Addendum #1

Careful note of the Addendum shall be taken by all parties of interest so that the proper allowances may be made in strict accordance with the Addendum.

Bidder shall acknowledge receipt of this Addendum in the space provided on the Bid Form. Failure to do so may subject Bidder to disqualification.

<u>Bid Document Changes:</u> The following changes, omissions, and/or additions to the Request for Proposal shall apply to proposals made and all other conditions shall remain the same.

Remove and replace in its entirety "BID FORM". Document has been revised under section "Pricing Matrix" to exclude "diesel powered" and include the "Vehicle Wrap" section. Document has been revised to include a section for "Optional Attachments".

Bid Form & Questionnaire

Bid Form

TO: OR	O GRANDE SCHOOL DISTRICT, acting by and through its Go	verning Board, herein called the "DISTRICT"
FROM:		
	Proper Name of Vendor	
1.	Pursuant to your Notice Inviting Bids and the other docur Vendor, having become familiarized with the terms of the and agrees to be bound by all the terms and conditions of within the time stipulated, the services, including all of its to be performed, and to provide and furnish any and all of equipment, and all applicable taxes, utility and transports service and complete in a good workmanlike manner all of No: 20-21-06 Nutrition Services Food Truck, all in strict	complete RFP Documents, hereby proposes the RFP Documents and agrees to perform, s component parts, and everything required the labor, materials, tools, expendable ation services necessary to perform the of the work required in connection with RFP
2.	ADDENDA: The undersigned has thoroughly examined arbid period and is thoroughly familiar with all contents the following Addenda: (Vendor to list all addenda).	
	ADDENDUM NO	DATE RECEIVED
	ADDENDUM NO	DATE RECEIVED

Pricing Matrix

Technical Specification		Description	Meet	Spec	Unit Price
			Yes	No	
Chassis	1.00	Chassis shall be 2019 or newer model Ford or Freightliner, or equivalent, with adequate GVWR. Vehicle must remain under 25,999 lbs with equipment installed. 24 feet or larger; automatic transmission.			
Body/Cargo	2.00	Morgan Olson or Utilimaster insulated aluminum body, or equivalent, with swing open doors on driver and passenger side and standard passenger side seat. Additional requirements listed within Scope of Work Bullet 5. Exterior shall be white			
Step Van	3.00	Walls in kitchen behind cook line shall be stainless steel, attached to framing with stainless steel blind rivets. All joints to be sealed with USDA approved food grade caulking, silver in color.			
	3.01	Floors shall be a non-slip design. Flooring material shall run 6 inches up the walls as a cove base with all sealed seams.			
	3.02	Exterior Removable Condiment Counter (NSF) under service window.			
	3.03	Rear Door Closer: Heavy-Duty Interior/Exterior with Hold Open.			
	3.04	Entry door with flush mount locking latch on the exterior and lever handle in the interior. Weather sealed at frame to prevent water and dust intrusion.			
	3.05	Door Stair(s): Stair treads to be non-slip.			
	3.06	Interior Lights: Covered with safety shield or equivalent. Appropriate amount of candles of light to meet all requirements as specified in the regulations. Locations to be determined.			

