



**THE ESCAMBIA COUNTY SCHOOL DISTRICT
PURCHASING DEPARTMENT
215 WEST GARDEN STREET
PENSACOLA, FL 32502**

REQUEST FOR PROPOSAL (RFP) & PROPOSAL ACKNOWLEDGEMENT

POSTING DATE:

September 9, 2010

PURCHASING CONTACT & TELEPHONE:

Marguerite Van Nostrand (850) 469-6209

RFP TITLE:

Cafeteria Equipment

RFP NUMBER:

110603

RFP OPENING DATE & TIME: **Tuesday, September 21, 2010, 3:30 p.m., Central Standard Time**

NOTE: RESPONSES RECEIVED AFTER THE RFP OPENING DATE AND TIME WILL NOT BE ACCEPTED.

The School District of Escambia County, Florida, solicits your company to submit a proposal on the above referenced goods or services. All terms, specifications and conditions set forth in this request are incorporated by this reference into your response. Proposals will not be accepted unless all conditions have been met. All proposals must have an authorized signature in the space provided below. All proposals must be sealed and received in the School District's Purchasing Office at 215 West Garden Street, Pensacola, Florida, by the "RFP Opening Date & Time" referenced above. All envelopes containing sealed proposals must reference the "RFP Title", "RFP Number" and the "RFP Opening Date & Time". The School District is not responsible for lost or late delivery of Proposals by the U.S. Postal Service or other delivery services used by the Bidder. Proposals may not be withdrawn for a period of sixty (60) days after the bid opening unless otherwise specified.

THE FOLLOWING MUST BE COMPLETED, SIGNED, AND RETURNED AS PART OF YOUR PROPOSAL. PROPOSALS WILL NOT BE ACCEPTED WITHOUT THIS FORM, SIGNED BY AN AUTHORIZED AGENT OF THE BIDDER.

COMPANY NAME:

MAILING ADDRESS:

CITY, STATE, ZIP:

FEDERAL EMPLOYER'S IDENTIFICATION NUMBER (FEIN):

TELEPHONE NUMBER: (EXT:) FACSIMILE NUMBER:

EMAIL:

HOW DID YOU FIND OUT ABOUT THIS RFP? SCHOOL DISTRICT WEBSITE___ BIDNET___ DEMAND STAR___ PRIME VENDOR___
OTHER___ (PLEASE SPECIFY_____)

I CERTIFY THAT THIS PROPOSAL IS MADE WITHOUT PRIOR UNDERSTANDING, AGREEMENT, OR CONNECTION WITH ANY OTHER BIDDER SUBMITTING A PROPOSAL FOR THE SAME MATERIALS, SUPPLIES, EQUIPMENT OR SERVICES, AND IS IN ALL RESPECTS FAIR AND WITHOUT COLLUSION OR FRAUD. I AGREE TO ABIDE TO ALL TERMS AND CONDITIONS OF THIS RFP AND CERTIFY THAT I AM AUTHORIZED TO SIGN THIS RFP FOR THE BIDDER. I FURTHER CERTIFY THAT I UNDERSTAND THAT FAILURE ON MY PART AS THE BIDDER TO RETURN ALL PAGES OF THE ENTIRE BID PACKAGE, AND/OR FAILURE TO RETURN ANY OF THE ITEMS LISTED IN SECTION IIIA WILL RESULT IN A DETERMINATION THAT THE BID IS NONRESPONSIVE.

AUTHORIZED SIGNATURE:

TYPED OR
PRINTED NAME:

TITLE:

DATE:

I. INTRODUCTION & GENERAL INFORMATION

The purpose of this RFP is to purchase equipment for use in cafeteria operations for schools in the Escambia County, Florida School District as detailed in the bid specifications.

If bidding a brand and/or product OTHER THAN AS SPECIFIED, FULL SPECIFICATIONS, INCLUDING DRAWINGS AND WARRANTY INFORMATION MUST BE RETURNED WITH YOUR BID. **Please make a notation in the comments section if you are bidding an alternate product.** If you plan to bid on alternate products, contact the Escambia County School District Purchasing Office by email mvannostrand@escambia.k12.fl.us.

II. GENERAL TERMS AND CONDITIONS NOTE: The term "Bidder" as used within this Request For Proposal (RFP) refers to the person, company or organization responding to this RFP. The Bidder is responsible for understanding and complying with the terms and conditions herein.

- A. **GENERAL:** Upon an RFP award, the terms and conditions of this RFP or any portion thereof, may upon mutual agreement of the parties be extended for an additional term(s) or for additional quantities (all original terms and conditions will remain in effect). Subject to the mutual consent of the parties, the pricing, terms and conditions of this RFP, for the products or services specified herein, may be extended to other municipal, city or county government agencies, school boards, community or junior colleges, or state universities within the State of Florida.
- B. **RFP OPENING AND FORM:** Proposal openings will be public on the date and time specified on the Proposal Acknowledgement form. All proposals received after the time indicated will be rejected as non-responsive and returned unopened to sender. Proposals by Email, fax, telegram, or verbally by telephone or in person will not be accepted. The public opening will acknowledge receipt of the Proposals only; details concerning pricing or the offering will not be announced. All proposals submitted shall become public record upon an announcement of a recommended award or ten days after the opening date whichever occurs first. To protect any confidential information contained in their Proposal, companies must invoke the exemptions to disclosure provided by law in response to the RFP, and must identify the data and other material to be protected, and must state the reasons why such exclusion from public disclosure is necessary.
- C. **WARRANTY:** All goods and services furnished by the Bidder, relating to and pursuant to this RFP will be warranted to meet or exceed the Specifications contained herein. In the event of breach, the Bidder will take all necessary action, at Bidder's expense, to correct such breach in the most expeditious manner possible.
- D. **PRICING:** All pricing submitted will include all packaging, handling, shipping charges, and delivery to any point within Escambia County, Florida to a secure area or inside delivery. The School Board is exempt and does not pay Federal Excise and State of Florida Sales taxes.
- E. **TERMS OF PAYMENT / INVOICING:** The normal terms of payment will be Net 30 Days from receipt and acceptance of goods or services and Bidder's invoice. Itemized invoices, each bearing the Purchase Order Number must be mailed on the day of shipment. Invoicing subject to cash discounts will be mailed on the day that they are dated.
- F. **TRANSPORTATION AND TITLE:** (1) Title to the goods will pass to the School District upon receipt and acceptance at the destination indicated herein. Until acceptance, the Bidder retains the sole insurable interest in the goods. (2) The shipper will prepay all transportation charges. The School District will not accept collect freight charges. (3) No premium carriers will be used for the School District's account without prior written consent of the Director of Purchasing.

- G. **PACKING:** All shipments will include an itemized list of each package's content, and reference the School District's Purchase Order Number. No charges will be allowed for cartage or packing unless agreed upon by the School District prior to shipment.
- H. **INSPECTIONS AND TESTING:** The School District will have the right to expedite, inspect and test any of the goods or work covered by this RFP. All goods or services are subject to the School District's inspection and approval upon arrival or completion. If rejected, they will be held for disposal at the Bidder's risk. Such inspection, or the waiver thereof, however, will not relieve the Bidder from full responsibility for furnishing goods or work conforming to the requirements of this RFP or the RFP Specifications, and will not prejudice any claim, right, or privilege the School District may have because of the use of defective or unsatisfactory goods or work.
- I. **STOP WORK ORDER:** The School District may at any time by written notice to the Bidder stop all or any part of the work for this RFP award. Upon receiving such notice, the Bidder will take all reasonable steps to minimize additional costs during the period of work stoppage. The School District may subsequently either cancel the stop work order resulting in an equitable adjustment in the delivery schedule and/or the price, or terminate the work in accordance with the provisions of the RFP terms and conditions.
- J. **INSURANCE AND INDEMNIFICATION:** The Bidder agrees to indemnify and save harmless the School District, its officers, agents and employees from and against any and all claims and liabilities (including expenses) for injury or death of persons or damage to any property which may result, in whole or in part, from any act or omission on the part of the Bidder, its agents, employees, or representatives, or are arising from any Bidder furnished goods or services, except to the extent that such damage is due solely and directly to the negligence of the School District. The Bidder will carry comprehensive general liability insurance, including contractual and product liability coverage, with minimum limits acceptable to the School District. The Bidder will, at the request of the School District, supply certificates evidencing such coverage.
- K. **RISK OF LOSS:** The Bidder assumes the following risks: (1) all risks of loss or damage to all goods, work in process, materials and equipment until the delivery thereof as herein provided; (2) all risks of loss or damage to third persons and their property until delivery of all goods as herein provided; (3) all risks of loss or damage to any property received by the Bidder or held by the Bidder or its suppliers for the account of the School District, until such property has been delivered to the School District; (4) all risks of loss or damage to any of the goods or part thereof rejected by the School District, from the time of shipment thereof to Bidder until redelivery thereof to the School District.
- L. **LAWS AND REGULATIONS:** Bidders will comply with all applicable Federal, State and Local laws, statutes and ordinances including, but not limited to the rules, regulations and standards of the Occupational Safety and Health Act of 1970, the Federal Contract Work Hours and Safety Standards Act, and the rules and regulations promulgated under these Acts. Bidders agree not to discriminate against any employee or applicant for employment because of race, sex, religion, color, age or national origin.

