



# **STATE OF NORTH CAROLINA**

## **DEPARTMENT OF ADULT CORRECTION**

**Invitation for Bid #: 52-IFB-1546819325-WZM**

**Poultry Items**

**Date Issued: April 30, 2025**

**Bid Opening Date: May 22, 2025**

**At 2:00 PM ET**

**Direct all inquiries concerning this IFB to:**

**Zahida Warren**

**Procurement Specialist III**



## STATE OF NORTH CAROLINA

### Invitation for Bids #

**52-IFB-1546819325-WZM**

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For internal State agency processing, including tabulation of bids, provide your company's eVP (Electronic Vendor Portal) Number. Pursuant to G.S. 132-1.10(b) this identification number shall not be released to the public. **This page will be removed and shredded, or otherwise kept confidential**, before the procurement file is made available for public inspection.

**This page shall be filled out and returned with your bid.  
Failure to do so may subject your bid to rejection.**

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Vendor Name

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Vendor eVP#

**Note:** For a contract to be awarded to you, your company (you) must be a North Carolina registered vendor in good standing. You must enter the vendor number assigned through eVP (Electronic Vendor Portal). If you do not have a vendor number, register at <https://vendor.ncgov.com/vendor/login>

**STATE OF NORTH CAROLINA  
DEPARTMENT OF ADULT CORRECTION**

<b>Refer ALL Inquiries regarding this IFB to: Zahida Warren, the procurement lead through the Message Board in the Sourcing Tool. See section 2.5 for details.</b>	<b>Invitation for Bids # 52-IFB-1546819325-WZM</b>
	<b>Bids will be publicly opened: May 22, 2025 at 2:00 PM ET</b>  <b>Microsoft Teams Meeting</b> <a href="#">Join the meeting now</a> Meeting ID: 236 678 900 684 5 Passcode: xx38EC2T <b>Dial in by phone</b> <a href="#">+1 984-204-1487,,562940384#</a> United States, Raleigh <a href="#">Find a local number</a> Phone conference ID: 562 940 384#
<b>Using Agency: NCDAC Enterprise Meat Plant</b> <b>Requisition No.: RQ187126, RQ187138, RQ187141, RQ187149, RQ187116, RQ187117, RQ187075</b>	<b>Commodity No. and Description: 501120 – Poultry Items</b>

**EXECUTION**

In compliance with this Invitation for Bids (IFB), and subject to all the conditions herein, the undersigned Vendor offers and agrees to furnish and deliver any or all items upon which prices are bid, at the prices set opposite each item within the time specified herein.

By executing this bid, the undersigned Vendor understands that false certification is a Class I felony and certifies that:

- this bid is submitted competitively and without collusion (G.S. 143-54),
- that none of its officers, directors, or owners of an unincorporated business entity has been convicted of any violations of Chapter 78A of the General Statutes, the Securities Act of 1933, or the Securities Exchange Act of 1934 (G.S. 143-59.2), and
- it is not an ineligible Vendor as set forth in G.S. 143-59.1.

Furthermore, by executing this bid, the undersigned certifies to the best of Vendor's knowledge and belief, that:

- it and its principals are not presently debarred, suspended, proposed for debarment, declared ineligible or voluntarily excluded from covered transactions by any Federal or State department or agency.

As required by G.S. 143-48.5, the undersigned Vendor certifies that it, and each of its sub-Contractors for any Contract awarded as a result of this IFB, complies with the requirements of Article 2 of Chapter 64 of the NC General Statutes, including the requirement for each employer with more than 25 employees in North Carolina to verify the work authorization of its employees through the federal E-Verify system.

As required by Executive Order 24 (2017), the undersigned vendor certifies will comply with all Federal and State requirements concerning fair employment and that it does not and will not discriminate, harass, or retaliate against any employee in connection with performance of any Contract arising from this solicitation.

G.S. 133-32 and Executive Order 24 (2009) prohibit the offer to, or acceptance by, any State Employee associated with the preparing plans, specifications, estimates for public Contract; or awarding or administering public Contracts; or inspecting or supervising delivery of the public Contract of any gift from anyone with a Contract with the State, or from any person seeking to do business with the State. By execution of this bid response to the IFB, the undersigned certifies, for Vendor's entire organization and its employees or agents, that Vendor are not aware that any such gift has been offered, accepted, or promised by any employees or agents of Vendor's organization.

By executing this bid, Vendor certifies that it has read and agreed to the **INSTRUCTION TO VENDORS** and the **NORTH CAROLINA GENERAL TERMS AND CONDITIONS incorporated below**. These documents can be accessed from the Ariba Sourcing Tool.

**Failure to execute/sign bid prior to submittal may render bid invalid and it MAY BE REJECTED. Late bids cannot be accepted.**

COMPLETE/FORMAL NAME OF VENDOR:		
STREET ADDRESS:	P.O. BOX:	ZIP:
CITY & STATE & ZIP:	TELEPHONE NUMBER:	TOLL FREE TEL. NO:

PRINCIPAL PLACE OF BUSINESS ADDRESS IF DIFFERENT FROM ABOVE (SEE INSTRUCTIONS TO VENDORS ITEM #21):		
PRINT NAME & TITLE OF PERSON SIGNING ON BEHALF OF VENDOR:		FAX NUMBER:
VENDOR'S AUTHORIZED SIGNATURE:	DATE:	E-MAIL:

**VALIDITY PERIOD**

Offer shall be valid for at least ninety (90) days from date of bid opening, unless otherwise stated here: \_\_\_\_\_ days, or if extended by mutual agreement in writing of the parties. Any withdrawal of this offer shall be made in writing, effective upon receipt by the agency issuing this IFB.

**BID ACCEPTANCE**

If your bid is accepted, all provisions of this IFB, along with the written results of any negotiations, shall constitute the written agreement between the parties ("Contract"). The NORTH CAROLINA GENERAL TERMS AND CONDITIONS are incorporated herein and shall apply. Depending upon the Goods or Services being offered, other terms and conditions may apply, as mutually agreed.

<p><b><u>FOR STATE USE ONLY:</u></b> Offer accepted and Contract awarded this ____ day of _____, 20____, as indicated on the attached certification, by _____</p> <p style="text-align: center;">(Authorized Representative of Department of Adult Correction)</p>
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## 1.0 PURPOSE AND BACKGROUND

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**Purpose:** The Purpose of this Invitation for Bids is to establish an Agency Specific Term Contract to furnish and deliver **Poultry Items** on an “As Needed” basis, if and when ordered by the North Carolina Department of Adult Correction (NCDAC) Meat Processing Plant during the contract period. The State does not guarantee a minimum or maximum amount for this contract.

**Background:** These Items will be used at the Correction Enterprise Meat Processing Plant to fulfill the dietary requirements for the NC Department of Adult Correction.

The intent of this solicitation is to award an Agency Specific Term Contract.

### 1.1 CONTRACT TERM

The Contract shall have an initial term of six (6) months, beginning on July 1, 2025 (the “Effective Date”).

At the end of the Contract’s initial term, the State shall have the option, in its sole discretion, to renew the Contract on the same terms and conditions for an additional six (6) month term starting on January 1, 2026. The State will give the Vendor written notice of its intent to exercise each option no later than thirty (30) days before the end of the Contract’s then-current term.

Bids shall be submitted in accordance with the terms and conditions of this IFB and any addenda issued hereto.

