



**THE ESCAMBIA COUNTY SCHOOL DISTRICT  
PURCHASING DEPARTMENT  
75 N. PACE BLVD.  
PENSACOLA, FL 32505**

**REQUEST FOR PROPOSAL (RFP) & PROPOSAL ACKNOWLEDGMENT**

POSTING DATE:

**October 9, 2012**

PURCHASING CONTACT & TELEPHONE:

Marguerite Van Nostrand, (850) 469-6209  
mvannostrand@escambia.k12.fl.us

RFP TITLE:

**Cafeteria Equipment**

RFP NUMBER:

**131003**

RFP OPENING DATE & TIME: **Monday, October 22, 2012 – 11:00 AM, Central Standard Time**

**NOTE: PROPOSALS 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 75 N. Pace Blvd. Pensacola, Florida 32505, 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 Proposals may not be withdrawn for a period of sixty (60) days after the RFP opening unless otherwise specified.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 RFP PACKAGE, AND/OR FAILURE TO RETURN ANY OF THE ITEMS LISTED IN SECTION IIIA WILL RESULT IN A DETERMINATION THAT THE RFP IS NONRESPONSIVE.**

AUTHORIZED SIGNATURE:

TYPED OR  
PRINTED NAME:

TITLE:

DATE:

## I. INTRODUCTION

This solicitation is for the purchase of equipment for use in school cafeterias throughout the Escambia County, Florida School District, as detailed in bid specifications. **Prices, terms, and conditions of this agreement cover all purchases for the products listed in this document for the entire term of this agreement – December 1, 2012 through November 30, 2013.** The quantities listed herein are the best estimate of the District based on prior and projected usage. By signing this agreement you are agreeing to honor your proposal's price for the entire term of the agreement.

**If offering a brand and/or product OTHER THAN ONE OF THE PREAPPROVED BRANDS LISTED, make a notation in the comments section of that item. If you bid a product that is not preapproved in this RFP, you must send the items listed below, no later than Friday, October 12, 2012, 11:30 AM, CST:**

**Full product specifications, including warranty, pictures and drawings.**

**List with contact name, phone numbers and email addresses of at least five (5) cafeterias or restaurants that are currently using the equipment.**

All information and questions should be sent to the Purchasing Agent listed below. For the information required prior to RFP closing date, email is the preferred method of communication. The RFP should be submitted as detailed on Page 1.

Marguerite Van Nostrand  
Purchasing Agent  
Escambia County School District  
75 N. Pace Blvd.  
Pensacola, FL 32505

[mvannostrand@escambia.k12.fl.us](mailto:mvannostrand@escambia.k12.fl.us) or by fax at (850) 469-6271.  
Phone – 850-469-6209

## 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 retained by the District. 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 thirty 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 Districts 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. **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 may result in your proposal not being accepted.**
  1. USDA (United States Department of Agriculture), Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion. This form (located in the back section of RFP document) must be signed and returned with the RFP.
  
  2. The entire RFP document (pages 1 – 61) 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 change(s) must be initialed. Any proposal submitted with strike over or white out corrections that are not initialed will be rejected as non-responsive.

3. Product specification sheet or certifications must be attached if requested for item in the Specifications and Pricing of this RFP.
  4. If not currently doing business with the Escambia County School District, a business reference, preferably a School District must be submitted. See attached Form Number P-002, contained within this document.
  5. USDA Certificate of Independent Price Determination. This form (located in the back section of RFP document) must be signed and returned with the RFP.
  6. Non-Collusion Affidavit. This form (located in the back section of RFP document) must be signed and returned with the RFP.
- B. **JESSICA LUNSFORD 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 outlined 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. **BUY AMERICAN ACT:** Except in those instances where certain food items are not commercially available from production within the United States, no food items covered by this RFP are to be imported, imported and repacked, or imported and labeled with an American Processor or Distributor's label.
- D. **RFP QUANTITIES:** **Quantities indicated and delivery dates in this RFP are estimates based on prior 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 December 1, 2012 through November 30, 2013.
- F. **EVALUATION CRITERIA:** Evaluation of proposals by the Evaluation Committee (consisting of representatives of the District's Food Services Department and Purchasing Department) will be made to ascertain which proposer best meets the needs of the School District. The School District reserves the right to evaluate by lot, by partial lot, or by item. Award will be made on the following criteria:
1. Line Item by Low Price: Award for each line item will go to the vendor with the lowest price when the low price is for a product on the approved products list. Products are approved prior

to posting of RFP and are listed in the Specifications and Pricing Section (Section) for each item.

2. All Line Items not included in Item 1 above:

- a. Price. (45 Points Maximum).
- b. Product Quality. (30 Points Maximum). Based on product specifications and references from cafeterias currently using equipment.
- c. Vendor warranty and ability to perform after sale maintenance and warranty work. (25 Points Maximum). Vendor understanding of bid requirements, including options noted on bid and past performance history with the Escambia County School District.

#### IV. ORDER PLACEMENT AND DELIVERY PROCEDURES

- A. **ORDERING PROCEDURES:** No direct ordering equipment by individual cafeterias is permitted. All orders for the items in this RFP will 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. **SHIPPING/RECEIVING REQUIREMENTS:** Ship to location will be listed on each purchase order and this location may be one of the schools listed at the back of this RFP or the District's Warehouse. The District's Warehouse is located at 51 East Texar Drive, Pensacola, Florida 32503.
- C. **INSTALLATION:** It is the intention of the District to award the majority of items listed in this RFP to the low responsive bidder(s) offering full vendor install - delivery and install through on-site start up. The District Food Services Office will coordinate between successful bidder and District Maintenance Department for any needed District assistance.
- D. **DESTINATION INSPECTION:** Final acceptance of all products will be by the consignee at the point of delivery.

#### V. INVOICES, STATEMENTS AND PAYMENT

Invoices for the purchases of food and all non-food supplies made for the District's Food Service Program 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 to our central warehouse may be made several ways, invoicing should be handled as follows:

- A. **DELIVERIES MADE BY VENDOR'S OWN CONVEYANCE:** When deliveries are made via the bidder's own conveyance, delivery receipts or packing slips should accompany the merchandise to the ship to address. An original and two (2) copies will be provided to the District's receiving personnel who will sign all copies if the shipment is complete and in good order. The District will retain the original and one (1) copy and provide the vendor with a signed third copy. Should there be any discrepancy, damaged goods, incorrect product, shortages, etc., the vendor's driver will contact his company for permission to correct the delivery receipt or packing slip on the spot, 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 or precede the actual delivery of product to the District via the U.S. Mail. In case any product is received with in transit damage, the District 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, including refusal of delivery on damaged goods. Our Food Service Accounting Dept. will deduct from your invoice, for all shortages, damaged items, etc. Barring delays due to unresolved discrepancies, you may expect to receive payment for products within ten (10) days of our receipt of your invoice.
- 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  
75 N. Pace Blvd.  
Pensacola, FL 32505
- D. **INVOICE/PACKING LIST NOTATIONS:** All invoices, packing lists, and relevant documentation should reference the appropriate purchase order.



Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
2.	15	ea	<p>Ice machine/ Undercounter 175# capacity</p> <p>Stainless steel finish. Water cooled. Self-contained. Indicator lights are behind unit's front cover. 175 lbs. production (Based on 70°F air, 50°F water in 24 hours). Bin storage is 80 lbs. 26"Wx27<sup>3</sup>/<sub>8</sub>"Dx39"H, including 6" legs. 150 lbs.</p> <p>Features include:  Self-monitoring technology that communicates via easy to understand, universal language symbols  External lights that indicate operational status and warn of possible production interruptions  Hard water condition detection that purges mineral-laden water with every freeze cycle, reducing scale buildup and extending time between cleanings. Automatically adjusts water purge every cycle based on mineral content of water for longer time between cleanings.  Agion™: Antimicrobial agent that reduces the growth of bacteria, mold, mildew and yeast within ice machine.</p> <p><b>THREE YEAR PARTS/LABOR ON COMPONENTS, FIVE YEAR PARTS ON COMPRESSOR AND CONDENSER, FIVE YEAR PARTS/LABOR ON EVAPORATOR WARRANTY</b></p> <p><b>Approved Brands:</b>  Scotsman Model#CU1526MW-1"</p> <hr/> Brand/Number Offered		
			Item shipped/delivered to District Warehouse. No vendor installation.	<hr/>	
			Item shipped/delivered to school location. Vendor to install.	<hr/>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
3.	40	ea	<p>Milk Cooler/Dual Access Forced Air 24.5 cubic feet. Exterior color choices.</p> <p>Dual access, forced-air milk cooler comes in your choice of 28 exterior options: White vinyl-coated steel, stainless steel or special color exterior (such as Cow-Spotted, Blue and 24 other colors). Aluminum interior features a stainless steel interior floor. Units feature stainless steel drop front door and flip-up top lid. Bottom floor drain. Door locks. Includes epoxy-coated floor rack. (16) 13"x13" crate capacity. Holds at +33°F to +38°F. Exterior digital thermometer. 24.5 Cu. Ft. 58"Wx33<sup>3</sup>/<sub>8</sub>"Dx46<sup>1</sup>/<sub>4</sub>"H. Swivel casters with front brakes included. 9' cord and plug included. 120V. 1/3 HP. 495 lbs.</p> <p><b>ONE YEAR PARTS AND LIMITED LABOR, FIVE YEAR LIMITED COMPRESSOR WARRANTY</b></p> <p><b>Approved Brands:</b> Tru Model #TMC-58-DS</p> <hr/> <p>Brand/Number Offered</p> <p>Comments: _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <hr/> <p>Item shipped/delivered to school location. Vendor to install.</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
4.	20	ea	<p>Milk Cooler/Cold Wall 23.5 cubic ft.</p> <p>Single access cold wall milk cooler has a stainless steel exterior and interior. Drop front doors and flip-up tops are stainless steel on the outside and galvanized steel on the inside. Features key locks. Single-access unit has powerful cold wall refrigeration system and holds at +38°F. Other features include bottom floor drain, heavy duty floor racks and exterior thermometer. (16) 13"x13" crate capacity. 23.5 Cu. Ft. 63"Wx34"Dx44"H overall, including swivel casters (two locking). Cord and plug included. 120V. ¼ HP.</p> <p><b>ONE YEAR PARTS AND LABOR AS WELL AS FIVE YEAR COMPRESSOR WARRANTY. TWO YEAR REFRIGERANT LEAK LIMITED WARRANTY.</b></p> <p><b>Approved Brands:</b> Nor-Lake Model# AR162555</p> <hr/> <p>Brand/Number Offered</p> <p>Comments: _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <hr/> <p>Item shipped/delivered to school location. Vendor to install.</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
5.	15	ea	<p>Refrigerated Display Merchandiser/Medium Height. 14.1 Cubic Feet.</p> <p>With the Open Air Display Merchandiser, display a variety of cold foods with convenient access for customers and for stocking while keeping them at appropriate temperatures. A curtain of air blows down the front of the unit, keeping cold air in. Self-contained. Glass ends for improved product visibility. Thermostat controlled. Fluorescent lighting on each adjustable shelf (if applicable). Cord and plug included. 120V. 14.1 Cu. Ft. 1 HP. 3 shelves. 50<sup>3</sup>/<sub>4</sub>"Wx27<sup>1</sup>/<sub>4</sub>"Dx60"H. 485 lbs. Exterior: Black or White laminate. Interior: All stainless steel, including floor and shelves. Holds at +33°F to +38°F.</p> <p><b>ONE YEAR PARTS AND LABOR, FIVE YEAR COMPRESSOR WARRANTY</b></p> <p><b>Approved Brands:</b> Turbo Air model #TOM-50MB</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments: _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation. _____</p> <p>Item shipped/delivered to school location. Vendor to install. _____</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
6.	30	ea	<p>Mixer/ Tabletop 20 quart capacity.</p> <p>Commercial Tabletop unit is stainless steel and has an easy to open bowl guard with handle. Side mounted controls. Gear driven transmission and cast iron body is designed for durability. 3 speeds. Front mounted #12 hub for attachments. Non-slip Rubber Feet. Comes with thermal overload protection. 20 Qt. capacity. 22<sup>2</sup>/<sub>5</sub>"Wx18<sup>1</sup>/<sub>5</sub>"Dx34<sup>1</sup>/<sub>2</sub>"H. 1/2 HP. 120V. 220 lbs. Stainless steel bowl. Spiral dough hook. Flat beater. Wire whip. 15 minute timer.</p> <p><b>ONE YEAR PARTS AND LABOR WARRANTY</b></p> <p><b>Approved Brands:</b>  Axis model # AX-M20  Univex model # SRM20</p> <hr/> Brand/Number Offered _____ Comments _____		
			Item shipped/delivered to District Warehouse. No vendor installation.	<hr/>	
			Item shipped/delivered to school location. Vendor to install.	<hr/>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
7.	4000	ea	<p>Shelving Heavy Duty Kit/ 5 shelves. 60"W x 24" D.</p> <p>Pre-packaged Blue Epoxy shelving kit bundles (5) 60"Wx24"D shelves with four posts. Blue Epoxy best for moist, humid areas. Shelves are easy to assemble and are adjustable to best fit your space and storage requirements. High performance, large capacity design means fewer shelves, lower shelving costs and less post obstruction. Three trusses per shelf. 1000 lb. shelf weight capacity (<i>for stationary shelving only</i>).</p> <p><b>Approved Brands:</b> Metro</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <p>Item shipped/delivered to school location. Vendor to install.</p>	<hr/> <hr/>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
8.	1000	ea	<p>Shelving Heavy Duty Kit/ 5 shelves. 72"W x 24" D.</p> <p>Pre-packaged Blue Epoxy shelving kit bundles (5) 72"Wx24"D shelves with four posts. Blue Epoxy best for moist, humid areas. Shelves are easy to assemble and are adjustable to best fit your space and storage requirements. High performance, large capacity design means fewer shelves, lower shelving costs and less post obstruction. Three trusses per shelf. 1000 lb. shelf weight capacity (<i>for stationary shelving only</i>).</p> <p><b>Approved Brands:</b> Metro</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <p>Item shipped/delivered to school location. Vendor to install.</p>	<hr/> <hr/>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
9.	1000	ea	<p>Shelving Heavy Duty Kit/ 5 shelves. 48"W x 24" D.</p> <p>Pre-packaged Blue Epoxy shelving kit bundles (5) 48"Wx24"D shelves with four posts. Blue Epoxy best for moist, humid areas. Shelves are easy to assemble and are adjustable to best fit your space and storage requirements. High performance, large capacity design means fewer shelves, lower shelving costs and less post obstruction. Three trusses per shelf. 1000 lb. shelf weight capacity (<i>for stationary shelving only</i>).</p> <p><b>Approved Brands:</b> Metro</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <p>Item shipped/delivered to school location. Vendor to install.</p>	<hr/> <hr/>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
10.	20	ea	<p>Can Rack/ Heavy Duty 76in. High</p> <p>Can rack has fully welded aluminum construction. Inclined can guides allow cans to roll forward for easy access. Includes 5" casters (two swivel, two with brakes). Features a heavy duty stainless steel top at the perfect height to hold equipment or to prep foods. 162 - 10 lbs. can capacity. 216 - 5 lbs. can capacity. 27<sup>1</sup>/<sub>2</sub>"Wx35"Dx76"H. 72 lbs.</p> <p><b>Approved Brands:</b> Winholt model # CR-162M</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments_____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation. _____</p> <p>Item shipped/delivered to school location. Vendor to install. _____</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
11.	150	ea	<p>Utility Kitchen Cart. 2 shelf/ Heavy Duty</p> <p>Cart has (2) 36<sup>7</sup>/<sub>8</sub>"x25<sup>1</sup>/<sub>4</sub>" shelves. Molded-in customized fittings, storage compartments, holsters, hooks and notches. Ergonomically designed push handle provides optimum hand placement and push height improving control and worker safety. Rounded corners protect walls and furniture. Black. 45<sup>1</sup>/<sub>4</sub>"Wx25<sup>7</sup>/<sub>8</sub>"Dx33<sup>1</sup>/<sub>4</sub>"H. 43 lbs. 500 lb. capacity. Polyethylene construction. 3" raised lip on shelves. 5" non-marking casters, two swivel. <i>Ships unassembled, ~UPSable~</i></p> <p><b>Approved Brands:</b> Rubbermaid 452088</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <p>Item shipped/delivered to school location. Vendor to install.</p>	<hr/> <hr/>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
12.	100	ea	<p>Utility Cart/ 3 shelf. Heavy Duty</p> <p>Standard Utility Cart is designed to handle a wide variety of transporting needs from the receiving dock to the front of the house. Each shelf holds a full size dish rack or two standard bus boxes side by side. Two ergonomic handles. 400 lb. capacity. 3 shelves. 11<sup>3</sup>/<sub>4</sub>" spacing between shelves. 31<sup>1</sup>/<sub>2</sub>"Wx20<sup>1</sup>/<sub>2</sub>"Dx11<sup>3</sup>/<sub>4</sub>"H shelf dimensions. 40"Lx21<sup>1</sup>/<sub>4</sub>"Dx37<sup>1</sup>/<sub>2</sub>"H overall. 400 lbs. capacity. <i>Ships unassembled. 5" swivel casters</i></p> <p><b>Approved Brands:</b>  Rubbermaid  Cambro model# BC34okd110</p> <hr/> Brand/Number Offered  Comments_____		
			Item shipped/delivered to District Warehouse. No vendor installation.	<hr/>	
			Item shipped/delivered to school location. Vendor to install.	<hr/>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
13.	20	ea	<p>Griddle, Commercial Electric 48 "wide. Rapid Recovery.</p> <p>Electric griddle heats up, recovers and cooks faster than similar griddles. Even temperature throughout 5/8" thick composite griddle plate with stainless steel cooking surface. Stainless steel front and sides. Snap action thermostatic controls every 12" with +200°F to +450°F temperature range. (4) burners. 4"H backsplash and tapered side splashes. Includes grease trough and grease drawer. NSF listed. 208V or 240V, single or three phase. 48"Wx27<sup>5</sup>/<sub>8</sub>"Dx16<sup>3</sup>/<sub>8</sub>"H, including 4"H adjustable legs.</p> <p><b>ONE YEAR PARTS AND LABOR WARRANTY</b></p> <p><b>Approved Brands:</b>  Vulcan Model # RRE48D  Wolf Model # WEG48D</p> <hr/> Brand/Number Offered _____ Comments _____	<hr/> <hr/>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
14.	20	ea	<p>Griddle, Commercial, Gas/ 48 inch. Rapid Recovery. 48 in. wide</p> <p>Gas griddle has even temperature throughout <math>\frac{3}{4}</math>" thick special composite of stainless steel and aluminum with stainless steel surface. Stainless steel front, sides and top ledge. Embedded solid state controls every 12" with +150°F to +450°F temperature range. Electronic ignition with pilot safety system. 4"H backsplash with tapered side splashes. Front grease trough and grease drawer included. NSF listed. Requires 120V connection. 110,000 BTU. 48"Wx33"Dx15<math>\frac{3}{8}</math>"H, including 4"H adjustable legs.</p> <p><b>ONE YEAR LIMITED PARTS AND LABOR WARRANTY</b></p> <p><b>Approved Brands:</b> Vulcan model #MSA48-2</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <hr/> <p>Item shipped/delivered to school location. Vendor to install.</p> <hr/>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
15.	20	ea	<p>Panini Grill/ smooth plate surface</p> <p>Cast Iron Panini/Sandwich Grill has hinged tops that can accommodate items up to 3"H. Heating elements are embedded in cast iron plates. Stainless steel body and removable drip tray. Adjustable thermostat from +140°F to +570°F. Smooth plates. 4' cord and plug and cleaning brush included. 16"Wx17<sup>1</sup>/<sub>2</sub>"Dx9<sup>1</sup>/<sub>2</sub>"H overall. 23<sup>1</sup>/<sub>2</sub>"H when opened. 120V. 1800 watts. 73 lbs.</p> <p><b>Approved Brands:</b> Waring model #WFG250</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments_____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation. _____</p> <p>Item shipped/delivered to school location. Vendor to install. _____</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
16.	50	ea	<p>Stand for 48 inch Griddle</p> <p>Stands fit all 48"W Broiler and Griddles. Stainless steel 2" tube construction. Solid top surface and lower holding shelves.</p> <p><b>Approved Brands:</b> Garland model # A4528798</p> <hr/> <p>Brand/Number Offered</p> <p>Comments_____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <hr/> <p>Item shipped/delivered to school location. Vendor to install.</p>	<hr/> <hr/>	



Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
18.	40	ea	<p>Toaster/Conveyor. Space saving</p> <p>Compact Conveyor Toaster toasts a variety of breads, buns and bagels. ColorGuard patented system monitors cabinet temperature and adjusts conveyor speed to produce uniform results. Front or rear exit. Electronic speed control. Power save mode for energy saving during non-peak periods. Air cooled and insulated. Stainless steel construction.</p> <p>14<sup>1</sup>/<sub>2</sub>"Wx17<sup>3</sup>/<sub>4</sub>"Dx14<sup>7</sup>/<sub>8</sub>"H. 41 lbs. Metal sheathed heating elements. Allows for one or two sided toasting. 2" opening height. Individual controls for top and bottom elements for full adjustability. 120V (15 amps) or 208V (10.7 amps) or 240V (9.3 amps)= up to 360 slices/hour. Single phase. 6' cord and plug included.</p> <p><b>Approved Brands:</b> Hatco model # TQ-400</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <hr/> <p>Item shipped/delivered to school location. Vendor to install.</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
19.	120	ea	<p>Commercial Double stack Convection oven, Gas</p> <p>Double Stack, Deep Depth Gas Convection Oven's unique heat recovery system recirculates heated air while saving energy and reducing operating costs. 50/50 independent stainless steel doors with double pane windows open a full 180° for easy access. Interior light. Oven cool switch for rapid cool down. 29"Wx20"H oven interior. 40"Wx46<sup>1</sup>/<sub>4</sub>"Dx70"H overall, including 8"H stainless steel legs. Electronic spark ignition. 44,000 BTU per oven. LP or Natural gas. <i>120V connection required for fan.</i> <b>Free start up by Vendor Sales &amp; Service.</b> Stainless steel front, sides and top; porcelain enamel on steel 26<sup>1</sup>/<sub>8</sub>"D oven interior. +150°F to +500°F temperature range (solid state control). 60 minute manual timer. One two-speed <sup>1</sup>/<sub>2</sub> HP fan. 11 rack positions per oven. Includes five oven racks per oven. 6' cord and plug included.</p> <p><b>ONE YEAR LIMITED PARTS AND LABOR WARRANTY</b></p> <p><b>Approved Brands:</b> Vulcan VC66GD</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation. _____</p> <p>Item shipped/delivered to school location. Vendor to install. _____</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
20.	50	ea	<p>Convection Oven, Double Stack Deep Depth. Electric</p> <p>Double Stack, Deep Depth Electric Convection Oven's unique heat recovery system recirculates heated air while saving energy and reducing operating costs. 50/50 independent stainless steel doors with double pane windows open a full 180° for easy access. Interior light. Oven cool switch for rapid cool down. Available in 208V or 240V, single or three or 480V, three phase. 12,500 watts per oven. 29"Wx26<sup>1</sup>/<sub>8</sub>"Dx20"H oven interior. 8"H stainless legs. 40"Wx46<sup>1</sup>/<sub>4</sub>"Dx70"H overall. Stainless steel front, sides and top; porcelain enamel on steel oven interior. +150°F to +500°F temperature range (solid state control). 60 minute manual timer. One two-speed <sup>1</sup>/<sub>2</sub> HP fan. 11 rack positions per oven. Includes five oven racks per oven.</p> <p><b>ONE YEAR LIMITED PARTS AND LABOR WARRANTY</b></p> <p><b>Approved Brands:</b> Vulcan VC44ED10</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation. _____</p> <p>Item shipped/delivered to school location. Vendor to install. _____</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
21.	15	ea	<p>Combi Oven. 10 pan capacity. Gas</p> <p>Oven offers convection and boilerless steaming. Automatic pre-heating, rapid cooling and moistener with 11 settings from 0 to high moisture. Double step cooking process. Uses a maximum of 2.77 gallons of water per hour. 180 lbs. food capacity. 41<sup>14</sup>/<sub>25</sub>"Wx41<sup>15</sup>/<sub>16</sub>"Dx36<sup>1</sup>/<sub>2</sub>"H. 537 lbs. Natural gas 105871 BTU or LP Gas 95625 BTU. LP Gas requires 120V connection. Self-diagnostic system. Hold function. Core temperature probe. Swing hinged front panel for easy service access to main components. Double thermo-glazed door with open frame construction for cool outside door panel. Swing hinged easy release inner glass on door for easy cleaning. Air-o-clean, automatic and built-in self-cleaning system. Coved corners. All stainless steel construction. Holds (10) 18"x26" sheet pans, (20) 13"x18" sheet pans or (20) 12"x20" pans. Includes: Start-up installation check and five stainless steel full-size grids (21"x26").</p> <p><b>TWO YEAR PARTS, ONE YEAR LABOR WARRANTY</b></p> <p><b>Approved Brands:</b>  Blodgett  Rational  Electrolux-Dito</p> <hr/> Brand/Number Offered _____ Comments _____	<hr/> <hr/>	



Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
23.	100	ea	<p>Convection Steamer, Double Stack.125,000 BTU Gas</p> <p>Gas Convection Steamer has 125,000 BTU gas steam generator. Two compartment, heavy duty stainless steel construction. Patented automatic water level float design and cold water condenser. 6" adjustable legs. Easy access controls for servicing. 24"Wx33"Dx65<sup>1</sup>/<sub>2</sub>"H. Holds five 12"Wx20"Dx2<sup>1</sup>/<sub>2</sub>"H pans per compartment. Electronic or mechanical controls, see <i>below for details</i>. Model has electronic spark ignition and also requires 120V. Please specify LP or Natural gas. 595 lbs.</p> <p><b>Electronic Controls:</b> Include digital timer and compensating thermostat for each compartment with bypass switch for manual operation. Automatic water filled on startup.</p> <p><b>Mechanical Controls:</b> Include manual 60 minute timer. Main power on/off switch.</p> <p><b>ONE YEAR LIMITED WARRANTY</b></p> <p><b>Approved Brands:</b> Cleveland Range model # 24-CGA Vulcan C24EA10-BSC</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation. _____</p> <p>Item shipped/delivered to school location. Vendor to install. _____</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
24.	30	ea	<p>RETherm OVEN</p> <p>Oven must heat to a minimum of 350 degrees Fahrenheit and be capable of both cooking and holding hot food items. 20 gauge stainless steel, recessed control panel. Cabinet 22 gauge stainless steel. Stainless steel internal frame, covered corner interior. 16 gauge stainless steel approx 4 gallon water reservoir with automatic water fill hook-up. Fiberglass insulation in sides 2", back, doors and base 1 1/2 " 22 gauge stainless steel door, high temperature anti-microbial magnetic latches, heavy duty hinges. Approx. 18 sets of universal angles for multiple pan sizes and spacing. One piece base .125 aluminum. 5" swivel modulus casters. Load capacity approx. 250 lbs. each. 12,000 Watts, 208 Volt 60 Hz, 3 Phase.</p> <p><b>5-YEAR PARTS, 1 YEAR LABOR WARRANTY</b></p> <p>Please provide pricing for the following optional accessories:</p> <p>Security Panel for Controls _____</p> <p>Programmable Menu Buttons _____</p> <p>Tempered Glass Door Windows _____</p> <p>Side &amp; Rear Bumpers _____</p> <p><b>Approved Brands:</b> Crescor QuickTherm RO-151-FW-UA-18D</p> <p>_____</p> <p>Brand/Number Offered</p> <p>Comments_____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <p>Item shipped/delivered to school location. Vendor to install.</p>	<p>_____</p> <p>_____</p>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
25.	75	EA	<p>Hot cabinet (insulated) for holding and transporting hot food in a low cube van with lift</p> <p>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,</p> <p>Continued on next page....</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
			<p>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><b>Approved Brands:</b> Cres Cor Model H-339-UA-8C; Metro C5 3 Series</p> <hr/> <p>Brand/Number Offered</p> <p>Comments_____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <hr/> <p>Item shipped/delivered to school location. Vendor to install.</p> <hr/>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
26.	120	ea	<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;</p> <p>Continued on next page....</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
			<p>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><b>Approved Brands:</b>  Cres Cor Model H-137-UA-9B  Metro C5 3 Series</p> <hr/> Brand/Number Offered  Comments _____  Item shipped/delivered to District Warehouse. No vendor installation. <hr/> Item shipped/delivered to school location. Vendor to install.	<hr/> <hr/>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
27.	40	ea	<p>Hot Cabinet for holding food on site</p> <p>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 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 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</p> <p>Continued on next page....</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
			<p>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><b>Approved Brands:</b>  Cres Cor Model H-137-WSUA-12C  Metro C5 3 Series</p> <hr/> Brand/Number Offered  Comments _____  Item shipped/delivered to District Warehouse. No vendor installation.  Item shipped/delivered to school location. Vendor to install.		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
28.	20	ea	<p>Dish Machine</p> <p>Stainless steel dish machine, 19-3/4" (502mm) standard clearance, double-wall insulated cabinet retains heat to keep wash water hot &amp; generate less heat in the dishroom. Self-cleaning wash arms, fully automatic, including auto-fill. Machine should have an incoming water pressure regulator, with a digital temperature readout and adjustable vent cowl collars. Unit should have 24V DC control circuit and energy guard controls with a self-draining stainless steel wash pump. There should be an internally-operated drain lever and PLC controls. Machine must have a large front access for ease of maintenance, a conveyor drive motor on the output end of the machine. Inline heater for wash tank preferred with a rainbow rinse with arched rinse arm, stainless steel strainer pans, splash shields, and stainless steel frame and legs. There should be an exhaust vent fan control and approx 18kW wash tank heater. The machine should have adjustable bullet feet.</p> <p>Mandatory Specs: High Temperature, operate right to left or left to right and clean approximately 218 racks per hour.</p> <p>Additional Specifications: 22" (559mm) pre-wash section with 3 upper and 1 lower pre-wash arms.</p> <p>Please provide pricing for the following optional accessories/features:</p> <p>Onboard Booster _____</p> <p>Chemical Sanitizing _____</p> <p><b>Provide warranty information in the comments section.</b></p> <p><b>Approved Brands:</b> Jackson Crew 66 (with flat doors, non curved)</p> <hr/> <p>Brand/Number Offered</p> <p>Continued on Next Page</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
			<p>Comments_____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <p>Item shipped/delivered to school location. Vendor to install.</p>	<hr/> <hr/>	
29.	20	ea	<p>Pass Through Tabletop Refrigerator Display Case</p> <p>Stainless steel, refrigerated display case, pass through with door on both sides and has a large capacity to hold beverages. Self-closing, double pane glass doors should remove easily for cleaning. Cabinet must have foamed-in-place insulation and fluorescent lighting. Refrigerator should maintain an average temperature of 34 degrees to 40 degrees Fahrenheit. Interior should have coved corners with stainless steel floor. There must be at least 2 adjustable epoxy coated wire shelves. Shelves should adjust in ½ "increments. Approximate dimensions: 48"Wx23"Dx26"H with 4" adjustable legs. Internal capacity should be approximately 8 Cu. Ft. Must be a 120 V refrigerator.</p> <p><b>MINIMUM ONE YEAR PARTS AND LABOR WARRANTY, FIVE YEAR COMPRESSOR WARRANTY</b></p> <p><b>Approved Brands:</b> No Approved Brands/Full Specifications and References Required</p> <hr/> <p>Brand/Number Offered</p> <p>Comments_____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <p>Item shipped/delivered to school location. Vendor to install.</p>	<hr/>	

