



STATE OF LOUISIANA

Office of State Procurement
INVITATION TO BID

RESPONSES WILL BE
PUBLICLY OPENED AT THE
PHYSICAL ADDRESS BELOW

12/08/2020

10:00 AM CST

Vendor No.: _____

Solicitation: 3000016086

Opening Date: 12/08/2020

Vendor Name and Address: (to be completed by Vendor)

Ship To Address:

DOC LA STATE PENITENTIARY-915 WAREHOUSE
17544 TUNICA TRACE - HWY 66
ANGOLA, LA 70712

TO SUBMIT AN ELECTRONIC (ONLINE)
RESPONSE CLICK THE LINK BELOW.

SUBMIT NON-ELECTRONIC RESPONSE
TO : Office of State Procurement
P.O. Box 94095
Baton Rouge LA 70804-9095

Physical Address:
1201 N. Third Street, Suite 2-160
Baton Rouge, LA 70802

RFx Number: 3000016086

Version: 1

Buyer: JOLA CEPHUS

Buyer Phone: 225-342-5525

E-Mail: jola.cephus@la.gov

Scheduled Begin Date:

ONLINE BID RESPONSE LINK

https://lagoverpvendor.doa.louisiana.gov/rfx?sapsrm_boid=269F7EAD44031EDB89BA0AC066A055B4

| QUESTIONS TO BE COMPLETED BY VENDOR | Required |
|---|----------|
| 1. _____ Have you reviewed all attachments to the bid invitation and answered all questions? | YES |
| 2. _____ Have you entered pricing, or attached the pricing sheet (if applicable) to the bid response? | YES |
| 3. _____ Have you attached / included all required files to the bid response? | YES |
| 4. _____ Have you attached the signature page to the bid response? | YES |
| 5. _____ Delivery will be made this number of days After Receipt of Order (ARO) | NO |
| 6. _____ %discount for payment made within 30 days. Discounts for payment made in less than 30 days, of less than 1%, or applicable to an indefinite quantity contract will be accepted but will not be an award consideration. | NO |

Name of Solicitation: Kitchen Equipment - DOC

RFx text:

Due to the COVID-19 emergency situation, the Office of State Procurement is temporarily suspending in-person attendance by vendors at public bid openings for bids published by our office.

Any vendor who would like to view the opening of this bid can access the following link, at the date

| | | |
|---|-------|--------------------------------------|
| VENDOR TELEPHONE NUMBER: FAX NUMBER: | TITLE | DATE |
| Signature of Authorized Bidder | | Name of Bidder (Typed or printed) |

| | | |
|---|---------|--------------|
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and time of this bid opening: <https://doa-ospla.zoom.us/j/2697438343>

This link will provide you with live audio and video access to this bid opening. The link will be live at 9:55 AM on the date of bid opening.

All vendors must be registered in the LaGov system in order to: submit an online bid, have their bids tabulated by our office, and to receive automatic email notifications of bid opportunities.

To register as a vendor, access the following link:

https://lagoverpvendor.doa.louisiana.gov/irj/portal/anonymous?guest_user=self_reg

Please include a W-9 form with your bid if you are newly registered. Do not register again if you are already registered in the system. You will need a LaGov Vendor ID and Password in order to submit an online bid.

Bidders are invited to submit bids via the Online Bid Response Link on Page 1 of this bid invitation. Online bidding instructions are attached to this bid invitation.

Please print all attachments to ensure all documents related to this solicitation are reviewed prior to bidding.

All documents associated with this solicitation should be included in the bidder's submission.

Bid Documents Include:

Attachment A – Special Terms and Conditions – Pages 1-5

Attachment B – Line Item Responses – Pages 1-10

Attachment C – Online Bidding Instructions – Pages 1-10

Bid delivery instructions for the Office of State Procurement:

