



Request for Proposal 09-X-20867

For: Foods: Meats, Frozen & Chilled - DSS

Event	Date	Time
Bidder's Electronic Question Due Date (Refer to RFP Section 1.3.1 for more information.)	04/08/09	5:00 PM
Mandatory Pre-bid Conference	N/A	
Mandatory Site Visit	N/A	
Bid Submission Due Date (Refer to RFP Section 1.3.2 for more information.)	04/24/09	2:00 PM

Dates are subject to change. All changes will be reflected in Addenda to the RFP posted on the Division of Purchase and Property website.

<p>Small Business Set-Aside (Refer to RFP Section 4.4.2.2 for more information.)</p>	<p>Status</p> <p><input checked="" type="checkbox"/> Not Applicable</p> <p><input type="checkbox"/> Entire Contract</p> <p><input type="checkbox"/> Partial Contract</p> <p><input type="checkbox"/> Subcontracting Only</p>	<p>Category</p> <p><input type="checkbox"/> I</p> <p><input type="checkbox"/> II</p> <p><input type="checkbox"/> III</p>
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RFP Issued By

State of New Jersey
Department of the Treasury
Division of Purchase and Property
Trenton, New Jersey 08625-0230

Using Agency/Agencies

State of New Jersey
Distribution & Support Services
1620 Stuyvesant Ave.
W. Trenton, NJ 08625

Date: 03/18/09

APRIL 27, 2009

To: All Interested Bidders

RE: RFP # 09-X-20867
FOODS: MEATS, FROZEN & CHILLED - DSS

Bid Due Date: **May 12, 2009** (2:00 p.m.)

ADDENDUM #2

The following constitutes Addendum #2 to the above referenced solicitation. This addendum addresses questions submitted electronically via web form.

It is the bidder's responsibility to ensure that all changes are incorporated into the original RFP.

All other instructions, terms and conditions and addendums of the RFP shall remain the same.

ANSWERS TO QUESTIONS

Note: Some of the questions have been paraphrased in the interest of readability and clarity. Each question is referenced by the appropriate RFP page number(s) and section where applicable.

#	Page #	RFP Section Reference	Question	Answer
1	16 & 17	Section 3.8	If the ground beef patties are IQF, do we need to separate each layer with wax paper, and is a full height divider needed if the patties are IQF?	In accordance with Section 3.8 of the RFP, The patties shall be arranged in stacks with each patty separated from adjacent patties by two (2) sheets of wax paper. Full height dividers are required to preserve the integrity of the case when stacked in storage.
2	17	Section 3.8	Is it acceptable to have a sufficiently large box liner for the patties so that the bag can simply be folded to completely cover the patties?	In accordance with Section 3.8 of the RFP, ground beef patties shall be packaged in a box lined with polyethylene bags. Both ends of the bag shall overlap at the top and bottom to completely cover the product and the bag shall be sealed adequately at the bottom to retain the "purge" liquid when the product is in a non frozen state. Bag shall be closed adequately at top with reusable tie as to prevent the circulation of air and freezer burn.

#	Page #	RFP Section Reference	Question	Answer
3	16	Section 3.7	Is it acceptable to use a special tape to seal the tubes of bulk ground beef?	Any "special tape" used must comply with the below stated specification: In accordance with Section 3.7 of the RFP, filled tubes shall have practically all air pockets forced out through the open end and shall be sealed adequately at both ends to maintain wholesomeness, prevent freezer burn and retain the "purge" liquid when the product is in a non-frozen state. Poorly packaged material will not be accepted and will be returned at the vendors' expense for replacement.
4	14, 15 & 16	Section 3.7	Would it be acceptable to pack the bulk ground beef in 10 lb. heat sealed vacuum bags?	Heat sealing of tubes would be acceptable provided that it meets all requirements stated in Section 3.7 of the RFP.
5			Would like to know which RFP section number should I use to get proposals for food casings.	The RFP requests pricing for products shown on the pricing sheets only. Pricing for any other items not shown on this RFP will not be accepted or considered.

APRIL 20, 2009

To: All Interested Bidders

RE: RFP # 09-X-20867
FOODS: MEATS, FROZEN & CHILLED - DSS

ADDENDUM #1

The following constitutes Addendum #1 to the above referenced solicitation. This addendum addresses changes, additions, deletions, and revisions to the original RFP.

It is the bidder's responsibility to ensure that all changes are incorporated into the original RFP.

All other instructions, terms and conditions of the RFP shall remain the same.

REVISED BID OPENING DATE

The bid opening date has been postponed from April 24, 2009 (2:00 pm) to May 12, 2009 (2:00 pm). Any bid submissions received for this RFP will not be opened until May 12, 2009 (2:00 pm).

Revised Electronic Question and Answer Period

The cutoff period for electronic questions and answers has been changed from April 8, 2009 to April 24, 2009. Refer to Section 1.3.1 of the RFP for instructions on submitting questions.

Addition of New Item

The following item has been added as part of the price lines and will be considered as line item #00006.

BEEF BOLOGNA, REDUCED SODIUM, FROZEN, PACKAGED 2 – 10 POUND INDIVIDUAL CASINGS (ROLLS) PER MASTER CASE. EACH CASE SHALL HAVE A NET WEIGHT OF 20 – 22 POUNDS. MUST FULLY COMPLY WITH NJ SPECIFICATIONS AS STATED BELOW AS PART OF THIS ADDENDUM. FOR DELIVERY TO DSS ONLY.

THE TOTAL ESTIMATED QUANTITY FOR THE TERM OF CONTRACT WILL BE 100,000 LBS.

MINIMUM DELIVERY: 10,000 LBS PER SHIPMENT UPON REQUEST.

DSS #_ _ _ _ - _ _ _ - _ _ _ _ _

BIDDERS TO PROVIDE FOLLOWING INFO:

BRAND: _____

PACKER: _____

BIDDERS INTERESTED IN BIDDING THIS ITEM MUST PROVIDE THE FOLLOWING INFO ON THE LINES PROVIDED BELOW AND RETURN WITH BID SUBMISSION:

UNIT COST IN POUNDS: _____ EXTENDED AMOUNT: _____

Addition of Section 3.12 to the RFP

The specifications stated below are an addition to the RFP and will be considered as Section 3.12.

Specification for Beef Bologna, Reduced Sodium, Frozen

State of New Jersey

Revised March 2009

Material:

Component products and ingredients used in the preparation of bologna sausage shall be sound, standard, and commercial types of good quality products which are in excellent condition, along with being prepared and handled in accordance with good commercial practices. The components must also meet the requirements for each respective style, type, formula, and state of refrigeration specified. The meat components shall be boneless beef, free from bruises, foreign odor and flavor, discoloration, extraneous matter, deterioration, and other detrimental damages. In reference to meat species, the bologna product must be prepared exclusively from 100% beef ingredients. No pork, poultry, or any types of varietal meats are permitted within the formulation. The beef must comply with all FSIS regulations. The bologna formulation can contain the following categories of non-meat ingredients: purified water, salt, sugar, emulsifying agents, binding agents, curing agents, spices, seasonings, coloring enhancement ingredients, preservatives, smoke and other flavorings. Extenders such as cereals, meat organs, and meat by-products shall not be used. The formulation must not contain the following categories of ingredients: meat extenders, hydrolyzed vegetable protein, isolated soy protein, soy, soy flour, soy by-products, carrageenan, variety meats, or any non-beef meat species ingredient.

Processing:

a. Curing- the meat and related components shall be thoroughly but not excessively cured with a well-blended mixture of fine salt, sugar or dextrose, poly-phosphates, sodium nitrate and sodium nitrite used in any combination permitted by Federal Meat Inspection. The materials shall be cured specifically for this product.

b. Cooking- before any appreciable change of temperature and shriveling of the uncooked product, the bologna sausage shall be thoroughly and uniformly cooked by any conventional moist heat method to impart a characteristic well-cooked condition, appearance, and flavor. The product shall be well-cooked to attain an internal temperature of not less than 155 degrees F and not more than 165 degrees F, so that the finished product shall show no raw centers, breakage, rings, fading, discoloration, and evidence of “under” or “over” cooking. Promptly after cooking, the bologna shall be showered as necessary; first with hot water (approximately 160 degrees to 180 degrees F), to remove adhering fat and residue, and finally, prior to any appreciable atmospheric coiling and wrinkling, with cold water sufficiently cold to cool (preferably 10 degrees F above the temperature used for preliminary drying and cooling) the hot cooked product.

Meat Components:

Bologna sausage shall be prepared from skeletal meat from beef, veal, and calf -- used individually or in any combination. In addition to the essential conventional curing, seasoning, and flavoring; ingredients, water, and ice may be added as necessary to produce an acceptable product but not to exceed the limit permitted by Federal Meat Inspection regulations.

Finished Product Characteristics:

- a. Exterior – the bologna shall be reasonably uniform in length, thickness, and approximate weights as specified. The finished product shall be practically free from loose ends of castings, patched sections, and strings (other than required for suspending) adhering fat and moisture, gelatinous and extraneous matter, and be free from breaks, blemishes, streaks, greenish or other discoloration and damage. The finished product shall be plump, smooth, moderately firm and resilient, of good appearance and possessing a bright, uniform, well cured, and smoked color.
- b. Interior – The interior of the chilled (32 degree to 45 degree F) finished product, exposed by conventional cutting and slicing, shall indicate a fairly high degree of quality; the texture of the meat content shall be at least moderately fine-cut, smooth, and practically free from tendons, gristle, and coarseness; shall be tender, resilient, moderately firm, not crumbled, and conducive to producing a maximum amount of suitable uniform intact slices; shall possess a bright, uniform, characteristically stable, well cured color, without evidence of fading, greening, or other discoloration, deterioration, and damage; shall indicate through comminuting, curing, smoking , cooking, chilling and appropriate handling, possess the typical bologna flavor and aroma and be practically free from accumulations and pockets of gelatinous matter, air, moisture and rendered fat.
- c. Freezing - The product shall be frozen to 0 degrees F for a minimum of 48 hours prior to shipping.

Chemical and Physical Characteristics:

<u>Test</u>	<u>Requirement</u>
Weight of Bologna (2 indiv. pkgs.)	10 lbs. min. - 11 lbs. max.
Diameter of Indiv. Pkg. Artificial Casing	3.0 in. min. – 5.0 in. max.
Weight Per Case	20 lbs. min. - 22 lbs. max.
Fat Content	30 % max.
Salt Content (NaCl)	1.75 % max.
Sodium Content (Na)	380 mg. max. per 56 g. serving
Protein Content	12 % min.
Added Water / Ice	10 % max.
Meat Extenders / Fillers	None
Temperature of Bologna	0 degrees F. or below

Fat Analysis:

The fat content of bologna shall be determined by chemical analysis as described under AOAC Methods of Analysis 16th edition, 1995, Method # 960.39, and shall be based upon three sample units from each production lot. The analysis shall be conducted at the DSS Quality Assurance Laboratory located at the DSS Center, Trenton, N.J. The fat content of the bologna finished product shall be no more than 30 percent by chemical analysis.

The samples of bologna shall be determined by chemical analysis as described under AOAC Methods of Analysis 16th edition, 1995, and shall be based upon three sample units from each production lot. The analysis shall be conducted at the QAL above address.

The samples of bologna shall be drawn according to AOAC Methods of Analysis and the USDA Meat and Meat products specifications.

If the fat content shown by the above analysis, from one (1) out of three (3) individual sample units is more than 35.0 percent, the meat shall be re-sampled for analysis. If the re-sampled unit shows more than 35.0 percent fat or if the average fat analysis of the three sample units is more than 35.0 percent, the bologna shall be rejected.

