

**DEPARTMENTAL INPUT  
CONTRACT/PROJECT MEASURE ANALYSIS AND RECOMMENDATION**

Rev 1

<input checked="" type="checkbox"/> <b>New contract</b>	<input type="checkbox"/> <b>OTR</b>	<input type="checkbox"/> <b>CO</b>	<input type="checkbox"/> <b>SS</b>	<input type="checkbox"/> <b>BW</b>	<input type="checkbox"/> <b>Emergency</b>	Previous Contract/Project No: 2834-0/14
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<input type="checkbox"/> <b>Re-Bid</b>	<input type="checkbox"/> <b>Other</b>
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LIVING WAGE APPLIES: \_\_\_ YES \_\_\_  NO

**Requisition/Project No:** RQID1400118

**TERM OF CONTRACT:** 5 years with one Options-to-Renew for 5 additional years

**Requisition/Project Title:** Meat, Poultry, Dairy and Frozen Foods – Pre Qualification

**Description:** The purpose of this solicitation is to establish a pool of pre-qualified vendors capable of providing/delivering meat, poultry, dairy and frozen foods to various Miami-Dade County Departments including PHCD – Federally Funded, CAHSD – Federally Funded, MDCR – General Funds, among others.

**User Department(s):** Miami-Dade County on an as needed basis.

**Issuing Department:** Internal Services, Procurement Mgmt.

**Contact Person:** Mike Ramos

**Phone:** 305-375-5215

**Estimated Cost:** \$ 14,085,000

**Funding Source:** Various (General, Proprietary, Federal)

**ANALYSIS**

Commodity/Service No: <b>390-49</b>		SIC:	
<b>Trade/Commodity/Service Opportunities</b>			
Contract/Project History of Previous Purchases For Previous Three (3) Years Check Here <input type="checkbox"/> if this is a New Contract/Purchase with no Previous History			
	<u>EXISTING</u>	<u>2<sup>ND</sup> YEAR</u>	<u>3<sup>RD</sup> YEAR</u>
Contractor:			
Small Business Enterprise:			
Contract Value:			
Comments:			
Continued on another page (s): ___ Yes ___ No			

**RECOMMENDATIONS**

SBE	Set-Aside	Sub-Contractor Goal	Bid Preference	Selection Factor
		%		
		%		
		%		
		%		

<b>Basis of Recommendation:</b> Maintain SBE Bid Preference as current contract

**Signed:** *Mike Ramos*

**Date to DBD:** 6/12/14

**Date Returned to DPM:** \_\_\_\_\_

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**SECTION 2 – SPECIAL TERMS AND CONDITIONS****2.1 PURPOSE**

This Request to Qualify (RTQ) will establish a pool of pre-qualified vendors capable of providing /delivering meat, poultry, dairy and frozen foods for Miami-Dade County (MDC). Entry into the pre-qualification pool is not a contract between MDC and any member of the pool, but rather is an acknowledgement that the pool member satisfies the pre-qualification criteria set forth below for inclusion in the pool. Pre-qualified vendors will be invited to participate in future Request for Quotations (RFQ). The pool shall remain open for the term of the RTQ, enabling vendors to qualify at any time after the initial RTQ opening date.

**2.2 CONFERENCES**

Pre-bid conferences may apply to subsequent RFQ if so defined.

**2.3 TERM**

The pre-qualification pool will begin on the first calendar day of the month succeeding approval by the Board of County Commissioners, or designee, unless otherwise stipulated in the Notice of Award Letter which is distributed by the County's Internal Services Department, Procurement Management Services Division, and contingent upon the completion and submittal of all required RTQ documents. The pre-qualification pool shall expire on the last day of the last month of the **five year** period.

**2.4 OPTION TO RENEW**

Prior to, or upon completion, of the initial term, the County shall have the option to renew for **one additional five (5) year term**. The Pre-qualified vendors shall maintain, for the entirety of the additional period, the same terms, and conditions of the original RTQ.

