

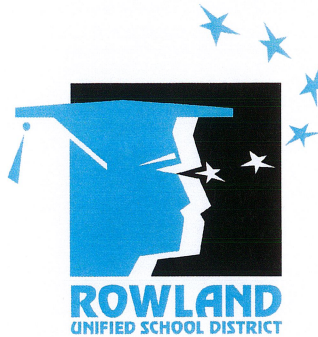
Firm Name: _____

Address: _____

Telephone Number: _____

BID FORM

Rowland Unified School District



BID CLOSING DATE: 2:00 PM, Sharp!, August 8, 2019

Bid No. 2019/20: (R1) Food Safety Training & Cleaning Supplies

Rowland Unified School District
1830 S. Nogales Street
Rowland Heights, California 91748
(626) 854-8387

Rosana McLeod, Director of Purchasing

DATE ISSUED: June 11, 2019

TABLE OF CONTENT

- I. Scope of Services
- II. Specifications of Cleaning Agents
- III. Instructions to Bidders
- IV. Award of Contract
- V. Terms and Conditions
- VI. General Provisions
- VII. Attachments (to be completed and returned with bid submittal)

This procurement is federally funded and subject to federal regulations and procurement process.

Bid No. 2019/20: (R1) Food Safety Training & Cleaning Supplies

SCOPE OF SERVICES

The Rowland Unified School District Nutrition Services Department, is inviting bids/proposals on Food Safety Training and Cleaning Supplies

I. Complete food safety & sanitation system, including an education program

- a. Regularly scheduled service visits to twenty-one (21) sites to assess and report on food safety and sanitation requirements. Scheduled services to be conducted no less than nine (9) times per school year, per site.

Blandford Elementary	2601 S. Blandford Dr., RH 91748	(626) 965-2541	8314
Hollingworth Elementary	3003 E. Hollingworth St., WC 91792	(626) 965-2541	8314
Hurley Elementary	535 S. Dora Guzman Ave., LP 91744	(626) 965-2541	8314
Jellick Elementary	1400 S. Jellick Ave., RH, 91748	(626) 965-2541	8314
Killian Elementary	19100 E. Killian Ave., RH, 91748	(626) 965-2541	8314
Northam Elementary	17800 E. Renault St., LP 91744	(626) 965-2541	8314
Rorimer Elementary	18750 E. Rorimer St., LP 91744	(626) 965-2541	8314
Rowland Elementary	2036 S. Fullerton Rd., RH 91748	(626) 965-2541	8314
Shelyn Elementary	19500 E. Nacora St., RH 91748	(626) 965-2541	8314
Villacorta Elementary	17840 E. Villa Corta St., LP 91744	(626) 965-2541	8314
Yorbita Elementary	520 S. Vidalia Ave., LP 91744	(626) 965-2541	8314
Oswalt Academy	19501 Shadow Oak Dr., Walnut 91789	(626) 965-2541	8314
Telesis Academy	2800 E. Hollingworth St., WC 91792	(626) 965-2541	8314
Ybarra Academy	1300 Brea Canyon Cut-Off Rd., Wal 91789	(626) 965-2541	8314
Alvarado Intermediate	1901 S. Desire Ave., RH 91748	(626) 965-2541	8314
Giano Intermediate	3223 S. Giano Ave., WC 91792	(626) 965-2541	8314
Nogales HS	401 S. Nogales St., LP 91744	(626) 965-2541	8314
Rowland HS	2000 S. Otterbein Ave., RH 91748	(626) 965-2541	8314
Santana HS	341 S. La Seda Rd., LP 91744	(626) 965-2541	8314
Transition Program	1928 S. Noglaes St., RH 91748	(626) 965-2541	8314
Ruth Richard Food Center	4032 S Ellesford Ave, WC 91792	(626) 965-2566	2886

RH = Rowland Heights

LP = La Puente

WC = West Covina

Wal = Walnut

- b. Written service reports provided within forty-eight (48) hours of rotation completion detailing key risk issues to the District, as well as repair and maintenance needs. Electronic transmittal of written reports to District is preferred.

- c. On-site training to correct any CalCode violations provided at time of finding
 - d. Routine hazard materials audit.
 - e. Standardization of all sanitation and safety processes and procedures in each cafeteria facility.
 - f. Each site service visit to include employee training on topics such as proper hand washing, sanitizing techniques, food safety and temperature logs, etc. The training modules must meet the annual requirements by the United States Department of Agriculture for Professional Standards Training
 - Information with standard operating procedures, product mixing and use instructions
 - Minimum total of fifteen (15) minutes of training per visit, per site.
 - g. Provide the Department of Pesticide Regulation approved curriculum and exam to all Nutrition Services employees annually, as required by Pesticide Training per Healthy School Acts of 2015.
 - h. Provide on-site Food Safety Management Certification education, testing and certification to meet CalCode requirements. This service to be fee-based and as requested.
 - i. Supply environmentally sustainable chemicals (cleaning agents, sanitizers and accessories). See next page for list and estimated annual usage.
 - i. Chemicals to meet the needs of individual sites
 - ii. Pre-measured chemicals and color-coded corresponding dispensers
 - iii. Cleaning detergents to be biodegradable, butyl-free, acid-free, phosphate-free and carcinogen-free
 - iv. Green Seal certified and EPA certified preferred
 - v. Safety Data Sheets (SDS) provided for each chemical
 - vi. Chemical and dispenser packaging and labeling must be Occupational Safety and Health Administration (OHSA) compliant
2. Just-in-time delivery of chemicals and accessories
 - a. Service representative will deliver inventory of detergents and accessories monthly
 - b. Twenty-four (24) hour response time and delivery for inventory replacement or assistance
 - c. Guarantee a maximum twenty-four (24) hour response time for emergencies
 3. Assistance with the development of District's standard operating procedures and Hazardous Analysis Critical Control Point (HACCP) documents
 4. Assist with District's HACCP plan verification

SPECIFICATION OF CLEANING AGENTS

All chemicals when mixed with water in an OSHA approved bottle that is provided by vendor will yield 1 quart; if Pot & Pan Detergent SFS14 & SFS 15 and Sanitizer SFS17 (see SDS 1600 Concentrate) are used in sinks and concentrate to 25 gallons and 17 gallons, respectively.

Pot & Pan Detergent SFS14 & SFS15 (see SDS 1500-C) are the same material when diluted-per-instructions. SFS14 is used for smaller sinks that require less material to meet required concentration for cleaning;

Sanitizers SFS16,17,and 18 (see SDS 1600 Concentrate) are used in the same way, based on the size of the sink, so when mixed with the appropriate amount of water, will yield a solution that meets Health Department Standards of 200 or more parts per million (ppm).

Brands provided below are for reference only, and provided to determine estimated annual usage. Estimated quantities may be more or less than stated. Attached are the Safety Data Sheets. Bidders may provide **equivalent product** in performance and specification to be tested and accepted by the Nutrition Services Department. If providing equivalent product please provide samples to Nutrition Services. Samples must be delivered no later than the Bid opening date and time of August 5, 2019 no later than 10:00 a.m.. If awarded, Product and Materials shall be delivered to each school site (including the Ruth Richards Foods Center) monthly, a minimum of nine (9) times per year, or upon request.

List of Chemicals part of this contract	Estimated Annual Usage
Degreaser (Oven Degreaser)- Product Code SFS30	317 pack
All Purpose Cleaner - Product Code SFS 5 and SFSI 0	588 pack
Pot & Pan Detergent (Dish Washing Detergent)- Product Code SFS14 and SFS 15	1841pack
Sanitizer - Product Code SFS 16, SFS 17 and SFS 18	1376 pack

SAFETY DATA SHEET ATTACHMENT



SAFETY DATA SHEET

Revision Date 01-March-2017

Version 1

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® Sanitizer_{F8}

Other means of Identification

SDS # 1600-Concentrate
Product Code SFS16, SFS17, SFS18
Registration Number 1839-86-8722

Recommended use of the chemical and restrictions on use

Recommended Use EPA Registered Sanitizer

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

This product is registered by the Environmental Protection Agency and is subject to certain labeling requirements under federal law. These requirements differ from the classification criteria and hazard information required for safety data sheets and for workplace labels of non-EPA registered chemicals. See Section 15 for EPA information.

