



Department of General Services  
Procurement Division  
707 Third Street, 2<sup>nd</sup> Floor  
West Sacramento, CA 95605-2811

State of California  
**CONTRACT NOTIFICATION**  
\*\*\*\*MANDATORY\*\*\*\*

CONTRACT NUMBER:	1-09-89-51
DESCRIPTION:	Meat, Fresh & Processed
CONTRACTOR(S):	Far West Meats
CONTRACT TERM:	January 12, 2009 thru December 31, 2009
DISTRIBUTION LIST:	CHP, Northern California Youth Correctional Center, Sonoma Developmental Center, Atascadero State Hospital, Fairview Developmental Center, Lanterman Developmental Center, Metropolitan State Hospital, Patton State Hospital and Porterville Developmental Center
STATE CONTRACT ADMINISTRATOR:	Eileen Tardiff 916-375-4432 <a href="mailto:eileen.tardiff@dgs.ca.gov">eileen.tardiff@dgs.ca.gov</a>

\_\_\_\_\_original signed\_\_\_\_\_  
**Dion Campos, Food Acquisitions Manager**

Date: **January 12, 2009**

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**Quick Reference Guide**

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

**State Contract Administrator:**

Administrator:	Eileen Tardiff
Address:	DGS/Procurement Division 707 3 <sup>rd</sup> Street, 2 <sup>nd</sup> Floor, MS201 West Sacramento, CA 95605
Phone:	(916) 375-4432
Fax:	(916) 375-4439
Email Address:	<a href="mailto:eileen.tardiff@dgs.ca.gov">eileen.tardiff@dgs.ca.gov</a>

**Supplier Contact Information:**

Contact:	Tom Serrato
Address:	Far West Meats P.O. Box 248 / 7759 Victoria Avenue Highland, Ca 92346
Phone:	(909) 864-1990
Fax:	(909) 864-0554
Email Address:	<a href="mailto:raemica@pacbell.net">raemica@pacbell.net</a>
Federal Employee Tax ID #:	33-0497702
Office of Small Business and DVBE Certification #:	4958

**Terms of Contract:**

Offered Terms of Payment:	1%, 20 days
FOB:	Destination
Product Price Terms:	Firm Fixed differential based on market cost
Due Date of PO to Supplier:	15 days prior to delivery

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**General Terms & Conditions**

**1. SCOPE**

The State's contract with Far West Meats is to provide Meat, Fresh & Processed at contracted pricing to the State of California in accordance with the requirements of Contract # 1-09-89-51. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Meat, Fresh & Processed to the State.

The contract term is for one (1) year. The State has the right to exercise the option to extend the contract for an additional one (1) year (or any portion thereof) upon mutual agreement with the contractor. Terms and conditions shall remain the same for the entire contract period including any extensions.

All contract extensions shall be time-based for the stated term and will not have limits to the amount of product quantities guaranteed during the extension term (Exception: see Contractors Guide No. 6).

**2. CONTRACT PRICING STRUCTURE**

All pricing is listed on Attachment, Cost Sheets  
All contract items are mandatory for listed participants, there will be no exceptions.

**3. ORDERING PROCEDURE:**

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

**Contractor Ordering Information**

The ordering information for each contractor is listed in the Quick Reference Guide, Supplier Contact Information.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor shall then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

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The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65) that fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

If a new contract is not in place by the first day of the expiring month of this contract, purchase orders can be submitted up to the final day of contract expiration. Quantities should be relative to regular ordering patterns. Excessive quantities will be reviewed by the State and Contractor for acceptance. The Contractor will be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

At any time, the State may request copies of any Purchase Order drawn from this contract. Please retain all Purchase Order copies for future request.