Production lots of bologna with an average fat content ranging from 30.0 to 35.0 percent shall be discounted as follows:

<u>Percent Fat*</u>	<u>Applicable Discount (percent of contract price)</u>
30.1 -31.0	2.0 percent
31.1 – 33.0	4.0 percent
33.1 - 34.9	6.0 percent

*Based on the arithmetic average of fat analysis of three random selected sample unit parts of the production lot.

Freezing and Packaging:

The frozen bologna finished product must be packed in a corrugated box which must be sealed and stored at 0 degrees F or lower.

The product shall be packaged two (2) / ten (10) lb. individual casings (rolls) per master carton.

Each carton shall have a net weight of 20-22 lbs.

The product must comply with USDA and FDA Regulations and the State of N.J. Department of Health Sanitary Codes Chapter XII.

Shelf-Life:

The bologna product stored at 0 degrees F. or lower shall possess a minimum shelf-life of 12 months from the original production date.

Addition to Section 7.2 of the RFP

The following sentence is to be included in Section 7.2 of the RFP:

Award shall be made for either line item #00003 (beef bologna) or line item #00006 (reduced sodium beef bologna) but not both.

Table of Contents

1.0 INFORMATION FOR BIDDERS..... 10

1.1 PURPOSE AND INTENT 10

1.2 BACKGROUND 10

1.3 KEY EVENTS 10

 1.3.1 ELECTRONIC QUESTION AND ANSWER PERIOD 10

 1.3.2 SUBMISSION OF BID PROPOSAL 10

1.4 ADDITIONAL INFORMATION..... 11

1.4.1 ADDENDA: REVISIONS TO THIS RFP	11
1.4.2 BIDDER RESPONSIBILITY	11
1.4.3 COST LIABILITY	11
1.4.4 CONTENTS OF BID PROPOSAL	12
1.4.5 PRICE ALTERATION	12
1.4.6 BID ERRORS	12
1.4.7 JOINT VENTURE	13
2.0 DEFINITIONS	13
2.1 GENERAL DEFINITIONS	13
2.2 CONTRACT SPECIFIC DEFINITIONS	14
3.0 COMMODITY DESCRIPTION/SCOPE OF WORK	14
3.1 GENERAL INFORMATION:	14
3.1.1 ITEM DESCRIPTION / ESTIMATED QUANTITIES:	14
3.2 DELIVERY REQUIREMENTS	15
3.3 DELIVERIES AND INVOICING	15
3.4 USDA CERTIFICATION	15
3.5 ADDITIONAL REQUIREMENTS	15
3.6 TECHNICAL SPECIFICATIONS	18
3.7 SPECIFICATION FOR GROUND BEEF – LINE ITEM # 00001	19
3.8 SPECIFICATION FOR BEEF PATTIES – LINE ITEM # 00002	21
3.9 SPECIFICATION FOR BEEF BOLOGNA – LINE ITEM # 00003	23
3.10 SPECIFICATIONS FOR BEEF FOR STEWING LINE ITEM # 00004	25
3.11 SPECIFICATIONS FOR REDUCED SODIUM FRANKURTER (HOT DOG) - LINE ITEM # 00005	26
4.0 BID PROPOSAL PREPARATION AND SUBMISSION	29
4.1 GENERAL	29
4.2 BID PROPOSAL DELIVERY AND IDENTIFICATION	29
4.3 NUMBER OF BID PROPOSAL COPIES	29
4.4 BID PROPOSAL CONTENT	29
4.4.1 FORMS THAT MUST BE SUBMITTED WITH BID PROPOSAL	29
4.4.2 PROOFS OF REGISTRATION THAT MUST BE SUBMITTED WITH THE BID PROPOSAL	30
4.4.3 FORMS THAT MUST BE SUBMITTED BEFORE CONTRACT AWARD AND SHOULD BE SUBMITTED WITH THE BID PROPOSAL	30
4.4.4 SUBMITTALS	31
4.4.5 FINANCIAL CAPABILITY OF THE BIDDER	31
4.4.6 PRICING	32
4.4.7 METHOD OF BIDDING/PRICE SHEET INSTRUCTIONS	32
5.0 SPECIAL CONTRACTUAL TERMS AND CONDITIONS	32
5.1 PRECEDENCE OF SPECIAL CONTRACTUAL TERMS AND CONDITIONS	32
5.2 CONTRACT TERM AND EXTENSION OPTION	33
5.3 CONTRACT TRANSITION	33
5.4 CONTRACT AMENDMENT	33
5.5 CONTRACTOR'S WARRANTY	33
5.6 ITEMS ORDERED AND DELIVERED	34
5.7 REMEDIES FOR FAILURE TO COMPLY WITH MATERIAL CONTRACT REQUIREMENTS	34
5.8 MANUFACTURING/PACKAGING REQUIREMENTS	34
5.9 CLAIMS	34
5.10 CONTRACT ACTIVITY REPORT	34
5.11 PUBLIC WORKS CONTRACT-ADDITIONAL AFFIRMATIVE ACTION REQUIREMENT	35
6.0 PROPOSAL EVALUATION	36
6.1 EVALUATION CRITERIA	36
6.2 ORAL PRESENTATION AND/OR CLARIFICATION OF BID PROPOSAL	36
6.3 BID DISCREPANCIES	36
7.0 CONTRACT AWARD	37
7.1 DOCUMENTS REQUIRED BEFORE CONTRACT AWARD	37

7.1.1 REQUIREMENTS OF N.J.S.A. 19:44A-20.13-25 (FORMERLY EXECUTIVE ORDER 134).....	37
7.2 FINAL CONTRACT AWARD	38
7.3 INSURANCE CERTIFICATES	39
8.0 CONTRACT ADMINISTRATION.....	39
8.1 CONTRACT MANAGER	39
8.1.1 STATE CONTRACT MANAGER RESPONSIBILITIES.....	39
8.1.2 COORDINATION WITH THE STATE CONTRACT MANAGER	39

**IMPORTANT NOTICE -
NEW “PAY-TO-PLAY” RESTRICTIONS TO TAKE EFFECT NOVEMBER 15, 2008**

Note: This is for informational purposes only. Certification is to be completed upon award.

Governor Jon S. Corzine recently signed Executive Order No. 117, which is designed to enhance New Jersey’s efforts to protect the integrity of government contractual decisions and increase the public’s confidence in government. The Executive Order builds on the provisions of P.L. 2005, c. 51 (“Chapter 51”), which limits contributions to certain political candidates and committees by for-profit business entities that are, or seek to become, State government vendors.

Executive Order No. 117 extends the provisions of Chapter 51 in two ways:

1. The definition of “business entity” is revised and expanded so that contributions by the following individuals also are considered contributions attributable to the business entity:
 - Officers of corporations and professional services corporations, with the term “officer” being defined in the same manner as in the regulations of the Election Law Enforcement Commission regarding vendor disclosure requirements (N.J.A.C. 19:25-26.1), with the exception of officers of non-profit entities;
 - Partners of general partnerships, limited partnerships, and limited liability partnerships and members of limited liability companies (LLCs), with the term “partner” being defined in the same manner as in the regulations of the Election Law Enforcement Commission regarding vendor disclosure requirements (N.J.A.C. 19:25-26.1); and
 - Spouses, civil union partners, and resident children of officers, partners, LLC members and persons owning or controlling 10% or more of a corporation’s stock are included within the new definition, except for contributions by spouses, civil union partners, or resident children to a candidate for whom the contributor is eligible to vote or to a political party committee within whose jurisdiction the contributor resides.

2. Reportable contributions (those over \$300.00 in the aggregate) to legislative leadership committees, municipal political party committees, and candidate committees or election funds for Lieutenant Governor are disqualifying contributions in the same manner as reportable contributions to State and county political party committees and candidate committees or election funds for Governor have been disqualifying contributions under Chapter 51.

Executive Order No. 117 applies only to contributions made on or after November 15, 2008, and to contracts executed on or after November 15, 2008.

Updated forms and materials are currently being developed and will be made available on the website as soon as they are available. In the meantime, beginning November 15, 2008,

prospective vendors will be required to submit, in addition to the currently required Chapter 51 and Chapter 271 forms, the Certification of Compliance with Executive Order No. 117. The Certification of Compliance form for Executive Order No. 117 can be found here:
http://www.state.nj.us/treasury/purchase/forms/EO_117_NOTICE.doc

1.0 INFORMATION FOR BIDDERS

1.1 PURPOSE AND INTENT

This Request for Proposal (RFP) is issued by the Purchase Bureau, Division of Purchase and Property, Department of the Treasury on behalf of the State of New Jersey. The purpose of this RFP is to solicit bid proposals for Frozen and Chilled Meats, which will be made available and delivered by the Contractor to Distribution & Support Services (DSS).

The intent of this RFP is to award (a) contract(s) to that (those) responsible bidder(s) whose bid proposals, conforming to this RFP is (are) most advantageous to the State, price and other factors considered. However, the State reserves the right to separately procure individual requirements that are the subject of the contract during the contract term, when deemed by the Director to be in the State's best interest.

The NJ Standard Terms and Conditions version 07/27/07 will apply to all contracts or purchase agreements made with the State of New Jersey. These terms are in addition to the terms and conditions set forth in this RFP and should be read in conjunction with them unless the RFP specifically indicates otherwise.

1.2 BACKGROUND

This is a reprocurement of the Foods: Meats – Frozen & Raw - DSS term contract, presently due to expire on 05/31/09. Bidders who are interested in the current contract specifications and pricing information may review the current contract T #0027 at <http://www.state.nj.us/treasury/purchase/contracts.htm>.

1.3 KEY EVENTS

1.3.1 ELECTRONIC QUESTION AND ANSWER PERIOD

The Purchase Bureau will accept questions and inquiries from all potential bidders electronically via web form. To submit a question, please go to Current Bid Opportunities webpage or to <http://ebid.nj.gov/QA.aspx>

Questions should be directly tied to the RFP and asked in consecutive order, from beginning to end, following the organization of the RFP. Each question should begin by referencing the RFP page number and section number to which it relates.

Bidders are not to contact the Using Agency directly, in person, by telephone or by email, concerning this RFP.

The cut-off date for electronic questions and inquiries relating to this RFP is indicated on the cover sheet. Addenda to this RFP, if any, will be posted on the Purchase Bureau website after the cut-off date (see Section 1.4.1. of this RFP for further information.)

1.3.2 SUBMISSION OF BID PROPOSAL

In order to be considered for award, the bid proposal must be received by the Purchase Bureau of the Division of Purchase and Property at the appropriate location by the required time. **ANY BID PROPOSAL NOT RECEIVED ON TIME AT THE LOCATION INDICATED BELOW WILL BE REJECTED. THE DATE AND TIME IS INDICATED ON THE COVER SHEET. THE LOCATION IS AS FOLLOWS:**

BID RECEIVING ROOM - 9TH FLOOR
PURCHASE BUREAU
DIVISION OF PURCHASE AND PROPERTY
DEPARTMENT OF THE TREASURY
33 WEST STATE STREET, P.O. BOX 230
TRENTON, NJ 08625-0230

Directions to the Purchase Bureau can be found at the following web address:
<http://www.state.nj.us/treasury/purchase/directions.htm>.

Note: Bidders using USPS Regular or Express mail services should allow additional time since USPS mail deliveries are not delivered directly to the Purchase Bureau.

Procedural inquiries on this RFP may be directed to RFP.procedures@treas.state.nj.us. This e-mail address may also be used to submit requests to review bid documents. The State will not respond to substantive questions related to the RFP or any other contract via this e-mail address.

To submit an RFP or contract related question, go to the Current Bidding Opportunities webpage or to <http://ebid.nj.gov/QA.aspx>.

1.4 ADDITIONAL INFORMATION

1.4.1 ADDENDA: REVISIONS TO THIS RFP

In the event that it becomes necessary to clarify or revise this RFP, such clarification or revision will be by addendum. Any addendum to this RFP will become part of this RFP and part of any contract awarded as a result of this RFP.

