AME	NDMENT OF SOLICITATION	N/MODIFICATION	OF CONTRACT	,   1.	CONTRACTID	CODE	1	2
2. AMENDMEN 0001	T/MODIFICATION NO.	3. EFFECTIVE DATE 2014 OCT 08	4. REQUISITION/PURCHASE REQ. NO. 5. PROJECT See Block 14			5. PROJECT	<u>I</u> Γ NO. (If app	 plicable)
700 ROBBINS	OF SUBSISTENCE	SPE300	7. ADMINISTERED BY (	(If other	than Item 6)	CODE		
8. NAME AND A	DDRESS OF CONTRACTOR (No., street,	county, State and ZIP Code)		(X) X	9A. AMENDME SPE30014F 9B. DATED (SE 10A. MODIFICA 10B. DATED (S	R0054 EE ITEM 11) 2014 OCT ATION OF CON	Т 02	
CODE	FAC	CILITY CODE						
	11. THIS ITE	M ONLY APPLIES TO A	MENDMENTS OF SO	LICIT	ATIONS			
Offers must acknown (a) By completing It or (c) By separate PLACE DESIGNATION amendment your designation of the properties of the properti	umbered solicitation is amended as set forth in owledge receipt of this amendment prior to thems 8 and 15, and returning 1 letter or telegram which includes a reference TED FOR THE RECEIPT OF OFFERS PResire to change an offer already submitted, ent, and is received prior to the opening hou	he hour and date specified in t copies of the amendment to to the solicitation and amen- RIOR TO THE HOUR AND DA such change may be made by	he solicitation or as amender ; (b) By acknowledging receid dment numbers. FAILURE C TE SPECIFIED MAY RESU	ipt of thi OF YOU JLT IN F	is amendment on R ACKNOWLED REJECTION OF	methods: each copy of the GMENT TO BE YOUR OFFER.	RECEIVED If by virtue o	mitted; O AT THE of this
12. ACCOUNTIN	NG AND APPROPRIATION DATA (If requir	ed)						
		ES ONLY TO MODIFICA S THE CONTRACT/ORD			_			
CHECK ONE A	a. THIS CHANGE ORDER IS ISSUED PUR IN ITEM 10A.	SUANT TO: (Specify authority	y) THE CHANGES SET FOR	RTH IN	ITEM 14 ARE MA	ADE IN THE CO	ONTRACT C	ORDER NO.
	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(b).							
C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:								
	D. OTHER (Specify type of modification and authority)							
		is required to sign this				es to issuing	g office.	
See Attac	N OF AMENDMENT/MODIFICATION (Org		۱, as heretofore changed, rema	ains uncl	hanged and in full	force and effect.		
15A NAME AND	TITLE OF SIGNER (Type or print)		16A. NAME AND TITLE O	F CON	TRACTING OFFI	CER (Type or p	orint)	
15B. CONTRACT	OR/OFFEROR	15C. DATE SIGNED	16B. UNITED STATES OF	AMER	ICA		16C. DAT	TE SIGNED —

(Signature of person authorized to sign)

(Signature of Contracting Officer)

CONTINUATION SHEET	REFERENCE NO. OF DOCUMENT BEING CONTINUED:	PAGE 2 OF 2 PAGES
	SPE30014R0054-0001	

Attachment #1 - Statement of Work, Product Quality (Page 14) is deleted and replaced with the following:

## Product Quality

- A. Acceptance of supplies awarded under this solicitation will be limited to fresh product and/or product brought in from the mainland frozen, slacked to ambient/shelf ready condition.
- B. All fresh products delivered under this contract must conform to the following freshness requirements:
- Bread, Cakes, Doughnuts, Muffins, Pies and Rolls must be delivered no more than 24 hours after baking. Following a non-bake day/non-delivery day, these items must be delivered no more than 48 hours after baking.
- Brown and Serve Rolls must be delivered within 36 hours after production.
- C. "Frozen Product" Items received frozen from the mainland, slacked to shelf ready condition, and distributed will not be subject to the 24-48 hour baking freshness requirement. The offeror must indicate which items are not freshly baked in the spreadsheet. Please note: the customer requirement is currently for fresh items, any alternate items including frozen product must be accepted by the customers. All frozen items must have seven (7) days of shelf life remaining.
- D. Commercial standards should be used to maintain temperatures appropriate for the individual items. Bakery products shall include mold inhibitors of the proper level as allowed by the FDA.

## NOTE:

All products shall be produced using good commercial practices, which will result in all items being delivered being able to be used for their intended use. All products shall be processed, packaged, and packed in such a manner, to prevent crushing or damage to the product prior to delivery. Product MUST be allowed to cool sufficiently after baking so that condensation does not occur within the bags, which could result in molding of the product.