rare meat, and soft-cooked eggs)
 - c. raw seed or bean sprouts
 - d. ice, unless from an authorized ice plant or other authorized potable water source
 - e. Ruminant meat products originating from countries/areas affected with Bovine Spongiform Encephalopathy (BSE) are prohibited from procurement and use, see section 6 for further information.
AQL – 100% compliant.

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5.2.2 Serving times. The Contractor must provide two daily meals as follows:

- Breakfast: 0630-0800 hours (06:30AM to 08:00 AM)
 - Lunch: Reserved
 - Dinner: 1700-1830 hours (5:00PM to 6:30 PM)
- AQL - 100% compliant

Note: See number of meals required in attachment 3 delivery schedule.

5.2.3 Meal Specifications. Preparation of meals must be primarily regionally/culturally specific. As part of the rotational menu, meals should include but are not limited to soups, salads, gravies, sauces, vegetables, meat, fish, poultry, puddings, gelatins, and other foods constituting a complete meal. Baked goods must include: preparation of breads, rolls, quick breads, pies, cakes, pastries, icings, sauces, and glazes. Raw fruits and vegetables must be thoroughly washed & disinfected prior to processing. Leftovers must not, at any time, be utilized for future meals.

AQL – 100% compliant.

5.2.4 Employees. Contractor personnel must present a clean and neat appearance and must be easily recognized. Employees must wear contractor-furnished uniforms and aprons when on duty. Aprons must not be worn outside, to the latrine facilities, or on smoke breaks. Employees must wear socks or hose as appropriate. Open toe shoes, sandals, shoes with high platforms, spiked heels, or heels higher than two inches must not be worn.

AQL – 100% compliant.

- a. Hair and Hair Restraints: All personnel entering or working in food preparation or service areas must wear hairnets or cap. All hair restraints must be kept clean.
- b. Identification Badges: All Contractor personnel must exhibit identification badges at all times while in the Area of Responsibility (AOR).
- c. Jewelry: With the exception of wedding bands, food service personnel must not wear jewelry, including wristwatches, while preparing or handling food. The wearing of medical alert bracelets or necklaces is authorized.

5.2.5 Conduct of Employees. The Contractor must be responsible for the performance and conduct of all personnel employed under this contract. The Contractor must prohibit employees from performing work under this contract while under the influence of alcohol, drugs, and other incapacitating agents. Contractor personnel must abide by all security regulations set forth by the supported event and must be subject to such checks as may be deemed necessary. No verbal or physical abuse will be tolerated while on duty.

AQL – 100% compliant.

- a. Use of Alcoholic Beverages/Drugs: The use of alcoholic beverages or illegal drugs by contractor personnel, while on duty, is strictly forbidden. The Contractor must immediately remove and replace employees who are under the influence of alcohol or drugs.
- b. Employees must have fully resourced hand washing stations and use those stations each time before they handle or cook food.

5.2.6 Performance Requirements.

AQL – 100% compliant.

- a. Equipment Cleaning and Sanitizing: The Contractor must clean and sanitize all equipment for storing and transporting meals to the location as specified in attachment 3 delivery schedule. Equipment and food-contact surfaces must be cleaned and sanitized between uses to prevent cross-contamination. Non-food contact surfaces of equipment, to include door gaskets, must be cleaned

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as often as necessary to eliminate accumulation of dust, dirt, grease, food particles, and other debris.

- b. **The Contractor must provide all tableware and napkins (Eating, drinking, and serving utensils for table use such as flatware including forks, knives, and spoons; including bowls, cups, serving dishes, and plates). Also condiments in individual serving packets or plastic bottles. (i.e., Mustard, ketchup, relish, hot sauce, salad dressings, etc.). These are to complement the meals.**
- c. Clean and maintain an organized appearance in the performance area that immediately affects customer service to include the serving area.

5.2.7 Food and Water Risk Assessment (FWRA).

AQL – 100% compliant.