ALL RFP ADDENDA WILL BE ISSUED ON THE DIVISION OF PURCHASE AND PROPERTY WEB SITE. TO ACCESS ADDENDA, SELECT THE BID NUMBER ON THE BIDDING OPPORTUNITIES WEB PAGE AT THE FOLLOWING ADDRESS:

HTTP://WWW.STATE.NJ.US/TREASURY/PURCHASE/BID/SUMMARY/BID.SHTML.

There are no designated dates for release of addenda. Therefore interested bidders should check the Purchase Bureau "Bidding Opportunities" website on a daily basis from time of RFP issuance through bid opening.

It is the sole responsibility of the bidder to be knowledgeable of all addenda related to this procurement.

1.4.2 BIDDER RESPONSIBILITY

The bidder assumes sole responsibility for the complete effort required in submitting a bid proposal in response to this RFP. No special consideration will be given after bid proposals are opened because of a bidder's failure to be knowledgeable as to all of the requirements of this RFP.

1.4.3 COST LIABILITY

The State assumes no responsibility and bears no liability for costs incurred by a bidder in the preparation and submittal of a bid proposal in response to this RFP.

1.4.4 CONTENTS OF BID PROPOSAL

Subsequent to bid opening, all information submitted by bidders in response to the bid solicitation is considered public information, except as may be exempted from public disclosure by the Open Public Records Act, N.J.S.A. 47:1A-1 et seq., and the common law. If the State proposes to negotiate and/or pursue a Best and Final Offer, bid proposals will not be made public until the Letter of Intent to Award is issued.

A bidder may designate specific information as not subject to disclosure when the bidder has a good faith legal/factual basis for such assertion. The State reserves the right to make the determination and will advise the bidder accordingly. The location in the bid proposal of any such designation should be clearly stated in a cover letter. **The State will not honor any attempt by a bidder either to designate its entire bid proposal as proprietary and/or to claim copyright protection for its entire proposal.**

By signing the cover sheet of this RFP, the bidder waives any claims of copyright protection set forth within the manufacturer's price list and/or catalogs. The price lists and/or catalogs must be accessible to State using agencies and cooperative purchasing partners and thus have to be made public to allow all eligible purchasing entities access to the pricing information.

All bid proposals, with the exception of information determined by the State or the Court to be proprietary, are available for public inspection. Interested parties can make an appointment with the Purchase Bureau to inspect bid proposals received in response to this RFP.

1.4.5 PRICE ALTERATION

Bid prices must be typed or written in ink. Any price change (including "white-outs") must be initialed. Failure to initial price changes shall preclude a contract award from being made to the bidder.

1.4.6 BID ERRORS

In accordance with N.J.A.C. 17:12-1.22, "Bid Errors," a bidder may withdraw its bid as follows:

A bidder may request that its bid be withdrawn prior to bid opening. Such request must be made, in writing, to the Supervisor of the Business Unit. If the request is granted, the bidder may submit a revised bid as long as the bid is received prior to the announced date and time for bid opening and at the place specified.

If, after bid opening but before contract award, a bidder discovers an error in its proposal, the bidder may make written request to the Supervisor of the Business Unit for authorization to withdraw its proposal from consideration for award. Evidence of the bidder's good faith in making this request shall be used in making the determination. The factors that will be considered are that the mistake is so significant that to enforce the contract resulting from the proposal would be unconscionable; that the mistake relates to a material feature of the contract; that the mistake occurred notwithstanding the bidder's exercise of reasonable care; and that the State will not be significantly prejudiced by granting the withdrawal of the proposal. Note: a PB-36 complaint form may be filed and forwarded to the Division's Contract Compliance and Audit Unit (CCAU) for handling. A record of the complaint will also be maintained in the Division's vendor performance file for evaluation of future bids submitted.

All bid withdrawal requests must include the bid identification number and the final bid opening date and sent to the following address:

Department of the Treasury
Purchase Bureau, PO Box 230
33 West State Street – 9th Floor
Trenton, New Jersey 08625-0230
Attention: Supervisor, Business Unit

If during a bid evaluation process, an obvious pricing error made by a potential contract awardee is found, the Director shall issue written notice to the bidder. The bidder will have five days after receipt of the notice to confirm its pricing. If the vendor fails to respond, its bid shall be considered withdrawn, and no further consideration shall be given it.

If it is discovered that there is an arithmetic disparity between the unit price and the total extended price, the unit price shall prevail. If there is any other ambiguity in the pricing other than a disparity between the unit price and extended price and the bidder's intention is not readily discernible from other parts of the bid proposal, the Director may seek clarification from the bidder to ascertain the true intent of the bid.

1.4.7 JOINT VENTURE

If a joint venture is submitting a bid proposal, the agreement between the parties relating to such joint venture should be submitted with the joint venture's bid proposal. Authorized signatories from each party comprising the joint venture must sign the bid proposal. A separate Ownership Disclosure Form, Disclosure of Investigations and Actions Involving Bidder, Affirmative Action Employee Information Report, MacBride Principles Certification, and Business Registration or Interim Registration must be supplied for each party to a joint venture.

2.0 DEFINITIONS

2.1 GENERAL DEFINITIONS

The following definitions will be part of any contract awarded or order placed as result of this RFP.

Addendum - Written clarification or revision to this RFP issued by the Purchase Bureau.

Amendment - A change in the scope of work to be performed by the contractor after contract award. An amendment is not effective until signed by the Director, Division of Purchase and Property or his/her designee.

Bidder – A vendor submitting a bid proposal in response to this RFP.

Contract - This RFP, any addendum to this RFP, the bidder's bid proposal submitted in response to this RFP and the Division's Notice of Acceptance.

Contractor - The contractor is the bidder awarded a contract.

Director - Director, Division of Purchase and Property, Department of the Treasury. By statutory authority, the Director is the chief contracting officer for the State of New Jersey.

Division - The Division of Purchase and Property.

Joint Venture – A business undertaking by two or more entities to share risk and responsibility for a specific project.

May - Denotes that which is permissible, but not mandatory.

Request for Proposal (RFP) - This document, which establishes the bidding and contract requirements and solicits bid proposals to meet the purchase needs of [the] Using Agency[ies], as identified herein.

Shall or Must - Denotes that which is a mandatory requirement.

Should - Denotes that which is recommended, but not mandatory.

State - State of New Jersey

Using Agency[ies]- The entity[ies] for which the Division has issued this RFP.

2.2 CONTRACT SPECIFIC DEFINITIONS

DSS – Distribution & Support Services

QAL – Quality Assurance Lab at DSS

ARO – After receipt of purchase order.

3.0 COMMODITY DESCRIPTION/SCOPE OF WORK

3.1 GENERAL INFORMATION:

3.1.1 ITEM DESCRIPTION / ESTIMATED QUANTITIES:

This section provides information for contractors to deliver Meats – Frozen & Raw, in quantities as specified on the attached pricing sheet directly to DSS at the following address:

Department of the Treasury
Distribution & Support Services
1620 Stuyvesant Avenue
West Trenton, New Jersey 08625-0234

The price sheet may be accessed and printed out by clicking on the appropriate link on the Purchase Bureau webpage for this RFP.

For the purposes of this RFP, some grading and/or technical specifications for each item are also found on the RFP price sheet line items. These “line item” specifications are part of the entire RFP document which constitutes the contract to be entered into with the successful bidder.

The RFP line items listed on the price sheet of this RFP consist of frozen and raw meats.

The items listed on the price sheets of this RFP are estimated quantities based upon previous sales for the period of the contract (nine months).

***The estimated quantities are based on prior purchases and are to be used for information purposes only. The estimated quantities shall not be construed as either the maximum or minimum amount which the State shall be obliged to order as the result of this Request for Proposal or any contract entered into as a result of this Request for Proposal.**

See Section 4.4.7 for Method of Bidding and Price Sheet Instructions.

3.2 DELIVERY REQUIREMENTS

Delivery times greater than 30 days ARO (after receipt of order) will not be considered.

3.3 DELIVERIES AND INVOICING

Orders from any contract awarded as a result of this solicitation will be placed in the estimated shipment quantities listed on each price line item description. Purchase orders will be faxed to contractors in advance. Original purchase orders including payment vouchers will be mailed to contractors. Payment vouchers must be submitted to DSS Accounts Payable for payment.

3.4 USDA CERTIFICATION

The bidder must refer to product specifications contained in this section and/or in the price line item description for any USDA requirements.

3.5 ADDITIONAL REQUIREMENTS

- 3.5.1 Items must be stacked on 48" x 40" four-(4) way grocery pallets before delivery will be accepted at DSS.
- 3.5.2 Items that are floor loaded upon delivery must be transferred to 48" x 40" four-(4) way grocery pallet by the carrier truck driver before delivery will be accepted.
- 3.5.3 Items that are delivered on other than 48" x 40" four-(4) way grocery pallets must be transferred to acceptable pallets by carrier truck driver before delivery is accepted.
- 3.5.4 Pallet exchange is available.
- 3.5.5 Segregation of product is required (when applicable).
- 3.5.6 Palletization or re-palletization shall be the sole responsibility of the delivering carrier, and no additional charges will be paid by DSS for this procedure.
- 3.5.7 Full pallets must be broken down to a maximum 65 inches in height by the carrier driver.
- 3.5.8 The contractor must deliver quantities awarded and ordered. The contractor cannot change quantities. Overages will be refused at the contractor's expense and shortages will be cause for formal complaint to the Contract Compliance and Audit Unit of the Division.
- 3.5.9 Prices submitted shall be net, FOB Destination for platform (dock) delivery to DSS only in the minimum quantity indicated in each line item description.
- 3.5.10 All products are subject to final acceptance at point of delivery. Rejected shipments are the responsibility of the contractor and must be removed from the DSS premises at contractor expense.
- 3.5.11 If circumstances beyond the control of the contractor may possibly result in a late delivery, it is the responsibility of the contractor to immediately make the details known to DSS in writing. DSS reserves the right to cancel all or part of any such order and purchase the item or items elsewhere.

- 3.5.12 If the contractor fails to deliver by the specified delivery date, DSS reserves the right to cancel the portion of the order which the contractor has failed to deliver within the specified time and to purchase that item or items elsewhere, charging the increase in price and cost of handling, if any, to the contractor. In the event of a contract cancellation for cause, the State reserves the right to cancel all outstanding orders.
- 3.5.13 The State reserves the right to test the delivered product during the contract term to ensure that it meets the contract requirements. If the product fails to meet contract requirements, the delivery shall be rejected and must be replaced within a period of time considered reasonable by DSS. If said replacement is not made, DSS reserves the right to purchase product elsewhere, charging any increase in price or handling to the contractor.
- 3.5.14 The cargo section of the delivery vehicle must be totally free of garbage, refuse, trash and other matter that may be involved in the development of pathogenic or toxigenic micro organisms that could possibly cause undesirable deterioration of the product. The cargo section of any delivery vehicle must be free of all obnoxious odors that may immigrate into the product or the product packaging rendering the product unacceptable for use. Presence of any of these conditions will be cause for complete rejection of the delivery. All frozen products shall be in a wholesome and sanitary condition with all cartons sealed at top and bottom and in sound condition at the time of delivery. Packaging must be in accordance with good commercial practices in order to protect the quality of the product and prevent freezer burn or dehydration. Shipments shall be made in mechanically refrigerated trucks with refrigeration unit operational and interior of the unit at 0 degrees Fahrenheit or below.
- 3.5.15 Damaged Goods Upon Delivery: Shipments containing damaged goods may be either partially accepted by DSS (with damaged goods rejected) or totally rejected by DSS depending on the severity of the damage. The carrier truck driver will bear sole responsibility for any "re-working" of palletized goods for the removal of any damaged goods from acceptable goods. DSS will not be responsible for any additional costs associated with this procedure. This will apply to all carriers and all deliveries. It is the responsibility of the contractor to communicate these requirements to the carriers it employs for deliveries to DSS.
- 3.5.16 Unloading Time Limit: Once started, the unloading process may not extend beyond a three (3) hour time period due to palletization, re-palletization or re-working of pallets for removal of damaged goods. Partial acceptance or partial rejection may result after this three (3) hour unloading period has expired.
- 3.5.17 Delivery due dates are indicated for each item ordered on each PO issued and will take vendors ARO delivery requirement into account. Delivery may be made from Monday through Friday (excluding state holidays) from 7:30 AM on but must arrive in time for delivery to be completed by no later than 3:00 PM. No delivery appointments, trucks will be unloaded on a first come, first serve basis.
- 3.5.18 Packing Slip Requirement: All deliveries must be accompanied by a packing slip indicating the name of the contractor and valid DSS purchase order number. Deliveries not properly identified may be rejected and returned at the contractor's expense.