Classification

Product as sold

Skin corrosion/irritation Category 2
Serious eye damage/irritation Category 1

Signal Word

Danger

Hazard Statements

Causes skin irritation.
Causes serious eye damage.



Precautionary Statements – Prevention

Wash face, hands and any exposed skin thoroughly after handling.
Wear protective gloves and eye protection.

Precautionary Statements - Response

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a poison center or physician.
IF ON SKIN: Wash with plenty of soap and water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical advice.

Other Hazards

Toxic to aquatic life with long lasting effects.

Product in use dilution

Does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Chemical Name	CAS No	Weight-%
alkyl dimethyl ethylbenzyl ammonium chloride	85409-23-0	1-10%
n-alkyl (C12-16)-n, n-dimethyl-n-benzyl ammonium chloride	68391-01-5	1-10%
ethyl alcohol	64-17-5	<5%

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), amines, C12-18-alkyldimethyl (CAS# 68391-04-8).

4. FIRST AID MEASURES

First aid measures

Eye Contact Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a poison center or physician.
Skin Contact Wash with plenty of soap and water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical advice.
Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms May be harmful if swallowed. Small, unit dose pouch size would require the ingestion of multiple pouches to reach the dangerous level. In concentrated form, causes skin irritation and serious eye damage.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Measures that are appropriate to circumstances and the surrounding environment.

Unsuitable Extinguishing Media Not determined.

Specific hazards arising from the chemical Not determined.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Environmental precautions See Section 12 of this Safety Data Sheet for additional ecological information.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Avoid contact with skin, eyes or clothing. Wash hands and any exposed skin thoroughly after handling. Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Store locked up.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines

Chemical Name	ACGIH TLV	OSHA PEL	NIOSH IDLH
ethyl alcohol	STEL: 1000 ppm	TWA: 1000 ppm TWA: 1900 mg/m ³ (vacated) TWA: 1000 ppm (vacated) TWA: 1900 mg/m ³	IDLH: 3300 ppm TWA: 1000 ppm TWA: 1900 mg/m ³

Appropriate engineering controls

Engineering Controls Apply technical measures to comply with the occupational exposure limits.

Individual protection measures, such as personal protective equipment

Eye/face protection Wear protective glasses when mixing product.

Skin and body protection Wear gloves when mixing product.

Respiratory protection Provide adequate ventilation.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State	Liquid	Odor	Fresh odor
Appearance	Transparent light pink	Odor Threshold	Not determined
Color	transparent		

Property	Values	Remarks • Method
pH	7 – 9	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	173 °F (78.3 °C)	
Flash point	103 °F (39.4 °C)	

Evaporation rate	Not determined.
Flammability (solid, gas)	Not applicable.
Flammability Limits in Air	
Upper flammability limits	Not determined.
Lower flammability limit	Not determined.
Vapor pressure	Not determined.
Vapor density	Not determined.
Specific Gravity	Not determined. (1=Water)
Water solubility	Completely soluble.
Solubility in other solvents	Not determined.
Partition coefficient	Not determined.
Autoignition temperature	Not determined.
Decomposition temperature	Not determined.
Kinematic viscosity	Not determined.
Dynamic viscosity	Not determined.

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	Keep out of reach of children.
Incompatible materials	None known.
Hazardous Decomposition Products	None known.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure Eye or skin contact, ingestion or inhalation.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
ethyl alcohol 64-17-5	= 7060 mg/kg (Rat)		= 124.7 mg/L (Rat) 4 h

Information on physical, chemical and toxicological effects

Symptoms See section 4.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity Ethanol has been shown to be carcinogenic in long-term studies only when consumed as an alcoholic beverage.

Chemical Name	ACGIH	IARC	NTP	OSHA
ethyl alcohol 64-17-5	A3	Group 1	Known	X

Numerical measures of toxicity - Product

ATEmix (oral) 4,960.00 mg/kg **ATEmix (dermal)** 11,000.00 mg/kg **ATEmix (inhalation-dust/mist)** 11,035.40 mg/L

12. ECOLOGICAL INFORMATION

Ecotoxicity Toxic to aquatic life with long lasting effects.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Crustacea
ethyl alcohol 64-17-5		13400 - 15100: 96 h Pimephales promelas mg/L LC50 flow-through 100: 96 h Pimephales promelas mg/L LC50 static 12.0 - 16.0: 96 h Oncorhynchus mykiss mL/L LC50 static	10800: 24 h Daphnia magna mg/L EC50 2: 48 h Daphnia magna mg/L EC50 Static 9268 - 14221: 48 h Daphnia magna mg/L LC50

Persistence and degradability Not determined.

Bioaccumulation Not determined.

Mobility

Chemical Name	Partition Coefficient
ethyl alcohol 64-17-5	-0.32

Other adverse effects Not determined.

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

California Hazardous Waste Status

ethyl alcohol

Toxic, ignitable.

14. TRANSPORT INFORMATION

DOT Not regulated.
 IATA Not regulated.
 IMDG Not regulated.

15. REGULATORY INFORMATION**International Inventories**

Chemical Name	TSCA	DSL,NDSL	EINECS,ELINCS	ENCS	IECSC	KECL	PICCS	AICS
quaternary ammonium	X	X	X		X			
n-alkyl (C12-16)-n, n-dimethyl, n-benzyl ammonium chloride	X	X	X	Present	X	Present	X	X
ethyl alcohol	X	X	X	Present	X	Present	X	X
Amines, (C12-18) alkylidimethyl	X	X	X	Present	X		X	X

US Federal Regulations**CERCLA**

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations**California Proposition 65**

This product does not contain any Proposition 65 chemicals. The ethyl alcohol referred to in Proposition 65 is EDF-026 – "ethyl alcohol in alcoholic beverages"

U.S. State Right-to-know Regulations

Chemical Name	New Jersey	Massachusetts	Pennsylvania
ethyl alcohol	X	X	X

U.S. EPA Label Information

EPA Reg. No. 1839-86-8722

EPA Statement This chemical is a pesticide product registered by the Environmental Protection Agency and is subject to labeling requirements under federal pesticide law. These requirements differ from the classification criteria and hazard information required for safety data sheets and workplace labels of non-pesticides. Following is the EPA required hazard information:

EPA Label

Signal Word: Danger

Keep out of reach of children. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

16. OTHER INFORMATION

NFPA	Health hazards	Flammability	Instability	Special hazards
	1	0	0	N/A
HMIS	Health hazards	Flammability	Physical hazards	Personal Protection
	1	0	0	B

Issue Date 01-March-2017

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet

Sanitizer_{FS}

For use in: schools, restaurants, cafeterias, bars, food establishments, and food processing plants

ACTIVE INGREDIENTS

Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈) dimethyl benzyl ammonium chlorides	5.0%
Alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl ethylbenzyl ammonium chlorides	5.0%
INERT INGREDIENTS:	90.0%
TOTAL	100.0%

EPA Reg. No. 1839-86-8722 EPA Est. No. 86091-WI-1_a, 88120-WI-1_b

(Subscript on Lot Code corresponds to manufacturing location.)

**KEEP OUT OF REACH OF CHILDREN
DANGER**

FIRST AID

Have the product container or label with you when calling poison control center or doctor, or going for treatment. **If In Eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice. **If on Skin or Clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call poison control center or doctor for treatment advice. **If Swallowed:** Call poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. **If Inhaled:** Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

ORDER NO: **SFS17 - CP1617**

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water
4. Sanitize in a solution of 1 ounce to 4 gallons of water. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code
5. Place sanitized utensils on a rack or drain board to air dry.
6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

U. S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and sanitizing: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

To sanitize pre-cleaned **immobile** food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry.