- a. Vendors must have a completed FWRA for the facility that will be utilized for this requirement at no additional cost to the government prior to award.
- b. If vendors do not have an established facility in the local vicinity of performance in order for accomplishment of an FWRA assessment; potential vendors will establish a temporary facility that will mirror their fully operational capability during performance in order for the Government to perform an FWRA assessment.
- c. The FWRA assessment and any risks associated with it must be accepted and approved by the Government, at the appropriate level of approval, prior to contract award.
- d. Should the FWRA assessment and associated risks not be accepted or approved by the Government, the contract will not be awarded.
- e. If time permits, vendors will be given the opportunity to resolve FWRA assessment risks to an acceptable Government standard.

5.2.8 Meal nutritional standards.

AQL – 100% compliant.

- a. Will be based on nutritional guidelines outlined within AR 40-25, table B-1. Energy standards are to be considered under the Heavy category. Daily protein intake per day per person will be 136 grams.

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Appendix B

Military Diet and Nutritional Standards

B-1. Military diet

Table B-1 provides MDRIs per day.

Table B-1 Military dietary reference intakes ¹ per day			
Nutrient	Unit	Men	Women
Energy ²	kcal/d	3400	2300
General/routine ³ :			
Light activity	kcal/d	3000	2100
Moderate activity	kcal/d	3400	2300
Heavy activity	kcal/d	3700	2700
Exceptionally-heavy activity	kcal/d	4700	3000
Protein ⁴	g/d	102 (68–136)	83 (55–110)
Carbohydrate ⁵	g/d	510 (340–680)	414 (276–552)
Fiber	g/d	34	28
Fat ⁶	g/d	<113 (100–157)	<77 (70–100)
Linoleic acid	g/d	17	12
α -linolenic acid	g/d	1.6	1.1
Vitamin A ⁷	μ g RAE/d (IU/d)	900 (3000)	700 (2333)
Vitamin D ⁸	μ g/d	15	15
Vitamin E ⁹	mg/d	15	15
Vitamin K	μ g/d	120	90
Vitamin C	mg/d	90	75
Thiamin (B ₁)	mg/d	1.2	1.1
Riboflavin (B ₂)	mg/d	1.3	1.1
Niacin ¹⁰	mg NE/d	16	14
Vitamin B ₆	mg/d	1.3	1.3
Folate ¹¹	μ g DFE/d	400	400
Vitamin B ₁₂	μ g/d	2.4	2.4
Calcium ¹²	mg/d	1000	1000
Phosphorus ¹³	mg/d	700	700
Magnesium ¹⁴	mg/d	420	320
Iron ¹⁵	mg/d	8	18
Zinc	mg/d	11	8
Sodium ¹⁶	mg/d	<2300	<2300
Iodine	μ g/d	150	150
Selenium	μ g/d	55	55
Fluoride ¹⁷	mg/d	4	3
Potassium ¹⁸	mg/d	4700	4700

- b. Serving portions. Serving portions will be in accordance with the Consortium for Health and Military Performance guide depicted below.

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HEAVY TRAINING DAY

Build your plate with 1-2-3

- 1 Choose your activity level.
- 2 Balance your food groups.
- 3 Check your performance impact with Go for Green®.

Carbs (grains & starchy veggies)

- Whole-grain bread and pasta
- Oats
- Brown rice
- Beans/lentils
- Potatoes
- Corn

Fruits & veggies

- Eat a variety of colors
- Choose fresh or frozen
- Enjoy raw and cooked

Healthy fats

- Olive oil
- Nuts/seeds
- Avocado

Lean protein

- Beef/pork
- Chicken/turkey
- Fish
- Dairy
- Eggs
- Soy/tofu
- Beans/lentils
- Nuts/seeds

Unsweetened beverages

- Water
- Milk/milk alternatives
- Coffee/tea



This is a guide on how to balance your plate and fuel your performance.
Always tune in to your body's cues for hunger and fullness.