**4. ORDER ACKNOWLEDGEMENT**

The contractor shall provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement shall include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

**6. REFRIGERATION, FROZEN PRODUCTS AND DRY STORAGE REQUIREMENTS:**

- A. Items requiring "Protection from Heat" shall be shipped and stored at a temperature below 50 degrees Fahrenheit.
- B. Carrier equipment for straight loads of "Chilled" products will be required to be pre-cooled to a minimum temperature of 35 degrees Fahrenheit and a maximum temperature of 45 degrees Fahrenheit, and shall be capable of maintaining temperature within that range to destination.
- C. Carrier equipment for straight loads of "Frozen" products will be pre-cooled to 10 degrees Fahrenheit, or lower before loading and capable of maintaining 0 degrees or lower to destination. Products should be loaded in carrier's equipment as promptly as possible to minimize product temperature rise. At destination, the product shall be hard frozen with no signs of defrosting and temperature of the product shall not be above 0 degrees Fahrenheit. Frozen products will be wrapped in polyurethane wrapping.

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- D. Carrier equipment for mixed loads of "Frozen & Chilled" products will be required to be pre-cooled or pre-heated to a minimum of 35 degrees Fahrenheit and a maximum of 45 degrees Fahrenheit and shall be capable of maintaining the chilled portion of the load temperature within that range to destination.

The frozen products in the load shall be completely segregated by effective measures which will prevent damage to the other products in the load by installing effective insulating barrier(s) at the time of loading.

**7. FROZEN PROCESS FOOD PRODUCTS:**

- A. All frozen processed food products procured which contain meat, poultry, or significant proportion of eggs, will be processed or prepared in plants operated under the supervision of the USDA (U.S. Department of Agriculture). The product will be inspected and approved in accordance with the regulations of the USDA governing meat, poultry, or egg inspection. A label or seal, affixed to the container, indicating compliance with these regulations will be accepted as evidence of compliance. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

**8. MARKING:**

Each shipping case or shipping unit shall clearly indicate manufacturer or supplier, description of product, manufacturer's code number (if applicable) and net weight.

Shipping containers shall be marked according to IMPS General Requirements with the following exceptions:

- Name and address of the receiver of buyer is not required
- Labeling of weight in metric units is not required.

Placing Purchase Order Numbers on the containers is optional; however, in those instances where the supplier elects not to enter the Purchase Order Number on the container, the marking requirements specified for stockpiling will apply. See Bid Specification regarding additional date marking.

**9. PRODUCT CERTIFICATON & TESTING:**

- A. Meat and meat products shall be examined and certified for compliance with applicable specification requirements by agents of the AMS & MGCB in accordance with their current rules, regulations, standards and instructions.
- B. The supplier shall arrange for such inspection and shall pay the entire cost of this service.

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- C. A copy of the Agricultural product Acceptance Certificate prepared at time of final acceptance shall be supplied by the vendor to:
  - D. DGS/Procurement Division
  - E. Food Team
  - F. 707 3<sup>rd</sup> Street, 2<sup>nd</sup> Floor
  - G. West Sacramento, Ca 95605
- H. The certificate shall list all products accepted for each institution by institution name and Contract/Delegation Purchase Order Number. The certificate may cover all products accepted for the State from one supplier on one day. The certificate need not accompany shipment.
- I. In addition to USDA Certification, the State reserves the right to inspect or perform tests for the purpose of establishing the gage, quality, or condition of one item.
- J. If the additional tests show that re-inspection by the USDA MGCB is required, then costs of re-inspection shall be paid by the supplier if the product fails re-inspection, and by the State if the product passes.
- K. Certification is not required for sliced liver, chorizo, or linguica.
- L. For IMPS 511 (Canned Ham): Final acceptance for chill stockpile shall consist of condition of container only.

**10. WAIVERS**

- A. Substitutions of select grade in lieu of standard is acceptable without necessity of a waiver; however, no price increase will be given for such substitutions.
- B. A +10% tolerance on weight ranges (excluding portion cuts) is acceptable without a waiver.
- C. All other requests for waivers shall be directed to:
  - D. DGS/Procurement Division
  - E. Food Team
  - F. 707 3<sup>rd</sup> Street, 2<sup>nd</sup> Floor
  - G. West Sacramento, Ca 95605
- H. The State reserves the right to accept or reject any requests for waivers. Waivers are limited to those contained above, or as per IMPS General Requirements.
- I. All complaints and inquiries from State institutions regarding inspection, certification and/or specifications shall be directed to the State Contract Administrator.
- J. All complaints and inquiries from suppliers regarding certification and/or specifications shall be directed to the State Contract Administrator when the USDA MGCB cannot resolve the question.

