

ANNEX 4.2

FOOD SERVICES

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Annex 4.2 Food Services

4.2 FOOD SERVICES

4.2.1 GENERAL REQUIREMENTS

4.2.1.1 Scope of Work

The Contractor shall deliver Food Services at the Stennis Space Center (SSC) as defined in this Annex. The intent is that food service activities will be operated as a “not for profit” business that covers the cost of operation with food sale revenue. To achieve this the contractor will be required to deliver a variety of prepared meals that are attractive, healthy and reasonably priced to ensure a strong customer base.

4.2.1.2 Cafeteria and Food Truck

Food services will be provided in two cafeterias and one food truck. The main cafeteria will be located within Building 1100, the satellite cafeteria will be located in Building 2201, and the food truck will be dispatched from the main cafeteria.

4.2.1.3 Salad Bar/Sandwich Line

A salad bar/sandwich line will be maintained in the main cafeteria and shall include items that are health conscious, yet customer driven.

4.2.1.4 Catering

The contractor shall maintain the ability to perform a full range of catering services for SSC organizations. These services may be within the cafeteria or at the requesting organization’s facility.

4.2.1.5 Regulatory Compliance

The contractor shall comply with all applicable laws of the ****Mississippi State Board of Health Division 100, Part 10****, as well as applicable sanitation requirements of ****NPD 1820.1B**** and ****SPG 8715.1****. Industrial Hygiene shall inspect monthly and submit a report of findings to the Government in accordance with **DR 7-SA01**.

4.2.1.6 Menu

Menus will be developed on a cycle of no less than 6 weeks and reflect healthy, nutritionally balanced meals. Priced menus shall be prominently posted and distributed to all offices. All menus will be reviewed and approved by institutional services prior to being posted and/or distributed.

4.2.1.7 Meals

The contractor shall serve two meals per day, 5 days per week, 52 weeks per year, except for NASA recognized holidays. At a minimum, breakfast shall be served in the main cafeteria between the hours of 7:00 a.m. and 9:00 a.m. and lunch shall be served in both cafeterias between the hours of 11:00 a.m. and 1:00 p.m.

4.2.1.8 Pricing

The pricing schedule shall be kept reasonable and based on a “break-even” concept.

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4.2.1.9 Customer Count

The average daily customer count shall be maintained at a minimum of 25 percent of the population of SSC.

4.2.2 GOVERNMENT-FURNISHED PROPERTY

The Government will provide, without cost to the contractor, equipment and materials listed in **** Attachment J-10**** as well as a maximum of \$100k annually in related material i.e. paper products. The Government Furnished Equipment (GFE) shall be maintained and managed in accordance with the guidelines set forth in ****Annex 1****.

The Contractor shall perform preventive maintenance on all food service equipment. Contractor shall be responsible for all levels of preventive maintenance to maintain all equipment in a safe, operable condition and to repair or identify for replacement as required.

4.2.2.1 Reports

Sanitation Reports shall be provided in accordance with **DR 6-SA20**. All deficiencies must be corrected within 90 days and imminent life & health deficiencies must be corrected immediately. P&L studies shall be provided in accordance with **DR 4-GA01**

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<u>ITEM NO.</u>	<u>PERFORMANCE REQUIREMENT</u>	<u>RELATED DOCUMENTS OR INFORMATION</u>	<u>WORKLOAD DATA</u>	<u>MINIMUM STANDARDS</u>
4.2.3	Operate on a Self Sufficient Cost Basis	Develop a pricing schedule with respect to economy of scale and break-even concept.	Nothing Additional	Maintain net margin within $\pm 5\%$ of monthly gross sales and $\pm 1.5\%$ of annual sales.
		Correct sanitation deficiencies accordingly to Mississippi of Health and State Board SPG 8715.1.	immediately	Conformance with DR 6-SA20