Refer to Page 1 in Attachment A – Special Terms and Conditions

| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|---|----------|------|------------|-----------------|
| 1 | Product Category:48101500 Griddle ***ALL ITEMS ARE FURNISH ONLY*** 72" Gas Griddle - 72" wide griddle made with a stainless steel front and sides with an aluminized steel body frame. - Features a 1" thick polished steel griddle plate - Fully welded stainless and aluminized steel chassis frame. - Spatula wide 3½" grease gutter and chute is fully welded for easier cleaning and to stop grease migration - One 27,000 BTU/hr. "U" shaped aluminized steel burner | 1 | EA | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|--|----------|------|------------|-----------------|
| | <p>for every 12" of griddle width</p> <ul style="list-style-type: none"> - Within the griddle plate, (6) U-shaped burners each utilize a snap-action thermostat that can individually be adjusted between +200° to +550°F. - A 12 gauge, 4" stainless steel back and tapered side splashes helps to keep grease and debris from splattering or effecting other cooking processes. - The 72" gas griddle has an 11" low profile cooking height on 4" adjustable legs that allows the unit to be used on virtually any surface. - Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models - Heavy duty chromed thermostat knob guards - One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes. - Manual Ignition - Bottom Heat shields - 3/4" rear gas connection and gas pressure regulator - Natural Gas - 162000 BTU <p>**Brand/Model: Vulcan MSA72 or Equal**</p> <p>Specify Brand Bidding: _____</p> <p>Specify Model Bidding: _____</p> | | | | |
| 2 | <p>Product Category:48101500</p> <p>Steam Kettle</p> <p>100 Gallon Steam Kettle</p> <ul style="list-style-type: none"> - Gas (natural Gas) - Fully jacketed stationary kettle - Kettle is mounted on 2" diameter legs with adjustable flanged feet - The kettle liner is constructed out of 316 Series stainless | 1 | EA | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|--|----------|------|------------|-----------------|
| | <p>steel</p> <ul style="list-style-type: none"> - Spring assist hinged stainless steel cover with condensate ring and drop down lift handle - The dish shaped interior bottom is sloped to the front for a smooth product flow through a mounted, tapered, 2" plug type food product draw-off valve. - Drawoff includes opening strainer - Graduated measuring rod - Furnished standard with a 15 PSI relief valve, vacuum relief valve, thermostat with a combination gas control valve and electronic ignition, low water cut-off control and a pressure limit switch and pressure gauge. <p>Dimensions (approx.)</p> <ul style="list-style-type: none"> - Width: 58 ½" - Depth: 48" - Height: 49" - Height to Kettle Lip: 49" - Hertz: 60 Hertz - Phase: 1 Phase - Voltage: 120 volts - Capacity: 100 Gallons - Gas Inlet Size: ¾ inches - Installation Type: Floor Model - Kettle Jacket: Full - BTU: 135000 <p>**Brand/Model: Vulcan GT100E or Equal**</p> <p>Specify Brand Bidding: _____</p> <p>Specify Model Bidding: _____</p> | | | | |
| 3 | <p>Product Category:48101500</p> <p>Coffee Urn</p> <p>Automatic coffee urn</p> <ul style="list-style-type: none"> - brews 18 gallons per hour - stainless steel urn - automatic refill - adjustable legs - blends coffee at the end of each cycle - holds three gallons and brews three gallon batches - voltage:120/240V. - single phase. | 2 | EA | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|---|----------|------|------------|-----------------|
| | - adjustable by-pass system. - Dimensions(approx.)331/2"Wx171/2"Dx281/2"H. **Brand/Model: Central Restaurant item # 260-060 or Equal** Specify Brand Bidding: _____ Specify Model Bidding: _____ | | | | |
| 4 | Product Category:48101600 Floor Mixer 80 Quart Floor Mixer - Heavy-Duty 3 H.P. high torque Motor - Gear Transmission - Four Fixed Speeds Plus Stir Speed - soft start Agitation Technology (allows user to change speeds while mixer is running) - 20-Minute Timer - Automatic Time Recall - Large, Easy-To-Reach Controls - Single Point Bowl Installation - Ergonomic Swing-Out Bowl - Power Bowl Lift - Open Base - Stainless Steel Bowl Guard - Metallic Gray Hybrid Powder Coat Finish - Interlock prevents operation when front portion of guard is out of position - Motor Specifications: - 3 H.P. high torque motor - 200-240/50/60/3 12.0 Amps - 380-460/50/60/3 6.0 Amps - Electrical Specifications: 200-240/50/60/3 and 380-460/50/60/3 – UL Listed. - Controls: Magnetic contactor with thermal overload protection. Internally sealed "Start-Stop" and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines. - TRANSMISSION: A rated 10 H.P. poly-V belt transfers power from motor to the input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts. - SPEEDS: Agitator (RPM) Stir 27 First 55 Second 96 | 1 | EA | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|--|----------|------|------------|-----------------|
| | <p>Third 183 Fourth 322</p> <ul style="list-style-type: none"> - BOWL GUARD: Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection. - POWER BOWL LIFT: Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. Stir-on-Lift Feature: Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed. - FINISH: Metallic Gray Hybrid Powder Coat finish. - FOOTPADS: Neoprene footpads are standard. <p>**Brand/Model: Hobart HL800 Mixer or Equal**</p> <p>Specify Brand Bidding: _____</p> <p>Specify Model Bidding: _____</p> | | | | |
| 5 | <p>Product Category:48101500</p> <p>Tilting Skillet</p> <p>40 Gallon Tilting Skillet, Gas, Power Tilt</p> <ul style="list-style-type: none"> - durable stainless steel pan that has gallon and liter markings for convenient cooking. - topped with a spring assist cover with adjustable vent for added convenience. - While tilting the unit, it avoids splashes for mess-free cooking experience. - The bright lights (green and amber) indicate when the system is turned on temperature cycling - stands on four adjustable feet - Powerful 130,000 BTU burners allow preheating in 11 minutes | 2 | EA | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|---|----------|------|------------|-----------------|
| | <ul style="list-style-type: none"> - +100°F to +425°F temperature range - Thermostatic safety and gas controls - On/off switch, thermostat knob and pilots, recessed to avoid breakage - Stainless steel clad 5/8" thick cooking surface - Stainless steel pan has gallon and liter makings - Stands on four stainless steel adjustable feet, rear flanged for bolting - 130,000 BTU. for heat distribution - Electric spark ignition - Natural gas - 120V connection required - Overall Dimensions: - Left to Right: 48" - Front to Back: 37" - Height: 42" - Capacity: 40 gallons <p>** Brand/Model: Cleveland SGL-40-TR - 40 Gallon Tilting Skillet, Gas or Equal**</p> <p>Specify Brand Bidding: _____</p> <p>Specify Model Bidding: _____</p> | | | | |
| 6 | <p>Product Category:48101600</p> <p>Meat Slicer</p> <p>Dimensions (approx.)</p> <ul style="list-style-type: none"> - Width: 30 5/16" - Depth: 24 5/8" - Height:#25 1/2" - Amps: 5.4 Amps - Blade: 13" - HP: 1/2 HP - Motor Type: Belt Driven - NSF Listed: Yes - Phase: 1 - Thickness: up to 1" - Voltage: 120 V - Watts: 648 Wats - Maximum Product Width: 12" - Maximum product Height: 7 1/2" | 2 | EA | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|---|----------|------|------------|-----------------|
| | <ul style="list-style-type: none"> - Hertz: 60 Hertz - Installation Type: Countertop - Power Type: Electric - Slice Size: 1" - Removable Ring Guard Cover - Zero Knife Exposure - Heavy-Gauge Stainless Steel Knife Cover - 1/2 H.P. Knife Drive Motor - No-Volt Release - Burnished Aluminum Base - Machined Grooves on Gauge Plate and Knife Cover - Exclusive Tilting, Removable Carriage System - Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport - Double-Action Indexing Cam - Spring Kickstand - Ergonomic-Style Handle - Rear-Mounted, Removable Meat/Vegetable Grip Arm <p>13" Knife</p> <ul style="list-style-type: none"> - constructed of 304L stainless steel and high performance alloy - Lasts two to three times longer than carbon coated or stainless steel knives - Single-action sharpens and hones in just five seconds - Removable and warewasher safe for easy cleaning and sanitation – can be used wet or dry - Machined Grooves on Gauge Plate and Knife Cover - Reduces drag for smoother slicing motion Double-Action Indexing Cam - The first full revolution of the indexing knob provides precise control of shaving, chipping and thin slicing - The second revolution opens the gauge plate quickly for thicker slicing - Gauge plate holds position for consistent, precision slicing <p>1/2 H.P. Knife Drive Motor</p> <ul style="list-style-type: none"> - Reserve power runs at 430 rpm for optimum results - Smooth operation with continuous lubrication of carriage | | | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|--|----------|------|------------|-----------------|