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**11. FREIGHT ON BOARD (F.O.B.) DESTINATION**

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

**12. EMERGENCY/EXPEDITED ORDERS**

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

**13. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING**

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions. Handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving agency for storage.

Packaging and shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification. (Reference [www.nmfta.org](http://www.nmfta.org) for information; issue in effect at time of shipment.)

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:

<http://www.documents.dgs.ca.gov/pd/modellang/GPnonIT0407.pdf>

Foil, that may present a security or safety risk, is not acceptable packaging material.

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**14. PALLETIZATION**

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

**15. QUALITY ASSURANCE**

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

**16. INVOICING REQUIREMENTS**

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

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**17. SPECIFICATIONS**

The offered product(s) must be in accordance with the attached bid specifications:

**8905-08BS-005R1 - Meat and Meat Products, dated November 14, 2008**

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

**18. PAYMENT**

Offered payment terms for this contract are as follows:

<b>Contractor</b>	<b>Terms</b>
Far West Meats	1%; 20 days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than forty-five (45) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

**19. PRICES**

Prices are to be based on the weekly weighted average or weekly average (where applicable) as published in the Des Moines, Iowa USDA National Carlot Meat Report, Weekly Average, FOB Omaha Basis unless otherwise specified. These Trade Reports contain Base Price Numbers (BPNs) that define the price index for each product. The associated BPN number for each product are identified in the attached Bid Specification, 8905-08BS-005R1 – Meat and Meat Products, dated November 14, 2008 as well as within the individual bid line items.

These Trade Reports will be the base price for all meat deliveries due for delivery during the following calendar week. If the Trade Report does not report an item in any given week, the previous week's report is to be used as the base. If the same item is not listed in the previous week's Trade Report, the price shall be mutually agreed upon by the supplier and the Procurement Division.

In the even of any substantial changes in the Trade Report format during the term of the Contract, the State reserves the right to modify or amend the contract pricing format, by mutual agreement with the Supplier, or to cancel all or part of the Contract. In the event of cancellation, the State shall be excused from purchasing the minimum contract quantities.

All differentials bid will be firm fixed for the duration of the contract and any extensions offered.

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**20. FORCED, CONVICT, AND INDENTURED LABOR**

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

**21. ATTACHMENTS**

- Contract Pricing
- State Specification(s)  
**8905-08BS-005R1 dated November 14, 2008**
- Nutritional Facts
- Kosher Certificates (if applicable)

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**Agency/Users Guide**

**1. CONTRACT USAGE/RULES**

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at [pams@dgs.ca.gov](mailto:pams@dgs.ca.gov).
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
- State Department Name
  - Contact name
  - Telephone number
  - Mailing address
  - Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- [Marilyn.ebert@dgs.ca.gov](mailto:Marilyn.ebert@dgs.ca.gov) and
- [Wilson.lee@dgs.ca.gov](mailto:Wilson.lee@dgs.ca.gov)

**2. DGS ADMINISTRATIVE FEES**

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (For current fees you may click on "DGS Price Book" at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm>.)

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**3. PROBLEM RESOLUTION**

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues should immediately notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 3 days of occurrence.

**4. PURCHASE EXECUTION**

A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site:

<http://www.dgs.ca.gov/osp> (select Standard Forms).