To sanitize pre-cleaned **mobile** food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

Sanitization of food processing equipment, utensils, and other food contact articles regulated under 40CFR180.940:

1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with a compatible detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) for at least 60 seconds. Articles too large for immersion should be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then let air dry. Non-immersed items must be allowed to air dry.

Sanitization of food processing equipment: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water (or equivalent use dilution). Allow surfaces to remain wet for at least 60 seconds. No rinse is allowed.

Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines

Ice Machines: Sanitization should occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water.
4. Circulate use-solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain the unit.
6. Return machine to normal operation.

This product contains no phosphorus.

This product is for use as a sanitizer on dishes, glassware, utensils and dairy processing equipment at 200-400 ppm active quaternary without potable water rinse.

This product is for use as a sanitizer in public eating establishments, dairies and on food processing equipment at 200-400 ppm active quaternary without potable water rinse.

Regular, effective cleaning and sanitization of equipment, utensils and work or dining surfaces that could harbor hazardous microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil to prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitization procedures reduces the number of those disease causing organisms that may be present on equipment and utensils after cleaning. Effective sanitization reduces the potential for the transfer of disease, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware and equipment food contact surfaces must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Labeling must be in the possession of the user at the time of using the product. See container label for FIRST AID and PRECAUTIONARY STATEMENTS and complete DIRECTIONS FOR USE before applying. Use of this product is subject to the precautions and limitations imposed by the label affixed to the container for this product.

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in restaurants, food processing plants, and bars.

When used as directed this product is an effective sanitizer at an active quaternary concentration of 200-400 ppm when diluted in water up to 650 ppm hardness in public eating establishments, and food processing plants against *Escherichia coli*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Yersinia enterocolitica*, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella sonnei*, *Vibrio cholera*, *Methicillin resistant Staphylococcus aureus* (MRSA), *Vancomycin resistant Enterococcus faecalis* (VRE), and *Campylobacter jejuni*.

Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse.

Prepare a fresh solution daily or more frequently as soil is apparent.

Sanitization of public eating establishment and dairy food contact surfaces is regulated under 40CFR180.940.

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces: prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water (or equivalent dilution).

To sanitize pre-cleaned **mobile** items in public eating establishments (drinking glasses, dishes eating utensils) immerse in a 200-400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishment surfaces (counters, tables finished wood or plastic cutting boards), apply a 200-400ppm active quaternary solution with a cloth, or hand pump trigger sprayer making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

DILUTION SYSTEM SPECIFIC DIRECTIONS FOR USE

PACKETS: Open and pour contents into 17 gallons of water for a 241 ppm dilution. Keep packets in box until ready to use.

INTERMEDIATE SERVICE SOLUTION CONTAINER:

1. Create Intermediate Service Solution by combining 1 packet and 62 oz water for an intermediate dilution.
2. Combine 1 oz of the Intermediate Service Solution and 31 oz water to achieve the final use active concentration of 241ppm.
3. Follow Directions for Use for Sanitization.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER, KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE AND DISPOSAL.

PESTICIDE STORAGE - Store in a dry place no lower in temperature than 50°F or higher than 120°F. Store in a tightly closed container in an area inaccessible to children.

PESTICIDE DISPOSAL - Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL - Non-refillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container promptly after emptying.

Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instruction for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times. Offer for recycling or reconditioning, if available. If not available, puncture and dispose in a sanitary landfill.

PACKET DISPOSAL - Do not reuse; discard empty container and put in trash.

SPILL OR LEAK PROCEDURES

Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.

Sold by:
 PortionPac Chemical Corp.
 400 N. Ashland Avenue
 Chicago, IL 60622
 312-226-0400
 fax: 312-226-5400

24 Hour Emergency Response
 1-800-535-5053

Contact Information:



**BOTTOM
 GLUE**

Sanitizer_{FS}

For use in: schools, restaurants, cafeterias, bars, food establishments, and food processing plants.

ACTIVE INGREDIENTS

Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈)	
dimethyl benzyl ammonium chlorides	5.0%
Alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl	
ethylbenzyl ammonium chlorides	5.0%
INERT INGREDIENTS:	90.0%
TOTAL	100.0%

EPA Reg. No. 1839-86-8722 EPA Est. No. 86091-WI-1, 88120-WI-1,
 (Subscript on Lot Code corresponds to manufacturing location.)

**KEEP OUT OF REACH OF CHILDREN
 DANGER**

FIRST AID

Have the product container or label with you when calling poison control center or doctor, or going for treatment. If in **Eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice. If on **Skin or Clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call poison control center or doctor for treatment advice. If **Swallowed:** Call poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. If **Inhaled:** Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage

ORDER NO: **SFS17 - CP1617**



Division of PortionPac Chemical Corp.

SAFETY DATA SHEET

Issue Date 31-May-2014

Version 2

1. IDENTIFICATION

Product Identifier

Product Name SFS Pac[®] Pot & Pan Detergent

Other means of Identification

SDS # 1500-C

Synonyms SFS14 & SFS15

Recommended use of the chemical and restrictions on use

Recommended Use Manual dish washing detergent

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Hazards not otherwise classified (HNOC) Toxic to aquatic life.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Violet viscous liquid **Physical State** Liquid **Odor** Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), sodium laureth sulfate (CAS# 68585-34-2), amines, C10-C16-alkyldimethyl, N-oxides (CAS# 70592-80-2), propylene glycol (CAS# 57-55-6), surfactant blend, c12-15 pareth-3 (CAS# 68131-39-5), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Rinse mouth. Then, immediately drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Dry chemical, CO₂ or water spray.

Unsuitable Extinguishing Media Not determined.

Specific hazards arising from the chemical None known.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines No exposure limits noted for ingredient(s). The following information is given as general guidance.

Appropriate engineering controls

Engineering Controls None.

Individual protection measures, such as personal protective equipment

Eye/face protection Not normally necessary in general use.

Skin and body protection Not normally necessary in general use. Concentrate is diluted into applicator bottle or sink.

Respiratory protection Not normally necessary in general use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State	Liquid	Odor	Fresh odor
Appearance	Violet viscous liquid	Odor Threshold	Not determined
Color	Violet		

<u>Property</u>	<u>Values</u>	<u>Remarks • Method</u>
pH	9.3	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	(butyl acetate = 1)
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	1.015 g/mL	(1=Water)
Solubility in water	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None known.
Incompatible materials	None known.
Hazardous Decomposition Products	None known.

11. TOXICOLOGICAL INFORMATION**Information on likely routes of exposure**

Eye or skin contact, inhalation or ingestion.

Information on physical, chemical and toxicological effects

Symptoms Please see Section 4 for symptoms.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
propylene glycol 57-55-6	= 20000 mg/kg (Rat)	= 20800 mg/kg (Rabbit)	-
c12-15 pareth-3 68131-39-5	= 2 g/kg (Rat)	-	-

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION**Ecotoxicity**

Toxic to aquatic life.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Toxicity to microorganisms	Crustacea
propylene glycol 57-55-6	19000: 96 h Pseudokirchneriella subcapitata mg/L EC50	51600: 96 h Oncorhynchus mykiss mg/L LC50 static 41 - 47: 96 h Oncorhynchus mykiss mL/L LC50 static 51400: 96 h Pimephales promelas mg/L LC50 static 710: 96 h Pimephales promelas mg/L LC50		10000: 24 h Daphnia magna mg/L EC50 1000: 48 h Daphnia magna mg/L EC50 Static
Persistence and degradability	Not determined.			
Bioaccumulation	Not determined.			
Mobility	Not determined.			
Other adverse effects	Not determined.			

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes	Dispose of in accordance with applicable regional, national and local laws and regulations.
Contaminated packaging	Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT Not regulated.
IATA Not regulated.
IMDG This material may meet the definition of a marine pollutant.