| | <p>rod Zero Knife Exposure</p> <ul style="list-style-type: none"> - Knife edge is covered when sharpener is both mounted and removed making cleaning easier - Gauge plate remains closed during operation of sharpener - No Volt Release - Knife easily removes with patented removal tool - Area within ring guard is open for faster cleaning - Knife and tool are warewasher safe for easy cleaning and sanitation - Removable Ring Guard Cover Catches product debris around the knife for easy removal during cleaning - Reduces time to 'floss' during cleaning Exclusive Tilting, Removable Carriage System - Tilt design allows for ease of mid-day cleaning - Removable for complete cleaning and sanitation Rear-Mounted - Removable Meat Grip Arm - Opens up front of product tray for unobstructed loading - Removable meat grip allows for easy cleaning - Spring Kickstand Props machine for easy cleaning underneath slicer - Sanitary Burnished Aluminum Base - Limited cracks/crevices or bolt holes where product can lodge and bacteria may grow <p>**Brand/Model: Hobart HS6 or Equal**</p> <p>Specify Brand Bidding: _____</p> <p>Specify Model Bidding: _____</p> | | | | |
| 7 | Product Category:48101500 Hot Food Table | 1 | EA | _____ | _____ |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|---|----------|------|------------|-----------------|
| | <p>Electric Hot Food Table</p> <ul style="list-style-type: none"> - 5 well, 120 Volt - Width: 76" - Depth: 32" - Height: 34" - Construction Material: Sealed Well - Pan Capacity: 5 Wells - Voltage: 120V - Watts:2400 - 3/8" thick poly cutting board - 7 1/2"D stainless steel recessed plate shelf on operator's side - All stainless steel body - Each of the 5 Wells is controlled by a guarded thermostat, adjustable up to 180°F. - Thermoset wells will not pit or rust and are fully sealed. - Each has an individual drain, or drains can manifold together. - 76"Wx32"Dx34"H, including adjustable bullet legs - 120VV. Single phase. 10' cord and plug included. - Thermoset Fiber-Reinforced Resin Wells – self-insulating and maximum energy efficiency. Will not rust or pit. - clean easily by wiping off water deposits from the non-metallic surface. - Thermostatic Heat Controls – automatically adjust for water temperature and food volume changes to reduce food waste. - Capillary Tube Thermostats – control supply power only when needed for maximum power efficiency. - Low-water indicator light - Dome Heating Elements – use up to 25% less energy and concentrate energy into the wells. - Non-stick surface prevents scale build-up for easy cleaning and longer operating life. | | | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|--|----------|------|------------|-----------------|
| | <ul style="list-style-type: none"> - Elements are cast-in for longer service life and greater energy transfer. - Wells – Wide no-drip lips on wells keep top surface dry. - Equipped with individual brass drain valves. - Recommend using up to 4" (10.2 cm) deep food pans – standard and fractional sizes - 7½" (19.05 cm) wide plate shelf standard. - 8" (20.32 cm) wide x 3/8" (9.5 mm) thick polyethylene NSF-approved cutting board standard - Mechanical guards on all controls and power switch for safety and reliability - 10ft. (3 m) power cord bottom-mounted to stay out of the way. - 20 gauge stainless steel top and undershelf, 16 gauge legs. - Must hold heated prepared foods at temperatures above the HACCP "danger zone" of 140 F (60 C). The performance standard is measured using the NSF mixture preheated to 165 F (73.9 C). The electric unit will hold the temperature of this product above 150 F (65.6 C). The temperature will be maintained when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly. <p>**Brand/Model: Vollrath Servewell model # 38005 or Equal***</p> <p>Specify Brand Bidding: _____</p> <p>Specify Model Bidding: _____</p> | | | | |
| 8 | Product Category:48101600 Bread Slicer Floor Model Bread Slicer - Slice Thickness: ½" | 1 | EA | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|---|----------|------|------------|-----------------|
| | <ul style="list-style-type: none"> - 100 loaves per hour - Crumb drawer included - 4 casters(2 with locks) - Motor only operates while cutting and automatically stops after bread has been cut - Gravity feed - 78500 BTU - 240 Volt - Amps: 6 amps - Hertz: 60 Hertz - Wattage: 720 watts - Phase: Phase 1 <p>Dimensions (approx.)</p> <ul style="list-style-type: none"> - Width: 29 ½" - Depth: 31 1/8" - Height: 50 3/8" <p>Maximum Loaf Dimensions (approx.)</p> <ul style="list-style-type: none"> - Width: 17 5/16" - Depth: 12 3/16" - Height: 6 5/16" - Horsepower: 2/3 HP - Output: 100 loaves per hour - Power Type: Electric <p>**Brand/Model: Doyon CPF412 or Equal**</p> <p>Specify Brand Bidding: _____</p> <p>Specify Model Bidding: _____</p> | | | | |
| 9 | <p>Product Category:48101500</p> <p>Revolving Oven</p> <p>Rotating Rack Oven</p> <ul style="list-style-type: none"> - electric - curved front - holds (1) single rack - programmable digital controls - auto rack lift - Advanced Controls with 4-stage bake & 99 programmable menus - self-contained steam system stainless steel construction - fully fire sealed hood - flush floor - single vent - bake chamber shipped whole - Weight: 2685 lbs. - Width: 55" | 1 | EA | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|---|----------|------|------------|-----------------|
| | <ul style="list-style-type: none"> - Depth: 51" - Height: 100" - BTU: 275000 - Construction material: Stainless Steel - Controls: Programmable Digital - Door Type: Glass - Doors: 1 - Stainless steel construction - self-contained spherical cast steam system - Halogen lighting in the bake chamber provides better visibility with better bulb life in high temperature environments - Programmable digital control with 99 programmable menus - Four stage baking - Auto on/off control - Cool-down mode - Energy saving idle mode - Hood with plenum and single point vent connection for Type II installations - Heavy duty rack lift with "soft start" rotation and rack jam warning system - Field reversible bake chamber door - Three pane viewing window provides safe to touch exterior - Dual panes of glass & a low-E coating on the interior of the window reduce the oven's energy use - Single exterior pane is hinged to allow cleaning access to both sides - Airwash gap within the door decreases exterior temperatures - Flush floor with patented adjustable construction provides easy access – no ramp required - Built-in rollers & levelers for easy installation - Minimum intake: 55" x 104.5" x 56.3" (uncrated) | | | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|--|----------|------|------------|-----------------|
| | - Holds 1 single oven rack **Brand/Model: Baxter model # OV500E1 or Equal** Specify Brand Bidding: _____ Specify Model Bidding: _____ | | | | |
| 10 | Product Category:48101507 Double stack Convection Oven Double Stack Gas Convection Oven Product Specifications: - BTU: 50,000 BTU/hr. per section; 100,000 BTU/hr. total unit - Furnished with a two speed 1/2 H.P. oven blower-motors per section - Style: Double - Power Type: Natural Gas - Yield: ¾" gas connection - Depth: Baking depth - Double section, deep depth gas convection oven that allows roasting, warming, baking, and rethermalizing. - The oven has two-speed fan motors in both sections for circulating air around the food which speeds the cooking process and distributes heat more evenly. - The oven features independent, stainless steel doors with 180 degree opening along with double pane windows for an easy view and access - Each gas unit of this oven has a solid thermostat along with a timer of 60 minutes for you to control the cooking operations in a simple and precise manner. The temperature of each compartment ranges from 150 - 500 degrees Fahrenheit. - Non-sag insulation applied to the top, rear, sides, bottom, and doors. | 3 | EA | | |