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
30.	20	ea	<p>Hot Food Display Case/ 36inch slant</p> <p>Slanted display warmer is ideal for deli, grocery, self-service and cafeteria settings. Accommodates 18"Wx26"D sheet pans. Holds hot food safely at proper serving temperatures. Features infrared top heat and heated base to extend the holding times of most food. Includes 14 adjustable divider rods. 36"Wx24"Dx28<sup>3</sup>/<sub>8</sub>"H. 148 lbs. Aluminum and stainless steel construction with tempered glass end panels. Thermostatic temperature control up to 200°F. 2 shelves with slant design. Lighted interior. 120V. 1810 watts. 6' cord and plug included.</p> <p><b>ONE YEAR PARTS AND LABOR WARRANTY</b></p> <p><b>Approved Brands:</b> Hatco Model # GRSDS-36D</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments_____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <hr/> <p>Item shipped/delivered to school location. Vendor to install.</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
31.	20	ea	<p>Hot Food Display Case. 30 inch wide slant</p> <p>Slanted display warmer is ideal for deli, grocery, self-service and cafeteria settings. Accommodates 18"Wx26"D sheet pans. Holds hot food safely at proper serving temperatures. Features infrared top heat and heated base to extend the holding times of most food. Includes 12 adjustable divider rods. 30"Wx24"Dx28<sup>3</sup>/<sub>8</sub>"H. 136 lbs. Aluminum and stainless steel construction with tempered glass end panels. Thermostatic temperature control up to 200°F. 2 shelves with slant design. Lighted interior. 120V. 1530 watts. 6' cord and plug included.</p> <p><b>ONE YEAR PARTS AND LABOR WARRANTY</b></p> <p><b>Approved Brands:</b> Hatco model # GRSDS-30D</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation. _____</p> <p>Item shipped/delivered to school location. Vendor to install. _____</p>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
32.	10	ea	<p>Hot Food Display Case 24 inch wide slant</p> <p>Slanted display warmer is ideal for deli, grocery, self-service and cafeteria settings. Holds hot food safely at proper serving temperatures. Features infrared top heat and heated base to extend the holding times of most food. Includes 10 adjustable divider rods. 24"Wx24"Dx28<sup>3</sup>/<sub>8</sub>"H. 128 lbs. Aluminum and stainless steel construction with tempered glass end panels</p> <p>Two shelves with slant design. Lighted interior. 120V. 1355 watts. 6' cord and plug included.</p> <p><b>ONE YEAR PARTS AND LABOR WARRANTY</b></p> <p><b>Approved Brands:</b> No Approved Brands/Samples Required</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District Warehouse. No vendor installation.</p> <hr/> <p>Item shipped/delivered to school location. Vendor to install.</p> <hr/>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
33.	20	ea	<p>Food Slicer, Electric, Automatic  Globe Premium Heavy-Duty Slicer,  automatic, 9-speed, 20 to 60 strokes per  minute. 13" diameter hardened steel alloy  knife, high-torque helical gear driven knife  system, PreciseEdge knife with Rockwell  56/58 hardness, moisture-proof start/stop  touchpad controls, BPA free (bisphenol-A)  one-touch knife sharpening system is  removable, immersible, and dishmachine  safe, no-drip base with Marine edge, 2"  angled drip groove on slice table, knife ring  guard with removable deflector, knife cover  interlock, and dualgear slice-thickness  adjustment, carriage angle 45 degrees, 12"  long food chute carriage, lift lever, no  voltage release, laminated wall chart  included, stainless steel construction, 1/2  HP, 115v/60/1-ph, 7.0 amps.</p> <p>1 year labor warranty from date of original  installation (not to exceed 18 months from  factory shipment)  2 year parts warranty (excludes  wear/expendable parts)  15 year drive gears warranty (see Warranty  Sheet for complete details)</p> <p><b>Approved Brands:</b>  Globe Model 3975N</p> <hr/> <p>Brand/Number Offered _____</p> <p>Comments _____</p> <p>Item shipped/delivered to District  Warehouse. No vendor installation.</p> <hr/> <p>Item shipped/delivered to school location.  Vendor to install.</p> <hr/>		

Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
34.	10	ea	<p>Food Slicer, Electric, Gravity Feed  Food slicer, gravity feed, automatic, 13" diameter. s/s knife, gauge plate interlock, table mount sharpener, 3 stroke lengths, 3 stroke speeds, permanent knife guard, kick stand, product fence, cord &amp; plug, 1/2 HP, 115v/60/1-ph, 7 amps</p> <p><b>1 Year parts, labor &amp; travel warranty (excluding wear items), std</b></p> <p><b>Approved Brands:</b>  Berkel model #X13A-STD</p> <hr/> Brand/Number Offered  Comments _____	<hr/> <hr/>	





Item:	Qty:	Unit:	Description:	Unit Price:	Extended Price:
38.	30	ea.	<p>Refrigerated Salad Bar/Cold Food Bar:  64.5" 4 well with buffet canopy/sneeze guard. Refrigerated base cabinet underneath with 2 doors. NSF 7 Insulated stainless steel. 10"Dx70"L holds 4 12" x 20" pans with a 3" cold air blanket, 1" drain hose drain hose with brass shut off valve. ¼ HP minimum. Tray slide on both sides, heavy duty scratch resistant exterior. 120/60/1 voltage, 6.2 amp. 36"H x 28"D x 64.5"W.</p> <p><b>Approved Brands:</b>  Delfield  Volrath  Galley Line</p> <hr/> Brand/Number Offered  Comments _____		
			Item shipped/delivered to District Warehouse. No vendor installation.	<hr/>	
			Item shipped/delivered to school location. Vendor to install.	<hr/>	



## 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 RFP 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 the RFP 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, 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.

FORM P-002  
Reference Release Form

I \_\_\_\_\_ being of \_\_\_\_\_  
(Name/ Title) (Name of Company)  
give Escambia County School District, Florida authorization to check our company's previous performance.

Authorizing Signature: \_\_\_\_\_

**IF CURRENTLY DOING BUSINESS WITH THE ESCAMBIA COUNTY SCHOOL DISTRICT**, the School District may be used as your reference.