	3.07	3-Compartment Stainless Steel Sink, 14 gauge, with left and right hand drain boards, 14" front to back x 12" wide compartment, 12" deep, with 8" high splash, TWO (2) 12" drain boards, 304 stainless steel with closer. Design to implement measures to increase efficiency and reduce water consumption (NSF).		
	3.08	20 lbs Grease Trap		
	3.09	Fresh Water Tank with brackets (30 gallon) minimum capacity		
	3.10	Waste Water Tank with brackets (45 gallons) minimum capacity		
	3.11	Water Heater, ONE (1) EACH: 6 gallon minimum capacity.		
	3.12	Stainless Steel Hand Sink with Faucet, ONE (1) EACH: hand sink wall model 9" wide x 9" front-to back x 5" deep, 20 gauge stainless steel construction, deck mounted gooseneck faucet, with basket drain and 12" stainless steel splash guard on prep side. Design to implement measures to increase efficiency and reduce water consumption (NSF).		
	3.13	Accessories: Soap dispenser ONE (1) EACH, Towel dispenser, mounted ONE (1) EACH (Interior)		
	3.14	GFI Receptacles on Interior: Locations and quantity to be determined in design for convenience of counter top equipment such as oven, fryer, point of sale equipment, and blenders. To be provided based upon expected wattage of specified equipment. Capacity rated to support electrical load.		
	3.15	Plumbing Parts and Materials: All potable water plumbing will be sized based upon demand, blue for cold red for hot. Waste and vent plumbing to be PVC. All piping to be strapped and secured for mobile application.		
	3.16	Instructional Signage Package: Instruction labels identifying interior and exterior switches, breakers and components as well as fire extinguisher locations and other safety related warnings.		
	3.17	Systems Monitor, ONE (1) EACH: Monitors fresh and gray water levels as well as battery charge level.		
	3.18	Fire Extinguisher, ONE (1) EACH, CHEMICAL: Type 3A:40B:C, 5lb capacity, UL listed.		
	3.19	Fire Extinguisher, ONE (1) EACH, WATER: Type 2A: CK, 6 liter capacity, UL listed.		
	3.20	Operations Manual: Shall contain manufacturer's manuals for component parts, troubleshooting hints, operational procedures, safety information and sources of supply for replacement parts of components and schematics of electrical, plumbing, gas and HVAC systems.		
	3.21	Recessed water Inlet Valve System with Quick Disconnect Fittings, ONE (1) EACH: For filling potable water tank. Valves and plumbing should allow for the bypassing of the water tank and pump, so the unit is capable of being pressurized with and supplied by a municipal water source. Design to implement measures to increase efficiency and reduce water consumption (NSF).		
	3.22	3" RV Type Bayonet Dump Valve, ONE (1) EACH.		
	3.23	Heavy Duty Water Pump, ONE (1) EACH 110 volt.		
	3.24	64" x 40" Service window. Windows to be tinted safety glass.		
	3.25	Smoke Detector, 120V hardwire smoke detector with battery backup.		
	3.26	ONE (1) RV Type Power Canopy- mounted on the curbside of unit. Canopy to be powered awning and made with fire resistant material. Color to be determined.		
	3.27	Walk Ramp to rear door		
Kitchen Equipment	4.00	Kitchen area must have adequate vents for heater and A/C		
	4.01	Stainless Steel Counters - 304 stainless		

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	4.02	Overhead Stainless Steel Shelves - 304 Stainless		
	4.03	(1) ea. American Range (or equal will be accepted), 4 burner stove, convection oven (NSF)		
	4.04	(1) ea. American Range (or equal will be accepted) 48" Griddle (NSF)		
	4.05	(1) ea. True (or equal will be accepted) Undercounter Chef Base 36" refrigerator w/drawers		
	4.06	(1) ea. True (or equal will be accepted) Refrigerator, solid 2-door, reach-in 49 CU FT (NSF)		
	4.07	(1) ea. Hot holding box, insulated, split level door. Secured per regulations.		
	4.08	(1) ea. Muti Pan Rack, 3" shelf spacing. Secured per regulations.		
	4.09	Hood System W/ Exhaust Fan, Commercial, with fire suppression system (NSF)		
	4.10	(1) ea. Steam Table, 3 pan (NSF)		
	4.11	(1) ea. 32" LCD Monitor Menu Board - exterior mounted w/securable enclosure		
	4.12	(1) ea. Avantco (or equal will be accepted) Liquid Propane 40 lb. Floor Fryer		
Power Equipment	5.00	Generator, with Sound Attenuation and Lockable Compartment Doors, Diesel genset w/Remote Start/Stop, Heavy duty air cleaner. Battery rack and cables. Microprocessor logic, AC meters, and engine gauge features. Genset fuel line connected to chassis fuel tank. Capacity rated to support electrical load.		
	5.01	Power Converter, ONE (1) EACH		
	5.02	25 Foot Min. Shore Power Cord, ONE (1) EACH		
	5.03	Sound Attenuation Package: The generator compartment is to be lined with sound absorptive rigid insulation. Intake air and exhaust air is to be controlled with directional ducts and louvers to attenuate sound from the generator and air movement.		
	5.04	Power Switch: Switch for shore power/Generator transfer switch 100 amp, 600 volt A/C. SHORE POWER INLET to be sufficient to accommodate specifications listed.		
	5.05	Propane Tank, Minimum two (2) EACH: sufficient to power the appliances for 3 days of service. Propane tanks to be horizontally mounted type conforming to DOT and Title 49 regulations regarding fuel tanks on vehicles. Plumbing of propane to be in accordance with State and Federal regulations. System to have remote emergency shut off. All valves, hoses and gauges shall be shielded from damage by road debris. Tanks are to have liquid and vapor capabilities. Tank compartment to be ventilated per code requirements.		
	5.06	Audio System PA system to include but not limited to outside amplification for music connection, microphone, and speakers. Wireless/Bluetooth capability.		
	5.07	Data outlets to allow for convenience outlets for POS, pin pad and possible hardline data from nearby sources.		
Vehicle Wrap	6.00	Wrap design to incorporate two District logos. Proof to be approved by the District. The District shall reserve the right to provide the wrap design.		
	6.01	Wrap to be printed and installed by the builder.		