All agreements as a result of an award hereto and all extensions and modifications thereto and all questions relating to its validity, interpretation, performance or enforcement shall be governed and construed in conformance to the laws of the State of Florida.

- M. **PUBLIC ENTITY CRIMES:** A Bidder, person, or affiliate who has been placed on the convicted vendor list following a conviction for a public entity crime may not submit an RFP on a contract to provide any goods or services to a public entity for the construction or repair of a public building or public work, may not submit RFPs on leases of real property to a public entity, may not be awarded or perform work as a contractor, supplier, subcontractor, or consultant under a contract with any public entity, and may not transact business with any public entity in excess of the threshold amount provided in Florida State Statute, Section 287.017, for CATEGORY TWO for a period of 36 months from the date of being placed on the convicted vendor list.

- N. **PATENTS:** Bidders agree to indemnify and save harmless the School District, its officers, employees, agents, or representatives using the goods specified herein from any loss, damage or injury arising out of a claim or suit at law or equity for actual or alleged infringement of letters of patent by reason of the buying, selling or using the goods supplied under this RFP, and will assume the defense of any and all suits and will pay all costs and expenses thereto.
- O. **CONFLICT OF INTEREST:** The award hereunder is subject to the provisions of Chapter 112 Florida Statutes. All Bidders must disclose the name of any company owner, officer, director or agent who is an employee of the School District and/or is an employee of the School District and owns, directly or indirectly, an interest of five percent or more of the company.
- P. **TERMINATION: DEFAULT:** The School District may terminate all or any part of a subsequent award by giving notice of default to Bidder, if Bidder: (1) refuses or fails to deliver the goods or services within the time specified; (2) fails to comply with any of the provisions of this RFP or so fails to make progress as to endanger performances, hereunder, or; (3) becomes insolvent or subject to proceedings under any law relating to bankruptcy, insolvency, or relief of debtors. In the event of termination for default, the School District's liability will be limited to the payment for goods and services delivered and accepted as of the date of termination. **CONVENIENCE.** The School District may terminate for its convenience at any time, in whole or in part any subsequent award. In which event of termination for convenience, the School District's sole obligations will be to reimburse Bidder for (1) those goods or services actually shipped/performed and accepted up to the date of termination, and (2) costs incurred by Bidder for unfinished goods, which are specifically manufactured for the School District and which are not standard products of the Bidder, as of the date of termination, and a reasonable profit thereon. In no event is the School District responsible for loss of anticipated profit nor will reimbursement exceed the RFP value.
- Q. **DRUG-FREE WORKPLACE:** Whenever two or more RFPs are equal with respect to price, quality, and service, an RFP received from a business that certifies that it has implemented a drug-free workplace program as defined by Section 287.087 Florida Statutes, will be given preference in the award process.
- R. **PERFORMANCE:** In an effort to reduce the cost of doing business with the School District, and unless indicated elsewhere, no RFP or performance bond is required. However, upon award and subsequent default by Bidder, the School District reserves the right to pursue any or all of the following remedies: (1) to accept the next lowest available RFP price or to purchase materials or services on the open market, and to charge the original awardees for the difference in cost via a deduction to any outstanding or future obligations; (2) the Bidder in default will be prohibited from activity for a period of time determined by the severity of the default, but not exceeding two years; (3) any other remedy available to the School District in tort or law.
- S. **AUDIT AND INSPECTION:** The District or its representative reserves the right to inspect and/or audit all the Bidder's documents and records as they pertain to the products and services delivered under this agreement. Such rights will be exercised with notice to the Bidder to determine compliance with and performance of the terms, conditions and specifications on all matters, rights and duties, and obligations established by this agreement. Documents/records in any form shall be open to the District's representative and may include but are not limited to all correspondence, ordering, payment, inspection and receiving records, and contracts or sub-contracts that directly or indirectly pertain to the transactions between the District and the Bidder.

- T. **SAMPLES AND BRAND NAMES: BRAND NAMES.** Specifications referencing specific brand names and models are used to reflect the kind and type of quality in materials and workmanship, and the corresponding level of performance the School District expects to receive as a minimum. Bidders offering equivalents or superior products to the brand/model referenced will: (1) reference on the RFP in the space provided the manufacturer's name, brand name, model and/or part number; (2) next to the price Bidder will indicate "ALT" to reflect an alternate offering; (3) where no sample is provided with the RFP, Bidders will enclose sufficient technical specification sheets and literature to enable the School District to reach a preliminary evaluation; (4) the School District may request and Bidder agrees to submit a sample or to provide its product on-trial or demonstration, whichever the School District may deem appropriate, at no charge to the District; (5) the School District reserves the right to determine the acceptability of any alternatives offered. **SAMPLES.** Any sample requested by this RFP or to be provided at the Bidder's option, should be forwarded under separate cover to the attention of the Purchasing Office of the School District. The package or envelope will reference the RFP Number, RFP Title, and RFP Item Number and clearly marked "Samples". All samples will be provided free of charge, including transportation charges. Bidders are responsible for notifying and making arrangements for pick up from the School District if a return of samples is expected. All samples unclaimed for thirty (30) days will be disposed of at the discretion of the School District.
- U. **EVALUATION CRITERIA:** Primary factors used to decide the award hereunder will be price, quality, availability, and responsiveness. Other factors that may be used in the evaluation of this RFP will be: (1) administrative costs incurred by the School District in association with the discharge of any subsequent award; (2) alternative payment terms; (3) Bidder's past performance. The School District reserves the right to evaluate by lot, by partial lot, or by item, and to accept or reject any proposal in its entirety or in part, and to waive minor irregularities if the proposal is otherwise valid. In the event of a price extension error, the unit price will be accepted as correct. The School District has sole discretion in determining testing and evaluation methods. The School District may consider in conjunction to any award hereunder, those products, services and, prices available to them through contracts from state, federal, and local government agencies or other school districts within the State of Florida.
- V. **CLARIFICATIONS AND INTERPRETATIONS:** The School District reserves the right to allow for clarification of questionable entries, and for the Bidder to withdraw items with obvious mistakes. Any questions concerning terms, conditions or specifications will be directed to the designated Purchasing Agent referenced on the RFP Acknowledgement. Any ambiguities or inconsistencies shall be brought to the attention of the designated Purchasing Agent in writing at least seven workdays prior to the opening date of the proposals. Failure to do so, on the part of the bidder will constitute an acceptance by the bidder of consequent decision. An addendum to the RFP shall be issued and posted for those interpretations that may affect the eventual outcome of this RFP. It is the bidder's responsibility to assure the receipt of all addendum issued. No person is authorized to give oral interpretations of, or make oral changes to the RFP. Therefore oral statements given before the RFP opening date will not be binding. The School District will consider no interpretations binding unless provided for by issuance of an addendum. Addenda will be posted to the School District's Purchasing website address at <http://old.escambia.k12.fl.us/adminoff/finance/purchasing/> at least five workdays prior to the opening date. The bidder shall acknowledge receipt of all addenda by signing and enclosing said addenda with their proposal.

- W. **RFP TABULATIONS, RECOMMENDATIONS, AND PROTEST:** RFP tabulations with award recommendations are posted for 72 hours in the Purchasing Office and are also posted to the School District's Purchasing website address at <http://old.escambia.k12.fl.us/adminoff/finance/purchasing/>. Failure to file a protest within the time prescribed in Section 120.57(3) Florida State Statutes will constitute a waiver of proceedings under Chapter 120, Florida State Statutes and School Board Rules. RFP tabulations, recommendations or notices will not be automatically mailed.
- X. **CONTACT:** All questions for additional information regarding this RFP **must be directed to the designated Purchasing Agent noted on page one.** Prospective bidders shall not contact any member of the Escambia County School Board, Superintendent, or staff regarding this RFP prior to posting of the final tabulation and award recommendation on the website and in the Purchasing Office. Any such contact shall be cause for rejection of your proposal.
- Y. **PROPOSAL PREPARATION COSTS:** Neither the School District nor its representatives shall be liable for any expenses incurred in connection with the preparation of a response to this proposal.
- Z. **AGREEMENT FORM:** All subsequent agreements as a result of an award hereunder, shall incorporate all terms, conditions and specifications contained herein, and in response hereto, unless mutually amended in writing.

III. SPECIAL CONDITIONS These "SPECIAL CONDITIONS" are in addition to or supplement Section II GENERAL TERMS AND CONDITIONS. In the event of a conflict these SPECIAL CONDITIONS shall have precedence.