PROFESSIONAL REFERENCE (Preferably a School District you have done business with)							
COMPANY NAME:							
COMPANY ADDRESS:							
CONTACT PERSON:							
PHONE NUMBER:				FAX NUMBER:			
<b>*STOP*</b> <b>Remaining to be completed by the ECSD</b>							
TECHINCAL PERFORMANCE							
	EXCELLENT			UNSATISFACTORY			
FACTORS/RATINGS	6	5	4	3	2	1	N/A
Completion of major tasks/millstones/deliverables on schedule.							
Responsiveness to changes in technical direction							
Ability to identify risk factors and alternatives for alleviating risk.							
Ability to identify and solve problems expeditiously.							
Ability to employ standard tools/methods							
MANAGEMENT PERFORMANCE							
	EXCELLENT			UNSATISFACTORY			
FACTORS/RATINGS	6	5	4	3	2	1	N/A
Overall communication with staff							
Effectiveness and reliability							
Ability to recruit and maintain qualified personnel							
Ability to manage multiple and diverse projects/tasks from planning throughout execution.							
Ability to effectively manage subcontractors							

<b>MANAGEMENT PERFORMANCE (continued)</b>							
	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)							
<b>CUSTOMER SATISFACTION</b>							
	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



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 RFP/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 RFP/bids for this contract.

\_\_\_\_\_  
(Name and Company Position)

**SWORN TO SUBSCRIBED**

**BEFORE ME THIS \_\_\_\_\_ DAY**

**OF \_\_\_\_\_, 20\_\_**

\_\_\_\_\_  
**NOTARY PUBLIC**

**My commission expires: \_\_\_\_\_**

**ALL ESCAMBIA COUNTY SCHOOL CAFETERIAS  
2011-2012 SCHOOL YEAR**

JIM ALLEN ELEMENTARY 1051 Highway 95A North Cantonment, FL 32533	0031	<b>Janet Williams</b> , Cafeteria Manager Phone: 937-2271 <b>Patricia Comans</b> , Assistant
BAILEY MIDDLE 4110 Bauer Road Pensacola, FL 32506	1221	<b>Cheryl Null</b> , Cafeteria Manager Phone: 492-0975 <b>Gigi Deluna</b> , Assistant
BELLVIEW ELEMENTARY 4425 Bellview Avenue Pensacola, FL 32526	0051	<b>Carol Gilmore</b> , Cafeteria Manager Phone: 941-6067 <b>Stella Schuck</b> , Assistant
BELLVIEW MIDDLE 6201 Mobile Highway Pensacola, FL 32526	0061	<b>Barbara James</b> , Cafeteria Manager Phone: 941-6094
BEULAH ELEMENTARY 6201 Helms Road Pensacola, FL 32526	0941	<b>Michelle Vaughn</b> , Cafeteria Manager Cafeteria Phone: 941-6187 <b>Shirley Weeden</b> , Assistant
BLUE ANGELS ELEM. 1551 Dog Track Road Pensacola, FL 32507	1241	<b>Susan Lashley</b> , Manager Phone: 458-7415 <b>Joyce Wood</b> , Asst. Cafeteria Manager
BRATT ELEMENTARY 5721 North Highway 99 Century, FL 32535	0101	<b>Jackie Thomas</b> , Cafeteria Manager Phone: 327-6154 <b>Linda Roley</b> , Assistant
BRENTWOOD ELEM. 4820 North Palafox Street Pensacola, FL 32505	0111	<b>Vina Burks</b> , Cafeteria Manager Phone: 595-6805 <b>Lenora Houston</b> , Assistant Manager
BROWN BARGE MIDDLE 201 Hancock Lane Pensacola, FL 32503	0671	<b>Ruth Stricker</b> , Cafeteria Manager Phone: 494-5646 <b>Corette Houston</b> , Assistant Manager
BYRNEVILLE CHARTER 1600 Byrneville Road Century, FL 32535	0161	<b>Jackie Thomas</b> , Cafeteria Manager Phone: 256-6358
HELLEN CARO ELEM. 12551 Meadson Road Pensacola, FL 32506	0021	<b>Cheryl Null</b> , Cafeteria Manager Phone: 492-5323 <b>Ann Barge</b> , Assistant
COOK ELEMENTARY 1310 North 12 <sup>th</sup> Avenue Pensacola, FL 32503	0191	<b>Carolyn Richtmyre</b> , Cafeteria Manager Phone: 595-6824 <b>Donna Myers</b> , Assistant
CORDOVA PARK ELEM. 2250 Semur Road Pensacola, FL 32503	0231	<b>Norma Ramsey</b> , Cafeteria Manager Phone: 595-6839 <b>Tony Edwards</b> , Assistant
ENSLEY ELEMENTARY 501 E. Johnson Avenue Pensacola, FL 32514	0271	<b>Teresa Derrick</b> , Cafeteria Manager Phone: 494-5602 <b>Mary Pettis</b> , Assistant
ESCAMBIA HIGH 1310 North 65 <sup>th</sup> Avenue Pensacola, FL 32506	0281	<b>Lisa Leitermann</b> , Cafeteria Manager Phone: 453-7454 <b>Sharon Horne</b> , Assistant