## 2.0 GENERAL INFORMATION

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### 2.1 INVITATION FOR BID DOCUMENT

The IFB is comprised of the base IFB document, any attachments, and any addenda released before Contract award, which are incorporated herein by reference.

### 2.2 E-PROCUREMENT FEE

**ATTENTION: This is an NC eProcurement solicitation facilitated by the Ariba Network. The E-Procurement fee may apply to this solicitation. See paragraph entitled ELECTRONIC PROCUREMENT of the North Carolina General Terms and Conditions.**

General information on the E-Procurement Services can be found at: <http://eprocurement.nc.gov/>.

#### **What is the Ariba Network?**

The Ariba Network is a web-based platform that serves as a connection point for buyers and vendors. Vendors can log in to the Ariba Network to view purchase orders, respond to electronic requests for quotes, participate in Sourcing Events, and collaborate with buyers on contract documents.

For training on how to use the Sourcing Tool to view solicitations, submit questions, develop responses, upload documents, and submit offers to the State, Vendors should go to the following site:

<http://eprocurement.nc.gov/training/vendor-training>.

### 2.3 NOTICE TO VENDORS REGARDING IFB TERMS AND CONDITIONS

It shall be the Vendor’s responsibility to read the Instructions to Vendors, the North Carolina General Terms and Conditions, all relevant exhibits and attachments, and any other components made a part of this IFB and comply with all requirements and specifications herein. Vendors also are responsible for obtaining and complying with all Addenda and other changes that may be issued in connection with this IFB.

If Vendors have questions, or issues regarding any component within this IFB, those must be submitted as questions in accordance with the instructions in the BID QUESTIONS Section. If the State determines that any changes will be made as a result of the questions asked, then such decisions will be communicated in the form of an IFB addendum. The State may also elect to leave open the possibility for later negotiation and amendment of specific provisions of the Contract that have been addressed during the question-and-answer period.

Other than through the process of negotiations under 01 NCAC 05B.0503, the State rejects and will not be required to evaluate or consider any additional or modified terms and conditions submitted with Vendor's bid. This applies to any language appearing in or attached to the document as part of the Vendor's bid that purports to vary any terms and conditions or Vendors' instructions herein or to render the bid non-binding or subject to further negotiation. Vendor's bid shall constitute a firm offer that shall be held open for the period required herein ("Validity Period" above).

**The State may exercise its discretion to consider Vendor proposed modifications. By execution and delivery of this IFB Response, the Vendor agrees that any additional or modified terms and conditions, whether submitted purposely or inadvertently, shall have no force or effect, and will be disregarded unless expressly agreed to during negotiations and incorporated by way of a Best and Final Offer (BAFO). Noncompliance with, or any attempt to alter or delete, this paragraph shall constitute sufficient grounds to reject Vendor's bid as nonresponsive.**

## 2.4 IFB SCHEDULE

The table below shows the *intended* schedule for this IFB. The State will make every effort to adhere to this schedule.

Event	Responsibility	Date and Time
Issue IFB	State	April 30, 2025
Submit Written Questions	Vendor	May 7, 2025 at 4:00 PM ET
Provide Responses to Questions	State	May 13, 2025
Submit Samples	Vendor	May 21, 2025 at 2:00 PM ET
Submit Bids	Vendor	May 22, 2025 at 2:00 PM ET
<b>Microsoft Teams Meeting</b> <a href="#">Join the meeting now</a> Meeting ID: 236 678 900 684 5 Passcode: xx38EC2T <b>Dial in by phone</b> <a href="#">+1 984-204-1487,,562940384#</a> United States, Raleigh <a href="#">Find a local number</a> Phone conference ID: 562 940 384#		
Contract Award	State	To be determined upon evaluation of bid responses

## 2.5 BID QUESTIONS

Upon review of the IFB documents, Vendors may have questions to clarify or interpret the IFB in order to submit the best bid possible. To accommodate the Bid Questions process, Vendors shall submit any such questions by the "Submit Written Questions" date and time provided in the IFB SCHEDULE Section above, unless modified by Addendum.

Questions related to the content of the solicitation, or the procurement process should be directed to the person on the title page of this document via the Sourcing Tool's message board by the date and time specified in the IFB SCHEDULE Section of this IFB. Vendors will enter "**52-IFB-1546819325-WZM– Questions**" as the subject of the message. Question submittals should include a reference to the applicable IFB section. This is the only manner in which questions will be received.

Questions or issues related to using the Sourcing Tool itself can be directed to the North Carolina eProcurement Help Desk at 888-211-7440, Option 2. Help Desk representatives are available Monday through Friday from 7:30 AM ET to 5:00 PM ET.

Questions received prior to the submission deadline date, the State's response, and any additional terms deemed necessary by the State will be posted in the Sourcing Tool in the form of an addendum and shall become an Addendum to this IFB. No information, instruction or advice provided orally or informally by any State personnel, whether made in response to a question or otherwise in connection with this IFB, shall be considered authoritative or binding. Vendors shall rely *only* on written material contained in an Addendum to this IFB.



## 2.6 BID SUBMITTAL

**IMPORTANT NOTE: This is an absolute requirement.** Late bids, regardless of cause, will not be opened or considered, and will be automatically disqualified from further consideration. Vendor shall bear the sole risk of late submission due to unintended or unanticipated delay. It is the Vendor's sole responsibility to ensure its bid has been received as described in this IFB by the specified time and date of opening. Failure to submit a bid in strict accordance with instructions provided shall constitute sufficient cause to reject a Vendor's bid(s). Solicitation responses are subject to Sealed Bidding requirements.

Vendor's bids for this procurement must be submitted through the Sourcing Tool. For training on how to use the Sourcing Tool to view solicitations, submit questions, develop responses, upload documents, and submit offers to the State, Vendors should go to the following site: <https://eprocurement.nc.gov/training/vendor-training>

Questions or issues related to using the Sourcing Tool itself can be directed to the North Carolina eProcurement Help Desk at 888-211-7440, Option 2. Help Desk representatives are available Monday through Friday from 7:30 AM EST to 5:00 PM EST.

### Tips for Using the Sourcing Tool

1. Vendors should review available training and confirm that they are able to access the Sourcing Event, enter responses, and upload files well in advance of the date and time response are due to allow sufficient time to seek assistance from the North Carolina eProcurement Help Desk.
2. Vendors may submit their responses early to make sure there are no issues, and then submit a revised response any time prior to the response due date and time. The State will only review the most recent response.
3. Vendors should respond to all relevant sections of the Sourcing Event. Certain questions or items are required in order to submit a response and are denoted with an asterisk. The Sourcing Tool will not allow a response to be submitted unless all required items are completed. The Sourcing Tool will provide error messages to help identify any required information that is missing when response is submitted.
4. Simply saving your response in the Sourcing Tool is not the same as submitting your response to the State. Vendors should make sure they complete the submission process and receive a message that their response was successfully submitted.
5. **Only Bids submitted through the Content Section of the Ariba Sourcing Event will be considered. Bids submitted through the Message Board will not be accepted or considered for award.**

## 2.7 BID CONTENTS

Vendors shall provide responses to all questions and complete all attachments for this IFB that require the Vendor to provide information and upload them to the Sourcing Event in the Sourcing Tool. Vendor may not be able to submit its response in the Sourcing Tool unless all required items are addressed. Vendors shall provide authorized signatures where requested. Failure to provide all required items, or Vendor's submission of incomplete items, may result in the State rejecting Vendor's bid, in the State's sole discretion.