Continuation of the RTQ beyond the initial five year term is a County prerogative and not a right of the Pre-qualified vendors. This prerogative may be exercised only when such continuation is clearly in the best interest of the County.

**2.5 QUALIFICATION CRITERIA**

Submitters shall provide all of the qualifying information and or documents, as listed on this paragraph, with their submittal form in order to be placed on a list for participation in future requests for quotes.

1. Three current references of existing customers; other than the MDC. The references listed must be customers that are currently receiving or have recently received from the submitter the same types of goods described in this RTQ. These references shall ascertain to the County's satisfaction that the Submitter has sufficient experience and expertise in supplying meats and miscellaneous items.
2. Submitters shall be equipped with a facsimile (FAX) and / or e-mail address. Either source must be available twenty-four (24) hours a day. The submitter's facility shall be staffed by representatives who can be contacted Monday thru Friday from 8:00 AM to 5:00 PM.

3. Proof of Integrated Pest Management from the pest control company. A letter by a licensed pest control company stating that the submitter's firm has scheduled pest control services performed within the last year at the submitter's place of business.

Submitters wishing to participate on future RFQ pertaining to PHCD are required to submit the forms listed on Section 2.6 (I).

Submitters shall provide all of the specified information, documents and attachments listed above with their submittal form as proof of compliance to the requirement of this RTQ. However, the County may, at its sole discretion and in its best interest, allow Submitters to complete, supplement or supply the required documents.

It shall be the sole prerogative of the County as to the number of Submitters who will be included under this RTQ. During the term of this RTQ, the County reserves the right to add or remove Submitters as it deems necessary and in its best interests.

## **2.6 EXEMPTION TO CERTAIN CLAUSES**

Quotes to be awarded under this RTQ may be accessed by federally funded department(s). As a federally funded department(s), certain clauses within this RTQ do not apply to that department's allocation:

Section 1 Paragraph 1.10 (Local Preferences); Section 1 Paragraph 1.27 (Office of the Inspector General); Section 1 Paragraph 1.35 (County User Access Program- UAP); Section 1 Paragraph 1.43 (Small Business Contract Measures); Section 1 Paragraph 1.44 (Local Certified Service-Disabled Veteran's Business Enterprises Preference); and Section 1 Paragraph 1.46 (First Source Hiring Referral Program).

Submitters wishing to participate on future RFQ pertaining to PHCD are required to submit, with their submittal form, the following documents: Forms HUD-5369-B, HUD-5369-C and HUD-5370-C.

### **I. PUBLIC HOUSING AND COMMUNITY DEVELOPMENT (PHCD) UNITED STATES DEPARTMENT OF HOUSING AND URBAN DEVELOPMENT (HUD) GENERAL TERMS AND CONDITIONS**

- a) **HUD Instructions to Offerors Non-Construction (Form HUD-5369-B)**  
This provision is designed to provide information to prospective contractors about the solicitation stage of the procurement process. Terms and conditions which apply to the contract upon award are referred to as contract clauses. Form HUD-5369-B contains provisions to be included in all solicitations for non-construction work.
- b) **Certifications and Representations of Offerors Non-Construction Contract (Form HUD-5369-C)**  
Form HUD-5369-C includes clauses required by OMB's common rule on bidding/offering procedures, implemented by HUD in 24 CFR 85.36, and those requirements set forth in Executive Order 11625 for small, minority, women-owned businesses, and certifications for independent price determination, and conflict of interest.
- c) **General Conditions for Non-Construction Contracts Section I – (With or without Maintenance Work) (Form HUD-5370-C)**

This form is applicable to any contract agreement entered into between Miami-Dade County, as represented by PHCD, and the successful offeror(s). Form HUD-5370-C includes clauses required by 24 CFR 85.36(i) necessary for non-construction contracts.