B. All State agencies will submit a copy of any executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)  
Attn: Data Entry Unit, Second Floor, MS 203  
707 Third Street, 2<sup>nd</sup> Floor North  
West Sacramento, CA 95605-2811

**5. PAYEE DATA RECORD**

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should an agency need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
Far West Meats	33-0497702

**6. SMALL BUSINESS CERTIFICATION**

The small business (SB) certification(s) is listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #
Far West Meats	4958

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**7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION**

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

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**Contractors Guide**

**1. DELIVERY INSTRUCTIONS**

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

**2. DELIVERY TIMELINES**

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

**3. CONTRACTOR REPORTING REQUIREMENTS**

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of your firm being a responsible supplier to the State of California. The required reports shall be submitted to the State **monthly**, commencing on the 5<sup>th</sup> day of the proceeding month to the Contract Administrator. If the State does not receive the required reports by the required dates, your firm may be prevented from bidding on future bids until such time we receive these reports. A sample of this report is attached in Section VIII, Forms & Attachments, and Attachment 1. The State's form must be used (if you did not receive a copy, request a copy via email from the contract administrator). The report must be done in the State's Excel spreadsheet form, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. Invoice copies or list of purchase orders will not fulfill this requirement. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Number of Deliveries per PO
5. Delivery Date
6. Agency Billing Code
7. Line Item Number & Description
8. Quantity Ordered
9. Contract Cost Per Unit
10. Total cost Item
11. Total per PO, Per Delivery
12. Monthly Grand Total per Institution

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The contractor must total each PO, each Institution, and a grand total for the complete month.

**4. 30-DAY TERMINATION**

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

**5. QUANTITY**

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the contractor in the event of an emergency.

**6. CONTRACT DOLLAR VALUE**

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the State contract administrator immediately. The contractor is responsible for providing a written notification along with providing all usage reports for justification. The contractor shall include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. At that time, the contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon.

The contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date. The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less 20% is expended, the contract may be extended, upon mutual State and Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

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**7. MODIFICATION OF CONTRACT**

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

At the discretion of the State, any contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

**8. EMERGENCY EXTENSION OPTION**

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

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Cost Sheets

**California Highway Patrol**

Receiving Hours: Thursday 9:00am – 11:00am & 1:00pm – 3:00pm

**IMPS 400 Series**  
**DELIVERY SCHEDULE: Monthly**

	Unit	UNSPSC Code	Description	Cost over Market
(1)	LB	50112000	Fresh Ham, Boneless, Tied, IMPS 402B	\$ 0.93
(2)	LB	50112000	Loin Chop, IMPS 1410	\$ 0.79
(3)	LB	50112000	Spareribs, IMPS 416	\$ 0.75
(4)	LB	50112000	Diced Pork, IMPS 435	\$ 0.99

**IMPS 500 Series**  
**DELIVERY SCHEDULE: Monthly**

(5)	LB	50112000	Ham, IMPS 505	\$ 1.79
(6)	LB	50112000	Bacon, IMPS 536	\$ 1.85

**Northern California Youth Correctional Center**

Receiving Hours: None specified

**IMPS 600 & 800 Series**  
**DELIVERY SCHEDULE: None specified**

(7)	LB	50112000	Bologna, IMPS 801 BEEF	\$ 1.55
(8)	LB	50112000	Salami, IMPS 804 BEEF	\$ 1.55

**Sonoma Developmental Center**

Receiving Hours: Thursday 6:00 – 3:00

**IMPS 400 Series**  
**DELIVERY SCHEDULE: Monthly**

	Unit	UNSPSC Code	Description	Cost over Market
(9)	LB	50112000	Diced Pork, IMPS 435	\$ 0.99
(10)	LB	50112000	Ground Pork, IMPS 496	\$ 0.86

**IMPS 500 Series**  
**DELIVERY SCHEDULE: Quarterly**

(11)	LB	50112000	Ham, IMPS 505	\$ 0.93
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**Atascadero State Hospital**