Vendors shall upload the following items and attachments in the Sourcing Tool:

- a) Title Page: Include the company name, address, phone number and authorized representative along with the Bid Number.
- b) Completed and signed version of EXECUTION PAGES, along with the body of the IFB.
- c) Signed receipt pages of any addenda released in conjunction with this IFB, if required to be returned.
- d) Vendor Response: 4.5 Delivery, 4.6 Authorized Reseller, 4.1 Labels and Product Specifications (Product Label and Specifications required with bid response), 4.12 Complete Descriptive Literature, 5.1 Specifications, 5.2 Deviations, 6.1 Contract Manager
- e) Completed version of ATTACHMENT A: PRICING FORM
- f) Completed and signed version of ATTACHMENT D: HUB SUPPLEMENTAL VENDOR INFORMATION
- g) Completed and signed version of ATTACHMENT E: CUSTOMER REFERENCE FORM

- h) Completed and signed version of ATTACHMENT F: LOCATION OF WORKERS UTILIZED BY VENDOR
- i) Completed and signed version of ATTACHMENT G: CERTIFICATION OF FINANCIAL CONDITION
- j) Completed and signed version of ATTACHMENT H: CERTIFICATION FOR CONTRACTS, GRANTS, LOANS, AND COOPERATIVE AGREEMENTS and OMB STANDARD FORM LLL
- k) ATTACHMENT I: ALCOHOL/DRUG-FREE WORKPLACE POLICY

## 2.8 ALTERNATE BIDS

Unless provided otherwise in this IFB, Vendor may submit alternate bids for comparable Goods, various methods or levels of Service(s), or that propose different options. Alternate bids must specifically identify the IFB requirements and advantage(s) addressed by the alternate bid. Each bid must be for a specific set of Goods and Services and must include specific pricing. Each bid must be complete and independent of other bids offered. If a Vendor chooses to respond with various offerings, Vendor shall follow the specific instructions for uploading Alternate Bids in the Sourcing Tool

## 2.9 DEFINITIONS, ACRONYMS, AND ABBREVIATIONS

Relevant definitions for this IFB are provided in 01 NCAC 05A .0112 and in the Instructions to Vendors found Sourcing Tool, which are incorporated herein by this reference.

The following definitions, acronyms, and abbreviations are also relevant to this IFB:

- a) **DAC:** Department of Adult Correction
- b) **ET:** Eastern Time
- c) **STATE DEPARTMENT:** Department of Adult Correction

## 3.0 METHOD OF AWARD AND BID EVALUATION PROCESS

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### 3.1 METHOD OF AWARD

North Carolina G.S. 143-52 provides a general list of criteria the State shall use to award contracts, as supplemented by the additional criteria herein. The Goods or Services being procured shall dictate the application and order of criteria; however, all award decisions shall be in the State's best interest.

All responsive bids will be reviewed, and award or awards will be based on the responsive bid(s) offering the lowest price that meets the specifications provided herein, to include any required verifications set out herein such as but not limited to past performance, references, and financial documents.

While the intent of this IFB is to award a Contract(s) to a single Vendor for all line items, the State reserves the right to make separate awards to different Vendors for one or more line items, to not award one or more line items or to cancel this IFB in its entirety without awarding a Contract, if it is considered to be most advantageous to the State to do so.

The State reserves the right to waive any minor informality or technicality in bids received.

### 3.2 CONFIDENTIALITY AND PROHIBITED COMMUNICATIONS DURING EVALUATION

While this IFB is under evaluation, the responding Vendor, including any subcontractors and suppliers, is prohibited from engaging in conversations intended to influence the outcome of the evaluation. See the Paragraph of the Instructions To Vendors entitled COMMUNICATIONS BY VENDORS.

Each Vendor submitting a bid to this IFB, including its employees, agents, subcontractors, suppliers, subsidiaries and affiliates, is prohibited from having any communications with any person inside or outside the using agency; issuing agency; other government agency office or body (including the purchaser named above, any department secretary, agency head, members of the General Assembly and Governor's office); or private entity, if the communication refers to the content of Vendor's proposal or qualifications, the content of another Vendor's proposal, another Vendor's qualifications or ability to perform a resulting contract,

and/or the transmittal of any other communication of information that could be reasonably considered to have the effect of directly or indirectly influencing the evaluation of proposals, the award of a contract, or both.

Any Vendor not in compliance with this provision shall be disqualified from evaluation and award. A Vendor's proposal may be disqualified if its subcontractor and/or supplier engage in any of the foregoing communications during the time that the procurement is active (*i.e.*, the issuance date of the procurement until the date of contract award or cancellation of the procurement). Only those discussions, communications or transmittals of information authorized or initiated by the issuing agency for this IFB or inquiries directed to the purchaser named in this IFB regarding requirements of the IFB (prior to proposal submission) or the status of the award (after submission) are excepted from this provision.

### 3.3 BID EVALUATION PROCESS

Only responsive submissions will be evaluated.

**The State will conduct an evaluation of responsive Bids, as follows:**

Bids will be received according to the method stated in the Bid Submittal section above.

All bids must be received by the issuing agency not later than the date and time specified in the IFB SCHEDULE Section above, unless modified by Addendum. Vendors are cautioned that this is a request for offers, not an offer or request to contract, and the State reserves the unqualified right to reject any and all offers at any time if such rejection is deemed to be in the best interest of the State.

At the date and time provided in the IFB SCHEDULE Section above, unless modified by Addendum, the bids from each responding Vendor will be opened publicly and all offers (except those that have been previously withdrawn, or voided bids) will be tabulated. The tabulation shall be made public at the time it is created. When negotiations after receipt of bids is authorized pursuant to G.S. 143-49 and 01 NCAC 05B.0503, only the names of offerors and the Goods and Services offered shall be tabulated at the time of opening. Cost and price shall become available for public inspection at the time of the award... Interested parties are cautioned that these costs and their components are subject to further evaluation for completeness and correctness and therefore may not be an exact indicator of a Vendor's pricing position.

At their option, the evaluators may request oral presentations or discussions with any or all Vendors for clarification or to amplify the materials presented in any part of the bid. Vendors are cautioned, however, that the evaluators are not required to request presentations or other clarification—and often do not. Therefore, all bids should be complete and reflect the most favorable terms available from the Vendor. Prices bid cannot be altered or modified as part of a clarification.

Bids will generally be evaluated, based on completeness, content, cost, and responsibility of the Vendor to supply the requested Goods and Services. Specific evaluation criteria are listed in Section 3.1 METHOD OF AWARD.

Upon completion of the evaluation process, the State will make Award(s) based on the evaluation and post the award(s) to **the electronic Vendor Portal (eVP)**, <https://evp.nc.gov>, under the IFB number for this solicitation. Award of a Contract to one Vendor does not mean that the other bids lacked merit, but that, all factors considered, the selected bid was deemed most advantageous and represented the best value to the State.

The State reserves the right to negotiate with one or more Vendors, or to reject all original offers and negotiate with one or more sources of supply that may be capable of satisfying the requirement, and in either case to require Vendor to submit a Best and Final Offer (BAFO) based on discussions and negotiations with the State.