## **2.7 COMPLIANCE WITH FEDERAL REGULATIONS DUE TO USE OF FEDERAL FUNDING**

Since the goods, services, and/or equipment that will be acquired under this solicitation will be purchased, in part or in whole, with federal funding, it is hereby agreed and understood that Section 60-250.4, Section 60-250.5 and Section 60-741.4 of Title 4 of the United States Code, which addresses Affirmative Action requirements for handicapped workers, is incorporated into this solicitation and resultant contract by reference.

## **2.8 ENVIRONMENTALLY ACCEPTED PACKAGING**

Effective June 16, 1992, all contracts in excess of ten thousand (\$10,000) dollars will be affected by Resolution Number R738-92 amending Miami-Dade County Administrative Order 3-2 (relating to the procurement of goods and services).

As a waste management alternative, and as an additional means of reducing the volume and toxicity of waste and by-products entering Florida's solid waste stream, Miami-Dade County has instituted the following policy with regard to source reduction.

In order to discourage excessive packaging of a product solely for marketing purposes and to encourage packaging for purposes of ensuring durability, re-usability and recyclability. No goods shall be purchased if the goods constitute less than 90 percent (by volume) of the item being purchased or if the goods contains more than 10 percent package and packing material (by volume). No packaging shall be purchased which is not environmentally acceptable packaging.

For purposes of meeting the requirements of this resolution, "Environmentally Acceptable" shall be defined as; any item that is returnable for reuse or recycling, or which is recyclable.

In order to insure compliance with this resolution, vendors shall indicate in the space provided on the Bid/Proposal Submission Form or elsewhere as required by this solicitation, the method to be used for returning packaging materials to the distributor in conjunction with this solicitation and/or by completing the General Services Certification of Recycled Product Content Form indicating the ability of the materials to be recycled through existing recycling collection programs.

Appeals for waiver of these requirements may be made in writing to the County Manager through the Director of Procurement Management. No waiver shall be effective unless approved by a majority vote of the Board of County Commissioners. Offers failing to provide this information may result in being declared non-responsive; however the vendor shall be given the opportunity to provide the information during the offer evaluation period. At such time, the vendor shall be given fifteen (15) calendar days to submit this information.

Vendors wishing to obtain a copy of the complete resolution should contact The Clerk of the Board at 305-375-5126.

**2.9 SHELF LIFE OF STOCK**

The successful bidder(s) shall supply the County with fresh stock only and shall insure that items with a limited shelf life are inspected and certified fresh by the bidder prior to shipment to the County. In light of the recent terrorist acts, successful bidders are required to implement any and all precautionary measures to ensure safety of all stock items required on the RFQ.

**2.10 STOCK LEVELS SHALL BE MAINTAINED BY BIDDER**

The successful bidder(s) shall ensure that adequate stock levels are maintained at its place of business in order to assure the County of prompt delivery. If the delivery terms specified in the RFQ are not fulfilled by the successful bidder(s), the County reserves the right to cancel the order, purchase the goods elsewhere, and charge the successful bidder(s) for any procurement costs incurred by the County.

**2.11 TESTING OF RANDOMS SAMPLES**

During the term established on the RFQ, samples of delivered items may be randomly selected and tested for compliance with these specifications. If it is found that the delivered commodities do not conform to the specifications, the county shall require replacement within a reasonable length of time and may cancel the order for cause.

**2.12 SAMPLES MAY BE REQUIRED DURING EVALUATION**

After the County opens the bids received through a RFQ, the successful bidder(s) may be required to submit a sample for the goods to be supplied for evaluation by, and at no cost to the County. If samples are required, the County will notify the bidder of such in writing and will specify the deadline for submission of the samples. Each individual sample shall be clearly labeled with the bidder's name, bid number, bid title, manufacturer's name and brand name, and style number if applicable. If the bidder fails to submit the samples, properly labeled, within the specified date stipulated in the notice, the County shall not consider the bidder's proposal for that item(s); provided however, that in the event of a group or aggregate award, the bidder's proposal will not be eligible for that group or in the aggregate as applicable. All samples shall become the property of Miami-Dade County.