Receiving Hours: Wednesday 8:00 – 3:30

**IMPS 500 Series**  
**DELIVERY SCHEDULE: Weekly**

(12)	LB	50112000	Ham, IMPS 505	\$ 1.79
(13)	LB	50112000	Bacon, IMPS 536	\$ 1.85

**IMPS 600 & 800 Series**  
**DELIVERY SCHEDULE: Weekly**

(14)	LB	50112000	Corned Beef, IMPS 606A	\$ 1.17
(15)	LB	50112000	Pork Sausage Roll, IMPS 802, Style F	\$ 0.85

**Fairview Developmental Center**

Receiving Hours: Tuesday 8:00 – 2:00

**IMPS 400 Series**  
**DELIVERY SCHEDULE: Monthly**

	Unit	UNSPSC Code	Description	Cost over Market
(16)	LB	50112000	Diced Pork, IMPS 435	\$ 0.95
(17)	LB	50112000	Ground Pork, IMPS 496	\$ 0.82

**IMPS 500 Series**  
**DELIVERY SCHEDULE: Weekly**

(18)	LB	50112000	Ham, IMPS 505	\$ 1.75
(19)	LB	50112000	Bacon, IMPS 536	\$ 1.82

**Lanterman Developmental Center**

Receiving Hours: Wednesday 8:00 – 2:00

**IMPS 400 Series**  
**DELIVERY SCHEDULE: Monthly**

(20)	LB	50112000	Diced Pork, IMPS 435	\$ 0.95
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**IMPS 500 Series**  
**DELIVERY SCHEDULE: Weekly**

(21)	LB	50112000	Ham, IMPS 505	\$ 1.75
(22)	LB	50112000	Bacon, IMPS 536	\$ 1.82

**Metropolitan State Hospital**

Receiving Hours: Wednesday 7:00 – 11:00 & 1:00 – 3:00

**IMPS 400 Series**  
**DELIVERY SCHEDULE: Monthly**

	Unit	UNSPSC Code	Description	Cost over Market
(23)	LB	50112000	Fresh Ham, Boneless, IMPS 402B	\$ 0.90
(24)	LB	50112000	Diced Pork, IMPS 435	\$ 0.95

**Patton State Hospital**

Receiving Hours: Wednesday 8:30 – 11:30 & 1:00 – 3:30

**IMPS 400 Series**  
**DELIVERY SCHEDULE: Monthly**

(25)	LB	50112000	Fresh Ham, Boneless, IMPS 402B	\$ 0.90
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**IMPS 500 Series**  
**DELIVERY SCHEDULE: Monthly**

(26)	LB	50112000	Ham, IMPS 505	\$ 1.75
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**Porterville Developmental Center**

Receiving Hours: Thursday 8:00 – 4:30

**IMPS 400 Series**  
**DELIVERY SCHEDULE: Bi-monthly**

(27)	LB	50112000	Fresh Ham, Boneless, IMPS 402B	\$ 0.95
(28)	LB	50112000	Diced Pork, IMPS 435	\$ 0.96
(29)	LB	50112000	Ground Pork, IMPS 496	\$ 0.85

**Porterville Developmental Center (continue...)**

**IMPS 500 Series**

**DELIVERY SCHEDULE: Bi-monthly**

(30)	LB	50112000	Ham, IMPS 505	\$ 1.79
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# STATE OF CALIFORNIA

## Bid Specification Meat and Meat Products

8905-08BS-005R1

### 1.0 SCOPE

This bid specification identifies requirements for frozen fresh and processed meat products suitable for use by State of California Institutions.

### 2.0 REGULATORY REQUIREMENTS

- 2.1 The meat, meat by-products, and finished products shall originate and be produced, processed, and stored in plants regularly operating under Meat and Poultry Inspection Regulations of the US Department of Agriculture (USDA).
- 2.2 The products shall comply with all applicable Federal and State Mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.3 The products shall be derived from animals which have been slaughtered by humane methods as specified by the current California or US Agricultural Code, whichever is (are) applicable.
- 2.4 All associated requirements of the current USDA Institutional Meat Purchase Specifications (IMPS) apply unless otherwise specified.