The contractor shall provide, for each delivery, a receipt showing the items being delivered and DSS purchase order number. When a contractor delivers to DSS, it shall obtain proof of delivery signed by an authorized employee of the receiving unit or location. This proof of delivery must accompany the contractor's invoice submitted for payment.

3.5.19 Special Instructions: From time to time DSS may issue special shipping instruction to the contractor, which will supersede the requirements set forth herein. These special instructions will be communicated to the contractor at the time that order is placed and may affect block patterns or carton marking. The contractor shall make adjustments as appropriate.

3.5.20 Carton (Case) Marking Requirement: All shipping cartons shall be marked in accordance with Federal Standard No. 123f as amended, and as modified by these terms and conditions. All cartons must be plainly marked on any two adjacent sides so that palletized cartons may be easily identified. In addition to bid proposal specification requirements, the following must be included:

Contents (industry standard item description)
State contract number

Cartons not complying with all marking requirements at time of delivery may be refused and returned at contractor's expense. No marking of post delivery cartons will be permitted at DSS.

3.5.21 Combined Deliveries: The contractor must not combine deliveries of items with various scheduled delivery dates, unless authorized by DSS.

3.5.22 Required Block Patterns:

3.5.22.1 Cases of 6/#10 cans must be palletized in 8 block, 7 high configuration before delivery can be accepted.

3.5.22.2 Cases other than 6/#10 cans must be configured with an interlocking block pattern, which must be consistent throughout the load for like items. Stretch wrapping or taping is required for all palletized loads.

3.5.22.3 Palletized loads should be built to a maximum height of 51" for frozen products and 65" for non-frozen products.

3.5.22.4 Standards for height and block patterns can be obtained by calling DSS prior to delivery.

3.5.23 USDA Requirements (If required in this RFP and specified in Section 3.0 Scope of Work):

3.5.23.1 Product offered shall be of the latest season's pack available as of the effective (start) date of the contract. References for determining latest season's pack and shelf life are:

3.5.23.1.1 USDA Seasonal Marketing Guide for Fresh Fruits and Vegetables (Latest Edition).

3.5.23.1.2 USDA Handbook-Usual Planting and Harvesting Date in Principal Producing Areas (Latest Edition).

3.5.23.1.3 USDA Handbook-Fruits and Tree Nuts: Blooming, Harvesting and Harvesting Dates (Latest Edition).

3.5.23.1.4 USDA File Code:145-A-3: Requirements for "Latest Season Pack".

3.5.23.1.5 Department of Defense (DOD) Publication - DOD 4145.19-R-1 Storage and Materials Handling.

Contractor/packers will be required to make such records available to the USDA inspector/grader as may be necessary to document and confirm the month and year of pack. General statements, such as a letter from the contractor/packer indicating that the product is of "latest season pack", will not be acceptable unless the month and year of the pack is included in such letter or statement.

3.5.23.2 The bidders awarded contracts for items which require USDA inspection and certification must forward copies of all specifications, terms and conditions and item descriptions from the original specifications to the entity which is preparing the item for inspection, certification and delivery. Failure to forward this information may delay USDA certification and in turn delay delivery to DSS. Failure to comply with this requirement may result in the filing of a formal complaint against the contractor which then becomes part of the Division's performance database.

3.5.23.3 For all shipments (canned, dried or frozen) requiring certificates of grading (USDA –USDC) the certificate must accompany each delivery to DSS. Goods delivered without required certification may be rejected at vendor's expense.

Official USDA roll stamping on each case is also required for all shipments that require a usda grading certificate. If shipment arrives with case stamping but no certification it will be placed on hold for a maximum of three (3) working days pending fax receipt of appropriate certificate. Failure to provide acceptable certification within 3 working days will result in this conditional acceptance being revoked and storage charges being assessed commencing on the fourth (4th) day and continuing until the shipment is removed from DSS premises. Cash discount terms will be predicated on the date that the delayed certification is received. All costs of inspection and certification will be paid by the vendor.

3.5.23.4 The bidder's signature on the front page of this solicitation will verify and acknowledge that the bidder has ready access to and will provide USDA grading, certification and case stamping as required in each line item description.

3.5.24 Nutritional Data Sheets

If requested by the State, the contractor must furnish nutritional data sheets to DSS within five (5) days of such a request.

3.6 TECHNICAL SPECIFICATIONS

This supplement sets procedures for the examination of meat products offered for acceptance in accordance with the institutional meat purchase specifications - series 100 through 700 and 1000. These procedures shall be used unless 100 percent examination is specified by the purchaser or requested by the contractor.

Basis for examination:

Each sample cut or piece shall be examined to determine compliance with the applicable detailed requirements, all options (including grade and selection) and any additional requirements specified by the purchaser, if applicable. Any sampled cut or piece shall be

considered a defective if it does not comply with all requirements other than grade. No tolerance for grade is permitted in the sample. Sampling plans for all requirements, other than grade, are set forth in table 1. The lot size and sample size are expressed as number of cuts or pieces. The lot size shall be as declared by the contractor. A lot rejected on original examination may be offered for re-examination according to the applicable sampling plan contained in table 1.

Table 1 stationary lot sampling plans

Lot size	sample size	original examination		re-examination	
		AC	RE	AC	RE
0-50	4	1	2	0	1
51-200	13	3	4	2	3
201-800	29	5	6	3	4
801-2000	48	8	9	5	6
2001-5000	84	13	14	7	9
5001-up	126	16	19	10	11

AC = accepted RE = rejected

3.7 SPECIFICATION FOR GROUND BEEF – LINE ITEM # 00001

New Jersey specification no. 2950-06

MATERIAL

Ground beef (regular) - 20 percent trimable fat- must be prepared from such trimmings as are normally produced in the commercial boning of beef, including meat from shanks, flanks, skirts, and hanging tenderloins. Meat from heads, gullets, tongues, hearts, glands, or added fat such as suet, cod, heart fat, etc. is not permissible. The trimable fat content of the ground beef must be determined visually prior to grinding and must not exceed 20 percent.

PROCESSING

After being prepared as described above, the boneless meat shall be ground at least once through a plate having holes no larger than 3/4 inch in diameter (or it may be otherwise typical of ground beef prepared by grinding only). Final grinding shall be through a plate having holes 1/8 inch in diameter.

The meat shall be thoroughly blended prior to and subsequent to each reduction in size except that the ground beef shall not be mixed after the final grinding.

The boneless meat shall not exceed 40 degrees F. during grinding and packaging.

PHYSICAL REQUIREMENTS

Ground beef shall be packaged in 10 lb. plastic tubes, which shall be thermo sealed. It shall be free from air pockets, extraneous fat, bones and gristle. It must be frozen and stored at 0 degrees f. or below.

FLAVOR

Ground beef shall have fresh beef aroma and typical ground beef color. There shall be no off odor. It shall not be frozen, thawed, and re-frozen to deteriorate the quality of the ground beef. There shall be no evidence of re-freezing.

DEFECTS

Bones – None

Gristle – None
Veins – None

FAT ANALYSIS

USDA Fat Analysis Is Not Required As Part Of Inspection Or Certification.

Fat content in ground beef shall be determined by chemical analysis as described under AOAC methods of analysis 14th edition 1984 section 24.001 thru 24.005 and shall be based upon three (3) sample units from each production lot. The analysis shall be conducted in the State Quality Assurance Laboratory (QAL) located at the DSS Center, Trenton, N.J. Fat content of the ground beef shall be no more than 20 percent by chemical analysis.

The samples of meat shall be drawn according to AOAC Methods of Analysis section 24.000 thru 24.005 and USDA Meat and Meat Products Specifications - Item No. 136 (Institutional Meat Products Specifications for fresh beef approved by USDA effective Jan. 1975).

If fat content shown by the above analysis, from out of the three (3) individual sample units, is more than 24.0 percent, the meat shall be re-sampled for analysis. If the re-sampled unit shows more than 24.0 percent fat or if the average fat analysis of the three (3) sample units is more than 24.0 % , the ground beef shall be rejected.

The ground beef with fat content from 21.1 percent to 23.9 percent shall be discounted as follows:

Percent fat**	Applicable Discount (percent of contract price)
21.1 - 22.0	2.0 percent
22.1 - 23.0	4.0 percent
23.1 - 23.9 percent	6.0 percent

** Based on the arithmetic average of fat analysis of three randomly selected sample unit parts of production lot.

BACTERIOLOGICAL ANALYSIS

The ground beef shall be free from pathogenic organisms and spore formers. The finished product shall also be free from molds and yeasts. The ground beef must possess a fresh meat color and aroma. Microbiological analysis shall be conducted on a per gram basis by plating utilizing the appropriate agar as the growing media. The average numbers must be in compliance with the following standards:

<u>Test</u>	<u>Requirement</u>
Standard Plate Count	< 1,000,000 CFU per gram
Total Coliforms	< 1000 CFU per gram
E Coli	< 200 CFU per gram
Coagulase Positive Staphylococcus	< 10 CFU per gram
Yeast	< 5 CFU per gram
Mold	< 5 CFU per gram
E Coli 0157:H7	Negative in 325 grams
Salmonella	Negative in 25 grams

The finished product must also be free of antibiotics, preservatives, additives, and all types of foreign material.

STORAGE

The State of New Jersey will accept Ground Beef that has been in frozen storage (zero (0) degrees F or below) preferably less than 90 days, however, DSS Quality Assurance will accept product that has been frozen for up to 150 days provided that the meat packer/producer submits certification of the actual pack date and proper storage temperature and conditions. Any product that has been under frozen storage for more than 150 days will be rejected at the DSS warehouse loading dock.

PACKAGING

Ground beef shall be packaged in plastic tubes with a diameter no less than 4 1/2 inches and no more than 6 inches. Filled tubes shall have practically all air pockets forced out through the open end and shall be sealed adequately at both ends to maintain wholesomeness, prevent freezer burn and retain the "purge" liquid when the product is in a non-frozen state. Poorly packaged material will not be accepted and will be returned at the vendors' expense for replacement. Each tube shall have a net weight of ten (10) lbs. of ground beef. There shall be five (5) tubes of ground beef per case. The cases shall meet USDA specifications described on page 7 of the Institutional Meat Purchase Specifications - General Requirements effective October 1, 1988.

Each individual ten (10) lb. tube must display the official USDA Plant Number circular insignia indicating the plant where the product was packaged and processed. This is mandated by the USDA Compliance Regulatory Program which is a Division of the USDA Food Safety and Inspection Service.

MARKING AND LABELING

Each container shall be legibly labeled to show the contract number, net weight, USDA grade mark, USDA inspection mark, plant number, name and address and date of packaging (month, day and year). Each container shall be marked "store at 0 degrees f. or below".