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| LINE | Description | Quantity | Unit | Unit Price | Extended Amount |
|------|---|----------|------|------------|-----------------|
| | <ul style="list-style-type: none"> - The oven has 2 lights present inside the porcelain enamel interior. This porcelain interior makes it easier for you to clean it. - Fits full-sized pans from left to right and front to back for increased capacity. It also has five nickel-plated racks. - Distinctive heat recovery system for the recirculation of heated air - Electronic spark ignitors - Oven cool switch for rapid cool down - 120 volt, 60 Hz, 1 phase power supply required - 6' cord and plug - 7.7 amps total draw per section - Includes one year limited parts and labor warranty <p>Approx. Dimensions:</p> <ul style="list-style-type: none"> - Width: 40" - Depth: 46 1/4" - Height: 70" <p>** Brand/Model: Vulcan VC66GD Gas Convection Oven - Double Stack or Equal**</p> <p>Specify Brand Bidding: _____</p> <p>Specify Model Bidding: _____</p> | | | | |

INSTRUCTIONS TO BIDDERS

1. READ THE ENTIRE BID, INCLUDING ALL TERMS AND CONDITIONS AND SPECIFICATIONS.
2. ALL BID PRICES MUST BE TYPED, WRITTEN IN INK OR SUBMITTED ONLINE VIA THE VENDOR PORTAL, WHICHEVER IS APPLICABLE. ANY CORRECTIONS, ERASURES OR OTHER FORMS OF ALTERATION TO UNIT PRICES SHOULD BE INITIALED BY THE BIDDER.
3. THIS BID IS TO BE MANUALLY SIGNED IN INK OR SUBMITTED ONLINE VIA THE VENDOR PORTAL, WHICHEVER IS APPLICABLE.
4. BID PRICES SHALL INCLUDE DELIVERY OF ALL ITEMS F.O.B. DESTINATION OR AS OTHERWISE PROVIDED. BIDS CONTAINING "PAYMENT IN ADVANCE" OR "C.O.D" REQUIREMENTS MAY BE REJECTED. PAYMENT IS TO BE MADE WITHIN 30 DAYS AFTER RECEIPT OF PROPERLY EXECUTED INVOICE OR DELIVERY, WHICHEVER IS LATER.
5. AMOUNT OF BID BOND REQUIRED: ADDRESSED IN THE SPECIAL TERMS AND CONDITIONS SECTION IF APPLICABLE
6. AMOUNT OF PERFORMANCE BOND, IF REQUIRED: ADDRESSED IN THE SPECIAL TERMS AND CONDITIONS SECTION
7. DESIRED DELIVERY: ADDRESSED IN THE SPECIAL TERMS AND CONDITIONS SECTION
8. TO ASSURE CONSIDERATION OF YOUR BID, ALL BIDS AND ADDENDA SHOULD BE RETURNED IN AN ENVELOPE OR PACKAGE CLEARLY MARKED WITH THE BID OPENING DATE AND THE BID NUMBER, OR SUBMITTED ONLINE VIA THE VENDOR PORTAL, WHICHEVER IS APPLICABLE.
9. BIDS SUBMITTED ARE SUBJECT TO PROVISIONS OF THE LAWS OF THE STATE OF LOUISIANA INCLUDING BUT NOT LIMITED TO L.R.S. 39:1551-1736; PURCHASING RULES AND REGULATIONS; EXECUTIVE ORDERS; STANDARD TERMS AND CONDITIONS; SPECIAL TERMS AND CONDITIONS; AND SPECIFICATIONS LISTED IN THIS SOLICITATION.
10. IMPORTANT: BY SIGNING THE BID OR SUBMITTING THE BID ONLINE VIA THE VENDOR PORTAL (WHICHEVER IS APPLICABLE) THE BIDDER CERTIFIES COMPLIANCE WITH ALL INSTRUCTIONS TO BIDDERS, TERMS, CONDITIONS AND SPECIFICATIONS, AND FURTHER CERTIFIES THAT THIS BID IS MADE WITHOUT COLLUSION OR FRAUD. THIS BID IS TO BE MANUALLY SIGNED IN INK OR SUBMITTED ONLINE VIA THE VENDOR PORTAL, WHICHEVER IS APPLICABLE BY A PERSON AUTHORIZED TO BIND THE VENDOR (SEE NO.30). ALL BID INFORMATION SHALL BE WITH INK OR TYPEWRITTEN OR SUBMITTED ONLINE VIA THE VENDOR PORTAL, WHICHEVER IS APPLICABLE.
11. ADDRESS ALL INQUIRIES AND CORRESPONDENCE TO THE BUYER AT THE PHONE AND ADDRESS SHOWN ABOVE.
12. CONFERENCE: ADDRESSED IN THE SPECIAL TERMS AND CONDITIONS SECTION IF APPLICABLE
13. BID FORMS.
ALL WRITTEN BIDS, UNLESS OTHERWISE PROVIDED FOR, MUST BE SUBMITTED ON, AND IN ACCORDANCE WITH, FORMS PROVIDED, PROPERLY SIGNED (SEE NO. 30). BIDS SUBMITTED IN THE FOLLOWING MANNER WILL NOT BE ACCEPTED:
 - A. BID SUBMITTED ON PAPER CONTAINS NO SIGNATURE INDICATING INTENT TO BE BOUND;
 - B. BID FILLED OUT IN PENCIL; AND
 - C. BID NOT SUBMITTED ON THE STATE'S STANDARD FORMS.