### 3.4 PERFORMANCE OUTSIDE THE UNITED STATES

Vendor shall complete ATTACHMENT F: LOCATION OF WORKERS UTILIZED BY VENDOR. In addition to any other evaluation criteria identified in this IFB, the State may also consider, for purposes of evaluating proposed or actual contract performance outside of the United States, how that performance may affect the following factors to ensure that any award will be in the best interest of the State:

- a) Total cost to the State
- b) Level of quality provided by the Vendor

- c) Process and performance capability across multiple jurisdictions
- d) Protection of the State's information and intellectual property
- e) Availability of pertinent skills
- f) Ability to understand the State's business requirements and internal operational culture
- g) Particular risk factors such as the security of the State's information technology
- h) Relations with citizens and employees
- i) Contract enforcement jurisdictional issues

### **3.5 INTERPRETATION OF TERMS AND PHRASES**

This IFB serves two functions: (1) to advise potential Vendors of the parameters of the solution being sought by the State; and (2) to provide (together with other specified documents) the terms of the Contract resulting from this procurement. The use of phrases such as "shall," "must," and "requirements" are intended to create enforceable contract conditions. In determining whether bids should be evaluated or rejected, the State will take into consideration the degree to which Vendors have proposed or failed to propose solutions that will satisfy the State's needs as described in the IFB. Except as specifically stated in the IFB, no one requirement shall automatically disqualify a Vendor from consideration. However, failure to comply with any single requirement may result in the State exercising its discretion to reject a bid in its entirety.

## **4.0 REQUIREMENTS**

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This Section lists the requirements related to this IFB. By submitting a bid, the Vendor agrees to meet all stated requirements in this Section, as well as any other specifications, requirements, and terms and conditions stated in this IFB. If a Vendor is unclear about a requirement or specification or believes a change in a requirement would allow for the State to receive a better bid, the Vendor is encouraged to submit these items in the form of a question during the question-and-answer period in accordance with the Bid Questions Section above.

### **4.1 PRICING**

Bid price shall constitute the total cost to the State for delivery fully assembled and ready for use, including all applicable charges for shipping, delivery, handling, administrative and other similar fees. Complete ATTACHMENT A: PRICING FORM and upload in the Sourcing Tool. The pricing provided in ATTACHMENT A, or resulting from any negotiations, is incorporated herein and shall become part of any resulting Contract.

### **4.2 ESTIMATED QUANTITIES**

The quantities indicated herein are annual estimates only and are provided for informational purposes based on the anticipated usage during the previous one-year period. No maximum or minimum quantities are guaranteed. It shall be understood and agreed that the State may purchase more or less than the estimated quantities during the contract period. The State reserves the right to increase or decrease the quantities as needed. The State shall not be obligated to purchase more than its normal requirements. The State will be responsible only for items requested and received.

### **4.3 PRODUCT IDENTIFICATION**

#### **SUITABILITY FOR INTENDED USE**

Vendors are requested to offer only items directly complying with the specifications herein or comparable items which will provide the equivalent capabilities, features and diversity called for herein. The State reserves the right to evaluate all bids for suitability for the required use and to award the one best meeting requirements and considered to be in the State's best interest.

### **4.4 TRANSPORTATION AND IDENTIFICATION**

The Vendor shall deliver Free-On-Board (FOB) Destination to any requested location within the State of North Carolina with all transportation costs and fees included in the total bid price.

When an order is placed using a purchase order, the purchase order number shall be shown on all packages and shipping manifests to ensure proper identification and payment of invoices. If an order is placed without using a purchase order, such as via phone,

the Buyer's name shall be show on all packages. A complete packing list shall accompany each shipment. Vendors shall not ship any products until they have received an order.

#### 4.5 DELIVERY

The Vendor shall deliver Free-On-Board (FOB) Destination to the following location(s):

**Delivery Locations (Vendor must confirm delivery location for each shipment)**

Contact: Susan Powers or Willie L. Glover at 910-893-4499

NCDPS Meat Processing Plant  
1204 East McNeil Street  
Lillington, NC 27546

NCDAC-Americold Storage  
111 Imperial Drive  
Sanford, NC 27330

**Lot numbers of product being shipped must be printed on bill of lading for each delivery.**

**Pallet patterns must be followed for each item awarded**

**DELIVERY HOURS: 7:00 AM – 10:30 AM AND 12:00 PM TO 2:30 PM, MONDAY THROUGH THURSDAY**

**NO DELIVERIES ON FRIDAY**

Orders will be placed on an as needed basis via purchase order. The successful Vendor shall complete each delivery within ten (10) consecutive calendar days or less after receipt of purchase order, **unless otherwise stated by Vendor below**. Vendor shall confirm number of consecutive calendar days required to complete delivery in the space provided below.

For completion by Vendor: Delivery will be made from \_\_\_\_\_ (city, state) within \_\_\_\_\_ consecutive calendar days after receipt of purchase order. Promptness of delivery may be used as a factor in the award criteria.

All vendors must comply with specifications and delivery requested. Weight sheets must accompany shipment. Call plant to confirm delivery prior to shipment and for delivery destination. If delivery location is Clover Leaf Freezers, shipment must come to Meat Processing Plant first for inspections. Vendor is responsible for making appointments for ultimate delivery at Clover Leaf Freezers. (Contact: Susan Powers or Willie L. Glover at 910-893-4499)

#### 4.6 AUTHORIZED RESELLER

The Vendor shall be authorized by the manufacturer to distribute or resell the products and/or maintenance offered in this IFB. The **Vendor shall provide a signed statement from the manufacturer confirming authorization with its bid**. Failure to provide this statement shall constitute sufficient grounds for rejection of Vendor's offer, at the discretion of the State.

Vendor is the: ☐ Manufacturer ☐ Dealer ☐ Reseller ☐ Distributor

Authorized: ☐ Yes ☐ No Attached Manufacturer's Authority: ☐ Yes ☐ No

#### 4.7 OVERAGE

Overages or over-shipments will not be accepted. Any quantity delivered that exceeds the total purchase order quantity will be considered an overage. **Vendors are cautioned that any quantity delivered that exceeds the total purchase order quantity is considered an overage and shall become the property of the State at no cost.**

#### 4.8 STANDARDS

USDA, NCDA, and FDA – each as applicable. Item(s) to bear all appropriate seals.

#### 4.9 QUALITY ACCEPTANCE INSPECTION

It is the responsibility of the receiving agency to inspect all materials, supplies and equipment upon delivery to insure compliance with the contract requirements and specifications.

**INVOICES MAY NOT BE PAID BY THE USING AGENCY UNTIL AN INSPECTION HAS OCCURRED AND THE GOODS ACCEPTED.**

#### 4.10 QUALITY CONTROL

Upon request, the awarded Vendor shall submit to the Department evidence of an effective Hazard Analysis and Critical Control Point (HACCP) plan which is in accordance with Federal Drug Administration (FDA). Evidence shall consist of a written HACCP Plan based on the seven principles laid out by the National Advisory Committee on Microbial Criteria and shall define the system, the team, the validation and verification activities implemented in the Vendor's processing environment.

The Department reserves the right to inspect the Vendor's establishment and records to insure compliance with the HACCP program. Failure to submit, upon request, an acceptable HACCP plan, or failure to adhere to the acceptable plan, shall result in the cancellation of the contract and rejection of future deliveries.

