

**EMERGENCY EQUIPMENT**

**WARRANTY AGREEMENT**

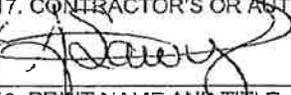
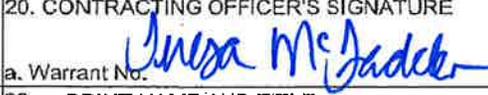
<p>1. PROCUREMENT AGENCY a. Name and Address:  Idaho Dept of Lands Mica Supervisory Area Office 3258 W Industrial Loop Coeur d'Alene, ID 83815</p> <p>b. Phone Number: 208-769-1525 c. FAX Number: 208-769-1524</p>	<p>2. AGENCY WARRANTY NUMBER (Must appear on all documents relating to this agreement): ID-MIS-15-001</p> <p>3. EFFECTIVE DATES OF AGREEMENT: a. beginning <u>8/1/15</u> b. ending <u>8/1/18</u></p> <p>c. Specific incident only: Incident Name: _____ Incident Number: _____</p>
---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

<p>4. CONTRACTOR a. Name and Address:  JB's Restaurant 704 W Appleway Coeur d'Alene, ID 83814</p> <p>b. EIN/SSN: (Attach W-9) c. DUNS: d. EMAIL Address: e. Telephone Number (day): (208) 765-3225 Telephone Number (night): (208) 765-3225 Cell Phone Number: FAX: (208) 667-6562</p>	<p>5. POINT OF HIRE (Location when hired if different than Block 4):</p> <p>6. ORDERING DISPATCH CENTER CDC</p> <p>7. THE WORK RATE IS BASED ON ALL OPERATING SUPPLIES BEING FURNISHED BY: <input checked="" type="checkbox"/> CONTRACTOR (wet) <input type="checkbox"/> GOVERNMENT (dry)</p> <p>8. OPERATOR FURNISHED BY: <input checked="" type="checkbox"/> CONTRACTOR <input type="checkbox"/> GOVERNMENT</p> <p>9. Contractor Authorized Commissary: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p>
----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

10. BUSINESS SIZE OF CONTRACTOR: a.  small b.  Other c.  Women-Owned d.  Small Disadvantaged  
e.  HUB Zone f.  Service Disadvantaged Vet (Information for tracking purposes only – not used for preferential hiring)

11. ITEM DESCRIPTION: equipment or animals (include VIN, make, model, year, serial no., accessories or other identifying features).	12. NO. OF OPERATORS PER SHIFT	13. HRLY/DAILY/MILEAGE/SHIFT BASIS (ss/ds; ref. Cl.6)		14. SPECIAL	15. GUARANTEE (8 HOURS)
		Rate	Unit		
Breakfast		up to \$11.50	each		
Lunch		up to \$16.10	each		
Dinner		up to \$25.30	each		
Sack Lunch		up to \$16.10	each		

16. SPECIAL PROVISIONS  
Beverage and 15% gratuity are included in the above Rates.  
No alcohol  
Tax exempt.  
To-go orders do not include gratuity.

<p>17. CONTRACTOR'S OR AUTHORIZED AGENT'S SIGNATURE </p>	<p>18. DATE X 8-26-15</p>	<p>20. CONTRACTING OFFICER'S SIGNATURE </p>	<p>21. DATE 8/26/15</p>
<p>19. PRINT NAME AND TITLE X Andrea Sawyer</p>	<p>18. DATE X 8-26-15</p>	<p>22. a. PRINT NAME AND TITLE TERESA MCFADDEN ADMIN ASSISTANT</p> <p>b. Phone Number: c. FAX:</p>	



Solicitation No. AG-024B-S-14-9000  
National Mobile Food Services

U.S. Forest Service  
National Office

## **SECTION C**

### **Description/Specifications/Statement of Work**

The following sack lunch specifications are from the U.S. Forest Service National Mobile Food Services Contract. This document can be used to give to potential restaurants/caterers that would be contracted to provide sack lunches.

#### **(5) Sack Lunch**

Regular and vegetarian sack lunches shall be provided as ordered by the FDUL. Vegetarian sack lunches shall be prepared for the Ovo-Lacto vegetarian classification level and shall consist of the same quantities and items as regular sack lunches. Nonmeat protein substitutes such as vegetarian lunch meats require FDUL approval and shall be used on a limited basis in vegetarian sack lunches.

Definition: Ovo-Lacto Vegetarian - This is the most common form of vegetarianism. Ovo-Lacto vegetarians do not eat meat, chicken, fish or flesh of any kind, but do eat eggs and dairy products. Sub categories are Ovo vegetarians that eat eggs but not dairy products, while Lacto vegetarians eat dairy products but not eggs.

The sack lunch consists of four categories of food items. In preparation of the sack lunches, no two items in each category shall be the same. To ensure variety, lunch items shall not be repeated in a three day period.

**Note:** Pre-prepared sandwiches shall not be frozen.

**Note:** For minimum quantity, quality and variety reference Sections C.4(d), C.4(g) and Attachment J.5A Sack Lunch Options.