5.3 Access Control:

- a. The contractor must contact COR within 24 hours from the delivery date in order to be granted access to location.
AQL 100% compliant

Service Contract Reporting (SCR). Reserved

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PART 6 APPLICABLE PUBLICATIONS

6. APPLICABLE PUBLICATIONS (CURRENT EDITIONS)

6.1. The Contractor must abide by all applicable regulations, publications, manuals, and local policies and procedures.

6.1.1 DOD Commercial Use of Imagery Guidelines

6.1.2 AR 190-13, The Army Physical Security Program

6.1.3 Army Directive 2014-05, Policy and Implementation Procedures for CAC Credentialing Access for Uncleared Contractors

6.1.4 DOD 5220.22-M, National Industrial Security Program Operating Manual

6.1.5 Defense Federal Acquisition Regulation Supplement (DFARS)

6.1.6 Joint Travel Regulation (JTR)

6.1.7 AR 735-5, Policies and Procedures for Property Accountability

6.1.8 DODD 8570.01, Information Assurance Training Certification and Workforce Management

6.1.9 DOD 8570.01-M, Information Assurance Workforce Improvement Program

6.1.10 AR 25-2, Information Assurance

6.1.11 DODI 3020.41, Contractor Personnel Authorized to Accompany the U.S. Armed Forces

6.1.12 USSOUTHCOM SC Regulation 40-501, Medical Suitability Screening Regulation

6.1.13 DODI 2000.16 DoD Antiterrorism (AT) Program

6.1.14 AR 40-25 Nutrition Standards and Education

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PART 7

ATTACHMENT/TECHNICAL EXHIBIT LISTING

7. Attachment/Technical Exhibit List:

7.1 Attachments:

7.1.1 Attachment 1 – Performance Requirements Summary

7.1.2 Attachment 2 – Deliverables Schedule

7.1.3 Attachment 3 – Delivery Schedule

7.1.4 Technical Exhibit 1

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Attachment 1

Performance Requirements Summary

The contractor service requirements are summarized into performance objectives that relate directly to mission essential items. The performance threshold briefly describes the minimum acceptable levels of service required for each requirement. These thresholds are critical to mission success.

Performance Objective	Standard	Performance Threshold	Method of Surveillance
Combating Trafficking in Persons FAR 52.222-50 c	The United States Government has adopted a policy prohibiting trafficking in persons including the trafficking-related activities of this clause.	100% Compliance	Periodic Inspection
PRS # 1 The Contractor must provide all labor, transportation, equipment, materials, and any other items and services necessary to provide catered meal services as specified in attachment 3. PWS Para 1.4	The contractor must provide the correct number and type of meals specified in attachment 3.	100% Compliance	COR Validation; Periodic surveillance.
PRS # 2 The Contractor must designate a Contract Manager who has the authority to resolve issues affecting menus, meals preparation and serving schedules. PWS Para 1.6.10	The designated Contract Manager must be available throughout duration of the contract and must be responsible for performance of the work.	100% Compliance	COR Validation; Periodic surveillance.
PRS # 3 The Contractor company and all associated sub-contractor companies, must be vetted by the US Embassy in the country which the contract will be performed. PWS Para.1.6.21.2	Vetting will be coordinated through the US Embassy's DOD Security Cooperation Office (SCO) in the country of performance.	100% Compliance	COR Validation; Periodic surveillance.
PRS # 4 The Contractor must prepare individual meals, deliver, and provide services in accordance with (IAW) as specified in attachment 3 delivery schedule of this PWS. PWS Para. 5.1	Prepackaged meals are prepared, packaged, and delivered to designated location on time per attachment 3-Deliverables Schedule.	100% Compliance	COR Validation; Periodic surveillance.
PRS # 5 Breakfast & Dinner: The contractor must prepare individual whole meals in accordance with the approved menu provided to the COR. PWS Para 5.1.b & d	Meals are prepared in accordance with approved menus.	100% Compliance	COR Validation; Periodic surveillance.