### 3.0 REQUIREMENTS

- 3.1 The products shall be as defined below in Table I – Product Descriptions. The products include fresh (has not been canned, cured, smoked or cooked) and processed (canned, cured, smoked, cooked, etc.).
- 3.2 The products shall be delivered in the frozen state as defined in the IMPS (except canned products).
- 3.3 **Fat Limitations**
  - Beef:**
    - 3.3.1 Primal, boneless cuts and roasts - 1/2-inch maximum average thickness of fat (3/4 inch maximum at any one point).
    - 3.3.2 Steaks - 1/4-inch maximum average thickness of fat, (1/2 inch maximum at any one point).
    - 3.3.3 Ground Beef - Fat content shall not exceed 22.5%, based on the chemical analysis, as certified by to the USDA, Agricultural Marketing Service (AMS). Product with fat in excess of 22.5% shall be rejected.
  - Pork:**
    - 3.3.4 **Pork:** Fat limits shall be in accordance with the applicable IMPS.
- 3.4 **Storage Time**
  - 3.4.1 Frozen fresh products shall have a maximum storage time of 180 days prior to delivery.
  - 3.4.2 Frozen smoked meats shall have a maximum storage time of 60 days prior to delivery.

**TABLE 1 - PRODUCT DESCRIPTIONS**

IMPS/Product Numbers	Product Descriptions	Base Price Number (BPN)* or Description
<b>BEEF CARCASS, CUTS &amp; PRODUCTS</b>		
100S	BEFF CARCASS, Weight Range 500 to 700lbs, IMPS #100, Select Grade	C1
100U	BEFF CARCASS, Weight Range 500 to 700lbs, IMPS #100, Utility (Boning) Grade	Cow and Bull UT BNG 1-3 400 and up
1101	BEEF CUBE STEAK SPECIAL, (size as specified), IMPS 1101, Standard Grade	C21
102SE	BEEF FOREQUARTER, Weight Range 131-210#, IMPS 102, Select Grade	C1
1102SE	BEEF BRAISING STEAK (Swiss), Weight Range 4-8 oz, IMPS 1102, Select Grade	C21
113SE	BEFF CHUCK, SQUARE CUT, Weight Range 66-106#, IMPS 113, Select Grade	C13
114ASE	BEFF SHOULDER CLOD, ROAST, Weight Range 15-21#, IMPS 114A, Select Grade	C12
115SE	BEEF CHUCK, SQUARE CUT, BONELESS, Weight Range 54-88#, IMPS 115, Select Grade	C14
123SE	BEEF SHORT RIBS (from Short Plate) 3 RIBS, 1-3/4 - 2-1/4" Wide, IMPS 123, Select Grade	C16
126SE	BEEF CHUCK, ARMBONE, BONELESS (clod in), Weight Range 59-90#, IMPS 126, Select Grade	C13
135A	DICED BEEF, Weight Range 5-10# bag, IMPS 135, Standard Grade	C25
135ASE	DICED BEEF, Weight Range 5-10# bag, IMPS 135, Select Grade	C12
158SE	BEEF ROUNDS PRIMAL (rump & shank on), Weight Range 59-95#, IMPS 158, Select Grade	C18
160SE	BEEF ROUND, BONE-IN, Weight Range 47-76#, IMPS 160, Select Grade	C18
163SE	BEFF ROUNDS, SHANK OFF, 3-Way Boneless, Weight Range 41-66#, IMPS 163, Select Grade	C19
165SE	BEFF ROUNDS (Rump & Shank Off, Boneless), Weight Range 35-57#, IMPS 165, Select Grade	C19
169SE	BEEF, ROUND TOP (Inside), Weight Range 14-23#, IMPS 169, Select Grade	C20
170ASE	BEEF ROUND BOTTOM BONELESS (Gooseneck), Weight Range 17-28#, IMPS 170A, Select Grade	C21
137	BEEF GROUND SPECIAL, 22.5% max. fat by chemical analysis, includes fine grind, chili grind 1/4", 10# bag (aprox.), IMPS 137	C22
1137	BEEF GROUND PATTIES 22.5% max fat by chemical analysis, (size as specified), IMPS 1137	C22
<b>PORK CARCASS, CUTS &amp; PRODUCTS</b>		
400	PORK CARCASS, Weight Range 120-210#, IMPS 400, Grade: US #1 or US #2	Pork carcass cut out US #2
401A	PORK FRESH HAM, Skin-on, Weight Range 14-26#, IMPS 401A	C7
402A	PORK FRESH HAM, Skin-off, Weight Range 14-26#, IMPS 401B	C7
402B	PORK FRESH HAM, Boneless, Tied, Weight Range 6-2#, IMPS 402B	C7
403	PORK SHOULDER, Skin on, Weight Range 8-20#, IMPS 403	C5
404	PORK SHOULDER, Skin off, Weight Range 8-20#, IMPS 404	C5
405B	PORK SHOULDER, PICNIC, Cushion, (Weight as specified), IMPS 405A	C11
406	PORK SHOULDER, BOSTON BUTT, Weight Range 2 -12#, IMPS 406	C5
1410	PORK LOIN CHOP (size as specified), IMPS 1410	C4
410	PORK LOIN, Weight Range 10-22#, IMPS 410	C4
416	PORK SPARERIBS, Weight Range 3- 6# (unless other size is specified), IMPS 416	C63
435	PORK DICED, Weight as specified, IMPS 435	C11
496	PORK GROUND, Weight range 5-10#, IMPS 496	C11