INSPECTION AND CHECKLOADING

After freezing and prior to loading at point of shipment, each lot of commodity shall be examined by a USDA licensed grader for identity, condition, internal temperature (0 degrees F. or below), markings, labeling, packaging, net weight and any other contract requirements. Except for fat analysis which will be performed at DSS by QAL staff as outlined in paragraph E of this specification, after it has been determined that product complies with all terms of the contract, the grader will stamp each shipping container with the USDA contract compliance stamp. Products shall be delivered no more than four (4) days for fresh chilled and no more than seven (7) days for frozen following date of final certification. Check loading shall include observation of vehicle sanitation, pricking and loading but will not relieve the contractor of responsibility for proper loading, bracing and compliance with all terms of the contract.

SHIPMENT AND DESTINATION EXAMINATION

Shipments shall be made in mechanically refrigerated trucks. A copy of the original ground beef grading certificate shall accompany each shipment. It shall be the responsibility of the contractor to provide the protective services necessary to adequately protect the commodity while in transit, in storage and until delivery is accepted by DSS. The contractor shall, 24 hours in advance of any truck delivery (excluding Saturday, Sunday and holidays), provide the NJ DSS Center with information regarding the estimated time of delivery arrival.

3.8 SPECIFICATION FOR BEEF PATTIES – LINE ITEM # 00002

New Jersey Specification No. 2950-06-01

Beef patties shall be prepared from ground beef (see State of N.J. specification for ground beef no. 2950-06). The ground beef shall be mechanically formed into round patties of 4 ounces each. Diameter of patties shall be no more than 4 1/2 inches and no less than 4 inches. The patties

shall be arranged in stacks with each patty separated from adjacent patties by two (2) sheets of wax paper.

The ground beef shall conform to (State of N.J. specification no. 2950-06) accordance with these standards. The fat content of the beef patties shall not be more than 20%. The procedure of fat analysis shall be the same as described in ground beef specification no. 2950-06. The penalty for excessive fat in ground beef shall also apply to ground beef patties. USDA fat analysis is not required as part of inspection or certification. DSS Quality Assurance Laboratory will perform fat analysis as stated in paragraph e of the ground beef specification.

Ground beef patties shall be packaged in a box lined with polyethylene bags. Both ends of the bag shall overlap at the top and bottom to completely cover the product and the bag shall be sealed adequately at the bottom to retain the "purge" liquid when the product is in a non frozen state. Bag shall be closed adequately at top with reusable tie as to prevent the circulation of air and freezer burn.

The container shall have a net weight of 36 lbs. and contain 144 - 4 ounce beef patties.

The container shall have the following information showing on ground beef patties:

144 - 4 OUNCE
PLACE OF MANUFACTURE
DATE OF MANUFACTURE
USDA - I.D. NO.
LOT NO.
P.O. /REQ. NO.

The container shall meet institutional meat purchase specification approved USDA and general requirements for institutional meat specifications effective October 1, 1982.

BACTERIOLOGICAL ANALYSIS

The ground beef shall be free from pathogenic organisms and spore formers. The finished product shall also be free from molds and yeasts. The ground beef must possess a fresh meat color and aroma. Microbiological analysis shall be conducted on a per gram basis by plating utilizing the appropriate agar as the growing media. The average numbers must be in compliance with the following standards:

<u>Test</u>	<u>Requirement</u>
Standard Plate Count	< 1,000,000 CFU per gram
Total Coliforms	< 1000 CFU per gram
E Coli	< 200 CFU per gram
Coagulase Positive Staphylococcus	< 10 CFU per gram
Yeast	< 5 CFU per gram
Mold	< 5 CFU per gram
E Coli 0157:H7	Negative in 325 grams
Salmonella	Negative in 25 grams

The finished product must also be free of antibiotics, preservatives, additives, and all types of foreign material.

STORAGE

The State of New Jersey will accept Ground Beef that has been in frozen storage (zero (0) degrees F or below) preferably less than 90 days, however, DSS Quality Assurance will accept

product that has been frozen for up to 150 days provided that the meat packer/producer submits certification of the actual pack date and proper storage temperature and conditions. Any product that has been under frozen storage for more than 150 days will be rejected at the DSS warehouse loading dock.

3.9 SPECIFICATION FOR BEEF BOLOGNA – LINE ITEM # 00003

State of New Jersey

N.J. Specification No. 2568-19 A

Material:

Component products and ingredients used in the preparation of bologna sausage shall be sound, standard, and commercial types of good quality products which are in excellent condition, along with being prepared and handled in accordance with good commercial practices. The components must also meet the requirements for each respective style, type, formula, and state of refrigeration specified. The meat components shall be boneless beef, free from bruises, foreign odor and flavor, discoloration, extraneous matter, deterioration, and other detrimental damages. In reference to meat species, the bologna product must be prepared exclusively from 100% beef ingredients. No pork, poultry, or any types of varietal meats are permitted within the formulation. The beef must comply with all FSIS regulations. The bologna formulation can contain the following categories of non-meat ingredients: purified water, salt, sugar, emulsifying agents, binding agents, curing agents, spices, seasonings, coloring enhancement ingredients, preservatives, smoke and other flavorings. Extenders such as cereals, meat organs, and meat by-products shall not be used. The formulation must not contain the following categories of ingredients: meat extenders, hydrolyzed vegetable protein, isolated soy protein, soy, soy flour, soy by-products, carrageenan, variety meats, or any non-beef meat species ingredient.

Processing:

a. Curing- the meat and related components shall be thoroughly but not excessively cured with a well-blended mixture of fine salt, sugar or dextrose, poly-phosphates, sodium nitrate and sodium nitrite used in any combination permitted by Federal Meat Inspection. The materials shall be cured specifically for this product.

b. Cooking- before any appreciable change of temperature and shriveling of the uncooked product, the bologna sausage shall be thoroughly and uniformly cooked by any conventional moist heat method to impart a characteristic well-cooked condition, appearance, and flavor. The product shall be well-cooked to attain an internal temperature of not less than 155 degrees F and not more than 165 degrees F, so that the finished product shall show no raw centers, breakage, rings, fading, discoloration, and evidence of “under” or “over” cooking. Promptly after cooking, the bologna shall be showered as necessary; first with hot water (approximately 160 degrees to 180 degrees F), to remove adhering fat and residue, and finally, prior to any appreciable atmospheric coiling and wrinkling, with cold water sufficiently cold to cool (preferably 10 degrees F above the temperature used for preliminary drying and cooling) the hot cooked product.

Meat Components:

Bologna sausage shall be prepared from skeletal meat from beef, veal, and calf -- used individually or in any combination. In addition to the essential conventional curing, seasoning, and flavoring; ingredients, water, and ice may be added as necessary to produce an acceptable product but not to exceed the limit permitted by Federal Meat Inspection regulations.

Finished Product Characteristics:

a. Exterior – the bologna shall be reasonably uniform in length, thickness, and approximate weights as specified. The finished product shall be practically free from loose ends of

castings, patched sections, and strings (other than required for suspending) adhering fat and moisture, gelatinous and extraneous matter, and be free from breaks, blemishes, streaks, greenish or other discoloration and damage. The finished product shall be plump, smooth, moderately firm and resilient, of good appearance and possessing a bright, uniform, well cured, and smoked color.

- b. Interior – The interior of the chilled (32 degree to 45 degree F) finished product, exposed by conventional cutting and slicing, shall indicate a fairly high degree of quality; the texture of the meat content shall be at least moderately fine-cut, smooth, and practically free from tendons, gristle, and coarseness; shall be tender, resilient, moderately firm, not crumbled, and conducive to producing a maximum amount of suitable uniform intact slices; shall possess a bright, uniform, characteristically stable, well cured color, without evidence of fading, greening, or other discoloration, deterioration, and damage; shall indicate through comminuting, curing, smoking, cooking, chilling and appropriate handling, possess the typical bologna flavor and aroma and be practically free from accumulations and pockets of gelatinous matter, air, moisture and rendered fat.
- c. Freezing - The product shall be frozen to 0 degrees F for a minimum of 48 hours prior to shipping.

Chemical and Physical Characteristics:

<u>Test</u>	<u>Requirement</u>
Weight of Bologna (2 indiv. pkgs.)	10 lbs. min. - 11 lbs. max.
Diameter of Individ. Pkg. Artificial Casing	3.0 in. min. – 5.0 in. max.
Weight Per Case	20 lbs. min. - 22 lbs. max.
Fat Content	30 % max.
Salt Content (NaCl)	3.00 % max.
Protein Content	12 % min.
Added Water / Ice	10 % max.
Meat Extenders / Fillers	None
Temperature of Bologna	0 degrees F. or below

Fat Analysis:

The fat content of bologna shall be determined by chemical analysis as described under AOAC Methods of Analysis 16th edition, 1995, Method # 960.39, and shall be based upon three sample units from each production lot. The analysis shall be conducted at the DSS Quality Assurance Laboratory located at the DSS Center, Trenton, N.J. The fat content of the bologna finished product shall be no more than 30 percent by chemical analysis.

The samples of bologna shall be determined by chemical analysis as described under AOAC Methods of Analysis 16th edition, 1995, and shall be based upon three sample units from each production lot. The analysis shall be conducted at the QAL above address.

The samples of bologna shall be drawn according to AOAC Methods of Analysis and the USDA Meat and Meat products specifications.

If the fat content shown by the above analysis, from one (1) out of three (3) individual sample units is more than 35.0 percent, the meat shall be re-sampled for analysis. If the re-sampled unit shows more than 35.0 percent fat or if the average fat analysis of the three sample units is more than 35.0 percent, the bologna shall be rejected.

Production lots of bologna with an average fat content ranging from 30.0 to 35.0 percent shall be discounted as follows:

<u>Percent Fat*</u>	<u>Applicable Discount</u> <u>(percent of contract price)</u>
30.1 -31.0	2.0 percent

31.1 – 33.0	4.0 percent
33.1 - 34.9	6.0 percent

*Based on the arithmetic average of fat analysis of three random selected sample unit parts of the production lot.

Freezing and Packaging:

The frozen bologna finished product must be packed in a corrugated box which must be sealed and stored at 0 degrees F or lower.

The product shall be packaged two (2) / ten (10) lb. individual casings (rolls) per master carton. Each carton shall have a net weight of 20-22 lbs.

The product must comply with USDA and FDA Regulations and the State of N.J. Department of Health Sanitary Codes Chapter XII.

Shelf-Life:

The bologna product stored at 0 degrees F. or lower shall possess a minimum shelf-life of 12 months from the original production date.

3.10 SPECIFICATIONS FOR BEEF FOR STEWING LINE ITEM # 00004

New Jersey Specification No. 2950-07

DESCRIPTION

Beef for stewing may be produced from any boneless portion of the following cuts: rib, primal, cross cut chuck, round (rump and shank on) primal and loin, fully trimmed. When present, however, the following must be removed and excluded: bone, shank meat, cartilage, periosteum, opaque membranous tissue, major ligaments and tendons and the tendinous ends of major boneless cuts. The boneless meat must be hand or machine cut (no grinding permitted) into reasonably uniform cubes of the approximate size. The surface or seam fat on any one piece must not exceed 1/4 inch in thickness and the tremble fat content for the total lot must not exceed 20%.

FREEZING AND PACKAGING

The beef for stewing shall be packaged in sixty (60) pound cases in vapor and moisture proof polyethylene bags packed six (6) ten (10) pound bags per case. The bags must be in a carton and stored at 0 degrees f. or lower.

Cartons must be labeled with USDA approved label which verifies federal inspection and states content and net weight. Cartons must be stamped with a code number which verifies year, month and day processed.

FAT ANALYSIS

USDA fat analysis is not required as part of inspection or certification. Fat content of stew beef shall be determined by chemical analysis as described under AOAC Methods of Analysis, 14th edition 1984; Section 24.001 thru 24.005 and shall be based on three (3) sample units from each production lot. The analysis shall be conducted in QAL located at the DSS Center, Trenton, NJ.