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PRS #7 The Contractor will prepare meals based on the nutritional values and portions provided. PWS Para 5.8	Meals are prepared in accordance with approved menus.	100% Compliance	COR Validation; Periodic surveillance.
PRS #8 <u>Prohibited foods.</u> PWS Para 5.2.1	The following foods must NOT be served in a ready-to-eat (RTE) form: a. raw animal food (such as Sushi or raw-marinated fish, raw molluscan shellfish, and steak tartare) b. partially cooked food (such as lightly cooked fish, rare meat, and soft-cooked eggs) c. raw seed or bean sprouts d. ice, unless from an authorized ice plant or other authorized potable water source e. Ruminant meat products originating from countries/areas affected with Bovine Spongiform Encephalopathy (BSE) are prohibited from procurement and use, see section 6 for further information.	100% Compliance	COR Validation; Periodic surveillance.

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Attachment 2

Deliverables Schedule

Deliverable	Frequency	# of Copies	Medium/Format	Submit To
Key Personnel: The Contractor must designate a Contract Manager who has the authority to resolve issues affecting menus, meals preparation and serving schedules. PWS Para 1.6.10	One time in writing to the KO and COR seven (7) days prior to contract start date.	One copy	MS word to the KO and hard copy to the COR.	KO and COR
Documentation of these checks will be made available to the KO or COR within 48 hours of request PWS Para. 1.6.7.5	One time	One Copy	MS Word or PDF	KO and COR
If the Government determines additional background checks are required, at a minimum, and upon request from the Government, the Contractor must provide. PWS Para. 1.6.7.5	One time	One Copy	MS Word or PDF	KO and COR
The 6-day menu will be provided to the COR 7-days prior to the first meal service. PWS Para. 5.2	One time	One Copy	MS Word or PDF	KO and COR
The contractor must provide proof of DBA insurance (insurance policy) to the Contracting Officer (KO) within 5 (five) days after award. PWS Para 4.5.1.2	One time within 5 days of contract award	One copy	PDF	KO and COR
The Contractor must provide signed non-disclosure agreements to the KO and COR ten (10) calendar days prior to commencement of work under the	One time within 10 days.	One Copy	MS Word or PDF	KO and COR

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contract. Disclosure of information by Contractor personnel may result in Contractor personnel removal from performance of duties under this contract. PWS Para 1.6.16.1				
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Attachment 3

Delivery Schedule

Catered Meals

DELIVERY DATE	Breakfast/ Dinner		Remarks
10/28/2026	75	155	Lancero School, Tolemaida Military Base
10/29/2026	155	155	
10/30/2026	155	161	
10/31/2026	161	161	
11/1/2026	161	161	
11/2/2026	161	161	
11/3/2026	161	161	
11/4/2026	161	161	
11/5/2026	161	161	
11/6/2026	161	161	
11/7/2026	161	161	
11/8/2026	161	161	
11/9/2026	161	161	
11/10/2026	161	161	
11/11/2026	161	161	
11/12/2026	161	161	

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DELIVERY DATE	Breakfast/ Dinner		Remarks
10/28/2026	0	0	Los Mangos, Tolemaida Military Base
10/29/2026	0	0	
10/30/2026	0	184	
10/31/2026	184	184	
11/1/2026	354	354	
11/2/2026	354	354	
11/3/2026	354	354	
11/4/2026	354	354	
11/5/2026	354	354	
11/6/2026	0	0	
11/7/2026	0	0	
11/8/2026	0	0	
11/9/2026	0	0	
11/10/2026	354	354	
11/11/2026	354	354	
11/12/2026	184	184	

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Technical Exhibit 1 UNIVERSAL CONTROL MEASURES TO MITIGATE RISK OF FOODBORNE ILLNESS (Revised 12 November 2014)

A. FOODBORNE ILLNESS

Foodborne illness may be caused by microorganisms such as bacteria, viruses, or parasites, and improper processing, storage or handling of food greatly increase the risk for illness. Taking extra care to follow the steps outlined in this document will significantly help reduce the chance of foodborne illness.