- A. **BID DOCUMENTATION AND REQUIRED ENCLOSURES:** All documents listed below must be returned in their entirety. **Failure to return all pages (entire document) or any of the items listed below will result in your bid not being accepted.**
 1. Department of Agriculture, Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion: This form (located in the back section of bid document) must be signed and returned with the bid. Failure to return this form will result in the bid not being accepted.
 2. The entire bid document (pages 1 – 34) must be returned when bidding. Signature on the first page must be an original signature – no fax or email documents will be accepted. In the event that the bidder makes an error on entering any information and enters a correction, the vendor must initial the change(s). Any bid submitted with strike over or white out corrections that are not initialed will be rejected as a non-responsive bid.
 3. Product specification sheet or certifications must be attached if requested for item bid in Specifications and Pricing Section and/or if bidding on alternate items.
 4. A business reference, preferably a School District, must be submitted. See attached Form Number P-002, contained within this document. If currently doing business with Escambia County School District, the District may be used as the reference.
 5. USDA Certificate of Independent Price Determination. This form (located in the back section of bid document) must be signed and returned with the bid. Failure to return this form will result in the bid not being accepted.
 6. Non-Collusion Affidavit. This form (located in the back section of bid document) must be signed and returned with the bid. Failure to return this form will result in the bid not being accepted.

- B. **JESSICA LUNSFORD ACT: Background screening and fingerprint of all vendor Jessica Lunsford Act requiring background screening and fingerprint of all vendor representatives that will visit a school for any reason during this process will be required to meet all aspects of this act.** Vendor will comply with all requirements of Sections 1012.32 and 1012.465, Florida Statutes, by certifying that the vendor and all of its employees who provide services under this contract have completed the background screening required by the referenced statutes and meet the standards established by the statutes. This certification will be provided to the school in advance of the vendor providing any services on campus while students are present. **The vendor will bear the cost of acquiring the background screening required by Section 1012.32, F.S.,** and any fee imposed by the Florida Department of Law Enforcement to maintain the fingerprints provided with respect to vendor and its employees. The vendor will follow the procedures for obtaining employee background screening as outlines on the Escambia County School District Website: <http://old.escambia.k12.fl.us/adminoff/finance/purchasing/>. Vendor will provide school a list of its employees who have completed background screening as required by the referenced statutes and meet the statutory requirements. Vendor will update these lists in the event that any employee listed fails to meet the statutory standards or new employees who have completed the background check and meet standards are added. The parties agree that in the event that vendor fails to perform any of the duties described in this paragraph, this will constitute a material breach of the contract entitling school to terminate immediately with no further responsibility to make payment or perform any other duties under this contract. Vendor agrees to indemnify and hold harmless school, its officers and employees from any liability in the form of physical injury, death, or property damage resulting from vendor's failure to comply with the requirements of this paragraph or Sections 1012.32 and 1012.465, Florida Statutes.
- C. **MINIMUMS:** The vendor may include a statement regarding minimum order quantities or value affecting final order processing.
- D. **BID QUANTITIES:** Quantities indicated in this RFP are estimates based on prior year usage. Actual purchases may vary from item to item and the School District cannot guarantee that items will be purchased exactly as indicated.
- E. **TERM OF AGREEMENT:** All prices, terms and conditions of this purchasing agreement will be in effect from October 20, 2010 through October 19, 2011. Items will be ordered on an as needed basis.
- F. **EVALUATION CRITERIA.** Evaluation of proposals by the Evaluation Committee (consisting of representatives of the District's Food Services Department, Maintenance Department and Purchasing Department) will be made to ascertain which proposer best meets the needs of the School District based on, but not necessarily limited to the areas below. The Evaluation Committee shall use vendor's written proposal and references obtained to determine these points:
1. Price: (40 points Maximum).
 2. Product Quality: (50 points Maximum). Product bid is on approved list or can be verified by committee as equal or exceeding bid specifications.
 3. Vendor Responsiveness: (10 points Maximum) Vendor understanding of bid requirements, including options noted on bid and included in price as indicated, warranty documents and all documentation listed in RFP are included in the bid package.

IV. ORDER PLACEMENT AND DELIVERY PROCEDURE

- A. **ORDERING PROCEDURES.** All orders will be placed directly with the successful bidder or his agent/broker from the District's Purchasing Office. No direct ordering of bid items by individual cafeterias is permitted. All orders for bid items must be issued to the vendor from the Purchasing Office of the School District of Escambia County. **This also applies to any additions, deletions, or other alterations to existing orders.**
- B. **DELIVERY PROCEDURES AND INFORMATION:** When delivery is requested to a particular school, the exact time and place of delivery shall be resolved on an individual basis with the ECSD's Food Services Office, with deliveries usually in the early a.m. from 7:00 a.m. – 10:00 a.m., Central Standard Time. Delivery location will be shown on issued purchase orders.

VI. INVOICES, STATEMENTS, AND PAYMENT

Invoices for the purchases of Food Services equipment, will be paid by the Food Service Accounting Office. In order to facilitate the handling of these invoices, all vendors must adhere to the following instructions since delivery of product may be made several ways, invoicing should be handled as follows:

- A. **DELIVERIES MADE BY BIDDER'S OWN CONVEYANCE:** When deliveries are made via the bidder's own conveyance, delivery receipts or packing slips should accompany the merchandise. An original and two (2) copies will be provided the cafeteria manager (or authorized representative) who will sign all copies if the shipment is complete and in good order. The cafeteria manager will retain the original and one (1) copy and provide the vendor with a signed third copy. Should there be any discrepancy, damaged equipment, incorrect product, shortages, etc., the vendor's driver will contact his company and all discrepancies shall be noted on delivery receipt or packing slip.
- B. **DELIVERIES MADE VIA COMMON CARRIER OR TRUCK:** When the deliveries are made via common carrier or truck, delivery receipts or packing slips must accompany the equipment to the school. In the event any equipment is received with in transit damage, the cafeteria manager will have an exception made on the common carrier freight bill and/or delivery receipt regarding the extent of damaged product and forward you a copy of said freight bill or delivery receipt so you may file claim. Our Food Service Accounting Dept. will deduct from your invoice, for all shortages, damaged items, etc.
- C. **INVOICE SUBMISSION:** Invoices must be submitted in triplicate (original and 2 copies). All invoices, copies of delivery receipts and statements are to be mailed to:

School District of Escambia County
Food Service Accounting - Rm 211
215 West Garden Street
Pensacola, FL 32502

- D. **INVOICE/PACKING LIST NOTATIONS:** All invoices, packing lists, and relevant documentation should reference the appropriate purchase order.

VI. SPECIFICATIONS AND PRICING: PLEASE NOTE: All prices must be all inclusive: product cost, cost of all optional equipment listed as required on any item; shipping, inside delivery cost, and installation if required.

Item	Quantity	Description
1.	1	<p>CONVECTION OVEN, GAS, DOUBLE SECTION: Gas fired, electronic spark ignition, rack type baking and roasting convection oven; double section, one mounted atop the other; exterior front, top and sides to be constructed of #430 stainless steel with a #3 finish; back finished with a dull heat resistant black enamel; approximate exterior dimensions: 38-1/8" wide x 36-7/8" deep x 76-5/8" high (including draft diverter for canopy venting); interior, including baffle, to be constructed of porcelain-enameled steel and the combustion chamber to be of aluminized steel; interior dimensions: 29" wide x 20" high x 21-1/4" deep; each section to have two 50/50 doors independently mounted on 1/4" x 1" stainless steel support arms, with three recessed bolts under each door; doors shall have solid stainless steel exterior door panels and porcelain-enameled steel interior panels; each door's operating mechanism shall be furnished with double oil impregnated bronze bushings; a single handle mounted on the left hand door shall operate both doors simultaneously to the sides for a total opening of 140 degrees; rack and rack supports shall be constructed of chrome plated steel wire, capable of holding 11 racks measuring 20-7/8" x 28-1/4" with a minimum of 1-5/8" spacing; top, back and sides to be insulated with 1" (bottom 1/2") high temperature mineral fiber sheet; each section shall have two easily removable dual tube burners with a rated total input of 55,000 BTU per hour (110,000 BTU both sections), a pressure regulator and manual gas service cut-off valve in front control panel area; thermostat shall be infinite setting solid state with temperature control range of 200°F to 500°F; control panel shall be modular, removable for servicing, supplied with 100% electrical disconnect, and shall contain a selector switch to choose "cool down" (to operate blower with oven door open), "oven off", or "cook" positions, a "light" switch, an interlock switch (to automatically shut off blower upon door opening), and a 60-minute electric "cook timer" with buzzer; each section shall contain 1/3 H.P. blower motor with automatic thermal overload protection and two 50-watt commercial bake oven lamps and shall be wired 115 VAC, 60 cycle, single phase with a 6' electric cord set; include four (4) optional 6" stainless steel legs. Oven shall be design-certified by the American Gas Association (AGA) and listed by the National Sanitation Foundation (NSF) and Underwriters Laboratories (UL). This unit will be installed under an existing hood with mechanical exhaust system. Submit copy of Original Equipment Warranty provisions with bid, which should include at a minimum two years on repair or replacement parts, together with labor costs incurred, from date of installation; advise District of Extended Warranty Coverage available on parts and labor. Provide the following optional extras:</p> <p>*Stainless steel top and sides - 430 #3 finish *6" legs, stainless steel</p> <p>Blodgett Model DFG-100 Double; or an approved equal.</p> <div style="text-align: right; margin-right: 50px;"> <p>UNIT PRICE</p> <p>TOTAL PRICE</p> </div> <hr style="border: 0; border-top: 1px solid black; margin-top: 20px;"/> <p>Brand and Number Offered</p>