15. REGULATORY INFORMATION

International Inventories

All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations

CERCLA

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations

California Proposition 65

This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

Chemical Name	New Jersey	Massachusetts	Pennsylvania
propylene glycol 57-55-6	X		X

16. OTHER INFORMATION

NFPA	Health hazards 0	Flammability 0	Instability 0	Special hazards N/A
HMS	Health hazards 0	Flammability 0	Physical hazards 0	Personal protection N/A
pH in working/use solution	8.0			
Issue Date	31-May-2014			

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet



SAFETY DATA SHEET

Issue Date 03-June-2014

Version 2

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® All Purpose Cleaner

Other means of Identification

SDS # 0100-C

Product Code SFS5 & SFS10

Recommended use of the chemical and restrictions on use

Recommended Use All Purpose Cleaner

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Hazards not otherwise classified (HNOC) Not applicable.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Emerald green liquid

Physical State Liquid

Odor Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), surfactant blend (proprietary), trisodium dicarboxymethyl alaninate (CAS# 164462-16-2), sodium carbonate (CAS# 497-19-8), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact Flush with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Rinse mouth. Then, immediately drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Dry chemical, CO₂ or water spray.

Unsuitable Extinguishing Media Not determined.

Specific hazards arising from the chemical None known.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES**Personal precautions, protective equipment and emergency procedures**

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE**Precautions for safe handling**

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines No exposure limits noted for ingredient(s). The following information is given as general guidance.

Appropriate engineering controls

Engineering Controls None.

Individual protection measures, such as personal protective equipment

Eye/face protection Not normally necessary in general use.

Skin and body protection Not normally necessary in general use. Concentrate is diluted into spray bottle or mop bucket.

Respiratory protection None required under normal use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES**Information on basic physical and chemical properties**

Physical State	Liquid		
Appearance	Emerald green liquid	Odor	Fresh odor
Color	Emerald green	Odor Threshold	Not determined

<u>Property</u>	<u>Values</u>	<u>Remarks • Method</u>
pH	9.9	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	1.053 g/mL	(1=Water)
Water solubility	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None.
Incompatible materials	None known.
Hazardous Decomposition Products	Carbon oxides.

11. TOXICOLOGICAL INFORMATION**Information on likely routes of exposure**

Eye, skin contact, inhalation or ingestion.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
Sodium Carbonate CAS# 497-19-8	= 4090 mg/kg (Rat)	-	-

Information on physical, chemical and toxicological effects

Symptoms Please see Section 4 for symptoms.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION**Ecotoxicity**

An environmental hazard cannot be excluded in the event of unprofessional handling or disposal.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Crustacea
sodium carbonate 497-19-8	242: 120 h Nitzschia mg/L EC50	300: 96 h Lepomis macrochirus mg/L LC50 static 310 - 1220: 96 h Pimephales promelas mg/L LC50 static	265: 48 h Daphnia magna mg/L EC50

Persistence and degradability Not determined.

Bioaccumulation Not determined.

Mobility Not determined.

Other adverse effects Not determined.

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT Not regulated.

IATA Not regulated.

IMDG Not regulated.

15. REGULATORY INFORMATION**International Inventories**

All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations**CERCLA**

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations**California Proposition 65**

This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

This product does not contain any substances regulated under applicable state right to know regulations.

16. OTHER INFORMATION				
<u>NFPA</u>	Health hazards 0	Flammability 0	Instability 0	Special hazards N/A
<u>HMS</u>	Health hazards 0	Flammability 0	Physical hazards 0	Personal protection N/A
<u>pH in mopping solution</u> 10.1		<u>pH in spray solution</u> 10.2		
<u>Issue Date</u>	03-June-2014			

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet



Revision Date 12-March-2015

SAFETY DATA SHEET

Version 2

1. IDENTIFICATION

Product Identifier

Product Name SFSPac[®] Degreaser

Other means of Identification

SDS # 0300-C

Product Code SFS30

Synonyms SFSPac[®] Oven Degreaser

Recommended use of the chemical and restrictions on use

Recommended Use Degreaser/Oven Degreaser

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Hazards not otherwise classified (HNOC) May be harmful if swallowed.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Orange liquid **Physical State** Liquid **Odor** Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), surfactant blend (proprietary), trisodium dicarboxymethyl alaninate (CAS# 164462-16-2), sodium carbonate (CAS# 497-19-8), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact Flush with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Rinse mouth. Then, immediately drink plenty of water. Get medical advice.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract. Contact may cause irritation and redness. Harmful if ingested in large quantities. Small unit dosed pouch size would require the ingestion of multiple pouches to reach the dangerous level.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Dry chemical, CO₂ or water spray.

Unsuitable Extinguishing Media Not determined.

Specific hazards arising from the chemical None known.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines No exposure limits noted for ingredient(s). The following information is given as general guidance.

Appropriate engineering controls

Engineering Controls None.

Individual protection measures, such as personal protective equipment

Eye/face protection Wear safety glasses if splashes or mists will get into eyes.

Skin and body protection Wear gloves if hands will be continuously in solution. Concentrate is diluted into spray bottle or mop bucket.

Respiratory protection None required under normal use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State	Liquid		
Appearance	Orange liquid	Odor	Fresh odor
Color	Orange	Odor Threshold	Not determined

<u>Property</u>	<u>Values</u>	<u>Remarks • Method</u>
pH	10.5	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	1.053 g/mL	(1=Water)
Water solubility	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None known.
Incompatible materials	None known.
Hazardous Decomposition Products	Carbon oxides.

11. TOXICOLOGICAL INFORMATION**Information on likely routes of exposure**

Eye or skin contact, ingestion or inhalation.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
sodium carbonate CAS# 497-19-8	= 4090 mg/kg (Rat)	.	.
proprietary surfactant	=1378 mg/kg (Rat)	.	.

Information on physical, chemical and toxicological effects

Symptoms Please see section 4 for symptoms.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION**Ecotoxicity**

An environmental hazard cannot be excluded in the event of unprofessional handling or disposal.

Chemical Name	Algae/aquatic plants	Fish	Toxicity to microorganisms	Crustacea
sodium carbonate 497-19-8	242: 120 h Nitzschia mg/L EC50	300: 96 h Lepomis macrochirus mg/L LC50 static 310 - 1220: 96 h Pimephales promelas mg/L LC50 static		265: 48 h Daphnia magna mg/L EC50
Persistence and degradability	Not determined.			
Bioaccumulation	Not determined.			
Mobility	Not determined.			
Other adverse effects	Not determined.			

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT Not regulated.

IATA Not regulated.

IMDG Not regulated.

15. REGULATORY INFORMATION**International Inventories**

All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations**CERCLA**

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations**California Proposition 65**

This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

This product does not contain any substances regulated under applicable state right to know regulations.

16: OTHER INFORMATION

<u>NFPA</u>	Health hazards 1	Flammability 0	Instability 0	Special hazards N/A
<u>HMIS</u>	Health hazards 1	Flammability 0	Physical hazards 0	Personal protection A
<u>pH in mopping solution</u> 10.6		<u>pH in spray solution</u> 10.6		

Issue Date 17-June-2014
Revision Date 12-March-2015

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet

INSTRUCTIONS TO BIDDERS

1. **PROPOSAL SUBMISSION**

Vendors shall submit proposals on or before August 8, 2019 at 2:00 P.M. Sharp!

All blanks on the BID forms must be appropriately completed. The BID forms must be submitted in a sealed envelope bearing the Vendor name, address, BID number and closing date and time. It is the sole responsibility of the bidder to ensure that their BID forms are received at the following location no later than the time and date specified:

Rowland Unified School District
Purchasing Department
1830 S. Nogales Street
Rowland Heights, California 91748

TO BE CONSIDERED, ALL BID FORMS MUST BE RECEIVED IN THE PURCHASING DEPARTMENT BY THE TIME AND DATE OF CLOSING. UNSEALED ENVELOPES, FAXED BID FORMS AND BID FORMS RECEIVED IN THE PURCHASING DEPARTMENT AFTER THE DATE AND TIME INDICATED HEREIN WILL NOT BE ACCEPTED.