BIDS MUST BE RECEIVED AT THE ADDRESS SPECIFIED IN THE SOLICITATION OR SUBMITTED ONLINE VIA THE VENDOR PORTAL, WHICHEVER IS APPLICABLE, PRIOR TO BID OPENING TIME IN ORDER TO BE CONSIDERED. FAX ALTERATIONS, NOT INVOLVING PRICING, TO BIDS RECEIVED BEFORE BID OPENING TIME WILL BE CONSIDERED PROVIDED BID FORM AND FAXED ALTERATION HAVE BEEN RECEIVED AND TIME-STAMPED BEFORE BID OPENING. ALTERATIONS TO PRICE MUST BE RECEIVED IN A SEALED ENVELOPE WITH THE BID NUMBER, OPENING DATE AND TIME DISPLAYED ON THE OUTSIDE OF THE ENVELOPE AND TIME STAMPED BEFORE BID OPENING OR VIA THE ONLINE VENDOR PORTAL, WHICHEVER IS APPLICABLE. ENTIRE BID SHOULD BE RETURNED, EXCEPT ITEM PAGES NOT BID.

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14. STANDARDS OF QUALITY

ANY PRODUCT OR SERVICE BID SHALL CONFORM TO ALL APPLICABLE FEDERAL AND STATE LAWS AND REGULATIONS AND THE SPECIFICATIONS CONTAINED IN THE SOLICITATION. UNLESS OTHERWISE SPECIFIED IN THE SOLICITATION, ANY MANUFACTURER'S NAME, TRADE NAME, BRAND NAME, OR CATALOG NUMBER USED IN THE SPECIFICATION IS FOR THE PURPOSE OF DESCRIBING THE STANDARD OF QUALITY, PERFORMANCE AND CHARACTERISTICS DESIRED AND IS NOT INTENDED TO LIMIT OR RESTRICT COMPETITION. BIDDER MUST SPECIFY THE BRAND AND MODEL NUMBER OF THE PRODUCT OFFERED IN HIS BID. BIDS NOT SPECIFYING BRAND AND MODEL NUMBER SHALL BE CONSIDERED AS OFFERING THE EXACT PRODUCTS SPECIFIED IN THE SOLICITATION.

15. DESCRIPTIVE INFORMATION.

BIDDERS PROPOSING AN EQUIVALENT BRAND OR MODEL SHOULD SUBMIT WITH THE BID INFORMATION (SUCH AS ILLUSTRATIONS, DESCRIPTIVE LITERATURE, TECHNICAL DATA) SUFFICIENT FOR STATE OF LOUISIANA TO EVALUATE QUALITY, SUITABILITY, AND COMPLIANCE WITH THE SPECIFICATIONS IN THE SOLICITATION. FAILURE TO SUBMIT DESCRIPTIVE INFORMATION MAY CAUSE BID TO BE REJECTED. ANY CHANGE MADE TO A MANUFACTURER'S PUBLISHED SPECIFICATIONS SUBMITTED FOR A PRODUCT SHALL BE VERIFIABLE BY THE MANUFACTURER. IF ITEM(S) BID DO NOT FULLY COMPLY WITH SPECIFICATIONS (INCLUDING BRAND AND/OR PRODUCT NUMBER), BIDDER SHOULD STATE IN WHAT RESPECT ITEM(S) DEVIATE. FAILURE TO NOTE EXCEPTIONS ON THE BID FORM WILL NOT RELIEVE THE SUCCESSFUL BIDDER(S) FROM SUPPLYING THE ACTUAL PRODUCTS REQUESTED.

16. BID OPENING

BIDDERS MAY ATTEND THE BID OPENING, BUT NO INFORMATION OR OPINIONS CONCERNING THE ULTIMATE CONTRACT AWARD WILL BE GIVEN AT THE BID OPENING OR DURING THE EVALUATION PROCESS. BIDS MAY BE EXAMINED IN ACCORDANCE WITH LA R.S. 44.I. INFORMATION PERTAINING TO COMPLETED FILES MAY BE SECURED BY VISITING THE STATE OF LOUISIANA DURING NORMAL WORKING HOURS.

17. AWARDS.

THE STATE OF LOUISIANA RESERVES THE RIGHT TO AWARD ITEMS SEPARATELY, GROUPED OR ON AN ALL-OR-NONE BASIS AND TO REJECT ANY OR ALL BIDS AND WAIVE ANY INFORMALITIES.

18. PRICES .

UNLESS OTHERWISE SPECIFIED BY THE STATE OF LOUISIANA IN THE SOLICITATION, BID PRICES MUST BE COMPLETE, INCLUDING TRANSPORTATION PREPAID BY BIDDER TO DESTINATION AND FIRM FOR ACCEPTANCE FOR A MINIMUM OF 30 DAYS. IF ACCEPTED, PRICES MUST BE FIRM FOR THE CONTRACTUAL PERIOD. BIDS OTHER THAN F.O.B. DESTINATION MAY BE REJECTED. PRICES SHOULD BE QUOTED IN THE UNIT (EACH, BOX, CASE, ETC.) AS SPECIFIED IN THE SOLICITATION.

19. DELIVERIES.

BIDS MAY BE REJECTED IF THE DELIVERY TIME INDICATED IS LONGER THAN THAT SPECIFIED IN THE SOLICITATION.

20. TAXES.

VENDOR IS RESPONSIBLE FOR INCLUDING ALL APPLICABLE TAXES IN THE BID PRICE. STATE AGENCIES ARE EXEMPT FROM ALL STATE AND LOCAL SALES AND USE TAXES.