The samples of meat shall be drawn according to AOAC Methods of Analysis, Section 24.000 thru 24.005 and USDA meat and meat products specifications - item #301 (institutional meat purchase specifications for fresh beef approved by the USDA effective April 1962).

If the fat content shown by the above analysis, from one out of three (3) individual sample units, is more than 24.0 percent, the meat shall be re-sampled for analysis. If the re-sampled unit

shows more than 24.0 percent fat or if the average fat analysis of the three (3) sampled units is more than 24 percent, the beef shall be rejected.

The beef with fat content from 21.1 percent to 23.9 percent shall be discounted as follows:

PERCENT FAT**	APPLICABLE DISCOUNT (PERCENT OF CONTRACT PRICE)
21.1 - 22.0	2.0 PERCENT
22.1 - 23.0	4.0 PERCENT
23.1 - 23.9	6.0 PERCENT

** based on the arithmetic average of fat analysis of three (3) randomly selected sample unit parts of production lot.

ANALYTICAL DATA

Bacteriological	standard
Plate count	100,000/gm max.
Coli form (mpn)	100/gm max.
E. coli (mpn)	10/gm
Coagulase positive staph	100/gm
Salmonella	negative in 25/gm

MARKING AND LABELING

Each container shall be legibly labeled to show the contract number, net weight, USDA grade mark, USDA inspection mark, plant number, name and address and date of packing (month, day and year). Each container shall be marked "store at 0 degree f. or below".

INSPECTION AND CHECKLOADING

After freezing and prior to loading at point of shipment, each lot of commodity shall be examined by a USDA licensed grader for identity, condition, internal temperature (not to exceed 0 degrees f.), markings, labeling, packaging, net weight (test weight) and any other contract requirements. The fat analysis testing will be performed at DSS by Quality Assurance Laboratory staff as outlined in paragraph C of his specification.

After it is determined that the product complies with all terms of the contract, the grader will stamp each shipping container with the USDA contract compliance stamp. Check loading shall include observation of vehicle sanitation, pre-cooling and loading. However, this will not relieve the contractor of responsibility for properly loading, bracing, and complying with all terms of the contract.

SHIPMENT AND DESTINATION EXAMINATION

Shipments will be made in mechanically refrigerated trucks. A copy of the original products grading certificate must accompany each shipment.

It shall be the responsibility of the contractor to provide the protective services necessary to adequately protect the commodity while in transit, in storage, and until delivery is accepted by the DSS.

The contractor shall, 24 hours prior to any truck delivery (excluding Saturdays, Sundays and holidays) provide the DSS Center with information as to the estimated time of delivery arrival.

3.11 SPECIFICATIONS FOR REDUCED SODIUM FRANKURTER (HOT DOG) - LINE ITEM # 00005

State of New Jersey

Scope:

The following specification details requirements for a fully cooked and chilled all beef frankfurter suitable for food service establishments located throughout New Jersey government and its agencies and institutions. The frankfurter also must meet the labeling requirements and be officially marketed as "Reduced Sodium".

Description:

The frankfurters shall be provided in units of 10 links per pound and each delivery shall be made with the product in the chilled state (35-40 degrees F). The product shall be packaged in 2-5 lb. vacuum packages per master 10 lb. box or case.

The finished product must be at least 25 % lower in Sodium Content than the normal standard reference all beef frankfurter that is produced generally within the commercial marketplace.

Salient Characteristics:**Ingredients:**

All ingredients shall be clean, sound, wholesome and free from foreign material, evidence of rodent or insect infestation, extraneous material, off-odors, off-flavors, and off-colors.

Meat Species Ingredients:

In reference to meat species, the frankfurters must be prepared exclusively from 100% beef ingredients. No pork, poultry, or any types of varietal meats are permitted within the formulation. The beef must comply with all FSIS regulations.

Allowable Non-Meat Ingredients:

The frankfurter formulation can contain the following categories of non-meat ingredients: purified water, sugar, emulsifying agents, binding agents, curing agents, spices, seasonings, preservatives, smoke flavor, salt, and other flavorings.

Phosphates:

The phosphates used in the formulation must be in accordance with 9 CFR Part 318.

Curing Agents:

The curing agents utilized in the frankfurter formulation must be in accordance with 9 CFR Part 318.

Prohibited Ingredients:

The formulation must not contain the following categories of ingredients:

Meat extenders, Hydrolyzed Vegetable Protein, Isolated Soy Protein, Soy, Soy Flour, Soy By-Products, Carrageenan, General By-Products, Variety Meats, or any non-beef meat species ingredient.

Processing/Preparation:

The finished product shall be produced, processed, and stored in plants approved by the USDA Meat & Poultry Inspection Regulations.

The fully cooked frankfurters shall be prepared in accordance with good manufacturing practices. The beef used in the fully cooked finished product must meet the requirements of USDA FSIS regulations.

All processing and preparation shall be performed in accordance with USDA FSIS and Meat & Poultry Inspection Regulations (7 CFR Parts 53-209 and 9 CFR Parts 300 to end).

The finished product and label shall comply with the FDA Food Standards and Labeling Policy Book and all applicable State Regulations.

The frankfurters shall be comminuted and prepared from raw skeletal muscle meat (beef only), and seasoned then cured using the permitted curing agents. The product may be smoked or smoke flavorings added.

Water or ice or both may be used to facilitate chopping or mixing or to dissolve the curing ingredients. However, the finished product cannot contain more than 40% of a combination of fat content and added water. The recommended maximum amount of added water shall not exceed 10%.

The frankfurters shall be maintained at a temperature range between 28 deg. F and 40 deg. F prior to packaging.

Guideline Formulation:

To serve as a general approximate guide only, the following formulation has been submitted:

(Guideline Purpose Only)

<u>Ingredient</u>	<u>Percent by Weight</u>
Beef w/10% added water	95.0
Sugar	1.0
Mustard Flour	0.9
Sodium Phosphate	0.3
Spices (Pepper)	0.2
Sodium Erthorbate	0.05
Sodium Nitrite	0.01

Finished Product Requirements:

The finished product shall comply with the following requirements:

- There shall be no foreign material such as but not limited to: dirt, insect parts, hair, wood, glass, or metal.
- There shall be no foreign odor or flavor such as but not limited to stale, sour, rancid, or moldy.
- There shall be no foreign color to the product.
- The frankfurters shall not be split or ruptured more than ¾ inch in any dimension.
- The frankfurters shall possess a wholesome color and aroma.
- The frankfurters shall not be burnt or scorched.
- The finished product shall show no evidence of excessive heating (soft, mushy, abnormal distention, or shrinkage).
- The product shall have good cohesion typical of the product. It shall be juicy but firmly textured.

Chemical Analyses:

All Chemical Analysis shall be performed according to the latest edition of the Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC).

<u>Test</u>	<u>Requirement</u>
Sodium Content	350 mg. maximum per 45 g. frankfurter
Fat Content	30% maximum
Fat Content and Added Water	40% maximum
Added Water Content	10% maximum (recommended)
Protein Content	13% minimum
Total Moisture Content	70% maximum

Palatability:

The finished product must attain a palatability score of 7.0 or greater using the standard Hedonic Palatability Scale.

Shelf – Life:

The product must have a minimum shelf-life of 90 days from the date of production in the chilled refrigeration state (35-40 deg. F). The shelf-life will be based on quality degradation.

4.0 BID PROPOSAL PREPARATION AND SUBMISSION

4.1 GENERAL

The bidder is advised to thoroughly read and follow all instructions contained in this RFP, including the instructions on the RFP’s signatory page, in preparing and submitting its bid proposal.

Note: Bid proposals shall not contain URLs (Uniform Resource Locators, i.e., the global address of documents and other resources on the world wide web) or web addresses. Inasmuch as the web contains dynamically changing content, inclusion of a URL or web address in a bid response is indicative of potentially changing information. Inclusion of a URL or web address in a bid response implies that the bid’s content changes as the referenced web pages change.

4.2 BID PROPOSAL DELIVERY AND IDENTIFICATION

In order to be considered, a bid proposal must arrive at the Purchase Bureau in accordance with the instructions on the RFP signatory page <http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>. Bidders are cautioned to allow adequate delivery time to ensure timely delivery of bid proposals. **State regulation mandates that late bid proposals are ineligible for consideration. THE EXTERIOR OF ALL BID PROPOSAL PACKAGES ARE TO BE LABELED WITH THE BID IDENTIFICATION NUMBER AND THE FINAL BID OPENING DATE OR RISK NOT BEING RECEIVED IN TIME.**

4.3 NUMBER OF BID PROPOSAL COPIES

The bidder must submit **one (1) complete ORIGINAL bid proposal**, clearly marked as the “ORIGINAL” bid proposal. The bidder should submit **one (1) full, complete and exact copy** of the original. The copies requested are necessary in the evaluation of the bid proposal. A bidder failing to provide the requested number of copies will be charged the cost incurred by the State in producing the requested number of copies. It is suggested that the bidder make and retain a copy of its bid proposal.

4.4 BID PROPOSAL CONTENT

4.4.1 FORMS THAT MUST BE SUBMITTED WITH BID PROPOSAL

4.4.1.1 SIGNATORY PAGE

The bidder shall complete and submit the Signatory page provided on the Advertised Solicitation, Current Bid Opportunities webpage <http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>. The Signatory page shall be signed by an authorized representative of the bidder. If the bidder is a limited partnership, the Signatory page must be signed by a general partner. If the bidder is a joint

venture, the Signatory page must be signed by a principal of each party to the joint venture. Failure to comply will result in rejection of the bid proposal.

4.4.1.2 OWNERSHIP DISCLOSURE FORM

In the event the bidder is a corporation, partnership or sole proprietorship, the bidder must complete the Ownership Disclosure Form. A current completed Ownership Disclosure Form must be received prior to or accompany the bid proposal. Failure to do so will preclude the award of a contract.

The Ownership Disclosure Form is located on the Advertised Solicitation, Current Bid Opportunities webpage <http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>.

4.4.1.3 DISCLOSURE OF INVESTIGATIONS/ACTIONS INVOLVING BIDDER

The bidder shall provide a detailed description of any investigation, litigation, including administrative complaints or other administrative proceedings, involving any public sector clients during the past five years including the nature and status of the investigation, and, for any litigation, the caption of the action, a brief description of the action, the date of inception, current status, and, if applicable, disposition. The bidder shall use the Disclosure of Investigations and Actions Involving Bidder form located on the Advertised Solicitation, Current Bid Opportunities webpage <http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>.

4.4.2 PROOFS OF REGISTRATION THAT MUST BE SUBMITTED WITH THE BID PROPOSAL

4.4.2.1 BUSINESS REGISTRATION CERTIFICATE FROM THE DIVISION OF REVENUE

FAILURE TO SUBMIT A COPY OF THE BIDDER'S BUSINESS REGISTRATION CERTIFICATE (OR INTERIM REGISTRATION) FROM THE DIVISION OF REVENUE WITH THE BID PROPOSAL MAY BE CAUSE FOR REJECTION OF THE BID PROPOSAL.

The bidder may go to www.nj.gov/njbgs to register with the New Jersey Division of Revenue or to obtain a copy of an existing Business Registration Certificate.

Refer to Section 1.1. of the NJ Standard Terms and Conditions version 07/27/07 located on the Advertised Solicitation, Current Bid Opportunities webpage <http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>.

4.4.3 FORMS THAT MUST BE SUBMITTED BEFORE CONTRACT AWARD AND SHOULD BE SUBMITTED WITH THE BID PROPOSAL.

4.4.3.1 MACBRIDE PRINCIPLES CERTIFICATION

The bidder is required to complete the MacBride Principles Certification evidencing compliance with the MacBride Principles. The requirement is a precondition to entering into a State contract. The MacBride Principles Certification Form is located on the Advertised Solicitation, Current Bid Opportunities webpage: <http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>.

