AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

1. CONTRACT ID CODE

2. AMENDMENT/MODIFICATION NO.	3. EFFECTIVE DATE	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO. *(If applicable)*
0001		See Block 14	

6. ISSUED BY	CODE	7. ADMINISTERED BY *(If other than Item 6)*	CODE
DLA TROOP SUPPORT SUBSISTENCE SUPPLY CHAIN 700 ROBBINS AVENUE PHILADELPHIA PA 19111-5096	SPE3S1		

8. NAME AND ADDRESS OF CONTRACTOR (*No., street, county, State and ZIP Code)*

CODE | FACILITY CODE

(X)

[X] 9A. AMENDMENT OF SOLICITATION NO.
SPE3S121R0004

9B. DATED (*SEE ITEM 11*)
2020 DEC 17

[ ] 10A. MODIFICATION OF CONTRACT/ORDER NO.

10B. DATED *(SEE ITEM 13)*

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

[X] The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers [X] is extended, [ ] is not extended.

Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods:

(a) By completing Items 8 and 15, and returning 1 copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted;

or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA *(If required)*

13. THIS APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS. IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

CHECK ONE	
[ ]	A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: *(Specify authority)* THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
[ ]	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)*

E. IMPORTANT: Contractor [ ] is not, [ ] is required to sign this document and return _____ copies to issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (*Organized by UCF section headings, including solicitation/contract subject matter where feasible.)*

Opening/Closing Date Changed to:
2020 DEC 17 / 2021 FEB 18
TIME 3:00 PM
See Attached Continuation Sheet(s).

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A NAME AND TITLE OF SIGNER *(Type or print)*		16A. NAME AND TITLE OF CONTRACTING OFFICER *(Type or print)*	
15B. CONTRACTOR/OFFEROR *(Signature of person authorized to sign)*	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA *(Signature of Contracting Officer)*	16C. DATE SIGNED

The following changes apply to solicitation SPE3S1-21-R-0004:

1.Block 9 solicitation closing date is extended from 3:00 PM local time 2021-Jan-28 to 3:00 PM local time 2021-Feb-18.

2.On page 5, B-1 A. Estimated Requirements, delete:

0007 8960-01-505-4238 Beverage Powder, Carbohydrate, Electrolyte, Lemon

Insert:

0007 8960-01-505-4238 Beverage Powder, Carbohydrate, Electrolyte, Lemon-Lime

3.On page 5, B-1 B. Indefinite-Quantity Contract (IQC) Quantities, delete:

0007 Beverage Powder, Carbohydrate, Electrolyte, Lemon

Insert:

0007 Beverage Powder, Carbohydrate, Electrolyte, Lemon-Lime

4.On page 6, B-2 General Information, delete:

0007 Beverage Powder, Carbohydrate, Electrolyte, Lemon

Insert:

0007 Beverage Powder, Carbohydrate, Electrolyte, Lemon-Lime

5.On page 11, below NSN 8960-01-691-7254, delete:

Tropical Blend Beverage Powder- A full description has not yet been approved. The applicable information will be provided via Amendment as soon as it is available.

Insert:

FRUIT AND VEGETABLE BLEND JUICE SMOOTHIE POWDER, TROPICAL BLEND; 35 gm flex pg, PCR-F-005, Flavor 1

6.On page 11, C-2. Prime Documents, delete:

PCR-F-005 Beverage Powder, Fruit and Vegetable Blend Juice Smoothie- A full description has not yet been approved. The applicable information will be provided via Amendment as soon as it is available.

Insert:

PCR-F-005 Fruit and Vegetable Blend Juice Smoothie Powder, Packaged in a Flexible Pouch, Shelf Stable

7.The specification listed below has been added or updated and incorporated into this solicitation. The specification is available at the Subsistence Frozen Site: http://www.dla.mil/TroopSupport/Subsistence/Operational-rations/frozen/

PCR-F-005 Fruit and Vegetable Blend Juice Smoothie Powder, Packaged in a Flexible Pouch, Shelf Stable

8.On page 21, immediately preceding E-1, insert the following:

Applicable to all Contractor Lot Offer Submittal Packages. The contractor’s submittal package for each food component lot and each final assembly lot, shall contain the offeror’s documentation that the end-item primary packaging materials in contact with the food and any substances packaged within and in contact with the packaged end-item food shall not contain per- or polyfluoroalkyl substances. Offeror’s may offer Supplier’s Certificates of Conformance as documentation. End-item compliance with the absence of per- or polyfluoroalkyl substances shall be verified and may be verified by means of a supplier’s Certificate of Conformance. Any substance in contact with the end-item food that cannot be verified as a compliant substance shall be cause for rejection of the lot.