#### 4.11 APPROVED PRODUCT LABELS

The following product labels are pre-approved and acceptable for use on this contract:

- **Turkey Franks:** Carolina Packers
- **Turkey Smoked Sausage:** Carolina Packers
- **Chicken Bologna/Cheese:** Harvest Farms
- **Turkey Ham Portions:** Harvest Farms
- **Poultry Bologna Smoked:** Carolina Packers
- **Turkey Red Hots:** Carolina Packers
- **Poultry Corn Dogs:** House of Raeford

#### 4.12 SAMPLES

##### SAMPLE/DESCRIPTIVE LITERATURE/MANUFACTURER PRODUCT LABEL

Samples are **not required** prior to bid opening for the **Approved Product Labels** as listed in **Section 4.11 APPROVED PRODUCT LABELS**. However, samples may be requested at a later time. If so requested, Vendor agrees to furnish samples of items offered at no expense to the State within five (5) consecutive calendar days after request is made by the State. Failure to comply with this requirement shall be a sufficient basis for rejection of the bid without further consideration.

Samples are **REQUIRED** prior to bid opening for all product manufacturers and labels that are **not listed** as **Approved Product Labels** as shown in SECTION 4.11. Sample(s) shall be submitted for evaluation at no expense to the State. Bidder agrees to furnish samples of exact items offered, packaged exactly as specified, along with the product/manufacture label and technical data sheet(s) containing ingredients, nutritional data, and allergens of the exact item being offered. Sample(s) of the exact product being offered must be received **no later than May 21, 2025 at 2:00 PM (ET)**. Samples received after that date and time will not be evaluated and will not be considered for award.

**Please note: Samples will be accepted at this facility on Monday through Thursday only from 7:00 AM ET until 2:00 PM ET.** Failure to deliver product according to these guidelines shall result in rejection of sample for evaluation.

##### **Samples must be forwarded to:**

NC Department of Adult Correction  
Enterprise Meat Processing Plant  
1204 East McNeil Street  
Lillington, NC 27546  
Attention: Susan Powers

Samples must be **clearly marked "Samples for Evaluation, IFB #52-IFB-1546819325-WZM submitted by Vendor Name"**. Samples that are submitted without being clearly marked in this manner will not be evaluated or considered for award. Bids that do not comply with these requirements will be subject to rejection.

##### Sample Evaluation Process

Evaluation of samples will be conducted by a panel comprised of personnel from Food/Nutrition Management, Test Kitchen, Facility Officers and Staff, and Offenders. Samples of product will be evaluated for taste, texture, consistency, flavor, appearance, freshness, suitability for intended use, and conformity with packaging requirements. The State reserves the right to forward samples to an outside source for testing to confirm that product contains the correct ingredients/nutritional's in the correct portions.

**Manufacturer Product Label and Technical Specifications**

Each bid shall be accompanied by complete descriptive literature, including clear and legible manufacturer's product label, specifications, certifications, technical data sheets, manufacturer product label (generic product labels are not acceptable), and all other pertinent data necessary for thorough evaluation of the item(s) bid and sufficient to determine compliance of the item(s) with the specifications. Manufacturer's Product Label must be legible and must contain complete list of ingredients, nutritional values and notice of allergens. Ingredients must be declared by common or usual name in descending order or predominance by weight. Generic product labels are not acceptable. Failure to include such information to shall be a sufficient basis for rejection of the bid.

**4.13 LABELS AND PRODUCT SPECIFICATIONS**

**Vendors are required to provide clear and legible manufacturer product label(s) and product specifications with bid response.** Label(s) shall reflect product ingredients, allergens, and nutritional values. **Ingredients must be declared by its common or usual name in descending order or predominance by weight.** If offering more than one product brand, this information must be provided for all brands offered. If only one price is provided and multiple brands offered, it shall be assumed that all brands are offered at that same price. Bids which do not include this information may be rejected.

**4.14 LETTER OF GUARANTEE**

Upon notice of contract award, Vendor shall submit a **Letter of Continuing Guarantee** from manufacturer(s) who will provide product against this contract in accordance with Section 303 of the Federal Food, Drug and Cosmetics Act

**4.15 HUB PARTICIPATION**

Pursuant to North Carolina General Statute G.S. 143-48, it is State policy to encourage and promote the use of small, minority, physically handicapped, and women contractors in purchasing Goods and Services. As such, this IFB will serve to identify those Vendors that are minority owned or have a strategic plan to support the State's Historically Underutilized Business program by meeting or exceeding the goal of 10% utilization of diverse firms as 1st or 2nd tier subcontractors. Vendor shall complete ATTACHMENT D: HUB SUPPLEMENTAL VENDOR INFORMATION.

**4.16 REFERENCES**

Vendors shall upload to the Sourcing Tool at least three (3) references, using ATTACHMENT E: CUSTOMER REFERENCE FORM, for which your company has supplied the exact model of equipment offered. The State *may* contact these users to determine quality level of the offered equipment; as well as, but not limited to user satisfaction with Vendor performance. Information obtained *may* be considered in the evaluation of the bid.

**4.17 VENDOR'S REPRESENTATIONS**

If Vendor's bid results in an award, Vendor agrees that it will not enter any agreement with a third party that may abridge any rights of the State under the Contract. If any Services, deliverables, functions, or responsibilities not specifically described in this solicitation are required for Vendor's proper performance, provision and delivery of the Service and deliverables under a resulting Contract, or are an inherent part of or necessary sub-task included within such service, they will be deemed to be implied by and included within the scope of the contract to the same extent and in the same manner as if specifically described in the Contract. Unless otherwise expressly provided herein, Vendor will furnish all of its own necessary management, supervision, labor, facilities, furniture, computer and telecommunications equipment, software, supplies and materials necessary for the Vendor to provide and deliver the Services and/or other Deliverables.

**4.18 FINANCIAL STABILITY**

As a condition of contract award, the Vendor must certify that it has the financial capacity to perform and to continue to perform its obligations under the Contract; that Vendor has no constructive or actual knowledge of an actual or potential legal proceeding being brought against Vendor that could materially adversely affect performance of this Contract; and that entering into this Contract is not prohibited by any contract, or order by any court of competent jurisdiction



Each Vendor shall certify it is financially stable by completing the ATTACHMENT G: CERTIFICATION OF FINANCIAL CONDITION. The State is requiring this certification to minimize potential performance issues from Contracting with a Vendor that is financially unstable. This Certification shall be deemed continuing, and from the date of the Certification to the expiration of the Contract, the Vendor shall notify the State within thirty (30) days of any occurrence or condition that materially alters the truth of any statement made in this Certification.

#### 4.19 LOBBYING ACTIVITY CERTIFICATION FOR FEDERAL GRANTS

Federal law prohibits recipients of federal funds, whether through grants, contracts, or cooperative agreements, from using those funds to influence or attempt to influence (lobby) a federal official in connection with obtaining, extending, or modifying any federal contract, grant, loan, or cooperative agreement. Further, federal law requires that applicants for federal funds certify:

- that they abide by the above restriction;
- that they disclose any permissible (non-federal) paid lobbying on the Federal Awards being applied for; and
- that such certification requirements will also be included in any subawards meeting the applicable thresholds.

Vendors must complete and submit the ATTACHMENT I: CERTIFICATION FOR CONTRACTS, GRANTS, LOANS, AND COOPERATIVE AGREEMENTS and the OMB STANDARD FORM LLL when responding to this solicitation.