21. NEW PRODUCTS.

UNLESS SPECIFICALLY CALLED FOR IN THE SOLICITATION, ALL PRODUCTS FOR PURCHASE MUST BE NEW, NEVER PREVIOUSLY USED, AND THE CURRENT MODEL AND/OR PACKAGING. NO REMANUFACTURED, DEMONSTRATOR, USED OR IRREGULAR PRODUCT WILL BE CONSIDERED FOR PURCHASE UNLESS OTHERWISE SPECIFIED IN THE SOLICITATION. THE MANUFACTURER'S STANDARD WARRANTY WILL APPLY UNLESS OTHERWISE SPECIFIED IN THE SOLICITATION.

22. CONTRACT RENEWALS.

UPON AGREEMENT OF THE STATE OF LOUISIANA AGENCY AND THE CONTRACTOR, A TERM CONTRACT MAY BE EXTENDED FOR 2 ADDITIONAL 12-MONTH PERIODS AT THE SAME PRICES, TERMS AND CONDITIONS. IN SUCH CASES, THE TOTAL CONTRACT TERM CANNOT EXCEED 36 MONTHS.

23. CONTRACT CANCELLATION.

THE STATE OF LOUISIANA HAS THE RIGHT TO TERMINATE THE CONTRACT IMMEDIATELY FOR ANY OF THE FOLLOWING REASONS:

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(A) MISREPRESENTATION BY THE CONTRACTOR; (B) CONTRACTOR'S FRAUD, COLLUSION, CONSPIRACY OR OTHER UNLAWFUL MEANS OF OBTAINING ANY CONTRACT WITH THE STATE OF LOUISIANA; (C) CONFLICT OF CONTRACT PROVISIONS WITH CONSTITUTIONAL OR STATUTORY PROVISIONS OF STATE OR FEDERAL LAW; (D) ABUSIVE OR BELLIGERENT CONDUCT BY CONTRACTOR TOWARDS AN EMPLOYEE OR AGENT OF THE STATE; (E) CONTRACTOR'S INTENTIONAL VIOLATION OF THE PROCUREMENT CODE (LA. R.S. 39:1551 ET SEQ.) AND ITS CORRESPONDING REGULATIONS; OR, (F) ANY LISTED REASON FOR DEBARMENT UNDER LA. R.S. 39:1672.

THE STATE OF LOUISIANA MAY TERMINATE THE CONTRACT FOR CONVENIENCE AT ANY TIME (1) BY GIVING THIRTY (30) DAYS WRITTEN NOTICE TO THE CONTRACTOR OF SUCH TERMINATION: OR (2) BY NEGOTIATING WITH THE CONTRACTOR AN EFFECTIVE DATE. THE STATE SHALL PAY CONTRACTOR FOR, IF APPLICABLE: (A) DELIVERABLES IN PROGRESS; (B) THE PERCENTAGE THAT HAS BEEN COMPLETED SATISFACTORILY; AND, (C) FOR TRANSACTION-BASED SERVICES UP TO THE DATE OF TERMINATION, TO THE EXTENT WORK HAS BEEN PERFORMED SATISFACTORILY.

THE STATE OF LOUISIANA HAS THE RIGHT TO TERMINATE THE CONTRACT FOR CAUSE BY GIVING THIRTY (30) DAYS WRITTEN NOTICE TO THE CONTRACTOR OF SUCH TERMINATION FOR ANY OF THE FOLLOWING NON-EXCLUSIVE REASONS: (A) FAILURE TO DELIVER WITHIN THE TIME SPECIFIED IN THE CONTRACT; (B) FAILURE OF THE PRODUCT OR SERVICE TO MEET SPECIFICATIONS, CONFORM TO SAMPLE QUALITY OR TO BE DELIVERED IN GOOD CONDITION; OR, (C) ANY OTHER BREACH OF CONTRACT.

24. DEFAULT OF CONTRACTOR

FAILURE TO DELIVER WITHIN THE TIME SPECIFIED OR TO PROVIDE THE SERVICES AS SPECIFIED IN THE BID WILL CONSTITUTE A DEFAULT AND MAY CAUSE CANCELLATION OF THE CONTRACT. WHERE THE STATE HAS DETERMINED THE CONTRACTOR TO BE IN DEFAULT.

THE STATE RESERVES THE RIGHT TO PURCHASE ANY OR ALL PRODUCTS OR SERVICES COVERED BY THE CONTRACT ON THE OPEN MARKET AND TO CHARGE THE CONTRACTOR WITH COST IN EXCESS OF THE CONTRACT PRICE. UNTIL SUCH ASSESSED CHARGES HAVE BEEN PAID, NO SUBSEQUENT BID FROM THE DEFAULTING CONTRACTOR WILL BE CONSIDERED.

25. ORDER OF PRIORITY

IN THE EVENT THERE IS A CONFLICT BETWEEN THE INSTRUCTIONS TO BIDDERS OR STANDARD CONDITIONS AND THE SPECIAL TERMS AND CONDITIONS, THE SPECIAL TERMS AND CONDITIONS SHALL GOVERN.

26. APPLICABLE LAW.

ALL CONTRACTS SHALL BE CONSTRUED IN ACCORDANCE WITH AND GOVERNED BY THE LAWS OF THE STATE OF LOUISIANA.

27. COMPLIANCE WITH CIVIL RIGHTS LAWS.

BY SUBMITTING AND SIGNING THIS BID, BIDDER AGREES TO ABIDE BY THE REQUIREMENTS OF THE FOLLOWING AS APPLICABLE: TITLE VI AND VII OF THE CIVIL RIGHTS ACT OF 1964, AS AMENDED BY THE EQUAL EMPLOYMENT OPPORTUNITY ACT OF 1972, FEDERAL EXECUTIVE ORDER 11246, FEDERAL REHABILITATION ACT OF 1973, AS AMENDED, THE VIETNAM ERA VETERAN'S READJUSTMENT ASSISTANCE ACT OF 1974, TITLE IX OF THE EDUCATION AMENDMENTS OF 1972, THE AGE DISCRIMINATION ACT OF 1975, AND BIDDER AGREES TO ABIDE BY THE REQUIREMENTS OF THE AMERICANS WITH DISABILITIES ACT OF 1990. BIDDER AGREES NOT TO DISCRIMINATE IN ITS EMPLOYMENT PRACTICES, AND WILL RENDER SERVICES UNDER ANY CONTRACT ENTERED INTO AS A RESULT OF THIS SOLICITATION WITHOUT REGARD TO RACE, COLOR, RELIGION, SEX, SEXUAL ORIENTATION, NATIONAL ORIGIN, VETERAN STATUS, POLITICAL AFFILIATION, DISABILITY, OR AGE IN ANY MATTER RELATING TO EMPLOYMENT. ANY ACT OF DISCRIMINATION COMMITTED BY BIDDER, OR FAILURE TO COMPLY WITH THESE STATUTORY OBLIGATIONS WHEN APPLICABLE, SHALL BE GROUNDS FOR TERMINATION OF ANY CONTRACT ENTERED INTO AS A RESULT OF THIS SOLICITATION.