9.On page 36, delete the fourth full paragraph of section titled “Method 1”:

Standard rework procedures (SRP) for specific foreign material situations may be addressed under the contractor's documented QSP, Section XII - Corrective and Preventive Action Program. (see E-4-G.B.6.). SRP's shall only be submitted to DLA for foreign material inherent to a specific food product or ingredient. Screws, plastic pieces, bandages, metal fragments, glass, etc., are not inherent to ingredients used in food products and a SRP for these types of foreign material shall not be submitted to DLA for consideration and approval. SRPs submitted to DLA for review and approval shall have a title beginning with “Standard Rework Procedure for…”. SRPs may be referenced, as applicable, in the corrective action plan that the contractor provides for a specific instance (along with any relevant specific details).

Insert:

Standard rework procedures (SRP) for specific foreign material situations may be addressed under the contractor’s documented QSP, Section XII – Corrective and Preventive Action Program. (see E-9,G.B.6.). SRP’s shall only be submitted to DLA for foreign material inherent to a specific food product or ingredient. Screws, plastic pieces, bandages, metal fragments, glass, etc., are not inherent to ingredients used in food products and a SRP for these

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types of foreign material shall not be submitted to DLA for consideration and approval. SRPs submitted to DLA for review and approval shall have a title beginning with “Standard Rework Procedure for…”. SRPs may be referenced, as applicable, in the corrective action plan that the contractor provides for a specific instance (along with any relevant specific details).

10.On page 36, delete the second full paragraph of section titled “Method 2”:

Standard rework procedures (SRP) for specific foreign material situations may be addressed under the contractor's documented QSP, Section XII - Corrective and Preventive Action Program. (see E-4-G.B.6.). SRPs may be referenced, as applicable, in the corrective action plan that the contractor provides for a specific instance (along with any relevant specific details).

Insert:

Standard rework procedures (SRP) for specific foreign material situations may be addressed under the contractor’s documented QSP, Section XII – Corrective and Preventive Action Program. (see E-9,G.B.6.). SRPs may be referenced, as applicable, in the corrective action plan that the contractor provides for a specific instance (along with any relevant specific details).

11.On page 40, delete:

E-12. Requests for Rework, Waiver, Deviation, or Reinspection of Nonconforming Supplies, and Requests for Product Substitutions, or Extensions of Components Assemble-by Time Limits

Insert:

E-10. Requests for Rework, Waiver, Deviation, or Reinspection of Nonconforming Supplies, and Requests for Product Substitutions, or Extensions of Components Assembly Time Limits

12.On page 41, immediately preceding “E-12. Periodic Review Samples”, insert:

Preformed pouches, HFFS roll-stock, and any other materials that contact the packaged end-item food shall not contain per- or polyfluoroalkyl substances. Compliance with the absence of per- or polyfluoroalkyl substances shall be verified by the assembler upon receipt and may be verified by the supplier’s Certificate of Conformance.

13.On page 50, in “ATTACHMENTS:” index, delete:

ATTACHMENT 3 PRESUMPTIVE POSITIVE QUESTIONAIRE

Insert:

ATTACHMENT 3MICRO TEST RESULTS QUESTIONAIRE
ATTACHMENT 4PRIMARY, SECONDARY, ANCILLARY MRE COMPONENT CLASSIFICATION

14.On page 52, delete:

Attachment 3 - PRESUMPTIVE POSITIVE QUESTIONAIRE
Recommended Actions Following NOTIFICATION OF PRESUMPTIVE POSITIVE
Laboratory Analysis for Microbiological Testing.

1.Don't Panic! Now is the time to review your operations and gather data. The following actions are provided in order for the contractor and the Government to be best prepared in the event the presumptive positive is confirmed an actual positive.

2.Identify, segregate, and place suspect lot on medical hold.

3.Identify all ingredients used in suspect lot by manufacturer and lot number.

4.Identify all other products/lots with ingredients in common to the suspect lot. If other products/lots were produced with any of the same ingredients (manufacturer and lot number) as the suspect lot, locate, segregate, and place those lots on medical hold.

5.Do not produce any further products/lots with the same ingredients (manufacturer and lot number) as the suspected lot, place these ingredients on medical hold.