Sack lunches shall consist of the following items:

#### (i) Primary Meal – 1 Sandwich/Wrap

- A) The sandwich/Wrap shall be wrapped in plastic wrap or plastic bags.
- B) The sandwich/Wrap shall contain a minimum of 2 oz. of bread or bread equivalent.
- C) The meat sandwich/wrap shall contain a minimum of 4 oz. sliced whole muscle or variety meat or a combination of meat and cheese.
- D) The Vegetarian primary meal must consist of a minimum of 1 sandwich or wrap and shall contain 4 oz of a non-meat protein.
- E) Appropriate individually packaged condiments shall be provided and not be put directly on the sandwich.

#### (ii) Secondary Meal - Variety Item

Contractors shall select 1 item from this category. Contractors may choose a variety of items for the secondary meal including a second sandwich. (See Section J.5A Sack Lunch Options, for examples and size of variety items)

(Ref. National Mobile Food Services Contract 2015)

Solicitation No. AG-024B-S-14-9000  
National Mobile Food Services

U.S. Forest Service  
National Office

(iii) Salads, Fresh Fruit, and Fresh Vegetables – Contractors shall select 2 items from this category.

- A) Salads - Shall be made with a non-mayonnaise base. When served as a side shall have a minimum volume of 4 oz.
- B) Fresh Fruit - Acceptable whole fruits may be apples, pears, stone fruit (peaches, nectarines, plums, etc.), oranges, bananas, etc. Whole fruits shall be equivalent in size to 100 count apples or 88 count oranges. Fruits requiring packaging shall be a minimum volume of 8 oz. cup.
- C) Fresh Vegetables - Shall be a minimum volume of 8 oz. cup.

(iv) Energy Snacks – Contractors shall select 6 items from this category.

(v) Condiments - Four individual factory-wrapped packets of condiments appropriate for the items being served.

(vi) Paper Napkin and Pre-Moistened Towelette - Two each.

**SECTION J  
LIST OF ATTACHMENTS**

**J.5A SACK LUNCH OPTIONS**

Note: Small deviations from the minimum amount for commercially packaged products may be allowed with prior approval by the FDUL.

MENU ITEM	MINIMUM AMOUNT	SPECIFICATIONS AND COMMENTS
<b>PRIMARY AND SECONDARY MEAL</b>		<b>LUNCHES WILL INCLUDE 2 DIFFERENT ITEMS FROM THIS CATEGORY</b>
Sandwich with choice of meat :		Regular and Vegetarian Primary Meal shall be a sandwich or a wrap. Sandwiches may be all meat or a combination of meat and cheese.
Turkey	4 oz	
Ham	4 oz	
Chicken	4 oz	
Roast Beef	4 oz	
Multi-meat (hoagie style)		
Burrito/Chimichanga:	1 ea	Must be factory wrapped.
Beef		
Chicken		
Pork		
Bean		
Rice and Cheese		
Hard Salami or Summer Sausage	4 oz	To cut with a knife and eat (cannot be used for primary meal)
Hard Boiled Eggs	2 eggs	
Peanut Butter and Jelly Sandwich		
Spam	Single packet	With FDUL approval. Include foil
Tuna	One packet	
Cobb Salad	8 oz	4 oz. protein
Ground beef patties	4 oz	With FDUL approval
Meatloaf	4 oz	With FDUL approval
<b>*Items with oz &amp; Cal are either/or. *Items listed as each are standard serving size.</b>		

**SECTION J  
LIST OF ATTACHMENTS**

**J.5A SACK LUNCH OPTIONS, Continued**

<b>MENU ITEM</b>	<b>MINIMUM AMOUNT</b>	<b>SPECIFICATIONS AND COMMENTS</b>
<b>VEGETARIAN MEAL OPTIONS</b>		
<b>VEGETARIAN LUNCHES WILL INCLUDE 2 DIFFERENT ITEMS FROM THIS CATEGORY</b>		
Burrito/Chimichanga:	1 ea/5 oz.	Primary Vegetarian Meal shall be a sandwich or wrap containing 4 oz. of a non-meat protein. Cream cheese is not considered a protein for this requirement.
Bean		
Rice and Cheese		
Hard Boiled Eggs	2 eggs	
Veggie Burger		Bean, Tofu, Tempeh, Rice, Quinoa, or equivalent
Peanut Butter and Jelly Sandwich		
Veggie Wrap with Hummus	Equivalent to Sandwich	In tortilla wrap or pita bread
Salads:	8 oz	All salads will have vegetables, spices and variety.
Quinoa	8 oz	All salads will be made with a non-mayonnaise base (i.e. Italian dressing or olive oil)
Pasta	8 oz	When served as a main meal salads will be 8 oz servings
Couscous	8 oz	
Bean	8 oz	
Other		At the discretion of the FDUL
<b>SALADS, WHOLE FRUITS AND VEGETABLES</b>		
<b>LUNCHES WILL INCLUDE 2 DIFFERENT ITEMS FROM THIS CATEGORY</b>		
<b>SALADS</b>		
Quinoa	4 oz	All salads will have vegetables, spices and variety.
Pasta	4 oz	All salads will be made with a non-mayonnaise base (i.e. Italian dressing or olive oil)
Couscous	4 oz	When served as a side, salads will be 4 oz servings
Bean	4 oz	Whole grains when possible
<b>WHOLE FRUIT</b>		
Apples	100 Count	All chopped or cut fruits will be non-compacted 1 cup portions
Oranges	88 Count	
Pears	Equivalent to Apples	
Strawberries	1 Cup	
Pineapple	1 Cup	
Nectarines	Equivalent to Apples	
Other		Approved by FDUL
<b>*Items with oz &amp; Cal are either/or.   *Items listed as each are standard serving size.</b>		