Item	Quantity	Description						
2.	1	<p>CONVECTION STEAMER, GAS, TWO COMPARTMENT: Gas-fired steam generator with 200,000 BTU input provides pressureless cooking with forced convection steam, permitting doors to be opened while cooking continues. Solid state controls operate timing, water level and safety functions. Steam generator will have automatic water fill on start-up, automatic blowdown with additional manual drain valve, electronic spark ignition, high-limit pressure safety switch, and 15 psi safety valve. Boiler tank in steamer will be nickel-plated for longevity. Standard voltage for controls: 115 volt, 60 cycle, single phase. Each cooking compartment will have a digital 99 minute timer with audible signal for cooking cycle completion, manual operation mode, compensating thermostat, cold water condenser, "clean cove" corners, removable pan slide racks and capacity for three (3) 12"x20"x2-1/2" or six (6) 12"x20"x1" pans. Cooking compartments, table top and external enclosure will be constructed of type 304 stainless steel. Supported by 6" stainless steel legs with level adjustment. Include a WIC-2 Water Inlet Conversion, a Everpure 9795-71 Prefilter and a Everpure 9797-00 Kleensteam System Model A. Approximate dimensions: 24" wide x 37" deep x 62" high. Will be UL, NSF, AGA, ASME/N.Bd., CSA, CGA and ETL-approved. Factory must supply a boiler Manufacturer's Data Report (MDR) for School District Maintenance Department.</p> <p>Cleveland Model 24-CGM-200 with Everpure Series K H/F Prefilter Kleensteam System Model A per State of Florida Contract 740-650-99-1; or an approved equal.</p> <p>Advise School District regarding warranty information for steamer. Warranty information should be attached to RFP:</p> <p>_____</p> <p>_____</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 20%; text-align: center;">UNIT PRICE</th> <th style="width: 20%; text-align: center;">TOTAL PRICE</th> </tr> </thead> <tbody> <tr> <td style="border-top: 1px solid black;">Brand and Number Offered</td> <td style="border-top: 1px solid black;"></td> <td style="border-top: 1px solid black;"></td> </tr> </tbody> </table>		UNIT PRICE	TOTAL PRICE	Brand and Number Offered		
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Brand and Number Offered								

Item	Quantity	Description
3.	1	<p>REFRIGERATOR, TWO SECTION, TWO FULL DOORS: Two section, reach-in, two (2) full length doors, approximately 46.5 cubic feet of food storage capacity. Will have 20-gauge or heavier polished stainless steel exterior grille, case front and doors and 22-gauge or heavier polished stainless steel case back, sides and interior. Insulation will be two inches or more of foamed-in-place polyurethane throughout cabinet and doors. Doors will be self-closing; mounted on lifetime-guaranteed cam-lift hinges; and have one piece self-adjusting magnetic door gaskets, lifetime safety grip handles, and humidity control wires around each door jamb concealed by a nonconductive thermal breaker strip to prevent the forming of condensation on cabinet front. Interior door liner will be constructed of 22-gauge or heavier polished stainless steel; however, high impact ABS material is acceptable. Wide door openings 21-1/8" or larger with minimum 55-1/4" clear full door height and 26" minimum inside depth, will be fitted with adjustable/ removable stainless steel universal angle pan slides, for holding 12"x20" or 18"x26" pans of various depths, in one section and <u>four (4)</u> adjustable stainless steel wire shelves in the other section. Refrigeration system will be top-mounted and concealed behind a louvered grille, 1/3 H.P. or larger condensing unit, 115 volts, 60 cycle, single phase. All condensate water will be disposed of automatically with an energy-efficient non-electric condensate evaporator so no plumbing connections will be necessary. Circulating fans and cooling coil will be contained in a separate, insulated housing outside cabinet to allow for maximum food storage capacity. Include standard adjustable stainless steel legs, flush-mounted automatic interior lighting and heavy duty cylinder locks. Include optional dial thermometer, four (4) adjustable stainless steel wire shelves, stainless steel angle pan slides and stainless steel case back. Unit will be NSF- and-UL-approved. Will have at least a one year warranty on all parts and labor and a five year warranty on the condenser.</p> <p>Traulsen Model RHT232WUT-FHS Victory Model RS-2D-S7 or an approved equal.</p> <div style="text-align: right; margin-right: 100px;"> UNIT PRICE </div> <div style="text-align: right; margin-right: 50px;"> TOTAL PRICE </div> <hr style="border: 0; border-top: 1px solid black; margin-top: 20px;"/> Brand and Number Offered

Item	Quantity	Description
6.	6	<p>PLATFORM CART, SMALL: One shelf, stainless steel utility cart on casters with high push handle; overall dimensions 23" wide x 34" long x 37" high at top of handle; platform set at 13" above the floor; frame constructed of 1" O.D. 16-gauge stainless steel tubing, with 3/4" O.D. integrally welded cross rails for rigidity; platform constructed of 18 gauge Stainless steel with raised die-formed "V" edges and all four sides flanged down 1 1/4" for rigidity; all corners notched to the contour of, and welded to, the tubular frame to form a unitized assembly; cart mounted on four 5"-diameter extra heavy duty, double ball bearing swivel casters with non-marking rubber tires, two with locking brakes; include the following optional items: *Circular Neoprene Bumpers *Two (2) Casters with Brakes *Extra Heavy-duty 5" Casters</p> <p>Servolift Eastern Model 721; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> Brand and Number Offered
7.	6	<p>PLATFORM CART, LARGE: One shelf, stainless steel utility cart on casters with high push handle; overall dimensions 25" wide x 46" long x 37" high at top of handle; platform set at 13" above the floor; frame constructed of 1" O.D. 16-gauge stainless steel tubing, with 3/4" O.D. integrally welded cross rails for rigidity; platform constructed of 18 gauge Stainless steel with raised die-formed "V" edges and all four sides flanged down 1 1/4" for rigidity; all corners notched to the contour of, and welded to, the tubular frame to form a unitized assembly; cart mounted on four 5"-diameter extra heavy duty, double ball bearing swivel casters with non-marking rubber tires, two with locking brakes; include the following optional items: *Circular Neoprene Bumpers *Two (2) Casters with Brakes *Extra Heavy-duty 5" Casters</p> <p>Servolift Eastern Model 723; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> Brand and Number Offered

Item	Quantity	Description
8.	4	<p>TRAY DISPENSER CART: Self-leveling, tray dispenser cart on casters will accommodate two stacks of Standard 8-3/4" x 15", six-compartment, permanent, plastic school lunch trays, 150 tray capacity minimum (i.e., 75 trays per stack); each dispenser shall operate independently with 2 self-leveling mechanisms; self-leveling mechanisms shall be field adjustable by adding or removing stainless steel extension springs located inside the elevator housing; each dispenser shall have 2 self-leveling mechanisms; elevators shall be connected by a removable platform carrier constructed of 18 gauge stainless steel; framework shall be integrally welded with 1" O.D. 16-gauge stainless steel tubing welded to a 16-gauge stainless steel base; frame shall have stainless steel horizontal support rods affixed to the tubing; base shall be reinforced with full-length 14-gauge stainless steel angles; overall dimensions 21 1/4" long x 26 3/4" wide x 37-3/4" high; mounted on four 4" diameter, polyolefin, swivel casters, two with locking brakes, and non-marking gray bumpers at each corner; approved by the National Sanitation Foundation (NSF).</p> <p>Delfield Shellematic Model TT2-1014; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> Brand and Number Offered
9.	1	<p>MOBILE SHEET PAN RACK, SIDE-LOADING WITHOUT PAN STOP: Heavy duty angle ledge rack; totally framed to form a complete cube for maximum rigidity; structural components, including frame and ledges, shall be of 6063-T5 high strength aluminum alloy; upright channel framing shall be 1-5/16" square extrusions with .090" minimum wall thickness; horizontal framing shall be 1-5/16" square tubing with .072" minimum wall thickness for maximum strength and light weight design; 20 sets of 1-1/2" high x 2" wide x .063" thick extruded ledges shall be permanently fixed to uprights widthwise on 3" centers with heavy duty 3/16" diameter aluminum rivets, each 2" wide angle ledge to have two raised beads on bearing surface to minimize friction while accommodating 18" x 26" sheet pans widthwise; 5" diameter swivel casters to be heavy duty J&J No. 5-305-3052 with non-marking neoprene wheels, each rated at 190 lbs. load capacity and permanently lubricated for all temperature service, two casters with locking brakes; overall dimensions 30" wide x 18-3/4" deep x 72-1/4" high; NSF approved; include the following accessories: (a), continuous bumper; and (b), two casters with locking brakes.</p> <p>EPCO Model A7A-18; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> Brand and Number Offered