B. TIME-TEMPERATURE MEASURES

1. Raw animal foods will be cooked to heat all parts of the food to the following minimum requirements for temperature and time:

(a) 145F/63C for 15sec for raw shell eggs for immediate service, fish, seafood, beef, veal, lamb, and commercially raised game animals.

(b) 155F/68C for 15sec for eggs not prepared for immediate service and pork; OR 66C one minute; OR 63C for 3 minutes.

(c) 165F/74C for 15sec for poultry, stuffed fish, stuffed meat, and stuffed pasta. Poultry will not be stuffed. Stuffing and dressing will be cooked separately.

(d) Cooks will use a properly calibrated and sanitized (e.g. Alcohol wipes) thermometer to measure temperature.

2. Fruits and vegetables that are cooked for hot holding will be cooked to a temperature of 135F/57C. Cut fruits and vegetables under refrigeration will be held at 41F/5C or less until cooked or served.

3. Foods held hot will be maintained at 135F/57C or higher. Temperatures need to be verified with a properly sanitized thermometer. Hot foods not kept at 135F/57C or greater since preparation will be discarded after 4 hours. Cold foods served and not held at 41F/5C or less will be discarded after 4 hours.

4. Potentially Hazardous Foods (PHF) will be thawed in one of the following manners (listed most to least desirable):

(a) In refrigeration that maintains the food temperature at 41F/5C or less.

(b) Completely submerged under running potable water at a water temperature of 70F (21C) or below with sufficient water velocity to agitate and float off loose particles in an overflow.

(c) Microwave (only if cooked immediately thereafter).

5. Refrigerated foods will be protected/wrapped properly and clearly marked with time/date of preparation or opening and use-by date (7 days or less) and stored at 41F/5C or less.

6. Frozen foods need to be clearly marked with time/date of preparation or packaging and use by date (45 days or less) and stored frozen at 0F/-18C or less.

7. Shell eggs at receipt will be at 45F/7C or below and stored under refrigeration at 41F/5C or less.

8. Obtain products from wholesale distributors that deliver food at the proper temperature and in sealed packages with labels identifying the product. Food products stored in packages other than their original container or package must be labeled with original product name and time/date when original container/package was first opened.

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9. Under no circumstances will leftover food be reheated, mixed with fresh ingredients, or served again for future meals; however, bakery items may be served again at the next scheduled meal.
10. The following foods may not be served in a ready-to-eat (RTE) form: (a) raw animal food (such as Sushi or raw-marinated fish, raw molluscan shellfish, and steak) (b) partially cooked food (such as lightly cooked fish, rare meat, and soft-cooked eggs) (c) raw seed or bean sprouts (d) ice, unless from an authorized/approved ice plant or other authorized potable water source. Non-potable/non-approved ice used for cooling will not come in direct contact with the food item being cooled (e) Unpasteurized fruit juices or dairy products.

