

STATEMENT OF WORK (SOW)

I. DESCRIPTION OF SERVICES

1. Scope of Work. The contractor shall, except as specified in this Performance Based Statement of Work (PBSOW) as government furnished property or services, provide all personnel, supervision, and any items and services necessary to perform food service attendant services at various locations as defined in this PBSOW. The contractor shall perform the requirements in this PBSOW and conform to the professional standards identified in this contract, and shall follow all applicable instructions and directives as identified by this PBSOW. Contractor tasks include, but are not limited to, the following: cleaning facilities, equipment, furniture and utensils in dining areas, handling equipment and maintaining quality control. The estimated essential services are listed in Technical Exhibit 2, *Workload Estimates*. The contractor shall submit reports and documentation as identified throughout this PBSOW. Requests for such reports and documentation and responses shall be coordinated through the government point of contact, the Contracting Officer Representative (COR).

2. Program Overview. The Maine Air National Guard food service operation consists of two dining facilities, one located in Bangor and one located in South Portland. These facilities are dedicated to providing a full luncheon meal and Sunday breakfast service and meeting the nutritional needs of Department of Defense (DOD) personnel who frequent the facilities. The Maine Air National Guard is a part time dining facility that operates two days a month (weekend days each month). The kitchen may also provide boxed meals for passengers and crews in support of flying missions and to customers requesting them in support of ground operations.

3. Sanitation Requirements. The contractor shall comply with all federal and Air Force mandated sanitation requirements. AFI 48-116 Food Safety Program all chapters available at www.e-publishing.af.mil

4. Operational Requirements and Specific Tasks. The contractor shall cleanup those areas that immediately affect customer service to include appearance of the dining hall.

a. Table Cleaning Service. Clean and sanitize dining room tables, chairs, or benches at a rate sufficient to ensure availability to customers. Replenish dining table items (salt, pepper, napkins) so that they are available to all patrons without waiting.

b. Floor Cleaning. Clean floors so that no visible dirt or dust remains on floors, floor mats or runners, in corners, behind doors, or under furniture and equipment at the end of each meal period.

c. Spot Floor Cleaning. Spot clean floors to remove food spills and debris within 5 minutes of identifying or being notified of a spill.

d. Clean and sanitize dishes, pots, pans, utensils, and kitchen and dining areas in accordance with the FDA Food Code. They must be clean, free of food particles, film, and grease.

e. Beverage Dispensers and Ice Machine

BANGOR FACILITY:

Carbonated beverages and water shall remain full and clean. Drains will have hot water poured down them daily.

SOUTH PORTLAND FACILITY:

Coffee urns, cold beverage dispenser and milk dispenser shall be cleaned and polished after each meal.

f. Kitchen and Serving Line Exhaust Hoods (including light fixtures) Shall be thoroughly cleaned on Sunday at the end of serving with a grease cutting solution.

g. Lavatories - BANGOR FACILITY ONLY: Clean all toilets, urinals, sinks, and floors in the two bathrooms in the dining hall and the two located in the kitchen. All paper towels, toilet paper, and hand soap