Item	Quantity	Description
10.	6	<p>CAN OPENER, ELECTRIC: Table top model; two speed motor; 115 volt, single phase, AC electrical; stainless steel housing; easily removable knife and gear assemblies for easy cleaning; suitable for use on #10 and smaller cans; NSF-certified.</p> <p>Edlund Model 270; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> Brand and Number Offered
11.	1	<p>FOOD SLICER, MANUAL: Shall operate manual gravity feed with two-speed knife and have a cutting capacity of up to 11" wide, 6" high or 8" diameter. Provide 12-1/2" diameter, hollow ground, hardened, and polished stainless steel knife with built-in, two stone, dual-action knife sharpener; stainless steel and burnished aluminum finish; full length stroke on both high and low speeds; easy glide product table; cast stainless steel meat pusher; Slice Thickness Regulator with micrometer adjustment for slice thickness up to 27/32"; easy access, positive action, push button on-off switches; No-Volt Release System to prevent accidental restart in event of power interruption; and thermally-protected motor. All work area corners shall be rounded and joints designed to prevent accumulation of bacteria; must be easy to disassemble without tools during cleanup and all parts must be submersible for cleaning in pot sink or dishwasher; must be mounted on four non-slip rubber feet. Motor shall be 2 speed, 1/3 H.P., 115 volt, 60 cycle, single phase, A.C., thermally-protected. Approximate dimensions: 19" wide x 29-1/4" deep x 20-1/8" high. Shall be NSF, UL, and USDA-approved and be warranted free from defects in material or workmanship under normal use and proper installation for a period of one (1) year from installation or eighteen (18) months from actual ship date, whichever date occurs first. Copy of warranty will accompany your bid. Include the following optional accessories: Sure-Lock Lift without 3" N.S.F. legs, Receiving Tray, Slaw Tray, and Vegetable Chute.</p> <p>Berkel Model 909/1; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> Brand and Number Offered

Item	Quantity	Description
12.	2	<p>MILK COOLER, SINGLE DROP SIDE, 730 HALF PINTS: Single access, drop door and lid one side only for conventional, one-sided serving line; approximate exterior dimensions will be 34-3/8" wide x 31" deep x 39-1/2" high. Minimum capacity of 730 gable-top 1/2 pint milk cartons. Must have 22-gauge or heavier stainless steel interior and exterior walls, door and lid; minimum 1-1/2" foamed-in-place moisture-resistant polyurethane foam binding exterior with interior walls; and mounted on 4" or larger swivel casters with locking feature. Door and lid must rest on suitable bumpers when open and cabinet must have a cylinder lid lock with two keys, stainless steel interior catches and hinges. Refrigeration unit must be sized and capable of maintaining an inside cooler temperature of 34 degrees F. to 39 degrees F. while located in a 100 degree F. temperature kitchen. Will be 1/5 H.P. hermetically-sealed compressor with a fan-cooled condenser; will utilize a capillary tube expansion device; electrical requirements will be 115 volts, 60 cycle, A.C., single phase. Include heavy duty vinyl-coated wire rack to protect interior bottom of cooler and an outside-mounted thermometer (dial type). Cooler must be NSF-and-UL approved. Supply complete pictorial literature, including construction details and repair parts list, with your bid.</p> <p>Beverage-Air Model SM34N-SS; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> <p>Brand and Number Offered</p>
13.	4	<p>MILK COOLER, DOUBLE DROP SIDE, 730 HALF PINTS: Dual access, drop doors and lids both sides for easy self-service by students using both sides of the serving line; approximate exterior dimensions will be 34-3/8" wide x 31" deep x 39-1/2" high. Minimum capacity of 730 gable-top 1/2 pint milk cartons. Must have 22-gauge or heavier stainless steel interior and exterior walls, doors and lids; minimum 1-1/2" foamed-in-place moisture-resistant polyurethane foam binding exterior with interior walls; and mounted on 4" or larger swivel casters with locking feature. Doors and lids must rest on suitable bumpers when open and cabinet must have a cylinder lid lock with two keys, stainless steel interior catches and hinges. Refrigeration unit must be sized and capable of maintaining an inside cooler temperature of 34 degrees F. to 39 degrees F. while located in a 100 degree F. temperature kitchen. Will be 1/5 H.P. hermetically-sealed compressor with a fan-cooled condenser; will utilize a capillary tube expansion device; electrical requirements will be 115 volts, 60 cycle, A.C., single phase. Include heavy duty vinyl-coated wire rack to protect interior bottom of cooler and an outside-mounted thermometer (dial type). Cooler must be NSF-and-UL approved. Supply complete pictorial literature, including construction details and repair parts list, with your bid.</p> <p>Beverage-Air Model ST34N-SS; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> <p>Brand and Number Offered</p>

Item	Quantity	Description
14.	4	<p>MILK COOLER, DOUBLE DROP SIDES, 1,387 HALF PINTS: Dual access, drop doors and lids both sides for easy self-service by students using both sides of the serving line; approximate exterior dimensions will be 58-3/8" wide x 31-1/2" deep x 39-1/2" high. Minimum capacity of 1,387 gable-top 1/2 pint milk cartons. Must have 22-gauge or heavier stainless steel interior and exterior walls, doors and lids; minimum 1-1/2" foamed-in-place moisture-resistant polyurethane foam binding exterior with interior walls; and mounted on 4" or larger swivel casters with locking feature. Doors and lids must rest on suitable bumpers when open and cabinet must have a cylinder lid lock with two keys, stainless steel interior catches and hinges. Refrigeration unit must be sized and capable of maintaining an inside cooler temperature of 34 degrees F. to 39 degrees F. while located in a 100 degree F. temperature kitchen. Will be 1/3 H.P. hermetically-sealed compressor with a fan-cooled condenser; will utilize a capillary tube expansion device; electrical requirements will be 115 volts, 60 cycle, A.C., single phase. Include heavy duty vinyl-coated wire racks to protect interior bottom of cooler and an outside-mounted thermometer (dial type). Cooler must be NSF-and-UL-approved. Supply complete pictorial literature, including construction details and repair parts list, with your bid.</p> <p>Beverage-Air Model ST58N-SS; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> Brand and Number Offered
15.	2	<p>MILK COOLER, SINGLE DROP SIDE, 1,095 HALF PINTS: Single access, drop door and lid one side only for conventional, one-sided serving line; approximate exterior dimensions will be 49-3/8" wide x 31" deep x 39-1/2" high. Minimum capacity of 1,095 gable-top 1/2 pint milk cartons. Must have 22-gauge or heavier stainless steel interior and exterior walls, door and lid; minimum 1-1/2" foamed-in-place moisture-resistant polyurethane foam binding exterior with interior walls; and mounted on 4" or larger swivel casters with locking feature. Door and lid must rest on suitable bumpers when open and cabinet must have a cylinder lid lock with two keys, stainless steel interior catches and hinges. Refrigeration unit must be sized and capable of maintaining an inside cooler temperature of 34 degrees F. to 39 degrees F. while located in a 100 degree F. temperature kitchen. Will be 1/4 H.P. hermetically-sealed compressor with a fan-cooled condenser; will utilize a capillary tube expansion device; electrical requirements will be 115 volts, 60 cycle, A.C., single phase. Include heavy duty vinyl-coated wire racks to protect interior bottom of cooler and an outside-mounted thermometer (dial type). Cooler must be NSF-and-UL-approved. Supply complete pictorial literature, including construction details and repair parts list, with your bid.</p> <p>Beverage-Air Model SM49N-SS; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> Brand and Number Offered

Item	Quantity	Description
16.	4	<p>MILK COOLER, DOUBLE DROP SIDES, 1,095 HALF PINTS: Dual access, drop doors and lids both sides for easy self-service by students using both sides of the serving line; approximate exterior dimensions will be 49-3/8" wide x 31-1/2" deep x 39-1/2" high. Minimum capacity of 1,095 gable-top 1/2 pint milk cartons. Must have 22-gauge or heavier stainless steel interior and exterior walls, doors and lids; minimum 1-1/2" foamed-in-place moisture-resistant polyurethane foam binding exterior with interior walls; and mounted on 4" or larger swivel casters with locking feature. Doors and lids must rest on suitable bumpers when open and cabinet must have a cylinder lid lock with two keys, stainless steel interior catches and hinges. Refrigeration unit must be sized and capable of maintaining an inside cooler temperature of 34 degrees F. to 39 degrees F. while located in a 100 degree F. temperature kitchen. Will be 1/4 H.P. hermetically-sealed compressor with a fan-cooled condenser; will utilize a capillary tube expansion device; electrical requirements will be 115 volts, 60 cycle, A.C., single phase. Include heavy duty vinyl-coated wire racks to protect interior bottom of cooler and an outside-mounted thermometer (dial type). Cooler must be NSF-and-UL-approved. Supply complete pictorial literature, including construction details and repair parts list, with your bid.</p> <p>Beverage-Air Model ST49N-SS; or an approved equal.</p> <div style="text-align: right; margin-right: 100px;"> UNIT PRICE </div> <div style="text-align: right; margin-right: 50px;"> TOTAL PRICE </div> <hr style="border: 0; border-top: 1px solid black; margin: 10px 0;"/> Brand and Number Offered