#### 4.20 SHELF LIFE / PRODUCT SPOILAGE

Products offered under this solicitation should have a shelf life that complies with specification requirements. If no stated shelf-life requirement is included in the product specification, then remaining shelf life shall be no less than six (6) months minimum at time of delivery. Should evidence of product expiration less than the minimum of 6 months at time of delivery, shipment will be refused. Should it be discovered after product is received that product does not meet the minimum remaining shelf-life requirement, Vendor shall be liable for replacing the non-compliant products well as the simultaneous removal of non-compliant product from end user's facility. Should product spoilage be evident at time of delivery, shipment will be refused. Should product spoilage be noted after delivery and product is still in producer's stated shelf life, contracted Vendor shall be notified immediately by the purchasing agent. If through its investigative process NCDAC determines that spoilage is the liability of the producer, contracted Vendor shall be responsible for replacement of ALL affected product remaining in the end user's inventory. In addition, contracted Vendor shall have the option to either remove all spoiled product from the end user's facility or reimburse NCDAC for all costs associated with proper and safe product disposal.

#### 4.21 DELINQUENT DELIVERY OR FAILURE TO DELIVER

Should the contracted Vendor fail to meet the delivery schedule as set forth and acknowledged in the bid/contract, the following shall occur:

- 1) The contracted Vendor shall contact Susan Powers at 910-893-4499 or [susan.powers@dac.nc.gov](mailto:susan.powers@dac.nc.gov), or Willie L. Glover [Willie.Glover@dac.nc.gov](mailto:Willie.Glover@dac.nc.gov), at the Meat Processing Plant-Lillington, NC to advise details of any known delivery delays at the earliest possibility.
- 2) If a required delivery date is missed and vendor has failed to notify NCDAC in advance, the contracted Vendor will be contacted by phone or e-mail to request order status and revised delivery date (see paragraph 3 below). Vendor shall respond no later than 24 hours after this request and shall also provide a confirming e-mail to the purchasing agent named on the contract denoting the new delivery date as well as details as to why the original contract delivery date cannot be met. (The State reserves the right to accept or reject any revised delivery date from the contracted vendor.)
- 3) Should the revised delivery date from the vendor (whether provided in advance of an original required delivery date or a revised date resulting from a NCDAC inquiry) also be missed, **OR** should the contracted Vendor be unable to provide a revised delivery date when initially contacted as per above, an official Vendor Complaint shall be issued to the Vendor which shall include directives from the purchasing agent as to actions required by the vendor to satisfy the contract commitment. Vendor shall respond to the Vendor Complaint within 24 hours after receipt. Failure to respond, or failure to comply with any agreed upon delivery commitment shall result in default as outlined in the NC General Terms and Conditions Section 2, *Default and Termination*.



In the event that a required contract delivery date is not possible due to circumstances beyond the Vendor's control as detailed in the NC General Terms and Conditions, Section 26 *Force Majeure*, NCDAC will consider these circumstances on an individual basis and will work with the Vendor to the extent possible to deliver without prejudice. However, required contract delivery dates are NOT conditional, and no circumstance (whether resulting from Vendor's actions or otherwise) that results in either an unacceptable delivery time frame or total failure to deliver, shall diminish or supersede any remedies available to NCDAC as stated above.

## 5.0 PRODUCT SPECIFICATIONS

### 5.1 SPECIFICATIONS

The specifications and requirements below are drawn upon a product which the State has evaluated and determined that the size, construction, design layout, special features and performance are necessary. Vendors are requested to offer only comparable Saltine Crackers which will provide the features and performance needed and implied.

#### ITEM 1: TURKEY FRANKS

REQUIREMENTS	VENDOR'S RESPONSE
Specifications	Product/Service Offered Meets Specification
Turkey Franks, Fully Cooked, <u>FRESH</u>	<input type="checkbox"/> YES <input type="checkbox"/> NO
Franks to be natural color, made with no color added	<input type="checkbox"/> YES <input type="checkbox"/> NO
Ingredients: Turkey, water, dextrose, nonfat dry milk, corn syrup, salt, mustard, sodium phosphate, monosodium glutamate, paprika, oleoresin, black pepper, onion, spices, sodium erythorbate, garlic powder, natural flavor, garlic, sodium nitrite	<input type="checkbox"/> YES <input type="checkbox"/> NO
Product must contain nonfat dry milk (see ingredients listed above)	<input type="checkbox"/> YES <input type="checkbox"/> NO
Size: 13 Franks per pound or 13 to 1 ration	<input type="checkbox"/> YES <input type="checkbox"/> NO
Packaging: Ten (10) pound box	<input type="checkbox"/> YES <input type="checkbox"/> NO
Franks to be shipped fresh. Approximately 8,000 pounds weekly	<input type="checkbox"/> YES <input type="checkbox"/> NO
Shelf Life: Minimum of Twenty-One (21) days fresh and up to six months frozen from date of delivery	<input type="checkbox"/> YES <input type="checkbox"/> NO
Labels: Submit <u>with bid response</u> product/manufacture labels containing ingredients, nutritional data and allergens. Failure to comply may result in disqualification of bid. Reference Section 4.13	<input type="checkbox"/> YES <input type="checkbox"/> NO
Must be palletized, 40" x 48", handles cannot be attached to pallet with any type of metal banding	<input type="checkbox"/> YES <input type="checkbox"/> NO
Awarded Vendor must provide nutritional analysis for product supplied with each shipment	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon request, awarded Vendor shall provide Letter of certification of HACCP. Reference Section 4.10	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon notice of award, Vendor shall submit Letter of Guarantee. Reference Section 4.14	<input type="checkbox"/> YES <input type="checkbox"/> NO
Country of Origin: _____ (Required Information)	<input type="checkbox"/> YES <input type="checkbox"/> NO

**ITEM 2: TURKEY SMOKED SAUSAGE LINKS**

REQUIREMENTS	VENDOR'S RESPONSE
Specifications	Product/Service Offered Meets Specification
Turkey Smoked Sausage Link	<input type="checkbox"/> YES <input type="checkbox"/> NO
Ingredients: Mechanically separated turkey, water, salt, nonfat dry milk, corn syrup, dextrose, sodium phosphate, spices, monosodium glutamate, sodium erythorbate, spice extractives, sodium nitrite3/	<input type="checkbox"/> YES <input type="checkbox"/> NO
Must contain nonfat dry milk (see ingredients listed above)	<input type="checkbox"/> YES <input type="checkbox"/> NO
Size: 5 Turkey sausages per pound or 5 to 1 ration	<input type="checkbox"/> YES <input type="checkbox"/> NO
Packaging: Ten (10) Pound Box	<input type="checkbox"/> YES <input type="checkbox"/> NO
To be shipped fresh, approximately 8,000 pounds weekly	<input type="checkbox"/> YES <input type="checkbox"/> NO
Shelf Life: Minimum of Twenty-One (21) days fresh and up to six months frozen from date of delivery	<input type="checkbox"/> YES <input type="checkbox"/> NO
Labels: Submit <u>with bid response</u> product/manufacturer labels containing ingredients, nutritional data and allergens. Failure to comply may result in disqualification of bid. Reference Section 4.13	<input type="checkbox"/> YES <input type="checkbox"/> NO
Must be palletized, 40" x 48", handles cannot be attached to pallet with any type of metal banding	<input type="checkbox"/> YES <input type="checkbox"/> NO
Awarded Vendor must provide nutritional analysis for product supplied with each shipment	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon request, awarded Vendor shall provide Letter of certification of HACCP. Reference Section 4.10	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon notice of award, Vendor shall submit Letter of Guarantee. Reference Section 4.14	<input type="checkbox"/> YES <input type="checkbox"/> NO
Country of Origin: _____ (Required Information)	<input type="checkbox"/> YES <input type="checkbox"/> NO