**SECTION J  
LIST OF ATTACHMENTS**

**J.5A SACK LUNCH OPTIONS, Continued**

<b>MENU ITEM</b>	<b>MINIMUM AMOUNT</b>	<b>SPECIFICATIONS AND COMMENTS</b>
<b>WHOLE VEGETABLES</b>		
Carrots	1 Cup	All chopped or cut vegetables will be 1 cup non compacted portions
Sugar Snap Peas	1 Cup	
Celery	1 Cup	
Cucumber	1 Cup	
Baby Bell Peppers	1 Cup	
Avocado	1 Cup	
Other		Approved by FDUL
<b>ENERGY SNACKS</b>		
<b>LUNCHES WILL CONTAIN 6 DIFFERENT ITEMS FROM THIS CATEGORY</b>		
Granola bar	1 ea	Nature Valley <sup>®</sup> or equal quality
Energy bar	1 ea	ProBar <sup>™</sup> , LUNA <sup>®</sup> , LARABAR <sup>®</sup> , odwalla <sup>®</sup> , Tigers Milk <sup>®</sup> , CLIF <sup>®</sup> , or equal quality
Trail mix	3 oz	
Candy bar	1 ea	Snickers <sup>®</sup> , Milky Way <sup>®</sup> , Butterfinger <sup>®</sup> , or equal quality
Beef or Turkey Jerky	2 oz	
Bagel	1 full or 2 minis	
Cheese	2 ea	Babybels <sup>®</sup> , or cheese stick
Crackers	1oz/130 Cal	Goldfish <sup>®</sup> or another non-crushable type
Nuts	1 oz	Almonds, Pistachios, or mixed variety
Sandwich Crackers	1oz/150 Cal	Peanut butter, cheddar, or other varieties
Muffin	3 oz	
Baked potato chips	1oz/160 Cal	Baked potato chips, tortilla chips, or similar variety
Fruit or vegetable squeeze pouch	3oz	Applesauce, or mixed varieties
Non-sugared dried fruit	200 Cal	Apple rings, bananas, apricot, pear, cranberry, raisin, plum
Granola	4 oz	Loose-not in bar form
Dill pickle pack		Mt. Olive on the go picklePAKs, or equivalent
Fruit straps	2 ea	
Fruit bar	1 ea	
Single serving peanut butter pouch	1oz/200 Cal	
Pretzels	110 Cal	Plain or peanut butter flavored
Seeds	1 oz	Sunflower, pumpkin, or other varieties
Graham crackers		
Fig cookies		

**\*Items with oz & Cal are either/or. \*Items listed as each are standard serving size.**

**SECTION J  
 LIST OF ATTACHMENTS**

**J.5A SACK LUNCH OPTIONS, Continued**

**SAMPLE LUNCHES**

<b>SAMPLE LUNCH #1</b>		
Roast Beef on 7 Grain Bread		
Peanut butter and Jam on wheat bread		
Orange		
Pasta salad		
Babybel <sup>®</sup> cheese (2)		
Goldfish <sup>®</sup> crackers		
Snickers <sup>®</sup> candy bar		
Sunflower seeds		
Granola (loose)		
Non-Sugared dried apple rings		
Salt-Pepper-Salad dressing		
<b>SAMPLE LUNCH #2</b>		
Turkey/Provolone Cheese Sandwich		
Hard boiled eggs(2)		
Quinoa salad		
Apple		
Granola bar		
Beef Jerky		
Blueberry muffin		
Milky Way <sup>®</sup> candy bar		
Dill pickles		
Fruit straps		
Mayonnaise-Mustard-Salt-Pepper		

**SECTION J  
 LIST OF ATTACHMENTS**

**J.5A SACK LUNCH OPTIONS, Continued**

**SAMPLE LUNCHES**

<b>SAMPLE LUNCH #3-VEGETARIAN</b>		
Peanut butter and jam on wheat		
Bean and cheese burrito		
Pear		
Mixed whole vegetables		
Trail mix		
String cheese (2)		
LARABAR®		
Oatmeal chocolate chip cookies		
Non-sugared dried cranberries		
Granola (loose)		
Tapatio® taco sauce		
<b>SAMPLE LUNCH #4</b>		
Pulled Chicken on Kaiser Roll		
Multi-meat (hoagie style) sandwich		
Bean Salad		
Sugar snap peas		
Sandwich crackers		
Applesauce squeeze pouch		
Bagel (2 minis)		
Baked potato chips		
Trail mix		
Granola bar		
Cream cheese		
Mayonnaise-Mustard		