2. **BID OPENING**

All BID forms received will be publicly opened, read aloud and available for review immediately following the time and date indicated above, at the Purchasing Department 1830 S. Nogales St. Rowland Heights, CA 91748.

3. **SIGNATURE**

All BID forms must be signed in the name of the bidder and must bear the signature in long hand of the person or persons duly authorized to sign the BID. Obligations assumed by such signature shall be binding. Unsigned BID forms will be considered non-responsive, thus resulting in rejection of the BID.

4. **MODIFICATIONS**

Changes in or additions to the BID forms, alternate submissions, or any other modification of the BID forms which are not specifically called for in the BID documents may result in the District's rejection of the BID as not being responsive to this invitation. Oral, telephone, telegraphic, or facsimile bids or modifications will not be considered.

5. **ERASURES**

The BID submitted must not contain any erasures, interlineations, or other corrections unless each such correction is initialed in the margin immediately opposite the correction by the person or persons signing the BID.

6. **WITHDRAWAL OF BID**

Any bidder may withdraw his BID by written request, to the Director of Purchasing, at any time prior to the scheduled closing time for receipt of the BID. Telephone requests will not be honored.

7. **INTERPRETATION OF BIDDOCUMENTS (RFI)**

Bidders who find discrepancies and/or omissions from the BID documents, may submit to the Director of Purchasing a written request for clarification or correction thereof in writing via e-mail to rmcleod@rowlandschools.org on or before August 1, 2019 no later than 10:00 a.m. A copy of all requests for clarification and the response thereto will be mailed to all bidders. Corrections will be made by addenda issued to each bidder. The District will not be responsible for oral interpretations. All addenda issued during the time of bidding shall be incorporated into the BID and will be posted on district's website at www.rowlandschools.org

8. **REMOVAL OF NAMES FROM BIDDER'S LIST**

The District may remove the name of any vendor from its list of potential bidders whenever the District has received no recent responses to its bid solicitations from that vendor.

9. REQUIRED DOCUMENTS TO BE SUBMITTED

1. Contract Agreement
2. BID Questionnaire and Sample materials requested
3. Non-Collusion Declaration Current
4. Suspension and Debarment Certification
5. Certification regarding Lobbying and Lobbying Activities
6. School References
7. BID Price Quotations

AWARD OF CONTRACT

1. TIME PERIOD FOR NOTIFICATION OF AWARD

The Notice of Award of this contract will be made within thirty (30) to forty-five (45) days from the date of the bid opening. Bidder however, shall hold pricing firm for a minimum of sixty (60) days until the contract is awarded and executed.

2. CRITERIA FOR SELECTION

Awards will be made all or nothing, in the best interest of the District, to the lowest responsive and responsible bidder for the items defined herein. Award selection will be based on all aspects of the BID response, including experience, staffing capability, ability to meet all service requirements requested, references and the cost of services to be provided.

3. REJECTION OF PROPOSALS

The District reserves the right to reject any or all proposals and may waive any informalities, irregularities, or minor discrepancies in the BID. The District's waiver of any of the above shall in no way modify the BID documents nor excuse the contractor from full compliance with the BID specifications.

4. RIGHTS RESERVED

The District reserves the rights:

1. To reject any or all bids.
2. To waive any informalities, irregularities, or minor discrepancies in the bid, which in the District's opinion does not impair the substance of the bid.

5. BID PROTEST

Any Bidder submitting a Bid Proposal to the District may file a protest of the District's intent to award the Contract provided that all of the following are complied with: (i) the bid protest is in writing; (ii) the bid protest is filed and received by the District's Assistant Superintendent of Administrative Services, Rowland Unified School District, 1830 S. Nogales Street, Rowland Heights, CA 91748 not more than five (5) calendar days after the date of issuance of the District's Notice of Intent to Award the Contract; and (iii) the written bid protest sets forth, in detail, all grounds for the bid protest, including without limitation all facts, supporting documentation, legal authorities and argument in support of the grounds for the bid protest; any matters not set forth in the written bid protest shall be deemed waived. All factual contentions must be supported by competent, admissible and credible evidence. Any bid protest not conforming to the foregoing shall be rejected by the District as invalid.

District Review and Disposition of Bid Protest. Provided that a bid protest is filed in strict conformity with the foregoing, the District's Assistant Superintendent of Administrative Services, or such individual(s) as may be designated by him/her ("Designee") will review and evaluate the basis of the bid protest. The District's Vice President, Chief Business Officer, or Designee shall provide the Bidder submitting the bid protest with a written statement concurring with or denying the bid protest ("Bid Protest Response"). The Bid Protest Response is deemed the final action of the District and not subject to appeal or reconsideration by any other employee or officer of the District or the Board of Education of the District. The issuance of the Bid Protest Response by the District's Vice President, Chief Business Officer, or the Designee is an express condition precedent to the institution of any legal or equitable proceedings relative to the bidding process, the District's intent to award the Contract, the District's disposition of any bid protest or the District's decision to reject all Bid Proposals. If any such legal or equitable proceedings are instituted and the District is named as a party thereto, the prevailing party(ies) shall recover from the other party(ies), as costs, all attorneys' fees and costs incurred in connection with any such proceeding, including any appeal arising therefrom. Each Bidder shall acknowledge in the Bid Proposal that the foregoing is a binding attorneys' fee agreement pursuant to Civil Code §1717 and shall be enforceable against the Bidder and the District.

Bid No. 2019/20: (R1) Food Safety Training & Cleaning Supplies

6. DISCLOSURES

The District will consider a Bidder's request(s) for confidentiality; however, the District will not be bound by the assertion that a page contains confidential material. An assertion by a Bidder that an entire volume of its proposal is confidential will not be honored. The District reserves the right to disclose all information in the proposal, even if the Bidder requests that it remain confidential, if the District determines that disclosure is not prohibited by law or court order.

Until a contract resulting from this Request for Proposal is executed, no employee, agent or representative of any Bidder shall make available or discuss its proposal with the press, any elected or appointed official or officer of the District, or any employee, agent, or other representative of the District, unless specifically allowed to do so in the Request for Proposal or in writing by the District for the purposes of clarification and evaluation.

Bidders shall not issue any news release(s) or make any statement to the news media pertaining to this Request for Proposal or any proposal and/or contract or work resulting therefrom without the prior written approval of the District which may be given or withheld in its sole and absolute discretion and then only in cooperation with the District

TERMS AND CONDITION

1. TERM OF AGREEMENT

Contract term: The Contract will be initially awarded for one year and may be extended for two (2) additional one-year increments, with price increases in accordance with the provisions set forth herein. All other terms and conditions specified herein remaining the same, upon mutual written consent of both parties. The aggregate term of the contract, including all extensions, shall not exceed three (3) years, per California Education Code Section 17596.

School Year information will be provided to the awarded vendor.

2. PRICING

A. PRICE GUARANTEE:

Pricing quoted is for the entire school year stated above. In the event of severe market changes, a price escalation may be requested by the Vendor to the Rowland Unified School District, Director of Nutrition Services, no later than thirty (30) days prior to price change. Any request for escalation in price shall be in writing, and include written proof of cost increases or other justifications supporting the request for the escalation. Justification must be based on supportive documents approved by the District if price escalation is to be accepted. Change in market price of commodity items will not be justification for automatic price changes.

B. PREFERENTIAL DISCOUNT:

In the event of a price decline, or if the Vendor sells the same materials under similar quantity and delivery conditions to the State of California, or any County, Municipality, or Legal District of the State of California, at prices below those quoted herein, such lower prices are to be immediately extended to the District through its distributor.

C. PRICING FOR BID:

The pricing sheet (Cost Proposal Response Form) requests fixed price per billing cycle, annual fixed costs and cost for fee-based ServSafe certification course.

D. PAYMENT DISCOUNT:

Each bidder is required to indicate in their response if they intend to grant the District payment discount terms for the timely payment of each invoice. Bidder will indicate payment discount, if applicable, amount and time frame. Discounts of less than Thirty (30) days cannot be used in the evaluation of this BID. Indicate discount on BID Price Quotations.