**ITEM 3: CHICKEN BOLOGNA AND CHEESE**

REQUIREMENTS	VENDOR'S RESPONSE
Specifications	Product/Service Offered Meets Specification
Chicken Bologna & Cheese, 2 oz portions	<input type="checkbox"/> YES <input type="checkbox"/> NO
Case size: 17-18 pounds	<input type="checkbox"/> YES <input type="checkbox"/> NO
Chicken Bologna with imitation American cheese (smoked, chopped, formed)	<input type="checkbox"/> YES <input type="checkbox"/> NO
Meat Ingredients: Mechanically separated chicken, water, modified food starch, contains 2% or less salt, potassium lactate, corn syrup solids, dextrose, spices, sodium phosphate, sodium diacetate, sodium erythorbate, paprika, flavoring, sodium nitrite.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Cheese ingredients: Water, food starch, partially hydrogenated soybean oil, modified food starch, milk protein concentrate, salt, natural flavor, sodium phosphate, stabilizers (xanthan locust bean, guar gum), sorbic acid (as a preservative), lactic acid, artificial color. Contains Milk Ingredients.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Packaging: Slice weight 3/4 ounce per slice of meat, 1/2 ounce per slice of cheese; 2 slices of meat, 1 slice of cheese per package.	<input type="checkbox"/> YES <input type="checkbox"/> NO

Product must be delivered chilled and must be no more than 30 days old. Production date must be clearly indicated on each case.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Labels: Submit <u>with bid response</u> product/manufacturer labels containing ingredients, nutritional data and allergens. Failure to comply may result in disqualification of bid. Reference Section 4.13	<input type="checkbox"/> YES <input type="checkbox"/> NO
Must be palletized, 40" x 48", handles cannot be attached to pallet with any type of metal banding	<input type="checkbox"/> YES <input type="checkbox"/> NO
Awarded Vendor must provide nutritional analysis for product supplied with each shipment	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon request, awarded Vendor shall provide Letter of certification of HACCP. Reference Section 4.10	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon notice of award, Vendor shall submit Letter of Guarantee. Reference Section 4.14	<input type="checkbox"/> YES <input type="checkbox"/> NO
Country of Origin: _____ (Required Information)	<input type="checkbox"/> YES <input type="checkbox"/> NO

#### **ITEM 4: TURKEY HAM PORTIONS**

REQUIREMENTS	VENDOR'S RESPONSE
Specifications	Product/Service Offered Meets Specification
Turkey Ham, chopped, 2 oz, cooked	<input type="checkbox"/> YES <input type="checkbox"/> NO
Made from Turkey thigh meat, naturally smoked	<input type="checkbox"/> YES <input type="checkbox"/> NO
Per 1 ounce serving, (single serving vacuum package)	<input type="checkbox"/> YES <input type="checkbox"/> NO
160/2 ounce, 20 pound master cases	<input type="checkbox"/> YES <input type="checkbox"/> NO
Product must deliver frozen and not be more than 120 days from date of production at time of delivery. Production date must be stamped clearly on each case.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Labels: Submit <u>with bid response</u> product/manufacturer labels containing ingredients, nutritional data and allergens. Failure to comply may result in disqualification of bid. Reference Section 4.13	<input type="checkbox"/> YES <input type="checkbox"/> NO
Must be palletized, 40" x 48", handles cannot be attached to pallet with any type of metal banding	<input type="checkbox"/> YES <input type="checkbox"/> NO
Awarded Vendor must provide nutritional analysis for product supplied with each shipment	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon request, awarded Vendor shall provide Letter of certification of HACCP. Reference Section 4.10	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon notice of award, Vendor shall submit Letter of Guarantee. Reference Section 4.14	<input type="checkbox"/> YES <input type="checkbox"/> NO
Country of Origin: _____ (Required Information)	<input type="checkbox"/> YES <input type="checkbox"/> NO

**ITEM 5: POULTRY BOLOGNA**

REQUIREMENTS	VENDOR'S RESPONSE
Specifications	Product/Service Offered Meets Specification
Cooked, smoked, chilled poultry bologna	<input type="checkbox"/> YES <input type="checkbox"/> NO
Ingredients: Mechanically separated turkey or chicken, water, nonfat dry milk, corn syrup, dextrose, salt, mustard, seasoning (salt, mustard, dextrose, sugar, paprika, garlic, monosodium caramel color), sodium phosphate, seasoning (natural flavoring, sugar, monosodium glutamate), monosodium glutamate, paprika, oleoresin black pepper, sodium erythorbate, garlic powder, sodium nitrite.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Item must contain nonfat dry milk (see ingredients listed above)	<input type="checkbox"/> YES <input type="checkbox"/> NO
Fabrication of product: A preblend is made with meat and curing agents. The preblend is then mixed with water, seasoning and other ingredients and emulsified. Emulsion is stuffed into artificial casing and hung in smoke house to cook to lethality temperature. After proper chilling, product to be packaged.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Must have product label on each roll	<input type="checkbox"/> YES <input type="checkbox"/> NO
Testing for above chemical analysis may be performed by receiving agency. Product not meeting above requirements will be subject to rejection of product and vendor	<input type="checkbox"/> YES <input type="checkbox"/> NO
Product to be delivered in chilled state	<input type="checkbox"/> YES <input type="checkbox"/> NO
Packaging: The bologna is to be packed in a fibrous casing <u>not</u> in poly bags. The product shall be packed 2 or 4-10 pound units per corrugated fiber master container or as specified by the receiving agency	<input type="checkbox"/> YES <input type="checkbox"/> NO
Weight sheet for each pallet to be provided when product is delivered. All product shipped must have CWT tally sheet attached to each pallet for actual product on that particular pallet. single tally sheet for entire load of product is not acceptable.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Product to be shipped fresh. Shipments will be made on a weekly delivery of approximately 4,000 pounds.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Shelf life will be a minimum of 21 days fresh and up to 6 months frozen from date of delivery.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Labels: Submit <u>with bid response</u> product/manufacture labels containing ingredients, nutritional data and allergens. Failure to comply may result in disqualification of bid. Reference Section 4.13	<input type="checkbox"/> YES <input type="checkbox"/> NO
Must be palletized, 40" x 48", handles cannot be attached to pallet with any type of metal banding	<input type="checkbox"/> YES <input type="checkbox"/> NO
Awarded Vendor must provide nutritional analysis for product supplied with each shipment	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon request, awarded Vendor shall provide Letter of certification of HACCP. Reference Section 4.10	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon notice of award, Vendor shall submit Letter of Guarantee. Reference Section 4.14	<input type="checkbox"/> YES <input type="checkbox"/> NO
Country of Origin: _____ (Required Information)	<input type="checkbox"/> YES <input type="checkbox"/> NO