Item	Quantity	Description
17.	1	<p>REFRIGERATOR/FREEZER, TWO SECTIONS, TWO FULL DOORS: Two section, reach-in, two (2) full length doors, dual temperature to provide Storage for both refrigerated and frozen foods within a single cabinet, approximately 21.3 net cubic feet in refrigerator and 21.3 net cubic feet in freezer. Will have 20-gauge or heavier polished stainless steel exterior grille, case front and doors and 22-gauge or heavier polished stainless steel case back, sides and interior. Insulation will be two inches or more of foamed-in-place polyurethane throughout cabinet and doors. Doors will be self-closing; mounted on lifetime guaranteed cam-lift hinges; and have one piece self-adjusting magnetic door gaskets, lifetime safety grip handles, and humidity control wires around each door jamb concealed by a nonconductive thermal breaker strip to prevent the forming of condensation on cabinet front. Interior door liner will be constructed of 22 gauge or heavier polished stainless steel; however, high impact ABS material is acceptable. Wide door openings, 21-1/8" or larger with minimum 55-1/4" clear full door height and 26" minimum inside depth, will be fitted with adjustable/removable stainless steel universal angle pan slides, for holding 12" x 20" or 18" x 26" pans of various depths, in both sections. Two self-contained independent refrigeration systems will be top-mounted and concealed behind a louvered grille, 1/4 HP or larger condensing unit for the refrigerator, 1/3 HP or larger condensing unit for the freezer, both condensing units to be 115 volts, 60 cycle, single phase. All condensate water will be disposed of automatically with an energy-efficient non-electric condensate evaporator so no plumbing connections will be necessary. Circulating fans and cooling coil will be contained in a separate, insulated housing outside cabinet to allow for maximum food storage capacity. Include exterior thermometers, adjustable stainless steel legs, and heavy duty cylinder locks. Flush-mounted interior lighting will be controlled automatically by a switch mounted in the hinge. Unit will be NSF-and-UL approved. Will have at least a one year warranty on all parts and labor and a five year warranty on the condenser.</p> <p>Victory Model RFS-2D-S7; or an approved equal.</p> <div style="text-align: right; margin-right: 100px;"> UNIT PRICE </div> <div style="text-align: right; margin-right: 50px;"> TOTAL PRICE </div> <hr style="border: 0; border-top: 1px solid black; margin-top: 20px;"/> Brand and Number Offered

Item	Quantity	Description
18	2	<p>COLD CABINET (INSULATED), FOR HOLDING COLD FOOD ON SITE: A 16-cubic foot capacity, electrically refrigerated cabinet for holding food cold for Extended periods on site; all aluminum construction is riveted, welded and finished; cabinet body constructed of .063" aluminum, reinforced with extruded angle frame; fully insulated walls and door with 1" polyurethane foam having a thermal conductivity (i.e., K factor) of .14 at 75°F.; forced air circulation through lift-out type .063" aluminum air tunnel mounted on back of cabinet interior, temperature controlled by an adjustable, mechanical thermostat with a 33°F to 40°F operating range and with automatic defrost; provided with full, formed, field reversible, insulated door with .063 brushed aluminum exterior and 22 gauge 430 stainless steel interior, positive transport type latch with extruded handle and self-closing hinges that stay open past 90 degrees; full perimeter type gasket of magnetic Santoprene; add the optional rear-mounted push handle with donut bumpers to augment the recessed push/pull handles on both sides; overall dimensions 28" wide x 35-3/8" deep x 69-3/4" high; weighing 325 lbs. Unit will be mounted on four, 5" diameter, swivel, neoprene-tired casters with 1-14" wide tread and 200 lbs. load capacity, two casters equipped with locking brakes. Cabinet will have 120 Volt, 9.8 Amps., 60 Hz., single phase, 15 Amp. service power requirements for the bottom-mounted, removable refrigeration system containing A 1/3 h.p. compressor with automatic overload reset and an electrical condensate evaporator, and using R134a refrigerant for environmental compatibility; refrigerated base unit to contain louvered, removable side panels for access to electrical components and plastic bubble wrap insulation covered with foil having a thermal resistance (i.e., R value) of 8.4. Equip with a six-foot 14/3 gauge removable power cord with molded right angle plug, a pilot light, a lighted ON-OFF rocker type switch; a thru-the-door dial thermometer, and nine (9) sets of extruded universal angle pan slides to accommodate a large variety of pan sizes spaced on 4-1/2" centers, but adjustable on 1-1/2" centers; each slide approximately 2" high x 6-3/16" wide x .110" thick, mounted on lift-out posts; capable of holding 18 each 12" x 20" or nine each 18" x 26" pans of various depths. Cabinet will be UL-approved. Include the following optional accessories: (a)perimeter bumper, and (b) push handle with donut bumpers.</p> <p>Cres Cor Model R-171-UA-9B; or an approved equal.</p> <div style="text-align: right; margin-right: 100px;"> UNIT PRICE </div> <div style="text-align: right; margin-right: 50px;"> TOTAL PRICE </div> <hr style="border: 0.5px solid black; margin-top: 20px;"/> Brand and Number Offered

Item	Quantity	Description
19.	4	<p>HOT CABINET (INSULATED), FOR HOLDING AND TRANSPORTING HOT FOOD IN LOW CUBE VAN WITH LIFT:</p> <p>A 8-1/4-cubic foot capacity, electrically heated cabinet for holding food hot for extended periods and for transporting prepared foods from base kitchens to satellite sites; all aluminum construction is riveted, welded and finished; cabinet body constructed of .063" thick non-corrosive, Hi-Tensile aluminum for strength and ease of mobility, internal cabinet framework reinforced with 1" x 3/4" x .125" thick channels, one piece .190" thick aluminum base; fully insulated cabinet with 1-1/2" fiberglass in walls and 1" in door, top and bottom, having a thermal conductivity (i.e., K Factor) of .23 at 75°F; two bail handles mounted to each side, and folded flat against sides, permit the lifting of cabinets; powerful, yet efficient, 900 Watt heating system (i.e., three 300 Watt innerwall heaters) that is controlled by an electro-mechanical thermostat, installed in the black control panel fronting the electrical compartment fastened to cabinet top, room ambient up to 200°F and that maintains the right temperature to properly hold products; insulated door formed of .063" thick aluminum has magnetic latch for "easy open", twist-lock catch to secure door during transport, chrome plated latch and hinges mounted inboard and neoprene perimeter type door gasket for proper seal; overall dimensions 28-1/16" wide x 31-1/8" deep x 36-11/16" high; weighing 155 lbs. Unit will be mounted on four, 5"-diameter, swivel, neoprene tired casters with 1-1/4" wide tread and 200 lbs. load capacity, two casters equipped with locking brakes. Cabinet will have a 900 Watts, 120 Volts, 60 Hz., single phase, 7.5 Amps., 15 Amp. service power requirement. Equip with a six-foot, removable 14/3-gauge power cord with a molded right angle plug; a lighted ON-OFF rocker type switch; an easy-to-read digital thermometer; and eight (8) sets of extruded aluminum universal angle pan slides spaced on 3" centers but adjustable on 1-1/2" centers, each slide 2" high x 6-3/16" wide x .110 thick, capable of holding 16 each 12" x 20" or eight 18" x 26" pans of various depths. Cabinet will be NSF-and-UL approved and have a two year parts warranty. Include the following optional accessories: (a), perimeter bumper; (b), digital thermometer; and (c), push handle with donut bumpers.</p> <p>Cres Cor Model H-339-UA-8C; or an approved equal.</p> <div style="text-align: right; margin-right: 100px;"> UNIT PRICE </div> <div style="text-align: right; margin-right: 50px;"> TOTAL PRICE </div> <hr style="border: 0; border-top: 1px solid black; margin-top: 20px;"/> Brand and Number Offered