Total Coct. ¢		

3. In submitting this Bid, the Vendor acknowledges that the Instructions to Vendors and Scope of Work are an integral part of the Contract Documents and that both have been read, understood and accepted by Vendor. Vendor understands and agrees not to disclaim knowledge of the meaning and effect of any term or provision of the Instructions to Vendors and Scope of Work and further agrees to

strictly abide by their meaning and intent.

- 4. It is understood that DISTRICT reserves the right to reject this Bid and that this Bid shall remain open and not be withdrawn for the period of 120 days.
- 5. It is understood and agreed that if written notice of the acceptance of this Bid is mailed or delivered to the undersigned after the opening of the Bid, and within the time this Bid is required to remain open, or at any time thereafter before this Bid is withdrawn, the undersigned will execute and deliver to DISTRICT a contract as provided by the DISTRICT with the Bid as accepted, and that the undersigned will also furnish and deliver to DISTRICT all other documents specified by the DISTRICT at time of award within five (5) calendar days after receipt.

6.	Communications conveying acceptance of bids, requests for additional information or other correspondence should be addressed to the undersigned at the address stated below.
7.	The name of all persons interested in the foregoing proposal as principals are as follows:
	(IMPORTANT NOTICE: Vendor or other interested person is a corporation, state legal name of corporation and the names of the chairman of the board, president, secretary, treasurer, and manager thereof; if a co-partnership, state true name of firm and the names of all individual co-partners composing firm; if Vendor or other interested person is an individual, state first and last name in full.)
8.	If Vendor is a corporation, the undersigned hereby represents and warrants that the corporation is duly incorporated and is in good standing in the State of and that whose title is and is/are authorized to
	whose title is is/are authorized to act for and bind the corporation.
	clow-indicated Vendor, declare under penalty of perjury that the information provided and entations made in this bid are true and correct.
Proper I	Name of Company
Name of	Vendor Representative
Street A	ddress

City, Stat	e, and Zip
Phone N	umber
Fax Num	ber
E-Mail	
Ву:	Date: Date:
the sign a partne partner	If Contractor is a corporation, the legal name of the corporation shall be set forth above together with ature of authorized officers or agents and the document shall bear the corporate seal; if Contractor is ership, the true name of the firm shall be set forth above, together with the signature of the partner or is authorized to sign contracts on behalf of the partnership; and if Contractor is an individual, his re shall be placed above.
All sign	atures must be made in permanent blue ink
Questi	onnaire
1.	Describe the background and ownership of the Vendor.
2.	Number of years in business:
3.	Number of years' experience providing mobile kitchens:
4.	Describe specific mobile kitchen experience and/or types of vehicles built.

Additional Required Attachments: Please provide the requested information on your Company letterhead.

- References: Please verify that all reference information is correct. References must clearly correlate their performance with the requirements of this Request for BIDs.
 - o All Vendor(s) must include present and past performance information in the form of a minimum of three (3) references, preferably California public or charter schools. Each reference provided shall include, at a minimum, date of order, type of vehicle ordered, current contact person, company, address, e-mail address and telephone number.

Optional Attachments: Vendor may provide sample/previous wrap designs for District reference.