4.4.3.2 AFFIRMATIVE ACTION

The bidder is required to submit a copy of Certificate of Employee Information or a copy of Federal Letter of Approval verifying that the bidder is operating under a federally approved or

sanctioned Affirmative Action program. If the bidder has neither document of Affirmative Action evidence, then the bidder must complete the Affirmative Action Employee Information Report (AA-302). This requirement is a precondition to entering into a State contract. The Affirmative Action Employee Information Report (AA-302) is located on the Advertised Solicitation, Current Bid Opportunities webpage:

<http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>.

4.4.4 SUBMITTALS

4.4.4.1 BIDDER EXPERIENCE - DATA SHEETS

The bidder must provide all of the information requested in the Bidder's Data Packet located on the Advertised Solicitation, Current Bid Opportunities webpage:

<http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>.

4.4.4.2 SAMPLES/SAMPLE TESTING

The samples submitted must meet the specification requirements set forth in the RFP and must be representative of the product bid. Bid samples for pricing lines #00001 through #00005 for evaluation and testing purposes are to be made available at no charge and delivered to DSS, at the bidder's expense. The bidder must, within five (5) working days following a request from the State, submit bid samples to DSS. Bid samples will not be returned. QAL at DSS will conduct laboratory tests to assure that the bid samples submitted for pricing lines #00001 through #00005 conform to this RFP. The State reserves the right to perform any tests necessary to assure that the bid samples conform to this RFP for pricing lines #00001 through #00005. The testing results of the State are final.

Palatability Testing

The State reserves the right to perform palatability testing of bid samples and products delivered by a test panel appointed by the Chief, DSS. Palatability testing will be supervised and conducted by DSS' Quality Assurance Unit. The Hedonic Scale Method of measuring food preferences will be used. Testing shall be conducted in an impartial atmosphere with a panel not informed of the brand names, vendors and manufacturers until the award recommendation is approved by the Director. If the testing involves a Qualified Product (QPL) and a proposed approved equal basis product, the QPL product will be used as the basis of comparison. In the event a product bid has been determined not to comply with the bid proposal specifications, that product shall not be eligible for contract award.

4.4.5 FINANCIAL CAPABILITY OF THE BIDDER

Upon request, in order to provide the State with the ability to judge the bidder's financial capacity and capabilities to undertake and successfully complete the contract, the bidder should submit two years of certified financial statements that include a balance sheet, income statement and statement of cash flow, and all applicable notes for the most recent calendar year or the bidder's most recent fiscal year. If certified financial statements are not available, the bidder should provide either a reviewed or compiled statement from an independent accountant setting forth the same information required for the certified financial statements, together with a certification from the Chief Executive Officer and the Chief Financial Officer, that the financial statements and other information included in the statements fairly present in all material respects the financial condition, results of operations and cash flows of the bidder as of, and for, the periods presented in the statements. In addition, the bidder should submit a bank reference.

If the information is not supplied with the bid proposal, the State may still require the bidder to submit it. If the bidder fails to comply with the request within seven (7) business days, the State may deem the proposal non-responsive.

The bidder may designate specific financial information as not subject to disclosure when the bidder has a good faith legal/factual basis for such assertion. The bidder may submit specific financial documents in a separate, sealed package clearly marked "Confidential-Financial Information" along with its Bid Proposal.

The State reserves the right to make the determination whether to accept the bidder's assertion of confidentiality and will advise the bidder accordingly.

4.4.6 PRICING

In order for the State to make sound business judgments regarding products and prices offered in response to this RFP, the bidder must supply, with its bid proposal, the information requested on the RFP's pricing lines in sufficient detail as to allow the State to determine the firm, fixed bid pricing and the precise product or service being offered, i.e., with no possible misinterpretation of the price or product/service being offered by the bidder. A bidder's failure to provide, within its bid proposal, the information deemed by the State to be essential for product identification or price determination will result in rejection of that bidder's proposal. Notwithstanding the aforementioned material obligation, in order to support the State's decision-making process, the State may require a bidder to provide additional information or documentation that has been deemed not to be material to product identification or price determination, in which case, the bidder shall, within the time limit set forth in the written request, comply with said request.

Each bidder is required to hold its prices firm for a period of ninety (90) days. Every effort will be made to award the contract prior to the time period set forth above. However, upon the Director's request and by mutual consent, the State and the lowest first responsible Bidder and/or second lowest responsible Bidder and/or third lowest responsible Bidder may agree to extend the time the State may make an award.

4.4.7 METHOD OF BIDDING/PRICE SHEET INSTRUCTIONS

4.4.7.1 The bidder may bid any one or more of the individual line items found on the pricing sheets except for line items #00001 and #00002. These two line items are grouped as "all or none", therefore, a bidder must bid both items to qualify for consideration for line items #00001 and #00002. Line items #00003 through #00005 will be evaluated on an individual basis.

4.4.7.2 For each line item, the bidder must supply any information as requested on the bid pricing sheets. Failure to provide this information will be cause for rejection of the bid proposal. Phrases such as "various packers", "and others", "to be provided at time of purchase order", or names of countries are not acceptable and will be cause for bid proposal rejection.

4.4.7.3 The State requires delivery within 30 days after receipt of order (ARO). Bidders who offer less than 30 days ARO must specify their delivery lead time on Item #17 of the signatory page. Delivery times greater than 30 days ARO will not be considered.

5.0 SPECIAL CONTRACTUAL TERMS AND CONDITIONS

5.1 PRECEDENCE OF SPECIAL CONTRACTUAL TERMS AND CONDITIONS

The contract awarded as a result of this RFP shall consist of this RFP, addendum to this RFP, the contractor's bid proposal and the Division's Notice of Award.

Unless specifically stated within this RFP, the Special Contractual Terms and Conditions of the RFP take precedence over the NJ Standard Terms and Conditions version 07/27/07 located on the Advertised Solicitation, Current Bid Opportunities webpage:
<http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>.

In the event of a conflict between the provisions of this RFP, including the Special Contractual Terms and the NJ Standard Terms and Conditions version 07/27/07, and any Addendum to this RFP, the Addendum shall govern.

In the event of a conflict between the provisions of this RFP, including any Addendum to this RFP, and the bidder's bid proposal, the RFP and/or the Addendum shall govern.

5.2 CONTRACT TERM AND EXTENSION OPTION

The term of the contract shall be for a period of nine (9) months. The anticipated "Contract Effective Date" is provided on the signatory page of this RFP: <http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>. If delays in the procurement process result in a change to the anticipated Contract Effective Date, the bidder agrees to accept a contract for the full term of the contract. The contract may be extended for all or part of two (2) nine-month periods, by the mutual written consent of the contractor and the Director. **Purchase orders may be placed against the contract up to and including the end of business on the last day of the contract, for delivery no more than 45 days after contract expiration.**

5.3 CONTRACT TRANSITION

In the event that a new contract has not been awarded prior to the contract expiration date, as may be extended herein, it shall be incumbent upon the contractor to continue the contract under the same terms and conditions until a new contract can be completely operational. At no time shall this transition period extend more than ninety (90) days beyond the expiration date of the contract.

5.4 CONTRACT AMENDMENT

Any changes or modifications to the terms of the contract shall be valid only when they have been reduced to writing and signed by the contractor and the Director.

5.5 CONTRACTOR'S WARRANTY

- a) The Contractor is responsible for the quality, technical accuracy, timely completion and delivery of all deliverables and other services to be furnished by the Contractor under the Contract. The Contractor agrees to perform in a good, skillful and timely manner all services set forth in the Contract.
- b) The Contractor shall, without additional compensation, correct or revise any errors, omissions, or other deficiencies in its services and deliverables furnished under the Contract. The approval of interim deliverables furnished under the Contract shall not in any way relieve the Contractor of fulfilling all of its obligations under the Contract. The acceptance or payment for any of the services rendered under the Contract shall not be construed as a waiver by the State or Agency, of any rights under the agreement or of any cause of action arising out of the Contractor's performance of the Contract.
- c) The acceptance of, approval of or payment for any of the services performed by the Contractor under the Contract shall not constitute a release or waiver of any claim the

State or Agency, has or may have for latent defects or errors or other breaches of warranty or negligence.

5.6 ITEMS ORDERED AND DELIVERED

DSS is authorized to order and the contractor/contractors is/are authorized to ship only those items covered by the contracts resulting from this RFP. If a review of orders placed by DSS reveals that material other than that covered by the contract has been ordered and delivered, such delivery shall be a violation of the terms of the contract and may be considered by the Director as a basis to terminate the contract and/or as a basis not to award the contractor a subsequent contract. The Director may take such steps as are necessary to have the items returned by the Agency, regardless of the time between the date of delivery and discovery of the violation. In such event, the contractor shall reimburse the State the full purchase price.

The contract involves items which are necessary for the continuation of ongoing critical State services. Any delay in delivery of these items would disrupt State services and would force the State to immediately seek alternative sources of supply on an emergency basis. Timely delivery is critical to meeting the State's ongoing needs.

5.7 REMEDIES FOR FAILURE TO COMPLY WITH MATERIAL CONTRACT REQUIREMENTS

In the event that the contractor fails to comply with any material contract requirements, the Director may take steps to terminate the contract in accordance with the State administrative code and/or authorize the delivery of contract items by any available means, with the difference between the price paid and the defaulting contractor's price either being deducted from any monies due the defaulting contractor or being an obligation owed the State by the defaulting contractor.

5.8 MANUFACTURING/PACKAGING REQUIREMENTS

5.8.1 All products must conform in every respect to the standards and regulations established by Federal and New Jersey State laws.

5.8.2 All products shall be manufactured and packaged under modern sanitary conditions in accordance with federal and state law and standard industry practice.

5.8.3 All products are to be packaged in sizes as specified in this RFP and shall be packaged in such a manner as to ensure delivery in first class condition and properly marked for identification. All shipments must be comprised of original cartons associated with the commercial industry represented by the actual product contained within each carton. Deliveries containing re-used, re-labeled, re-worked or alternate cartons are subject to rejection by the Using Agency at the contractor's expense.

5.9 CLAIMS

All claims asserted against the State by the contractor shall be subject to the New Jersey Tort Claims Act, N.J.S.A. 59:1-1.1, et seq., and/or the New Jersey Contractual Liability Act, N.J.S.A. 59:13-1, et seq.

5.10 CONTRACT ACTIVITY REPORT

In conjunction with the standard record keeping requirements of this contract, as required by in paragraph 3.19 of the NJ Standard Terms and Conditions version 07/27/07, located on the Advertised Solicitation, Current Bid Opportunities webpage

<http://www.state.nj.us/treasury/purchase/bid/summary/09x20867.shtml>, contractor(s) must provide, on a calendar quarter basis, to the Purchase Bureau buyer assigned, a record of all purchases made under their contract award resulting for this Request for Proposal. This includes purchases made by all using agencies including the State and political sub-divisions thereof. This reporting requirement includes sales to State using agencies and, if permitted under the terms of the contract, sales to counties, municipalities, school districts, volunteer fire departments, first aid squads and rescue squads, and independent institutions of higher education. The requirement also includes sales to State and County Colleges and Quasi-State Agencies. Quasi-State Agencies include any agency, commission, board, authority or other such governmental entity which is established and is allocated to a State department or any bi-state governmental entity of which the State of New Jersey is a member.

This information must be provided in a tabular format such that an analysis can be made to determine the following:

- Contractor's total sales volume to each purchaser under the contract, subtotaled by product, including, if applicable, catalog number and description, price list with appropriate page reference and/or contract discount applied.
- Total dollars paid to subcontractors.

Submission of purchase orders, confirmations, and/or invoices do not fulfill this contract requirement for information.