IMPS/Product Numbers	Product Descriptions	Base Price Number (BPN)* or Description
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**CURED, CURED AND SMOKED, AND FULLY-COOKED PORK PRODUCTS**

501	HAM, SHORT SHANK, Skin-on, (Cured & Smoked), Style C (water added), Weight Range 10-20#, IMPS 501	C7
503	HAM, SHORT SHANK, Skin-off, (Cured & Smoked), fully cooked, Style C (water added), Weight Range 10-20#, IMPS 503	C7
505	HAM, BONELESS, (Cured & Smoked), fully cooked, Style B (with Natural Juices), Weight Range 8-14#, IMPS 505	C7
511	HAM, CHUNKED & FORMED, (cured), fully cooked, Type A or B, Shape B, Weight Range 8-14#, IMPS 511	C7
535	PORK BELLY, Skin-on (Cured), Weight Range 10-16#, IMPS 535	C10
536	BACON, SLAB (Cured & Smoked) Skin-on, Formed, Weight Range 10-16#, IMPS 536	C9
537	BACON, SLAB, (Cured & Smoked) Skinless, Formed, Weight Range 10-16#, IMPS 537	C9
539 12-14	BACON, SLICED (Cured & Smoked) Skinless, bulk shingle packed, 12-14 slices per pound, IMPS 539	C9
539 18-22	BACON, SLICED (Cured & Smoked) Skinless, bulk shingle packed, 18-22 slices per pound, IMPS 539	C9
539 1# ctn	BACON, SLICED (Cured & Smoked) Skinless, individual shingle packed, 12/1# pkg. per ctn, 18-22 slices per pound, IMPS 539	C9
541	BACON, SLICED (Cured & Smoked), Ends & Pieces, Weight Range 5-10# ctn, IMPS 541	C9
556	JOWL (BACON) SQUARES, Cured & Smoked, Weight Range 1-3# IMPS 556	C9
561	HOCKS, SHOULDER, Cured & Smoked, Weight Range 0.5-2.5#, IMPS 561	C29

**CURED, DRIED, SMOKED, AND FULLY-COOKED BEEF PRODUCTS**

601	BEEF BRISKET, BONELESS, DECKLE OFF, CORNED, Style A, weight range 8-16#, IMPS 601	C15
606A	BEEF BOTTOM, (Gooseneck) ROUND, HEEL-OUT, CORNED, Style A, Weight Range 10-28# as specified, IMPS 606A	C21
618	SLICED PROCESSED DRIED BEEF, IMPS 618	C24
619	SLICED DRIED BEEF, IMPS 619	C20