The County reserves the right to perform its own testing procedures or to send any and all samples any certifiable laboratory for analysis. Any costs for testing shall be borne by bidder. On the basis of this testing and analysis, the County shall be sole judge of the acceptability of the sample in conformance with the bid specifications and its decision shall be final. Any sample submitted shall create an express warranty that the whole of the goods and/or services to be provided by the bidder during the contract period shall conform to the sample submitted. The bidder shall be required to provide adequate restitution to the County, in the manner prescribed by the County, if this warranty is violated during the term of the contract.

**2.13 PURCHASE OF OTHER ITEMS**

While the County has listed all major items within this RTQ which are utilized by County departments in conjunction with their operations, there may be similar items that must be purchased by the County during the term of this contract. Under these circumstances, a County representative will contact the primary vendor to obtain a price quote for the similar items. If there are multiple vendors on the contract, the County

representative may also obtain price quotes from these vendors. The County reserves the right to award these similar items to the primary contract vendor, another contract vendor based on the lowest price quoted, or to acquire the items through a separate solicitation.

**2.14 CONTACT PERSON:**

For any additional information regarding the terms and conditions of this solicitation and resultant contract, Contact: Mike Ramos, at (305) 375-5215 email [\\_ramosmi@miamidade.gov](mailto:_ramosmi@miamidade.gov).



**SECTION 3 – TECHNICAL SPECIFICATIONS****3.1 SCOPE OF WORK**

This solicitation is intended to establish a pool of Prequalified Vendors capable of providing meat, poultry, dairy and frozen foods for Miami-Dade County (MDC). Pre-Qualified Vendors will participate on future RFQ.

**3.2 SPECIFICATIONS: MEAT**

- A. All meat shall be graded i.e. Prime, Choice, Standard, Utility, etc. by the United States Department of Agriculture (USDA).
- B. All meat shall comply with the specifications of the Institutional Meat Purchase Specifications (IMPS) for applicable IMPS item number as outlined in the County's product detail provided for spot market pricing.
- C. Meat products with IMPS specifications shall be certified by the USDA. meat grading and certification branch and an official grading certificate shall accompany each delivery except when certification is not required in the RFQ.
- D. Cases or boxes requiring IMPS certification shall be sealed in accordance with official meat grading instructions. Products that are not appropriately identified with the USDA. "accepted as specified" stamp will not be accepted.
- E. Product packing, packaging, and closure shall be in accordance with IMPS General Requirements.

**Sample Stamp**

**3.3 SPECIFICATIONS: POULTRY & DAIRY PRODUCTS**

- A. Whole eggs purchased by all County Departments must be 90% Grade A quality or better, shell protected, graded by USDA. All cartons must be sealed and stamped before delivery. Half of the stamp needs be on placed on the carton and the other half on tape. Julian calendar pack date shall be within five (5) days from delivery date.
- B. All poultry must come from a USDA inspected plant for wholesomeness. All poultry, fresh or frozen shall be in durable, clean commercial packaging that adequately protects the product.
- C. Frozen poultry shall have no signs of having been defrosted and shall be frozen solid at zero (0) Degrees Fahrenheit or below at time of local delivery.

**3.4 TURKEY, HAM, CHUNKED, FORMED AND FROZEN**

- A. Formulation:

<u>Ingredients</u>	<u>Percentage</u>
Turkey Thigh Meat	85.0 (maximum)
Salt	2.0 (maximum)
Dextrose or Corn Syrup Solids	2.0 (maximum)
(Optional)	
Ham Seasoning and/or Flavoring	0.7 (maximum)
Sodium Phosphate	0.5 (maximum)
Sodium Erythorbate or Sodium Ascorbate	550 PPM (maximum)
Sodium Nitrite	156 PPM (maximum)
Water/Ice	12.0 (maximum)

- A. Processing:

Product shall be cooked to a minimum of 155 Degrees Fahrenheit. The product shall be packaged in casings yielding ten pound units of finished product. Each casing of product shall be labeled. Product is to be stuffed to yield approximately ten pound rolls with a 4 to 5 inch diameter. The turkey ham may be smoked at the option of the County. No fillers, extenders or Monosodium Glutamate (MSG) are permitted. No Trans fats allowed.