C. CROSS-CONTAMINATION MEASURES

1. Cross contamination of food will be prevented by: (a) separating raw animal foods during storage and preparation from RTE foods and cooked foods. This can be accomplished by using separate equipment (cutting boards, utensils) and during storage – by arranging RTE items over products requiring lower cooking temperatures and products requiring higher cooking temperatures on the bottom (b) all cutting boards, utensils, and food contact surfaces used for potentially hazardous foods (PHF) will be cleaned and sanitized throughout the day at least every 4 hours or at any time during the operation when contamination may have occurred.
2. Before being peeled, cut, combined with other ingredients, or offered in a RTE form, raw fresh fruits and vegetables will be:
 - (a) Thoroughly washed in potable water to remove soil and other contaminants.
 - (b) When chlorine solution is used for disinfecting whole fresh fruits and vegetables, it is used at a 50-200 ppm concentration level.
 - (c) Completely immerse FF&V for at least 1 minute in the disinfecting solution.
3. Food will be protected from contamination by storing the food in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm/6 in above the floor. During preparation, unpackaged food will be protected from environmental sources of contamination.
4. Recommend holding tank for bulk water (designated for kitchen and shower use, etc...) be secured with a lock and that bulk water be maintained at 1.0 ppm free available chlorine and checked daily.
5. Food service workers must eat, drink, or use any form of tobacco ONLY in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single service and single use articles; or other items needing protection cannot result.

D. FOOD CONTACT SURFACES MEASURES

1. Utilize the 3 compartment sink as follows:
 - (a) First compartment (WASH) - equipment and utensils will be thoroughly washed with detergent and hot water at no less than 110F/43C.
 - (b) Second compartment (RINSE) - Equipment and utensils rinsed in clean water no less than 120F/49C.
 - (c) Third compartment (SANITIZE) - Sanitize equipment and utensils in one of the following manners:
 1. Immerse in hot water 171F/77C or above for at least 30 seconds.
 2. Immerse in approved sanitizer (ex. chlorine solution for at least 15 seconds at temperature of 75F/24C and concentration of 100 ppm chlorine (5 ppm FAC). Add 16 tsp (80 ml) of 5% liquid bleach to 40 L of water to achieve 5 ppm FAC. Chlorine test strips should be provided at each sink.

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2. Ware washing machines that use hot water to sanitize will achieve a dishware/utensil surface temperature of 160F (71C).
3. Cleaned and sanitized equipment and utensils will be stored: (a) in a clean and dry location (b) where they are not exposed to splash, dust, or other contamination (c) on a rack above the floor that permits air drying (d) either covered or inverted.
4. Plates and utensils will be allowed to air-dry after washing and sanitizing to prevent recontamination.
5. Cleaning cloths used for wiping food spills will be reasonably clean and stored in a chemical sanitizer solution between 50-100 ppm chlorine/5 ppm FAC (or equivalent) solution and used for food contact and non-food contact surfaces, OR use single use clean paper towels. Sanitizer solution will be checked at a frequency necessary to ensure maintenance of proper concentration.

E. PERSONAL HYGIENE MEASURES

1. Food employees will vigorously wash hands and exposed arms for at least 20 seconds with warm water and soap at a designated hand washing sink before food preparation or working with exposed food; after the toilet, after breaks, after coughing, sneezing, using a handkerchief or tissues, using tobacco, eating, or drinking; after handling soiled equipment or utensils; during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; between working with raw food and ready-to-eat (RTE) food; after engaging in other activities that contaminate the hands.
2. If an alcohol-based hand sanitizer is used, it will be applied to hands AFTER thoroughly cleaned as described above.
3. Each hand washing station will be supplied: soap, disposable towels, and a waste container.
4. Food employees need to wear authorized hair restraints (i.e. hats, hair nets) to keep hair from contaminating exposed food, clean equipment, utensils, and linens.

F. OTHER N/A.

G. DEFINITIONS

Potentially Hazardous Foods (PHF): those foods in which microorganisms are able to grow rapidly, such as:

- Fresh Milk (chilled/frozen) or milk products (not UHT milk)
- Cheese
- Shell eggs, raw seeds and sprouts, sliced melons
- Meats, poultry, and fish
- Shellfish and edible crustacean (such as shrimp, lobster, crab)
- Baked or boiled potatoes
- Tofu or other soy-protein foods
- Garlic-and-oil mixtures
- Plant foods that have been heat-treated (such as rice, beans, etc...)

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Authorized potable water source – water that has been identified and confirmed potable by environmental science, preventive medicine, or veterinary personnel.