28. SPECIAL ACCOMMODATION.

ANY "QUALIFIED INDIVIDUAL WITH A DISABILITY" AS DEFINED BY THE AMERICANS WITH DISABILITIES ACT WHO HAS SUBMITTED A BID AND DESIRES TO ATTEND THE BID OPENING, MUST NOTIFY THIS OFFICE IN WRITING NOT LATER THAN 7 DAYS PRIOR TO THE BID OPENING DATE OF THEIR NEED FOR SPECIAL ACCOMMODATIONS. IF THE REQUEST CANNOT BE REASONABLY PROVIDED, THE INDIVIDUAL WILL BE INFORMED PRIOR TO THE BID OPENING.

29. INDEMNITY.

CONTRACTOR AGREES, UPON RECEIPT OF WRITTEN NOTICE OF A CLAIM OR ACTION, TO DEFEND THE CLAIM OR ACTION, OR TAKE OTHER APPROPRIATE MEASURE, TO INDEMNIFY, AND HOLD HARMLESS, THE STATE, ITS OFFICERS, ITS AGENTS AND ITS EMPLOYEES FROM AND AGAINST ALL CLAIMS AND ACTIONS FOR BODILY INJURY, DEATH OR

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PROPERTY DAMAGES CAUSED BY THE FAULT OF THE CONTRACTOR, ITS OFFICERS, ITS AGENTS, OR ITS EMPLOYEES. CONTRACTOR IS OBLIGATED TO INDEMNIFY ONLY TO THE EXTENT OF THE FAULT OF THE CONTRACTOR, ITS OFFICERS, ITS AGENTS, OR ITS EMPLOYEES. HOWEVER, THE CONTRACTOR SHALL HAVE NO OBLIGATION AS SET FORTH ABOVE WITH RESPECT TO ANY CLAIM OR ACTION FROM BODILY INJURY, DEATH OR PROPERTY DAMAGES ARISING OUT OF THE FAULT OF THE STATE, ITS OFFICERS, ITS AGENTS OR ITS EMPLOYEES.

30. SIGNATURE AUTHORITY.

ATTENTION: R.S. 39:1594(C)(4) REQUIRES EVIDENCE OF AUTHORITY TO SIGN AND SUBMIT BIDS TO THE STATE OF LOUISIANA. YOU MUST INDICATE WHICH OF THE FOLLOWING APPLY TO THE SIGNER OF THIS BID.

FOR THE PURPOSES OF LAGOV SUPPLIER PORTAL BIDDING, THE SIGNATURE OF AUTHORIZED SIGNATORY OF BIDDER IS REPRESENTED BY THE LAGOV SUPPLIER PORTAL USER LOG-IN ID. THE NAME OF AUTHORIZED SIGNATORY OF BIDDER IS REPRESENTED BY THE CONTACT PERSON ASSOCIATED WITH THE LAGOV SUPPLIER PORTAL USER LOG-IN ID.

PLEASE CIRCLE ONE:

1. THE SIGNER OF THIS BID IS EITHER A CORPORATE OFFICER WHO IS LISTED ON THE MOST CURRENT ANNUAL REPORT ON FILE WITH THE SECRETARY OF STATE OR A MEMBER OF A PARTNERSHIP OR PARTNERSHIP IN COMMENDAM AS REFLECTED IN THE MOST CURRENT PARTNERSHIP RECORDS ON FILE WITH THE SECRETARY OF STATE. A COPY OF THE ANNUAL REPORT OR PARTNERSHIP RECORD MUST BE SUBMITTED TO THIS OFFICE BEFORE CONTRACT AWARD.

2. THE SIGNER OF THE BID IS A REPRESENTATIVE OF THE BIDDER AUTHORIZED TO SUBMIT THIS BID AS EVIDENCED BY DOCUMENTS SUCH AS, CORPORATE RESOLUTION, CERTIFICATION AS TO CORPORATE PRINCIPAL, ETC. IF THIS APPLIES A COPY OF THE RESOLUTION, CERTIFICATION, OR OTHER SUPPORTIVE DOCUMENTS SHOULD BE ATTACHED HERETO.

3. THE BIDDER HAS FILED WITH THE SECRETARY OF STATE AN AFFIDAVIT OR RESOLUTION OR OTHER ACKNOWLEDGED/ AUTHENTIC DOCUMENT INDICATING THAT THE SIGNER IS AUTHORIZED TO SUBMIT BIDS FOR PUBLIC CONTRACTS. A COPY OF THE APPLICABLE DOCUMENT MUST BE SUBMITTED TO THIS OFFICE BEFORE CONTRACT AWARD.

4. THE SIGNER OF THE BID HAS BEEN DESIGNATED BY THE BIDDER AS AUTHORIZED TO SUBMIT BIDS ON THE BIDDER'S VENDOR REGISTRATION ON FILE WITH THIS OFFICE.

31. IN ACCORDANCE WITH THE PROVISIONS OF R.S. 39: 2192, IN AWARDING CONTRACTS AFTER AUGUST 15, 2010, ANY PUBLIC ENTITY IS AUTHORIZED TO REJECT A PROPOSAL OR BID FROM, OR NOT AWARD THE CONTRACT TO, A BUSINESS IN WHICH ANY INDIVIDUAL WITH AN OWNERSHIP INTEREST OF FIVE PERCENT OR MORE, HAS BEEN CONVICTED OF, OR HAS ENTERED A PLEA OF GUILTY OR NOLO CONTENDERE TO ANY STATE FELONY OR EQUIVALENT FEDERAL FELONY CRIME COMMITTED IN THE SOLICITATION OR EXECUTION OF A CONTRACT OR BID AWARDED UNDER THE LAWS GOVERNING PUBLIC CONTRACTS UNDER THE PROVISIONS OF CHAPTER 10 OF TITLE 38 OF THE LOUISIANA REVISED STATUTES OF 1950, OR THE LOUISIANA PROCUREMENT CODE UNDER THE PROVISIONS OF CHAPTER 17 OF TITLE 39.