E. INVOICES

Monthly Summary Statements shall be submitted in duplicate to the following address:

Rowland Unified School
Nutrition Service Department
1830 S. Nogales Street, Rowland Heights, CA 91748

Monthly summary statements are to include the following

- Site Location
- Service Date
- Contract number (if applicable)
- Description of service and products delivered
- Unit Price and Extended Totals, if applicable

Failure to provide the above information may result in delay of payment.

Monthly Summary Statements for all site locations must be submitted to the Accounting Department in Nutrition Services no later than the 10th working day of the month following delivery of service and supplies.

3. DELIVERY OF MATERIALS AND SUPPLIES

The successful vendor must provide and deliver F.O.B. destination, freight prepaid to each school site listed in the BID, as a condition of this contract and at no additional cost, cleaning chemicals and supplies in sufficient quantity to meet the levels of sanitation required by the local Health Department and the District's Nutrition Services Department. Package labeling must exhibit clear dilution and use directions, and appropriate safety data sheets. Products and packaging must be OSHA compliant.

4. SAFETY & SECURITY

Contractor's representatives driving motor vehicles on school grounds must use extreme caution during times when school is in session. Any unusual condition noted by drivers, such as gates or doors found unlocked and/or open evidence of vandalism, etc., must be reported to our Risk Management Department (626) 965-2541. Keys are not available for distribution.

5. GENERAL LIABILITY & PROPERTY DAMAGE INSURANCE

Contractor shall take out and maintain during the life of this Contract such general liability and property damage insurance as shall protect him and the District from all claims for bodily injury, including accidental death, as well as from all claims for property damage arising from operations under this contract, in amounts as set forth below:

General Liability Insurance for injuries, including accidental death, to any person in an amount not less than:	\$2,000,000
---	-------------

Minimum Aggregate:	\$4,000,000
--------------------	-------------

Subject to the same limit for each person on account of one Accident, in an amount not less than:	\$2,000,000
---	-------------

Minimum Aggregate:	\$4,000,000
--------------------	-------------

Property Damage Insurance in an amount not less than:	\$1,000,000
---	-------------

The Property Damage Insurance policy shall be endorsed to protect the District while operations are being performed by or on behalf of the Vendor.

GENERAL PROVISIONS

A. NON-COLLUSION STATEMENT (BID Attachment)

The above signed hereby certifies that this BID is genuine and not sham or collusive or made in the interest or behalf of any person not herein named, and that the above signed has not directly, or indirectly, induced or solicited any other bidder to put in a sham BID, or any other person, firm, or corporation to refrain from bidding, and the above signed has not in any manner sought, by collusion, to secure an advantage over any other bidder.

B. PREYAILING LAW

In the event of any conflict or ambiguity between these instructions and California State or Federal Law or regulations, the latter shall prevail. Additionally, all equipment/material to be supplied or services to be performed under this BID shall conform to all applicable requirements of Local, State and Federal Laws.

C. INDEMNIFICATION

The distributor/manufacturer responding to this BID agrees to save, keep and hold harmless the Rowland Unified School District and all officers and agents thereof from all claims, damages, costs or expense in law or equity that may at any time arise or be set up because of injuries to persons or property arising by reason of, the performance of this contract, or by reason of any infringement or alleged infringement of the patent rights of any person or persons, firm or corporation in consequence of the use in or about the said premises or of any material, supply or services furnished under this contract.

The distributor/manufacturer, at their own cost, expense and risk shall defend, indemnify and hold harmless the school district from all claims, demand, suit, legal proceedings, liability, judgment and expense (including attorney's fees and other costs of litigation arising out of or relating to injury, disease or death of persons or damage to or loss of property resulting from or in connection with the negligent performance of this contract by the manufacturer, its agents, employees, and subcontractors or any one for whom the distributor/manufacturer is responsible. The distributor/manufacturer's liability shall not be limited by any provisions or limits of insurance set forth in this contract. The obligations, indemnities and liabilities assumed by the distributor/manufacturer under this paragraph shall not extend to any liability caused by the negligence of the District or its employees.

The distributor/manufacturer, at their own cost and expense shall be responsible for payment relating to any laboratory analysis that may be required in the event of a food emergency.

D. PRODUCT PROTECTION GUARANTEE

School districts have "automatic" product protection recourse against manufacturers for product safety. According to Federal regulations, the manufacturer whose name and address appear on the package is the responsible party. Manufacturers are expected to take immediate action to correct any situation in which product integrity is violated.

E. DEFAULT BY VENDOR

Failure of a bidder to accept award of a contract as made by the Board of Education or failure to perform as a Vendor shall be cause for removal of that firm's name from all BID lists used by the District. Further, the above failure shall be a basis for rejection of any further proposals from that firm.

If the Vendor fails or neglects to furnish or deliver any of the materials, supplies or services listed herein at the prices named and at the time and places herein stated or otherwise fails or neglects to comply with the terms of the contract, the District may, upon proper written notice, terminate the contract in its entirety or cancel or rescind any or all items affected by such default. District may, whether or not the contract is terminated in whole or in part, purchase the materials, supplies or services elsewhere. The prices paid by the District shall be considered the prevailing market prices. The District may collect any extra costs incurred by such default from the defaulting Vendor.

Failure on the part of the Vendor to meet all requirements will be cause for termination of the contract. Either party may terminate the contract, only for cause, upon thirty (30) days written notice to the other party.

F. SUSPENSION AND DEBARMENT CERTIFICATION (BID Attachment)

The United State Department of Agriculture requires Certification that the Vendor has not been debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction. For consistency, the District is requiring all participating Vendors to sign and submit this certification.

G. CERTIFICATION REGARDING LOBBYING (BID Attachment)

Section 1352, Title 31, U.S. Code requires completion of the Certification regarding lobbying to be completed by participating Vendors. For consistency, the District is requiring all participating Vendors to sign and submit this certification.

H. UNFAIR PRACTICES ACT

Bidders shall comply and BID shall be in accordance with the Unfair Practices Act (Business and Professions Code Section 17000 et seq.) and all other applicable State and Federal Laws and regulations.

I. DRUG-FREE WORKPLACE CERTIFICATION

By accepting a contract, the Vendor certifies under penalty of perjury under the laws of the State of California that the Vendor will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8355 et. seq.) and will provide a drug-free workplace by doing all of that which Section 8355 et. Seq. requires.

J. AMERICAN WITH DISABILITIES ACT (ADA)

Vendor assures the District that it complies with the American with Disabilities Act (ADA) of 1990, which prohibits discrimination on the basis of disability, as well as all applicable regulations and guidelines issued pursuant to the ADA.

K. FORCE MAJEURE CLAUSE

Both the Vendor and the District shall be excused from performance hereunder during the time and to the extent that they are prevented from obtaining, delivering or performing by act of God, fire, strike, loss or shortage of transportation facilities, lockout or commandeering of materials, products, plants, or facilities by the government, when satisfactory evidence thereof is presented to the other party, provided that it is satisfactorily established that the nonperformance is not due to the fault or neglect of the party not performing.

L. ASSIGNMENT BY BIDDER

Assignment by bidder to purchasing body of rights under federal law arising from purchases pursuant to BID: In submitting a BID to a public purchasing body, the bidder offers and agrees that if the BID is accepted, it will assign to the purchasing body all right, title, and interest in and to all causes of action it may have under Section 4 of the Clayton Act (15 U.S.A.Sec.15) or under the Cartwright Act, Chapter 2 commencing with Section 16700 of part 2 of Division 7 of the Business Professions Code, arising from purchases of goods, materials, or services by the bidder for sale to the purchasing body pursuant to the BID. Such assignment shall be made and become effective at the time the purchasing body tenders final payment to the bidder.

Vendor shall be an independent contractor while engaged in carrying out the terms and conditions of the Purchase Order and will not be considered an officer or agent of the District, the supplier shall maintain adequate insurance to protect his interest during the term of this contract. The supplier shall not assign or transfer by operation of law or otherwise any or all of its rights, burdens, duties or obligations without the consent of the District and of its sureties, if any.