Contractors are strongly encouraged to submit the required information in electronic spreadsheet format. The Purchase Bureau uses Microsoft Excel.

Failure to report this mandated information will be a factor in future award decisions.

5.11 PUBLIC WORKS CONTRACT-ADDITIONAL AFFIRMATIVE ACTION REQUIREMENT

N.J.S.A. 10:5-33 requires that:

"During the performance of this contract, the contractor agrees as follows:

a) The contractor or subcontractor, where applicable, will not discriminate against any employee or applicant for employment because of age, race, creed, color, national origin, ancestry, marital status, affectional or sexual orientation, gender identity or expression, disability, nationality or sex. Except with respect to affectional or sexual orientation and gender identity or expression, the contractor will take affirmative action to ensure that such applicants are recruited and employed, and that employees are treated during employment, without regard to their age, race, creed, color, national origin, ancestry, marital status, affectional or sexual orientation, gender identity or expression, disability, nationality or sex. Such action shall include, but not be limited to the following: employment, upgrading, demotion, or transfer; recruitment or recruitment advertising; layoff or termination; rates of pay or other forms of compensation; and selection for training, including apprenticeship. The contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices to be provided by the contracting officer setting forth the provisions of this nondiscrimination clause;

b) The contractor or subcontractor, where applicable will, in all solicitations or advertisements for employees placed by or on behalf of the contractor, state that all qualified applicants will receive consideration for employment without regard to age, race, creed, color, national origin, ancestry, marital status, affectional or sexual orientation, gender identity or expression, disability, nationality or sex;

c) The contractor or subcontractor where applicable, will send to each labor union or representative of workers with which he has a collective bargaining agreement or other contract or understanding, a notice, to be provided by the agency contracting officer, advising the labor union or workers' representative of the contractor's commitments under this act and shall post copies of the notice in conspicuous places available to employees and applicants for employment."

6.0 PROPOSAL EVALUATION

6.1 EVALUATION CRITERIA

The following criteria will be used to evaluate all bid proposals that meet the requirements of this RFP. The criteria are not necessarily listed in order of importance:

6.1.1 Price

6.1.2 Experience of the bidder

6.1.3 The bidder's past performance under similar contracts, including if applicable, the Division's vendor performance database.

6.2 ORAL PRESENTATION AND/OR CLARIFICATION OF BID PROPOSAL

After the submission of bid proposals, unless requested by the State as noted below, vendor contact with the State is still not permitted.

The bidder may be required to give an oral presentation to the State concerning its bid proposal. The State may also require the bidder to submit written responses to questions regarding its bid proposal.

The purpose of such communication with the bidder, either through an oral presentation or a letter of clarification, is to provide an opportunity for the bidder to clarify or elaborate on its bid proposal. Original bid proposals submitted, however, cannot be supplemented, changed, or corrected in any way. No comments regarding other bid proposals are permitted. Bidders may not attend presentations made by their competitors.

It is within the State's discretion whether to require the bidder to give an oral presentation or require the bidder to submit written responses to questions regarding its bid proposal. Action by the State in this regard should not be construed to imply acceptance or rejection of a bid proposal. The Purchase Bureau buyer will be the sole point of contact regarding any request for an oral presentation or clarification.

6.3 BID DISCREPANCIES

In evaluating bids:

- Discrepancies between words and figures will be resolved in favor of words.
- Discrepancies between unit prices and totals of unit prices will be resolved in favor of unit prices.
- Discrepancies in the multiplication of units of work and unit prices will be resolved in favor of the unit prices.
- Discrepancies between the indicated total of multiplied unit prices and units of work and the actual total will be resolved in favor of the actual total.

- Discrepancies between the indicated sum of any column of figures and the correct sum thereof will be resolved in favor of the corrected sum of the column of figures.

7.0 CONTRACT AWARD

7.1 DOCUMENTS REQUIRED BEFORE CONTRACT AWARD

7.1.1 REQUIREMENTS OF N.J.S.A. 19:44A-20.13-25 (FORMERLY EXECUTIVE ORDER 134)

In order to safeguard the integrity of State government procurement by imposing restrictions to insulate the negotiation and award of State contracts from political contributions that pose the risk of improper influence, purchase of access, or the appearance thereof, the Legislature enacted N.J.S.A. 19:44A-20.13 – 25 on March 22, 2005 (the "Legislation"), retroactive to October 15, 2004, superseding the terms of Executive Order 134. Pursuant to the requirements of the Legislation, the terms and conditions set forth in this section are material terms of any contract resulting from this RFP:

7.1.1.1 DEFINITIONS

For the purpose of this section, the following shall be defined as follows:

a) Contribution – means a contribution reportable as a recipient under "The New Jersey Campaign Contributions and Expenditures Reporting Act." P.L. 1973, c. 83 (C.19:44A-1 et seq.), and implementing regulations set forth at N.J.A.C. 19:25-7 and N.J.A.C. 19:25-10.1 et seq. Through December 31, 2004, contributions in excess of \$400 during a reporting period were deemed "reportable" under these laws. As of January 1, 2005, that threshold was reduced to contributions in excess of \$300.

b) Business Entity – means any natural or legal person, business corporation, professional services corporation, Limited Liability Company, partnership, limited partnership, business trust, association or any other legal commercial entity organized under the laws of New Jersey or any other state or foreign jurisdiction. The definition of a business entity includes (i) all principals who own or control more than 10 percent of the profits or assets of a business entity or 10 percent of the stock in the case of a business entity that is a corporation for profit, as appropriate; (ii) any subsidiaries directly or indirectly controlled by the business entity; (iii) any political organization organized under section 527 of the Internal Revenue Code that is directly or indirectly controlled by the business entity, other than a candidate committee, election fund, or political party committee; and (iv) if a business entity is a natural person, that person's spouse or child, residing in the same household.

7.1.1.2 BREACH OF TERMS OF THE LEGISLATION

It shall be a breach of the terms of the contract for the Business Entity to (i) make or solicit a contribution in violation of the Legislation, (ii) knowingly conceal or misrepresent a contribution given or received; (iii) make or solicit contributions through intermediaries for the purpose of concealing or misrepresenting the source of the contribution; (iv) make or solicit any contribution on the condition or with the agreement that it will be contributed to a campaign committee or any candidate or holder of the public office of Governor, or to any State or county party committee; (v) engage or employ a lobbyist or consultant with the intent or understanding that such lobbyist or consultant would make or solicit any contribution, which if made or solicited by the business entity itself, would subject that entity to the restrictions of the Legislation; (vi) fund contributions made by third parties, including consultants, attorneys, family members, and employees; (vii) engage in any exchange of contributions to circumvent the intent of the Legislation; or

(viii) directly or indirectly through or by any other person or means, do any act which would subject that entity to the restrictions of the Legislation.

7.1.1.3 CERTIFICATION AND DISCLOSURE REQUIREMENTS

a) The State shall not enter into a contract to procure from any Business Entity services or any material, supplies or equipment, or to acquire, sell or lease any land or building, where the value of the transaction exceeds \$17,500, if that Business Entity has solicited or made any contribution of money, or pledge of contribution, including in-kind contributions to a candidate committee and/or election fund of any candidate for or holder of the public office of Governor, or to any State or county political party committee during certain specified time periods

b) Prior to awarding any contract or agreement to any Business Entity, the Business Entity proposed as the intended awardee of the contract shall submit the Certification and Disclosure form, certifying that no contributions prohibited by the Legislation have been made by the Business Entity and reporting all contributions the Business Entity made during the preceding four years to any political organization organized under 26 U.S.C.527 of the Internal Revenue Code that also meets the definition of a "continuing political committee" within the mean of N.J.S.A. 19:44A-3(n) and N.J.A.C. 19:25-1.7. The required form and instructions, available for review on the Purchase Bureau website at

<http://www.state.nj.us/treasury/purchase/forms.htm#eo134>, shall be provided to the intended awardee for completion and submission to the Purchase Bureau with the Notice of Intent to Award. Upon receipt of a Notice of Intent to Award a Contract, the intended awardee shall submit to the Division, in care of the Purchase Bureau Buyer, the Certification and Disclosure(s) within five (5) business days of the State's request. Failure to submit the required forms will preclude award of a contract under this RFP, as well as future contract opportunities.

c) Further, the Contractor is required, on a continuing basis, to report any contributions it makes during the term of the contract, and any extension(s) thereof, at the time any such contribution is made. The required form and instructions, available for review on the Purchase Bureau website at <http://www.state.nj.us/treasury/purchase/forms.htm#eo134>, shall be provided to the intended awardee with the Notice of Intent to Award.

7.1.1.4 STATE TREASURER REVIEW

The State Treasurer or his designee shall review the Disclosures submitted pursuant to this section, as well as any other pertinent information concerning the contributions or reports thereof by the intended awardee, prior to award, or during the term of the contract, by the contractor. If the State Treasurer determines that any contribution or action by the contractor constitutes a breach of contract that poses a conflict of interest in the awarding of the contract under this solicitation, the State Treasurer shall disqualify the Business Entity from award of such contract.

7.1.1.5 ADDITIONAL DISCLOSURE REQUIREMENT OF P.L. 2005, C. 271

Contractor is advised of its responsibility to file an annual disclosure statement on political contributions with the New Jersey Election Law Enforcement Commission (ELEC), pursuant to P.L. 2005, c. 271, section 3 if the contractor receives contracts in excess of \$50,000 from a public entity in a calendar year. It is the contractor's responsibility to determine if filing is necessary. Failure to so file can result in the imposition of financial penalties by ELEC. Additional information about this requirement is available from ELEC at 888-313-3532 or at www.elec.state.nj.us.

7.2 FINAL CONTRACT AWARD

Contract award[s] for line items #00003 through #00005 shall be made on an individual line item basis with reasonable promptness by written notice to that responsible bidder(s), whose bid proposal(s), conforming to this RFP, is(are) most advantageous to the State, price, and other factors considered. A single contract award for line items #00001 and #00002 shall be made on an "all or none" group basis to the overall lowest responsive bidder for these two items whose bid proposal, conforming to this RFP, is most advantageous to the State, price, and other factors considered. Any or all bid proposals may be rejected when the State Treasurer or the Director determines that it is in the public interest to do so.

7.3 INSURANCE CERTIFICATES

The contractor shall provide the State with current certificates of insurance for all coverages required by the terms of this contract, naming the State as an Additional Insured.

8.0 CONTRACT ADMINISTRATION

8.1 CONTRACT MANAGER

The State Contract Manager is the State employee responsible for the overall management and administration of the contract.

The State Contract Manager for this project will be identified at the time of execution of contract. At that time, the contractor will be provided with the State Contract Manager's name, department, division, agency, address, telephone number, fax phone number, and email address.

8.1.1 STATE CONTRACT MANAGER RESPONSIBILITIES

For an agency contract where only one State office uses the contract, the State Contract Manager will be responsible for engaging the contractor, assuring that Purchase Orders are issued to the contractor, directing the contractor to perform the work of the contract, approving the deliverables and approving payment vouchers. The State Contract Manager is the person that the contractor will contact **after the contract is executed** for answers to any questions and concerns about any aspect of the contract. The State Contract Manager is responsible for coordinating the use and resolving minor disputes between the contractor and any component part of the State Contract Manager's Department.

If the contract has multiple users, then the State Contract Manager shall be the central coordinator of the use of the contract for all Using Agencies, while other State employees engage and pay the contractor. All persons and agencies that use the contract must notify and coordinate the use of the contract with the State Contract Manager.

8.1.2 COORDINATION WITH THE STATE CONTRACT MANAGER

Any contract user that is unable to resolve disputes with a contractor shall refer those disputes to the State Contract Manager for resolution. Any questions related to performance of the work of the contract by contract users shall be directed to the State Contract Manager. The contractor may contact the State Contract Manager if the contractor can not resolve a dispute with contract users.