32. FEDERAL CLAUSES, IF APPLICABLE

ANTI-KICKBACK CLAUSE

THE CONTRACTOR HEREBY AGREES TO ADHERE TO THE MANDATE DICTATED BY THE COPELAND "ANTI-KICKBACK" ACT WHICH PROVIDES THAT EACH CONTRACTOR OR SUBGRANTEE SHALL BE PROHIBITED FROM INDUCING, BY ANY MEANS, ANY PERSON EMPLOYED IN THE COMPLETION OF WORK, TO GIVE UP ANY PART OF THE COMPENSATION TO WHICH HE IS OTHERWISE ENTITLED.

CLEAN AIR ACT

THE CONTRACTOR HEREBY AGREES TO ADHERE TO THE PROVISIONS WHICH REQUIRE COMPLIANCE WITH ALL APPLICABLE STANDARDS, ORDERS OR REQUIREMENTS ISSUED UNDER SECTION 306 OF THE CLEAN AIR ACT WHICH PROHIBITS THE USE UNDER NON-EXEMPT FEDERAL CONTRACTS, GRANTS OR LOANS OF FACILITIES INCLUDED ON THE EPA LIST OF VIOLATING

FACILITIES.

ENERGY POLICY AND CONSERVATION ACT

THE CONTRACTOR HEREBY RECOGNIZES THE MANDATORY STANDARDS AND POLICIES RELATING TO ENERGY EFFICIENCY WHICH ARE CONTAINED IN THE STATE ENERGY CONSERVATION PLAN ISSUED IN COMPLIANCE WITH THE ENERGY POLICY AND CONSERVATION ACT (P.L. 94-163).

CLEAN WATER ACT

THE CONTRACTOR HEREBY AGREES TO ADHERE TO THE PROVISIONS WHICH REQUIRE COMPLIANCE WITH ALL APPLICABLE STANDARDS, ORDERS OR REQUIREMENTS ISSUED UNDER SECTION 508 OF THE CLEAN WATER ACT WHICH PROHIBITS THE USE UNDER NON-EXEMPT FEDERAL CONTRACTS, GRANTS OR LOANS OF FACILITIES INCLUDED ON THE EPA LIST OF VIOLATING FACILITIES.

ANTI-LOBBYING AND DEBARMENT ACT

THE CONTRACTOR WILL BE EXPECTED TO COMPLY WITH FEDERAL STATUTES IN THE ANTI-LOBBYING ACT AND THE DEBARMENT ACT.

33. PROHIBITION OF DISCRIMINATORY BOYCOTTS OF ISRAEL

IN ACCORDANCE WITH LA R.S. 39:1602.1, THE FOLLOWING APPLIES TO ANY BID WITH A VALUE OF \$100,000 OR MORE AND TO VENDORS WITH FIVE OR MORE EMPLOYEES:

BY SUBMITTING A RESPONSE TO THIS SOLICITATION, THE BIDDER OR PROPOSER CERTIFIES AND AGREES THAT THE FOLLOWING INFORMATION IS CORRECT: IN PREPARING ITS RESPONSE, THE BIDDER OR PROPOSER HAS CONSIDERED ALL PROPOSALS SUBMITTED FROM QUALIFIED, POTENTIAL SUBCONTRACTORS AND SUPPLIERS, AND HAS NOT, IN THE SOLICITATION, SELECTION, OR COMMERCIAL TREATMENT OF ANY SUBCONTRACTOR OR SUPPLIER, REFUSED TO TRANSACT OR TERMINATED BUSINESS ACTIVITIES, OR TAKEN OTHER ACTIONS INTENDED TO LIMIT COMMERCIAL RELATIONS, WITH A PERSON OR ENTITY THAT IS ENGAGING IN COMMERCIAL TRANSACTIONS IN ISRAEL OR ISRAEL-CONTROLLED TERRITORIES, WITH THE SPECIFIC INTENT TO ACCOMPLISH A BOYCOTT OR DIVESTMENT OF ISRAEL. THE BIDDER HAS ALSO NOT RETALIATED AGAINST ANY PERSON OR OTHER ENTITY FOR REPORTING SUCH REFUSAL, TERMINATION, OR COMERCIAALLY LIMITING ACTIONS. THE STATE RESERVES THE RIGHT TO REJECT THE RESPONSE OF THE BIDDER OR PROPOSER IF THIS CERTIFICATION IS SUBSEQUENTLY DETERMINED TO BE FALSE, AND TO TERMINATE ANY CONTRACT AWARDED BASED ON SUCH A FALSE RESPONSE.

34. CERTIFICATION OF NO FEDERAL SUSPENSION OR DEBARMENT.

BY SIGNING AND SUBMITTING ANY BID FOR \$25,000 OR MORE, THE BIDDER CERTIFIES THAT THEIR COMPANY, ANY SUBCONTRACTORS, OR PRINCIPALS ARE NOT SUSPENDED OR DEBARRED BY THE GENERAL SERVICES ADMINISTRATION (GSA) IN ACCORDANCE WITH THE REQUIREMENTS IN "AUDIT REQUIREMENTS IN SUBPART F OF THE OFFICE OF MANAGEMENT AND BUDGET'S UNIFORM ADMINISTRATIVE REQUIREMENTS, COST PRINCIPLES, AND AUDIT REQUIREMENTS FOR FEDERAL AWARDS" (FORMERLY OMB CIRCULAR A-133).

A LIST OF PARTIES WHO HAVE BEEN SUSPENDED OR DEBARRED CAN BE VIEWED VIA THE INTERNET AT [HTTPS://WWW.SAM.GOV](https://www.sam.gov).

35. IN ACCORDANCE WITH LOUISIANA LAW, ALL CORPORATIONS (SEE LA R.S. 12:262.1) AND LIMITED LIABILITY COMPANIES (SEE LA R.S. 12:1308.2) MUST BE REGISTERED AND IN GOOD STANDING WITH THE LOUISIANA SECRETARY OF STATE IN ORDER TO HOLD A PURCHASE ORDER AND/OR CONTRACT OVER \$25,000.

36. ALL BID AMOUNTS SHALL BE SUBMITTED IN UNITED STATES DOLLARS.