The provisions of this section shall be included in full in any specifications for the public purchase and shall be included in full in the BID agreement or general provisions incorporated into the BID agreement.

M. NON-DISCRIMINATION

It is the policy of the District that in connection with all work performed under contracts, there be no discrimination against any employee engaged in the work because of race, color, sex, ancestry, national origin or religious creed, and therefore the Vendor agrees to comply with the applicable Federal; and California Laws, including, but not limited to the California Fair Employment Practice Act, beginning with Labor Code Section 1410 and Labor Code, Section 1735

N. COVENANT AGAINST GRATUITIES

The Vendor shall warrant that no gratuities (in the form of entertainment, gifts, or otherwise) were offered or given by the Vendor, or any agent or representative of the Vendor, to any officer or employee of the District with a view toward securing the Contract or securing favorable treatment with respect to any determinations concerning the performance of the Contract. For breach or violation of this warranty, the District shall have the right to terminate the Contract, either in whole or in part.

O. CONFLICT OF INTEREST

Bidders state that no Rowland Unified School District officer or employee, or any business entity in which they have an interest:

- a) Has an interest in the bid awarded.
- b) Has been employed or retained to solicit or aid in the procuring of the resulting contract.
- c) Will be employed in the performance of such contract without immediate disclosure of such fact to the Rowland Unified School District.

P. NO ORAL MODIFICATION

Any waiver, amendment, modification, consent or acquiescence with respect to this contract or any provision of this contract or with respect to any failure to perform in accordance therewith shall be set forth in writing and duly executed by or on behalf of the party to be bound thereby.

Q. SBE, MBE or WBE

The Rowland Unified School District encourages the participation of small, minority and/or women-owned business to the maximum extent feasible (24CFR85.36 (e) or 84.44(b)).

Bid No. 2019/20: (R1) Food Safety Training & Cleaning Supplies

ATTACHMENTS

The following attachments must be completed and returned by the Bid Opening Date of August 8, 2019. Failure to complete each attachment will be cause for rejection of the BID submitted.

Attachment Name	Comments/Refer to Section for Discussion
Contract	Submit Original Section "Scope of the Request for Proposal"
BID Questionnaire	Submit Original
Non-Collusion Declaration	Submit Original Section "General Provisions" - A
Suspension/Debarment Certification	Submit Original Section "General Provisions" - F
Certification regarding Lobbying & Lobbying Activities	Submit Original Section "General Provisions" - G
School References	Submit Original
BID Price Quotations	Submit Original with Signature
Safety Data Sheets	For your reference, if submitting an equal products include your own SDS with your bid

CONTRACT 2019-2010

Purchasing Department
Rowland Unified School District
1830 S. Nogales Street
Rowland Heights, CA 91748

Re: Bid No. 2019/20: (R1) Food Safety Training & Cleaning Supplies

The undersigned, doing business under the full and complete legal firm name as set forth below, having examined the Request for Bids, the General Provisions the Special Provisions, the Specifications and all other documents contained in the BID packet for the above reference **BID**, hereby proposes to enter into a contract for furnishing to the District any and all items that may be awarded at the price quoted on the attached BID form, subject to all terms, conditions and provisions contained herein.

RETURN THIS SIGNED FORM WITH BID

Name of Company: _____

Legal Status: _____
(Sole Proprietorship/Partnership/Corporation)

Address: _____

City: _____ State _____ Zip Code _____

Authorized Representative: _____
(Manual Signature of Representative)

Print Name of Representative: _____

Title: _____ Date: _____

Phone Number: _____ Fax Number _____

E-mail address: _____

Bid No. 2019/20: (R1) Food Safety Training & Cleaning Supplies

BID QUESTIONNAIRE

AWARD CRITERIA

Rowland Unified School District will base awards on the following criteria:

1. Ability to meet scope of service
2. Response to BID
3. Price
4. Expertise and Experience
5. Staffing Capability
6. Past Performance
7. References

Staffing

1. # of total employees in company: _____
2. # of HACCP or ServSafe Certified staff: _____
3. # of OSHA Certified staff: _____
4. # of ServSafe Certified instructor and proctor: _____
5. # of qualified instructor for approved pesticide training by Department of Pesticide Regulation:

Scheduled Service Visits

1. Computerized service reports provided within 48 hours? Yes No
2. Provide sample service reports with BID response
3. Able to provide on-site training on standard operating procedures and proper use of chemicals? Yes No
4. Able to provide on-site training to correct any CalCode violations at time of finding? Yes No
5. Routine hazard materials audit during scheduled service visits? Yes No

Training Modules

1. Meet USDA Professional Standards for all foodservices employees? Yes No
2. Provide sample training materials with BID response

Materials

1. Chemicals are premeasured? Yes No
2. Chemicals are Green Seal and EPA Certified? Yes No
3. Provide sample labels and Safety Data Sheets for all chemicals with BID response

4. Able to respond within 24 hour from request for inventory replacement or assistance? Yes No
5. Color coded or distinctively labeled dispensers provided for each corresponding chemical? Yes No
6. Packaging, labeling and bottles OSHA compliant? Yes No

Fee Based Education

Able to conduct on-site ServSafe certification course as requested? Yes No

(Signature)

(Date)

NON-COLLUSION DECLARATION

In signing this BID, you certify that you have not, either directly or indirectly, entered into any agreement or participated in any collusion or otherwise taken any action in restraint of free competition; that no attempt has been made to induce any other person or firm to submit or not to submit a bid; that this BID has been independently arrived at without collusion with any other bidder, competitor or potential competitor; that this bid has not been knowingly disclosed prior to the opening of the BID's to any other bidder or competitor; that the above statement is accurate under penalty of perjury.

Name of Company: _____

Address: _____

City, State, Zip: _____

Deposes and says upon his (or her) oath that:

The undersigned, being duly sworn on oath says, that he is the contracting party, or that he is the representative, agent, member, or officer of the contracting party, that he has not, nor has any other member, employee, representative, agent or officer of the firm, company, corporation or partnership represented by him, directly or indirectly, entered into or offered to enter into any combination, collusion or agreement to receive or pay, and that has not received or paid, any sum of money or other consideration for the execution of the annexed contract other than that which appears upon the face of the contract.

I swear or affirm that the information I have entered on this form is correct. I understand that making a false statement on this form may constitute the crime of perjury.

Authorized Signature _____ Date _____

**SUSPENSION AND DEBARMENT CERTIFICATION
U.S. DEPARTMENT OF AGRICULTURE**

INSTRUCTIONS: SFA to obtain from any potential vendor or existing contractor for all contracts in excess of \$100,000. This form is required each time a bid for goods/services over \$100,000 are solicited or when renewing/extending contract exceeding \$100,000 per year. (Includes Food Service Management and Food Service Consulting Contracts).

**Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion
Lower Tier Covered Transactions**

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participant's responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON REVERSE.)

- (1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall teach an explanation to this proposal.

Name of School Food Authority

Agreement Number

Potential Vendor or Existing Contractor (Lower Tier Participant):

Printed Name

Title

Signature

Date

INSTRUCTIONS FOR CERTIFICATION

1. By signing and submitting this form, the prospective lower tier participant (one whose contract for goods or services exceeds the Federal procurement small purchase threshold fixed at \$100,000) is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to whom this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms "covered transaction," "debarred," "suspended," "ineligibility," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Non-procurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

Applicable to Both Certification Statements

- Federal law prohibits SFAs from circumventing the \$100,000 threshold by entering into multiple contracts; each of which do not equal or exceed \$100,000, but the aggregate amount of all the contracts will equal or exceed \$100,000.
- Vendors must submit completed certifications to the SFA as part of the original bid, contract renewal, or contract extension. If completed certifications are not included, the original bid is considered nonresponsive, and the contract renewal or extension is incomplete. In order for the SFA to consider the original bid or renew/extend the original contract, the vendors must have submitted current certifications to the SFA.