**SAUSAGE PRODUCTS**

800D	FRANKFURTERS, Formula D (all beef), IMPS 800	C23
801	BOLOGNA, Formula B1, Style A, 1# unit, 4" min/4 1/2" max. fibrous casing, non-fat dry milk solids not to exceed 3.5%, IMPS 801	C23
801 BEEF	BOLOGNA, Formula D (all beef), Style A, 1# unit, 4" min/4 1/2" max. fibrous casing, non-fat dry milk solids not to exceed 3.5%, IMPS 801	C23
802	PORK SAUSAGE LINKS, (10-16 links/lb) Style C (skinless), IMPS 802	C11
802 STYLE F	PORK SAUSAGE ROLL, 8-10# rolls, 65% lean, IMPS 802	C11
802A PATTIES	PORK SAUSAGE PATTIES, as specified by ordering agency, IMPS 802A	C11
803	LIVER SAUSAGE, (Braunschweiger), Smoked, Formula B1, Style A, 2-1/4" casing, IMPS 803	By-product carlot basis pork variety, meats, liver, lge box
804	SALAMI, COOKED, Formula B, 4" min./4-1/2" max, fibrous casing, non-fat dry milk solids not to exceed 3.5%, IMPS 804	C28
804 BEEF	SALAMI, COOKED, Formula D (all beef), 4" min./4-1/2" max. fibrous casing, non-fat dry milk solids not to exceed 3.5%, IMPS 804	C23
808	SALAMI, DRY, (Italian), Formula as specified, IMPS 808	C23
811	SAUSAGE, SMOKED, cooked, Formula A, Style B, 12-16 links/lb, IMPS 811	C11
813	POLISH SAUSAGE, Style B or D, Formula B, 4-6 oz. ea., 6" max non-fat dry milk solids not to exceed 3.5%, IMPS 813	C11

IMPS/Product Numbers	Product Descriptions	Base Price Number (BPN)* or Description
814	MEAT LOAF, Formula B1 (Pork & Beef plus nonfat dry milk), Shape A (pullman), IMPS 814	C23
LINGUICA	SAUSAGE, LINGUICA, SMOKED, FROZEN, all pork, 3.75 - 4.25 ounces each, made from ground meat. Fat content shall not exceed 32% by weight. Product shall be heated to a minimum internal temperature of 137 degrees F during processing. Sausages shall be uniform in size and shape. 15 pounds per case maximum.	C11

\* The BPN is the price index code (C# code as found in the Des Moines, Iowa National Carlot Meat Report) and it shall be the weekly weighted average or weekly average (where applicable).

#### 4.0 SEALING & STAMPING

- 4.1 Containers shall be sealed in accordance with USDA/AMS Meat Grading and Certification Branch (MGCB) instructions.
- 4.2 Products not delivered in sealed containers shall be individually stamped "USDA ACCEPTED AS SPECIFIED".
- 4.3 The "USDA ACCEPTED AS SPECIFIED" stamp shall be placed on containers in accordance with MGCB instructions.
- 4.4 **Additional Date Stamp Requirements**
  - 4.4.1 In addition to the "initial certification" date required by IMPS General Requirements, it will be necessary to place the date of final certification on containers of product requiring final certification in the frozen state.
  - 4.4.2 The additional date shall be placed below the "initial certification" date in a manner that will facilitate placing an imprint of the "Accepted as Specified" stamp partially over the date. Month/day/year markings, size of lettering, etc., shall be as required by IMPS General Requirements.

**NOTE:** In those instances where, due to the size of the end panel, it is not feasible to comply with the above, it will be acceptable to place the additional date on top of the container near the edge above the right hand corner.

#### 5.0 PACKAGING & PACKING

- 5.1 Packaging and packing shall be in accordance with the IMPS General Requirements.
- 5.2 Products in the IMPS 800 series may be packed without the required separations between layers.