FERRY PASS ELEM. 8310 North Davis Highway Pensacola, FL 32514	0291	<b>Pat Green</b> , Cafeteria Manager Phone: 494-5608
FERRY PASS MIDDLE 8355 Yancey Avenue Pensacola, FL 32514	0301	<b>Juanita Forst</b> , Cafeteria Manager Phone: 494-5654 <b>Tonja Holland</b> , Assistant
GLOBAL LEARNING ACAD. 100 N. "P" Street Pensacola, FL 32505	1281	<b>Pam Smith</b> , Cafeteria Manager Phone: <b>Cynthia Wood</b> , Assistant
HOLM ELEMENTARY 6101 Lanier Drive Pensacola, FL 32504	0602	<b>Vickey Grant</b> , Cafeteria Manager Phone: 494-5614 <b>Gayle McVaugh</b> , Assistant
LINCOLN PARK ELEM. 7600 Kershaw Street Pensacola, FL 32534	0771	<b>Joyce Vulcano</b> , Cafeteria Manager Phone: 494-5622 <b>Josephine Wilson</b> , Assistant
LIPSCOMB ELEMENTARY 10200 Ashton Brosnaham Road Pensacola, FL 32534	1201	<b>Kathy Davis</b> , Cafeteria Manager Phone: 494-5723 <b>Mary Vigue</b> , Assistant
LONGLEAF ELEMENTARY 2600 Longleaf Drive Pensacola, FL 32526	0863	<b>Carol Gilmore</b> , Manager (Bellview Elem.) Phone: 941-6121 <b>Jewel Cain</b> , Assistant
MCARTHUR ELEMENTARY 330 East Ten Mile Road Pensacola, FL 32534	0921	<b>Kathy Davis</b> , Cafeteria Manager Phone: 494-5627 <b>Linda Nowlin</b> , Assistant
MCMILLAN LRN. CNTR. 1403 St. Joseph Avenue Pensacola, FL 32501	0741	<b>Lisa Anderson</b> , Cafeteria Manager Phone: 595-6936 <b>Patty Mask</b> , Assistant
MOLINO PARK ELEM. 899 Highway 97 Molino, FL 32577	1261	<b>Janet Williams</b> , Cafeteria Manager Phone: 587-5039
MONTCLAIR ELEM. 820 Massachusetts Avenue Pensacola, FL 32505	0361	<b>Lisa Anderson</b> , Cafeteria Manager Phone: 595-6970 <b>Doris Beasley</b> , Assistant
MYRTLE GROVE ELEM. 6115 Lillian Highway Pensacola, FL 32506	0371	<b>Rosemary Whalen</b> , Cafeteria Manager Phone: 453-7413 <b>Stephanie Bass</b> , Assistant
NAVY POINT ELEM. 1321 Patton Drive Pensacola, FL 32507	0381	<b>Phillys Jernigan</b> , Cafeteria Manager Phone: 453-7417 <b>Jannet Sanchez</b> , Assistant
NORTHVIEW HIGH 4100 West Highway 4 Bratt, FL 32535	1231	<b>Mary (Wiggins) Hall</b> , Cafeteria Manager Phone: 327-4503 <b>Sonja Allen</b> , Assistant
OAKCREST ELEMENTARY 1820 North Hollywood Blvd. Pensacola, FL 32505	0391	<b>Debbie Williamson</b> , Cafeteria Manager Phone: 595-6985 <b>Delores Davis</b> , Assistant
PENSACOLA HIGH 500 West Maxwell Street Pensacola, FL 32501	0411	<b>Mary Epps</b> , Cafeteria Manager Phone: 595-1523 <b>Carolyn Spark</b> , Assistant
PINE FOREST HIGH 2500 Longleaf Drive Pensacola, FL 32526	0862	<b>Virginia Mattox</b> , Cafeteria Manager Phone: 941-6160 <b>Wilma Weaver</b> , Assistant
PINE MEADOW ELEM. 10001 Omar Avenue Pensacola, FL 32504	0441	<b>Joyce Vulcano</b> , Cafeteria Manager Phone: 494-5632 <b>Josephine Wilson</b> , Assistant

PLEASANT GROVE ELEM. 3000 Owen Bell Lane Pensacola, FL 32507	0451	<b>Susan Lashley, Cafeteria Manager</b> <b>Phone: 492-4319</b> <b>Linda Pierce, Assistant</b>
RANSOM MIDDLE 1000 W. Kingsfield Road Cantonment, FL 32533	0221	<b>Teresa Derrick, Cafeteria Manager</b> <b>Phone: 937-2237</b> <b>Brenda Hopkins, Assistant</b>
SCENIC HEIGHTS ELEM. 3801 Cherry Laurel Drive Pensacola, FL 32504	0461	<b>Joyce Matheiss, Cafeteria Manager</b> <b>Phone: 494-5637</b> <b>Loretta Ray, Assistant</b>
SEMMES ELEMENTARY 1250 Texar Drive Pensacola, FL 32503	0471	<b>Carolyn Richtmyre, Cafeteria Manager</b> <b>Phone: 595-6974</b> <b>Gloria McGuire, Assistant</b>
SHERWOOD ELEMENTARY 501 Cherokee Trail Pensacola, FL 32506	0491	<b>Debra Parkerson, Cafeteria Manager</b> <b>Phone: 453-7422</b>
SUTER ELEMENTARY 501 Pickens Ave. Pensacola, FL 32503	0501	<b>Norma Ramsey, Cafeteria Manager</b> <b>Phone: 595-6812</b> <b>Lula Wilson, Assistant</b>
TATE HIGH 1771 Tate Road Cantonment, FL 32533	0521	<b>Erica Debrabant, Cafeteria Manager</b> <b>Phone: 937-2323</b> <b>Jennifer McKendrick, Assistant</b>
E. WARD MIDDLE 7650 Highway 97 Walnut Hill, FL 32568	0541	<b>Mary (Wiggins) Hall, Cafeteria Manager</b> <b>Phone: 327-4685</b> <b>Harvette Boone, Assistant</b>
WARRINGTON ELEM. 220 North Navy Blvd. Pensacola, FL 32507	0551	<b>Laurie Frey, Cafeteria Manager</b> <b>Phone: 453-7427</b> <b>Myrna Wiggins, Assistant</b>
WARRINGTON MIDDLE 450 South Old Corry Road Pensacola, FL 32507	0561	<b>Barbara James, Cafeteria Manager</b> <b>Phone: 453-7440 ext. 236</b> <b>Peaches Atwood, Assistant</b>
WASHINGTON HIGH 6000 College Blvd. Pensacola, FL 32504	0951	<b>Brenda Gant, Cafeteria Manager</b> <b>Phone: 494-5679</b> <b>Norman Rogers, Assistant</b>
WEIS ELEMENTARY 2701 North "Q" Street Pensacola, FL 32505	0572	<b>Vina Burks, Cafeteria Manager</b> <b>Phone: 595-6887</b> <b>Melanie Beauchamp, Assistant</b>
WEST FL TECH 2400 Longleaf Drive Pensacola, FL 32526	1251	<b>Virginia Mattox, Cafeteria Manager (PFH)</b> <b>Phone: 941-6200, ext.236</b> <b>Chauncey Reese, Assistant</b>
WESTGATE CENTER 10050 Ashton Brosnaham Road Pensacola, FL 32514	0922	<b>Kathy Davis, Cafeteria Manager</b> <b>Phone: 494-5739</b> <b>Jayne Moore, Assistant</b>
WEST PENSACOLA ELEM. 801 North 49th Avenue Pensacola, FL 32506	0581	<b>Pam Smith, Cafeteria Manager</b> <b>Phone: 453-7473</b> <b>Linda Nikolopoulos, Assistant</b>
WOODHAM MIDDLE 150 East Burgess Road Pensacola, FL 32503	0852	<b>Donna Burks, Cafeteria Manager</b> <b>Phone: 494-5692</b> <b>Veronica Brown, Assistant</b>
WORKMAN MIDDLE 6299 Lanier Drive Pensacola, FL 32504	0601	<b>Vickey Grant, Cafeteria Manager</b> <b>Phone: 494-5669</b> <b>Gayle MacVaugh, Assistant</b>