**3.5 TURKEY ROLL**

- A. Ingredients:

- White Turkey
- Water
- Turkey Skin (binder only)
- Modified Food Starch
- Salt
- Dextrose

Sodium Phosphate

Each roll is to yield approximately ten pounds with a 4 to 5 inches diameter packed two rolls per master container. Skins may be used as a binder only. No MSG or Trans fats allowed.

B. Processing:

Product shall be cooked to a minimum of 155 Degrees Fahrenheit. The product shall be packaged in casings yielding ten pound units of finished product. Each casing of product shall be labeled. Product is to be stuffed to yield approximately ten pound rolls with a 4 ½ to 5 inch diameter. The turkey ham may be smoked at the option of the County.

**3.6 TURKEY, BOLOGNA, COOKED, SMOKED FROZEN**

A. Formulation (Raw Weight):

<u>Ingredients</u>	<u>Percentage</u>
Turkey	60.50 (maximum)
Skin	20.50 (maximum)
Salt	1.50 (maximum)
Spices and/or Flavoring	1.50 (maximum)
Corn Syrup Solids	2.0 (maximum)
Water/Ice	14.0 (maximum)
Sodium Phosphate	0.5 (maximum)
Cure Accelerators (Sodium Erythorbate) or Sodium Ascorbate	550 PPM (maximum)
Sodium Nitrite	156 PPM (maximum)

B. Processing:

All ingredients are to be well-blended with the emulsified meat and skin and stuffed into a 4 ½ to 5 inch casing yielding approximately ten pounds. Product is to be smoked and cooked to a minimum of 155 Degrees Fahrenheit. After cooking, the product shall be cooled to 40 Degrees Fahrenheit as rapidly as possible. Product is to be packed two rolls per master container. No fillers, extenders or MSG are permitted. No Trans fats allowed.

**3.7 TURKEY SALAMI – FROZEN**

A. Formulation (Raw Weight)

<u>Ingredients</u>	<u>Percentage</u>
Dark Turkey Meat	80.00 (maximum)
Skin	8.0 (maximum)
Water	7.50 (maximum)
Salt	2.00 (maximum)
Flavoring Spices	1.50 (maximum)
Sodium Phosphate	.50 (maximum)

Smoke Flavor	.50
Sodium Nitrite	156 PPM (maximum)
Sodium Erythorbate	550 PPM (maximum)

B. Processing:

Chopped or ground dark turkey is to be fully mixed with all ingredients to form a homogeneous mixture.

Product is to be stuffed to yield approximately ten pound rolls with a 4 ½ to 5 inch diameter. Each roll of salami to be labeled and packed two rolls per master container.

Product to be cooked to minimum of 155 Degrees Fahrenheit internal temperature and chilled to 40 Degrees Fahrenheit or lower as soon as possible after cooking.

No fillers, extenders or MSG are permitted. No Trans fats allowed.

3.8 **TURKEY, PASTRAMI, COOKED FROZEN**

Product shall be cooked to a minimum internal temperature of 155 Degrees Fahrenheit. The product shall be stuffed into casings yielding ten pounds loaves of finished product. Product shall have flat and bottom with rounded ends and a rectangular configuration. Alternately, the top may also have a rounded appearance. After cooking, the casing shall be removed and product rolled in a black pastrami rub to cover product. Product to be rebagged after addition of pastrami rub in cry-o-vac casing. Each casing of finished product must be labeled. Product to be packed 4 – 10 pounds loaves per master container.