6.If currently producing with the same ingredients (manufacturer and lot number) as the suspected lot, ensure the product is identified, segregated, and placed on medical hold.

Steps 2-6 are to ensure that suspect product and/or common ingredients from suspected lot do not enter the supply chain. Recommend a spreadsheet be developed listing end products by lots against ingredients by lots.

7.Identify all lots produced after the suspect lot for which the same equipment was used in blending, processing, and/or packaging.

8.Identify when involved equipment was wet washed and sanitized prior to and after the production of the suspect lot.

9.Review all production, maintenance, sanitation, and QA records for the day before and the day of suspect lot production.

10.Review visitor logs for the day before and day of production.

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11.Review employee records for the day before and the day of production.

12.Review facility environmental conditions (e.g., temporary standing water due to heavy rains; broken windows or doors; storage areas, etc.) for the day before and day of production.

Steps 7-12 are to determine if something happened the day of production or the day prior that may have lead to contamination of the product or its ingredients.

13.Consider conducting a full sanitation cycle (for example, wet wash and sanitize equipment/line) on the line the suspect lot was produced on. Also consider a full sanitation cycle on any other line that common ingredients (manufacturer and lot number) to the suspect lot were use in.

14.Determine relationships between the suspect lot all other products with respect to: a) equipment/environment; b) personnel; and c) ingredients.

15.Review collected data for completeness and await results of confirmation testing; you are now prepared should the presumptive be confirmed as an actual positive. In your review if you identify a probable/possible source of contamination you should take immediate corrective action and notify the government.

16.The government may require additional inspection/review prior to certification of products offered during the interim period between notification of presumptive positive and the results of the confirmation test. To include, but not limited, to certification/verification that the offered lot has no relationship (equipment/environment; personnel; ingredients) to the presumptive lot.

Recommended Actions Following NOTIFICATION OF CONFIRMED POSITIVE Laboratory Analysis for Microbiological Testing.

17.Panic! -- only if you have not followed the recommended immediate actions when notified of the presumptive positive.

18.Develop a detailed report with the above gathered information. It is the responsibility of the contractor to provide the government a detailed report indicating the probable/possible source of contamination, relationships between the suspect lot and all other government products, and a corrective action plan to prevent recurrence.

19.Once the government has a full detailed report from the contractor the government will determine what further action(s) is/are required to ensure offered products meet government requirements.

20.Further actions may include, but are not limited to, increased auditing by the U.S. Army Public Health Center, additional product testing, tightened inspection requirements, additional testing of other lots/products, testing of raw ingredients, submission of manufacturers certificates, or condemnation.

21.Any product lot found nonconforming due to microbiological testing will NOT be accepted by the government under any condition. Retesting or reworking confirmed positive lots is not authorized.

Insert:

Attachment 3 – MICRO TEST RESULTS QUESTIONAIRE

PART A - Recommended Actions Following NOTIFICATION OF ANY LABORATORY MICROBIOLOGICAL TEST RESULT OTHER THAN A CONFORMING MICROBIOLOGICAL TEST RESULT

1. Don’t Panic! Now is the time to review your operations and gather data. The following actions are recommended when nonconforming Microbiological test results are detected or a presumptive positive alert for Salmonella or Escherichia coli (E. coli) has been issued by the USDA National Science Laboratory performing the test.

2. Identify, segregate, and place suspect lot on medical hold.

3. Identify all ingredients used in suspect lot by manufacturer and lot number.

4. Identify all other products/lots with ingredients in common to the suspect lot. If other products/lots were produced with any of the same ingredients (manufacturer and lot number) as the suspect lot, locate, segregate, and place those lots on medical hold.

5. Do not produce any further products/lots with the same ingredients (manufacturer and lot number) as the suspected lot, place these ingredients on medical hold.

6. If currently producing with the same ingredients (manufacturer and lot number) as the suspected lot, ensure the product is identified, segregated, and placed on medical hold.

Steps 2-6 are to ensure that suspect product and/or common ingredients from suspected lot do not enter the supply chain. Recommend a spreadsheet be developed listing end products by lots against ingredients by lots.

7. Identify all lots produced after the suspect lot for which the same equipment was used in blending, processing, and/or packaging.

8. Identify when involved equipment was wet washed and sanitized prior to and after the production of the suspect lot.

9. Review all production, maintenance, sanitation, and QA records for the day before and the day of suspect lot

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production.