Item	Quantity	Description						
20.	2	<p>HOT CABINET (INSULATED), FOR HOLDING AND TRANSPORTING HOT FOOD IN HIGH CUBE VAN WITH LIFT:</p> <p>A 14-cubic foot capacity, electrically heated cabinet for holding food hot for extended periods and for transporting prepared foods from base kitchens to satellite sites; all aluminum construction is riveted, welded and finished; cabinet body constructed of .063" thick non-corrosive, Hi-Tensile aluminum for strength and ease of mobility, internal cabinet framework reinforced with 1-1/4" x 1-1/4" x .188" thick extruded angles, one piece .190" thick extended aluminum base protects cabinet body; fully insulated walls, base, door, top with 1-1/2" fiberglass having a thermal conductivity (i.e., K Factor) of .23 at 75°F; two recessed push/pull handles on each side prevent damage to walls and allow easy maneuverability; forced air circulation from a blower fan through a .063" thick aluminum, lift-out air tunnel mounted on interior back panel; powerful, yet efficient, 1500 Watt heating system that is controlled by an electro-mechanical thermostat room ambient up to 200°F and, along with a .063" thick aluminum, 3-1/2 pint capacity water pan, that maintains the right temperature to properly hold products; self-closing, insulated door stays open past 90°, full length extruded handle, magnetic Santoprene, perimeter type door gasket for proper seal, door interior of 22-gauge 430 stainless steel, door exterior of .063" thick brushed aluminum with two positive latches to secure door during transport; overall dimensions 28" wide x 35-5/8" deep x 54-1/2" high; weighing 290 lbs. Unit will be mounted on four, 5"-diameter, swivel, neoprene-tired casters with 1-1/4" wide tread and 200 lbs. load capacity, two casters equipped with locking brakes. Cabinet will have a 1500 Watts, 120 Volts, 60 Hz., single phase, 12.5 Amps., 15 Amp. service power requirement for the removable bottom mount hot unit containing a 3-1/2 pint capacity aluminum water pan; hot unit is removable, as is the air tunnel and slanted control panel, for cleaning and maintenance. Equip with a six-foot, permanent 14/3-gauge power cord with a molded right angle plug; a pilot light; a lighted ON-OFF rocker type switch; an easy-to-read digital thermometer; and nine (9) sets of extruded aluminum universal angle pan slides spaced on 4-1/2" centers but adjustable on 1-1/2" centers, each slide 2" high x 6-3/16" wide x .110 thick, capable of holding 18 each 12" x 20" or nine 18" x 26" pans of various depths. Cabinet will be UL-approved and have a two year parts warranty. Include the following optional accessories: (a), perimeter bumper; (b), digital thermometer; and (c), push handle with donut bumpers.</p> <p>Cres Cor Model H-137-UA-9B; or an approved equal.</p> <table style="width: 100%; margin-top: 20px;"> <thead> <tr> <th style="width: 60%;"></th> <th style="text-align: center;">UNIT PRICE</th> <th style="text-align: center;">TOTAL PRICE</th> </tr> </thead> <tbody> <tr> <td style="border-top: 1px solid black;">Brand and Number Offered</td> <td style="border-top: 1px solid black;"></td> <td style="border-top: 1px solid black;"></td> </tr> </tbody> </table>		UNIT PRICE	TOTAL PRICE	Brand and Number Offered		
	UNIT PRICE	TOTAL PRICE						
Brand and Number Offered								

Item	Quantity	Description
21.	2	<p>HOT CABINET (INSULATED), FOR HOLDING HOT FOOD ON SITE: A 19-1/3-cubic foot capacity, electrically heated cabinet for holding food hot for extended periods on site; all construction is riveted, welded and finished; cabinet body constructed of 20-gauge 304 stainless steel with internal framework of 16-gauge 304 stainless steel, .190" thick one piece aluminum base with .100" thick integral, aluminum drip trough and removable drip pan mounted to front of base; fully insulated walls, doors, base and top with 1-1/2" fiberglass having a thermal conductivity (i.e., K factor) of .23 at 75F.; two recessed push/pull handles on each side prevent damage to walls and allow easy maneuverability; forced air circulation from a blower fan through a 20-gauge 304 stainless steel, lift-out air tunnel mounted on interior back panel; powerful, yet efficient, heating system, with two 1000 Watt heaters for holding and a separate 1000 Watt heater, along with a 3-1/2 quart, 18-gauge 304 stainless steel water pan, for humidity, controlled by two electro-mechanical thermostats room ambient to 200°F for holding food and to 95% for humidity, maintains the right combination of heat and humidity to properly hold products; self-closing, insulated Dutch doors stay open past 90°, full length extruded door handles for "easy open", magnetic Santoprene, perimeter type door gasket for proper seal, each door interior of 22-gauge 430 stainless steel, each door exterior of 20-gauge 305 stainless steel with one positive transport latch; overall dimensions 28-1/2" wide x 35-5/8" deep x 69-3/4" high; weighing 390 lbs. Unit will be mounted on four, 5"-diameter, swivel, neoprene-tired casters with 1-1/4" wide tread and 200 lbs. load capacity, two casters equipped with locking brakes. Cabinet will have a 2000 Watts, 120 Volts, 60 Hz., single phase, 16.6 Amps., 20 Amp. service power requirement for the removable bottom mount proof/hot unit containing a 3-1/2 quart capacity stainless steel water pan; proof/hot unit is removable, as is the air tunnel and slanted control panel, for cleaning and maintenance. Equip with a six-foot, permanent 12/3-gauge power cord with a molded right angle plug; two pilot lights; a lighted ON-OFF rocker type switch; an easy-to-read digital thermometer; and twelve (12) sets of extruded aluminum universal angle pan slides spaced on 4-1/2" centers but adjustable on 1-1/2" centers, each slide 2" high x 4-1/2" wide x .110" thick, capable of holding 24 each 12" x 20" or twelve each 18" x 26" pans of various depths. Cabinet will be NSF-and-UL approved and have a two year parts warranty. Include the following optional accessories: (a), perimeter bumper; and (b), push handle with donut bumpers.</p> <p>Cres Cor Model H-137-WSUA-12C; or an approved equal.</p> <div style="text-align: right; margin-right: 100px;"> UNIT PRICE </div> <div style="text-align: right; margin-right: 50px;"> TOTAL PRICE </div> <hr style="border: 0; border-top: 1px solid black; margin: 10px 0;"/> Brand and Number Offered

Item	Quantity	Description
22.	1	<p>REFRIGERATOR, ONE SECTION, ONE FULL DOOR: One section, reach-in, one full length door, approximately 21.5 net cubic feet of food storage capacity. Will have 20-gauge or heavier polished stainless steel exterior grille, case front and door and 22-gauge or heavier polished stainless steel case back, sides and interior. Insulation will be two inches or more of foamed-in place polyurethane throughout cabinet and door. Door will be self-closing; mounted on lifetime guaranteed cam-lift hinges; and have one piece self-adjusting magnetic door gasket, lifetime safety grip handle, and humidity control wire around door jamb concealed by a nonconductive thermal breaker strip to prevent the forming of condensation on cabinet front. Interior door liner will be constructed of 22-gauge or heavier polished stainless steel; however, high impact ABS material is acceptable. Wide door opening, 21-1/8" or larger with minimum 55-1/4" clear full door height and 26" minimum inside depth, will be fitted with four (4) adjust-able stainless steel wire shelves for accommodating a variety of standard pans and packages. Refrigeration system will be top-mounted and concealed behind a louvered grille, 1/4 H.P. or larger condensing unit, 115 volts, 60 cycle, single phase. All condensate water will be disposed of automatically with an energy-efficient non electric condensate evaporator so no plumbing connections will be necessary. Circulating fans and cooling coil will be contained in a separate, insulated housing outside cabinet to allow for maximum food storage capacity. Include standard adjustable stainless steel legs, flush-mounted automatic interior lighting and heavy duty cylinder locks. Include optional dial thermometer, four (4) adjustable stainless steel wire shelves and stainless steel case back. Unit will be NSF-and-UL approved. Will have at least a one year warranty on all parts and labor and a five year warranty on the condenser.</p> <p>Victory Model RS-1D-S7; Traulsen Model RHT 132 WUT – FHS RHT 132 WUT - HHS or an approved equal.</p> <div style="text-align: right; margin-right: 50px;"> UNIT PRICE </div> <div style="text-align: right; margin-right: 50px;"> TOTAL PRICE </div> <hr style="border: 0; border-top: 1px solid black; margin: 10px 0;"/> Brand and Number Offered

Item	Quantity	Description						
23.	3	<p>COOK'S/WORK TABLE, 8 FEET LONG:</p> <p><u>TOP:</u> Top shall be constructed of one-piece, 14-gauge stainless steel with a minimum 1 1/4" straight turndown (i.e., 90 degrees) or a 1-1/2" rolled rim on both ends and sides, with all corners welded, ground and polished to a matching finish; overall dimensions 30" wide x 96" long x 36" high. Underside of top will be reinforced with 12-gauge stainless steel hat channel, 1" x 4" x 1", stud-bolted with cadmium plated acorn nuts and running the full-length of top, with sound-deadening mastic or vinyl cushion installed between top and under-bracing.</p> <p><u>LEGS:</u> Minimum of six 16-gauge stainless steel 1-5/8" O.D. tubular legs will be fitted at Top with die-stamped stainless steel gussets welded to underbracing and at Bottom with stainless steel adjustable bullet feet. Table will be delivered fully assembled and ready-to-use from factory.</p> <p><u>UNDERSHELF:</u> Undersheff is to be located 10"-to-12" off floor and shall be constructed of 16 gauge stainless steel with straight turndown at all sides and die-formed corners to form a tight sanitary contact with legs; either welded to legs or held in place by slotless tour-headed bolts; underside reinforced with heavy gauge galvanized hat channel.</p> <p><u>DRAWERS:</u> Table will be provided with two drawers, one mounted on each side. Each drawer assembly shall consist of a removable, stainless steel 20" x 20" x 5" die-stamped coved corner liner set into a stainless steel frame and mounted on roller bearing slides; drawer front will be constructed of 14-gauge stainless steel and will be equipped with a recessed handle.</p> <p><u>APPROVALS:</u> Table to be approved by the National Sanitation Foundation (NSF). Successful bidder must submit shop drawings for approval of District School Food Services Director prior to construction.</p> <p><u>ALTERNATES:</u> If bidding with brands and/or model numbers that are different than those specified, please include complete written specifications, including pictures, with your bid.</p> <p>ACE Fabrication Model WTS-83-S Table and Model D-3 Drawer, Low Temp Model10SSS-83 Table with the custom modifications specified; or an approved equal.</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 20%; text-align: center;">UNIT PRICE</th> <th style="width: 20%; text-align: center;">TOTAL PRICE</th> </tr> </thead> <tbody> <tr> <td style="border-top: 1px solid black;">Brand and Number Offered</td> <td style="border-top: 1px solid black;"></td> <td style="border-top: 1px solid black;"></td> </tr> </tbody> </table>		UNIT PRICE	TOTAL PRICE	Brand and Number Offered		
	UNIT PRICE	TOTAL PRICE						
Brand and Number Offered								