A. Formulation

Ingredients	Percentage
Dark Turkey Meat (No trim or mechanically deboned meat permitted)	85.00 (maximum)
Spices and/or flavorings	2.0 (maximum)
Salt	2.0 (maximum)
Dextrose (Optional)	1.50 (maximum)
Pastrami Rub (Optional)	0.04 (maximum)
Sodium Nitrite	156 PPM (maximum)
Cure Accelerators (Sodium Erythorbate or Sodium Ascorbate)	550 PPM (maximum)
Water/Ice	10.00 (maximum)

The product shall conform in all respects to the following chemical analysis:

Fat Analysis – Maximum 8 percent

Moisture to poultry protein ratio – no greater than 4 to 1

No fillers, extenders or MSG are permitted. No Trans fats allowed.

Testing for above chemical analysis may be performed by the receiving agency. Product not meeting above requirements will be subject to rejection to the bidder.

**3.9 TURKEY ROAST, BONELESS, RAW, FROZEN**

Product shall be prepared in accordance with and conform to requirements for raw turkey roasting specification contained in the USDA - Announcement PY-210 current edition.

Product is to be netted and placed in a cooking bag capable of withstanding dry heat temperature of 450 Degrees Fahrenheit.

Packaging and packing shall be in accordance with PY Announcement requirements, except for the cooking bag specified above.

**3.10 CHICKEN, WHOLE FRYERS, FROZEN**

USDA Grade A whole frying chickens, without necks and giblets, weighing 2 ½ to 3 pounds each. Product shall be individually packaged. Kill date to be stamped on box. Packaged in corrugated fiber cases, tops taped, ten to fourteen head per container.

**3.11 CHICKEN, BREAST QUARTERS AND LEG QUARTERS**

Prepared from U.S. Grade A Frying Chickens, without necks and giblets, weighing 2 ½ to 3 ¼ pounds each. Product fabrication, packaging and packing shall conform to specifications in USDA PY-332 Announcement current edition for purchase of young frying chicken and chicken products.

**3.12 CHICKEN MEAT, PULLED, DICED, FROZEN, INDIVIDUALLY QUICK FROZEN**

Prepared from chilled or frozen ready-to-cook whole frying chicken.

- A. The metacarpus-phalanges sections of the wings and giblets shall be excluded from the product. Bones, skin, blood clots, bruises, and discolored meat exceeding 0.3 inch in any dimension shall be excluded from the product.
- B. The deboned chicken meat shall consist of not less than 50 percent white meat.
- C. The pulled meat shall be mechanically diced with dice settings a 1 inch by 1 inch by 1 inch.
- D. Fines shall not exceed 15% which pass through a U.S. Standard ¼ inch sieve.
- E. No comminuted meat is permitted in this product.
- F. Product may not be made from a chicken roll.
- G. No MSG permitted.

Product to be packed in 2/15 pounds – 2 mil. Polyethylene bags per corrugated fiber master container.

**3.13 SMOKED TURKEY PICNIC, FROZEN, HAM FLAVORED**

A. Formulation:

<u>Ingredients</u>	<u>Percentage</u>
Boneless Dark Turkey Meat	45.00 (maximum)
Desinewed Drum	40.00 (maximum)
Brine Solution	
Water	12.484
Salt	1.62
Brown Sugar	0.647
Sodium Phosphate	0.323
Corn Syrup Solids	0.323
Flavorings	0.291
Nitrite Cure	0.248
Smoke Flavoring	0.032
Sodium Erythorbate	0.029

Dark trim may be substituted for desinewed drum.

B. Processing:

Meat components are to be mixed with brine ingredients after grinding through a 1 inch plate and stuffed into an easy peel or smoke casing giving finished product a 4 ½ to 5 inch diameter.

Product to be smoked and cooked to 155 Degrees Fahrenheit or higher.

After cooling, the product is to be repacked in a moisture proof casing yielding approximately 10 pounds. Rolls are to be packed 2 per master container.

No fillers, extenders or MSG are permitted. No Trans Fats allowed.

**3.14 FROZEN EGGS PRODUCTS**

A. Frozen egg products must not contain any extender.

B. Frozen egg products must be produced under the supervision and control of the United States Department of Agriculture or the Florida Department of Agriculture.