10. Review visitor logs for the day before and day of production.

11. Review employee records for the day before and the day of production.

12. Review facility environmental conditions (e.g., temporary standing water due to heavy rains; broken windows or doors; storage areas, etc.) for the day before and day of production.

Steps 7-12 are to determine if something happened the day of production or the day prior that may have lead to contamination of the product or its ingredients.

13. Consider conducting a full sanitation cycle (for example, wet wash and sanitize equipment/line) on the line the suspect lot was produced on. Also consider a full sanitation cycle on any other line that common ingredients (manufacturer and lot number) to the suspect lot were use in.

14. Determine relationships between the suspect lot all other products with respect to: a) equipment/environment; b) personnel; and c) ingredients.

15. Review collected data for completeness and await results of confirmation testing; you are now prepared should the presumptive be confirmed as an actual positive. In your review if you identify a probable/possible source of contamination you should take immediate corrective action and notify the government.

16. The government may require additional inspection/review prior to certification of products offered during the interim period between notification of presumptive positive and the results of the confirmation test. To include, but not limited, to certification/verification that the offered lot has no relationship (equipment/environment; personnel; ingredients) to the presumptive lot.

17. Review the collected data from recent environmental sampling to help identify a probable/possible source of contamination.

PART B - Required Actions Following NOTIFICATION OF CONFIRMED POSITIVE Laboratory Analysis for Salmonella, Listeria monocytogenes and Escherichia coli (E. coli) bacteria strains such as E. coli O157:H7, which can produce a Shiga-like toxin.

18. Panic! -- only if you have not followed the Part A recommended immediate actions when notified of the presumptive positive.

19. Develop a detailed report with the above gathered information. It is the responsibility of the contractor to provide the government a detailed report indicating the probable/possible source of contamination, relationships between the suspect lot and all other government products, and a corrective action plan to prevent recurrence.

20. Once the government has a full detailed report from the contractor the government will determine what further action(s) is/are required to ensure offered products meet government requirements.

21. Further actions may include, but are not limited to, increased auditing by the U.S. Army Public Health Center, additional product testing, tightened inspection requirements that could include increased sample sizes and modified testing procedures, additional testing of other lots/products, testing of raw ingredients, performing additional environmental sampling in production areas associated with the microbiological failure, submission of manufacturers certificates, or condemnation.

22. Any product lot found nonconforming due to microbiological testing will NOT be accepted by the government under any condition. Retesting or reworking confirmed positive lots is not authorized.

15.On page 54, immediately preceding “SECTION F - DELIVERIES OR PERFORMANCE”, delete:

52.246-2 INSPECTION OF SUPPLIES FIXED PRICE (AUG 1996) FAR

Insert:

Attachment 4 – PRIMARY, SECONDARY, ANCILLARY MRE COMPONENT CLASSIFICATIONS

SECONDARY COMPONENTS

8960-01-505-4234 Beverage Powder, Carbohydrate, Electrolyte, Fruit Punch

8960-01-505-4236 Beverage Powder, Carbohydrate, Electrolyte, Grape

8960-01-505-4238 Beverage Powder, Carbohydrate, Electrolyte, Lemon-Lime

8960-01-505-4240 Beverage Powder, Carbohydrate, Electrolyte, Orange

8960-01-523-6346 Beverage Powder, Carbohydrate, Fortified with Ascorbic Acid and Enhanced with Maltodextrin, Lemon-Lime

8960-01-523-6344 Beverage Powder, Carbohydrate, Fortified with Ascorbic Acid and Enhanced with Maltodextrin, Orange

8960-01-523-6348 Beverage Powder, Carbohydrate, Fortified with Ascorbic Acid and Enhanced with Maltodextrin, Tropical

CONTINUED ON NEXT PAGE

Punch

8960-01-691-7254 Tropical Blend Beverage Powder

ANCILLARY COMPONENTS

8960-01-631-1103 Beverage Base, Sweetened with Non-Nutritive Sweetener, Cranberry Grape

8960-01-527-8377 Beverage Base, Sweetened with Non-Nutritive Sweetener, Lemonade

8960-01-584-8726 Beverage Base, Sweetened with Non-Nutritive Sweetener, Orange, Fortified with Ascorbic Acid and Calcium

8960-01-527-8378 Beverage Base, Sweetened with Non-Nutritive Sweetener, Raspberry

8940-00-782-3161 Creamer, Non-Dairy, Dry, Regular

All other terms and conditions remain the same.