SFAs with Food Service Management or Consulting Contracts

SFAs utilizing food service management or consulting companies **must** include both certification statements in all Requests for Proposals (BID). SFAs must retain the certifications with its documentation of new contracts and contract amendments/renewals submitted to the CDE, CNFDD, for approval. The food service management or consulting company must annually sign and submit to the SFA both the ***Suspension and Debarment Certification*** and the ***Certification Regarding Lobbying***. If receiving more than \$100,000 in federal reimbursement, the SFA is required to sign and submit the ***Certification Regarding Lobbying*** to the CDE, CNFDD.

Summary

- ***Suspension and Debarment Certification***
 1. The SFA must include this certification in all BIDs that result in an annual contract in excess of \$100,000.
 2. A contractor is required to sign this certification when a contract or renewal contract with an SFA exceeds \$100,000 annually in federal funds.
 3. The SFA retains certification signed by contractor with executed contract and maintains it on file.
- ***Certification Regarding Lobbying***
 1. SFAs receiving in excess of \$100,000 in annual federal reimbursement must sign and submit this certification during the annual renewal of the School Nutrition Programs participation.
 2. SFAs must obtain this completed certification from any potential or existing contractor as part of any original contract or contract renewal/extension that exceeds the annual expenditure of \$100,000 in federal funds. Retain the certification with bid documents.
 3. The Disclosure of Lobbying Activities form may need to be completed if any payment has been made or will be made to any person or lobbying entity. (Item 2 of ***Certification Regarding Lobbying***.)

CERTIFICATION REGARDING LOBBYING

INSTRUCTIONS: To be completed and submitted ANNUALLY by any child nutrition entity receiving Federal reimbursement in excess of \$100,000 per year. To be ANNUALLY obtained by the school food authority from any potential or existing contractors/vendors as part of an original bid, contract renewal or extension when the contract exceeds \$100,000. Retain vendor certifications with bid documents.

**Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts
 Exceeding \$100,000 in Federal Funds**

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

- 1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan or cooperative agreement.
- 2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form - LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions.
- 3) The undersigned shall require that the language in this certification be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Name of School Food Authority Receiving Child Nutrition Reimbursement in Excess of \$100,000:	Agreement Number :
Address of School Food Authority:	
Printed Name and Title of Submitting Official:	Signature: Date

OR

Name of Food Service Management/Food Service Consulting Company Vendor with Contract in Excess of \$100,000:		
Printed Name and Title:	Signature:	Date:
Name of School Food Authority:		Agreement Number:

DISCLOSURE OF LOBBYING ACTIVITIES.

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352
 (See next page for publicburden disclosure)

<p>1. Type of Federal Action A. Contract B. Grant <input type="checkbox"/> C. Cooperative Agreement D. Loan E. Loan Guarantee</p>	<p>2. Status of Federal Action: A. Bid/offer/application B. Initial award <input type="checkbox"/> C. Post-award</p>	<p>3. Report Type: A. Initial Filing B. Material change <input type="checkbox"/> FOR MATERIAL CHANGE ONLY</p>
<p>4. Name and Address of Reporting Entity: <input type="checkbox"/> Prime <input type="checkbox"/> Subawardee Tier _____, if known Congressional District, if known:</p>		<p>5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prim e: Congressional District, if known :</p>
<p>6. Federal Department/Agency: H. Federal Action Number, ifknown:</p>		<p>7. Federal Program Name/Description: CFDA Number, if applicable: I. Award Amount, ifknown: \$</p>
<p>10. a. Name and Address of Lobbying Entity (If individual, last name, first name, MI): (attach Continuation)</p>		<p>10.b. Individuals Performing Services (including address if different from first No. 10a) (last name, first name, MI): Sheet(s) if necessary)</p>
<p>11. Amount of Payment (check all that apply): \$ _____ <input type="checkbox"/> Actual <input type="checkbox"/> Planned</p>		<p>12. Type of Payment (check all that apply) <input type="checkbox"/> Retainer <input type="checkbox"/> One-time fee <input type="checkbox"/> Commission <input type="checkbox"/> Contingent Fee <input type="checkbox"/> Deferred <input type="checkbox"/> Other; specify _____</p>
<p>13. Form of Payment (check all that apply): <input type="checkbox"/> Cash <input type="checkbox"/> In-kind; specify: Nature _____</p>		
<p>14. Brief description of services performed or to be performed and date(s) of service, including officer(s), employee(s) or member(s) contacted, for payment indicated in No. 11 : (attach Continuation Sheet(s) SF-LLL-A if necessary)</p>		
<p>15. Continuation Sheet(s) SF-LLL-A Attached: <input type="checkbox"/> Yes <input type="checkbox"/> No</p>		
<p>16. Information requested through this form is authorized by Title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to acivil penalty of not less than \$10,000.</p>		<p>Signature: _____ Print Name: _____ Title: _____ Telephone No.: () _____ Date: _____</p>
<p>Federal Use Only:</p>		<p>Authorized for local reproduction</p>

INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an office or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee or a Member of Congress in connection with a covered Federal action. Use the SF-LLL-A Continuation Sheet for additional information if the space on the form is inadequate. Complete all sections that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants, and contract awards under grants.
5. If the organization filing the report in No. 4 checks "subawardee," then enter the full name, address, city, state, and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the Federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (No. 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in No. 1 (e.g., Request for Proposal (BID) number; Invitation for Bid (IFB) number; grant announcement number, the contract, grant or loan award number; the application/proposal control number assigned by the Federal agency). Include prefixes, e.g., "BID-DE-90-001."
9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in No. 4 or 5.
10. (a) Enter the full name, address, city, state, and zip code of the lobbying entity engaged by the reporting entity identified in No. 4 to influence the covered Federal action.
(b) Enter the full names of the individual(s) performing services, and include full address if different from No. 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (No. 4) to the lobbying entity (No. 10).
12. Check the appropriate box(es). Check all boxes that apply. If other, specify nature.
13. Check the appropriate box(es). Check all boxes that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
14. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the date(s) of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with Federal officials. Identify the Federal official(s) or employee(s) contacted for the officer(s) employee(s), or Member(s) of Congress that were contacted.
15. Check whether or not a SF-LLL-A Continuation Sheet(s) is attached.
16. The certifying official shall sign and date the form; print his/her name, title, and telephone number.

Public Reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instruction, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046,) Washington, D.C. 20503

Bid No. 2019/20: (R1) Food Safety Training & Cleaning Supplies

REFERENCES

Please list three (3) School District References

District Name:

Nutrition Service Director:

Contact:

Phone Number:

School Enrollment (ADA):

Number of Schools:

Number of Visits:

District Name:

Nutrition Service Director:

Contact:

Phone Number:

School Enrollment (ADA):

Number of Schools:

Number of Visits:

District Name:

Nutrition Service Director:

Contact:

Phone Number:

School Enrollment (ADA):

Number of Schools:

Number of Visits:

**Rowland Unified School
District Request for Bid**
Bid No. 2019/20: (R1) Food Safety Training & Cleaning Supplies

Cost Proposal Response Form

Please complete this BID price quotation request and return this page with the other required documents. All documents are effective for the Term of Agreement.

Contract Price: All-inclusive Fixed Fee, including scheduled site visits and materials needed at twenty-one (21) school sites

\$ _____ Per billing schedule as outlined in BID

Annual cost for nine (9) service visits and materials needed per site:

\$ _____

Fee for Food Safety Management certification course: All-inclusive of instruction, materials and certification examination:

\$ _____ Per participant

Payment Discount: Payment discount terms for timely payment of each invoice

_____ % discount in _____ days, net _____

The above bid quotations are accurate and are presented here in accordance with the General and Special Terms and Conditions as set forth in Bid No. 2019/20: (R1) Food Safety Training & Cleaning Supplies for the Rowland Unified School District.

Signed _____ **Date** _____

Printed Name of Signee _____ **Title** _____

Representing _____
(Company)