Item	Quantity	Description
24.	3	<p>COOK'S/WORK TABLE, 6 FEET LONG:</p> <p><u>TOP:</u> Top shall be constructed of one-piece, 14-gauge stainless steel with a minimum 1-1/4" straight turndown (i.e., 90 degrees) or a 1-1/2" rolled rim on both ends and sides, with all corners welded, ground and polished to a matching finish; overall dimensions 30" wide x 72" long x 36" high. Underside of top will be reinforced with 12-gauge, stainless steel hat channel, 1" x 4" x 1", stud bolted with cadmium-plated acorn nuts and running the full-length of top, with sound-deadening mastic or vinyl cushion installed between top and underbracing.</p> <p><u>LEGS:</u> Minimum of four 16-gauge stainless steel 1-5/8" O.D. tubular legs will be fitted at top with die-stamped stainless steel gussets welded to underbracing and at bottom with stainless steel adjustable bullet feet. Table will be delivered fully assembled and ready-to-use from factory.</p> <p><u>UNDERSHELF:</u> Undersheff is to be located 10"-to-12" off floor and shall be constructed of 16-gauge stainless steel with straight turndown at all sides and die-formed corners to form a tight sanitary contact with legs; either welded to legs or held in place by slotless contour-headed bolts; underside reinforced with heavy gauge galvanized hat channel.</p> <p><u>DRAWERS:</u> Table will be provided with two drawers, one mounted on each side. Each drawer assembly shall consist of a removable, stainless steel 20" x 20" x 5" die-stamped coved corner liner set into a stainless steel frame and mounted on roller bearing slides; drawer front will be constructed of 14-gauge stainless steel and will be equipped with a recessed handle.</p> <p><u>APPROVALS:</u> Table to be approved by the National Sanitation Foundation (NSF). Successful bidder must submit shop drawings for approval of District School Food Services Director prior to construction.</p> <p><u>ALTERNATES:</u> If bidding with brands and/or model numbers that are different than those specified, please include complete written specifications, including pictures, with your bid.</p> <p>ACE Fabrication Model WTS-63-S Table and Model D-3 Drawer; Low Temp Model 10SSS-63 Table with the custom modifications specified; or an approved equal.</p> <p style="text-align: right;">UNIT PRICE TOTAL PRICE</p> <hr/> <p>Brand and Number Offered</p>

DRUG FREE WORKPLACE

Preference shall be given to businesses with drug-free workplace programs. Whenever two or more bids, which are equal with respect to price, quality, and service, are received by the State or by any political subdivision for the procurement of commodities or contractual services, a bid received from a business that certifies that it has implemented a drug-free workplace program shall be given preference in the award process.

Established procedures for processing tie bids will be followed if none of the tied vendors have a drug-free workplace program. In order to have a drug-free workplace program, a business shall:

- 1) Publish a statement notifying employees that the unlawful manufacture distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
- 2) Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation, and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
- 3) Give each employee engaged in providing the commodities or contractual services that are under bid a copy of the statement specified in subsection (1).
- 4) In the statement specified in subsection (1), notify the employees that, as a condition of working on the commodities or contractual services that are under bid, the employees will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of Chapter 893 or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
- 5) Impose a sanction on, or require the satisfactory participation in a drug abuse assistance or rehabilitation program if such is available in the employee's community, by any employee who is so convicted.
- 6) Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign the statement, I certify that this firm complies fully with the above requirements.

Vendor's Signature _____

U.S. Department of Agriculture

Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion – Required for Lower Tier Covered Transactions Over \$100,000 per Bid, Contract or for Requests for Proposals

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension 7 CFR Part 3017, Section 3017.510, participant’s responsibilities. The regulations were published as Part IV of the January 30, 1980, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture with which this transaction originated.

Before Completing Certification, Read Instructions On The Following Page

The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals are presently debarred, suspended, proposed for debarment, declared ineligible, or have been voluntarily excluded from participation in this transaction by any federal department or agency.

Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participants shall attach an explanation to this proposal.

Organization Name

PR/Award Number or Project Name

Name(s) and Title(s) of Authorized Representatives

Signature

Date

Instructions for Certification

By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the reverse side in accordance with these instructions.

The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

The terms “covered transaction”, “debarred”, “suspended”, “ineligible”, “lower tier covered transaction”, “participant”, “person”, “primary covered transaction”, “principal”, “proposal”, and “voluntarily excluded” as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.

The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.

The prospective lower tier participant further agrees by submitting this form that it will included this clause titled “Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion – Lower Tier Covered Transactions” without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.

A participant in a covered transaction may relay upon a certification of prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it know that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Nonprocurement List.

Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

MANAGEMENT PERFORMANCE (continued)							
	EXCELLENT			UNSATISFACTORY			
FACTORS/RATINGS	6	5	4	3	2	1	N/A
Ability to accurately estimate and control cost to complete task							
Overall performance in planning, scheduling, and monitoring							
Use of management tools (e.g. cost/schedule, task management tools)							
CUSTOMER SATISFACTION							
	EXCELLENT			UNSATISFACTORY			
FACTORS/RATINGS	6	5	4	3	2	1	N/A
How would you rate the Contractor's overall technical performance on this contract/order?							
How would you rate the Contractor's ability to be cooperative, business like and concerned with interest of the customer?							
Total Dollar Amount of Contract							
Additional Comments							
Would you use this Contractor again	YES	NO					

USDA CERTIFICATE OF INDEPENDENT PRICE DETERMINATION

- (A) By submission of this offer, the offeror certifies and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:
- (1) The prices in this offer have been arrived at independently, without consultation, communication, agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other offeror or with any competitor;
 - (2) Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not knowingly be disclosed by the offeror prior to opening in the case of an advertised procurement, or prior to award in the case of negotiated procurement, directly or indirectly to any other offeror or to any competitor;
 - (3) No attempt has been made or will be made by the offeror to induce any person or firm to submit or not to submit an offer for the purpose of restricting competition.
- (B) Each person signing this offer certifies that:
- (1) He or she is the person in the offeror's organization responsible within that organization for the decision as to the prices being offered herein and that he or she has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above; or
 - (2) He or she is not the person in the offeror's organization responsible within that organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate, in any action contrary to (A)(1) through (A)(3) above, and as their agent does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above.

Signature of Vendor's Authorized Representative

Date

Title

In accepting this offer, the National School Lunch Program Sponsor certifies that the Sponsor's officers, employees or agents have not taken any action, which may have jeopardized the independence of the Vendor's offer to which this document is attached and referred to above.

Signature of Authorized Sponsor Representative

Date

NON-COLLUSION AFFIDAVIT

State of _____

Contract/RFP No. _____

County of _____

I state that I am the _____ of _____
(Title) (Name of Firm)

and I am authorized to make this affidavit on behalf of my firm, its owners, directors, and officers. I am the person responsible in my firm for the price(s) guarantees and the total financial commitment represented in this bid response.

I state that:

- (1) The price(s) and amount of this bid have been arrived at independently and without consultation, communication or agreement with any other contractor, bidder, or potential bidder.
- (2) Neither the price(s) nor the amount of this bid, and neither the approximate price(s) nor approximate amount of this bid, have been disclosed to any other firm or person who is a bidder or potential bidder, and they will not be disclosed before bid opening.
- (3) No attempt has been made or will be made to induce any firm or person to refrain from bidding on this contract, or to submit a bid higher than this bid, or to submit any intentionally high or noncompetitive bid or other form of complementary bid.
- (4) The bid of my firm is made in good faith and not pursuant to any agreement or discussion with, or inducement from, any firm or person to submit a complementary or other noncompetitive bid.
- (5) _____, its affiliates, subsidiaries, officers, directors, employees are not currently under investigation by any governmental agency and have not in the last three years been convicted or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:

I state that _____
(Name of my Firm)

understands and _____ acknowledges that the above representations are material and important, and will be relied on by the Escambia County School District in awarding the contract(s) for which this bid is submitted. I understand and my firm understands that any misstatement in this affidavit is and shall be treated as fraudulent concealment from the Escambia County School District of the true facts relating to submission of bids for this contract.

(Name and Company Position)

SWORN TO SUBSCRIBED

BEFORE ME THIS _____ DAY

OF _____, 20__

NOTARY PUBLIC

My commission expires: _____