C. Frozen egg products shall have no signs of having been defrosted and shall be hard frozen at 0 Degrees Fahrenheit or lower at the time of local delivery.

D. Frozen egg product shall have citric acid added as color stabilizer.

**3.15 FROZEN FOODS**

A. Frozen foods shall have no signs of having been defrosted and shall be hard frozen, 0 Degrees Fahrenheit or below, at the time of local delivery. Partially thawed, food will not be accepted. It will be the bidder's responsibility to deliver properly frozen food.

B. Carrier shall utilize only properly insulated, mechanical or thermostatic temperature control to protect the product.

**3.16 FROZEN VEGETABLES**

Frozen vegetables must be USDA certified and stamped Grade B or better.

**3.17 REDUCED SODIUM PRODUCTS**

Products requested as "reduced sodium" must meet the Food Drug Administration (FDA) regulations indicating the product contains at least 25% less sodium than the standard version.

**3.18 SAMPLE ITEMS**

The following are sample of items that may be purchased during the term of the contract:

Chicken Leg Quarters, Frozen Eggs, Country Fried Patty, Charbroiled Patty, Salisbury Steak, Assorted Vegetables, Cheese, and Assorted Yogurts.

**3.19 PINK SLIME PROHIBITED IN FOOD PROVIDED OR SERVED TO THE COUNTY**

Pursuant to Resolution No. R-478-12, as approved by the Board of County Commissioners on June 5, 2012, the Contractor agrees it will not use meat products containing "pink slime" in food that is provided or served as part of a Miami-Dade County or Public Health Trust operated or funded food program, including but not limited to Head Start / Early Head Start Program, Meals for the Elderly, and Elderly Meals on Wheels.

MIAMI-DADE COUNTY

BID NO.: TBD

**BID SUBMITTAL FOR:**

Meat, Poultry, Dairy and Frozen Foods (Spot Market)

**FIRM NAME:** \_\_\_\_\_

**Section 2 Paragraph 2.6 Pre-Qualification Criteria #1**

Three current references of existing customers; other than the MDC. The references listed must be customers that are currently receiving or have recently received from the submitter the services described in this solicitation. These references shall ascertain to the County's satisfaction that the Submitter has sufficient experience and expertise in supplying meats and miscellaneous items.

Company Name	Contact Person's Name	Contact Person Title	Customer Address	Telephone Number	E-mail Address
1.					
2.					
3.					

MIAMI-DADE COUNTY

BID NO.: TBD

BID SUBMITTAL FOR:

Meat, Poultry, Dairy and Frozen Foods (Spot Market)

FIRM NAME: \_\_\_\_\_

**Section 2 Paragraph 2.6 Pre-Qualification Criteria #2 &3**

Submitter shall be equipped with a facsimile (FAX) and / or e-mail address. Either source must be available twenty-four (24) hours a day to provide immediate support and expedite request for quotes. The submitter's facility shall be staffed by representatives who can be contacted Monday thru Friday from 8:00 AM to 5:00 PM.

Company Name	Contact Person's Name	Company Phone Number	Company Fax Number	Company E-Mail Address	Company Address
1.					

The submitter's facility is staffed by representatives who can be contacted Monday thru Friday from 8:00 AM to 5:00 PM: Yes \_\_\_\_\_ No \_\_\_\_\_

BID SUBMITTAL FOR:

Meat, Poultry, Dairy and Frozen Foods (Spot Market)

FIRM NAME: \_\_\_\_\_

\_\_\_\_\_

Section 2 Paragraph 2.6 Pre-Qualification Criteria #4				
Proof of Integrated Pest Management from the pest control company. A letter by a licensed pest control company stating that the submitter's firm has scheduled pest control services performed within the last year at the submitter's place of business.				
Company Name	Contact Person's Name	Company Phone Number	Company Fax Number	Company E-Mail Address
1.				
				Company Address