**ITEM 6: TURKEY RED HOTS**

REQUIREMENTS	VENDOR'S RESPONSE
Specifications	Product/Service Offered Meets Specification
Turkey Red Hots	<input type="checkbox"/> YES <input type="checkbox"/> NO
Ingredients: Mechanically separated Turkey, water, nonfat dry milk, corn syrup, dextrose, salt, mustard, spices, sodium phosphate, seasoning (natural flavoring, sugar, monosodium glutamate), monosodium glutamate, paprika, oleoresin black pepper, sodium erythorbate, garlic powder, sodium nitrite, FD & C Red #40, Yellow #6, Red #3	<input type="checkbox"/> YES <input type="checkbox"/> NO
Product <u>must</u> contain nonfat dry milk. See ingredients list above	<input type="checkbox"/> YES <input type="checkbox"/> NO
Size: 5 red hots per pound	
Packaging: 10 pounds per box	<input type="checkbox"/> YES <input type="checkbox"/> NO
Product must ship <u>fresh</u> not frozen.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Shelf life: must be a minimum of 21 days fresh and up to 6 months frozen from date of delivery	<input type="checkbox"/> YES <input type="checkbox"/> NO
Labels: Submit <u>with bid response</u> product/manufacture labels and technical data sheets containing ingredients, nutritional data and allergens. Failure to comply may result in disqualification of bid. Reference Section 4.13	<input type="checkbox"/> YES <input type="checkbox"/> NO
Must be palletized, 40" x 48", handles cannot be attached to pallet with any type of metal banding; must be shrink wrapped	<input type="checkbox"/> YES <input type="checkbox"/> NO
Awarded Vendor must provide nutritional analysis for product supplied with each shipment	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon request, awarded Vendor shall provide Letter of certification of HACCP. Reference Section 4.10	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon notice of award, Vendor shall submit Letter of Guarantee. Reference Section 4.14	<input type="checkbox"/> YES <input type="checkbox"/> NO
Country of Origin: _____ (Required Information)	<input type="checkbox"/> YES <input type="checkbox"/> NO
Minimum order quantity: 40,000 pounds, to be ordered as needed	<input type="checkbox"/> YES <input type="checkbox"/> NO

**ITEM 7: CORN DOGS**

REQUIREMENTS	VENDOR'S RESPONSE
Specifications	Product/Service Offered Meets Specification
Corn Dogs, Quick Frozen	<input type="checkbox"/> YES <input type="checkbox"/> NO
Franks may be poultry (chicken, turkey, or beef). Specify: <input type="checkbox"/> Chicken <input type="checkbox"/> Turkey <input type="checkbox"/> Beef	<input type="checkbox"/> YES <input type="checkbox"/> NO
Frank must be 50% of raw finished product	<input type="checkbox"/> YES <input type="checkbox"/> NO
<b>Ingredients:</b> Poultry or beef 82.00% Maximum; Water/Ice 10.00% Maximum; Soy Protein Concentrate or Isolate 2.00% Maximum; Corn Syrup Solids 1.70% Maximum; Salt 1.80% Maximum; Seasoning / Flavoring 1.20% Maximum; Dextrose 0.60% Maximum; Sodium Phosphate 0.50% Maximum; Smoke Flavor 0.50% Maximum; Sodium Erythorbate or sodium ascorbate 550 PPM Maximum; Sodium Nitrite 156 PPM Maximum	<input type="checkbox"/> YES <input type="checkbox"/> NO
Maximum Fat Content of finished product: 19%	<input type="checkbox"/> YES <input type="checkbox"/> NO

Franks must meet IMPS Number 800 specifications.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Franks: All ingredients to be well blended with the emulsified meat and skin and stuffed into appropriate casings. Product shall be naturally smoked and cooked to a minimum internal temperature of 155 degrees F (68.3 degrees C)	<input type="checkbox"/> YES <input type="checkbox"/> NO
Links shall be 5.0 to 6.0 inches (12.70 to 15.24 CM) in length and packed 5 links per pound.	<input type="checkbox"/> YES <input type="checkbox"/> NO
No artificial coloring may be used in the manufacture of this product	<input type="checkbox"/> YES <input type="checkbox"/> NO
Breading: Batter / Breading used must be 50 percent of the weight of the raw unbreaded product prior to pre-browning	<input type="checkbox"/> YES <input type="checkbox"/> NO
Product must be baked and <u>not</u> fried	<input type="checkbox"/> YES <input type="checkbox"/> NO
Finished product <b>must not</b> contain sticks	<input type="checkbox"/> YES <input type="checkbox"/> NO
Packed product shall be frozen to an internal temperature of 0 degrees F within 72 hours of entering the freezer	<input type="checkbox"/> YES <input type="checkbox"/> NO
Product must ship frozen at 5 degrees F or less	<input type="checkbox"/> YES <input type="checkbox"/> NO
Packaging: Shall be packaged in 10 pound units and shall be vacuum packaged or poly bag with plastic tie for closing bag.	<input type="checkbox"/> YES <input type="checkbox"/> NO
Shelf Life: Minimum of six months (frozen) from date of delivery	<input type="checkbox"/> YES <input type="checkbox"/> NO
Labels: Submit <u>with bid response</u> product/manufacture labels and technical data sheets containing ingredients, nutritional data and allergens. Failure to comply may result in disqualification of bid. Reference Section 4.13	<input type="checkbox"/> YES <input type="checkbox"/> NO
Must be palletized, 40" x 48", handles cannot be attached to pallet with any type of metal banding; must be shrink wrapped	<input type="checkbox"/> YES <input type="checkbox"/> NO
Awarded Vendor must provide nutritional analysis for product supplied with each shipment	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon request, awarded Vendor shall provide Letter of certification of HACCP. Reference Section 4.10	<input type="checkbox"/> YES <input type="checkbox"/> NO
Upon notice of award, Vendor shall submit Letter of Guarantee. Reference Section 4.14	<input type="checkbox"/> YES <input type="checkbox"/> NO
Country of Origin: _____ (Required Information)	<input type="checkbox"/> YES <input type="checkbox"/> NO
Minimum order quantity: 20,000 pounds	<input type="checkbox"/> YES <input type="checkbox"/> NO

## 5.2 DEVIATIONS

The nature of all deviations from the Specifications listed herein shall be clearly described by the Vendor. Otherwise, it will be considered that items offered by the Vendor are in strict compliance with the Specifications provided herein, and the successful Vendor shall be required to supply conforming goods. Deviations shall be explained in detail below or on an attached sheet. However, no implication is made or intended by the State that any deviation will be acceptable. Do not list objections to the North Carolina General Terms and Conditions in this section.

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## 6.0 CONTRACT ADMINISTRATION

All Contract Administration requirements are conditioned on an award resulting from this solicitation. This information is provided for the Vendor's planning purposes

### 6.1 CONTRACT MANAGER AND CUSTOMER SERVICE

The Vendor shall be required to designate and make available to the State a contract manager. The contract manager shall be the State's point of contact for Contract related issues and issues concerning performance, progress review, scheduling, and service.

Contract Manager Point of Contact	
Name:	
Office Phone #:	
Mobile Phone #:	
Email:	

The Vendor shall be required to designate and make available to the State for customer service. The customer service point of contact shall be the State's point of contact for customer service-related issues.

Customer Service Point of Contact	
Name:	
Office Phone #:	
Mobile Phone #:	
Email:	

### 6.2 CONTINUOUS IMPROVEMENT

The State encourages the Vendor to identify opportunities to reduce the total cost the State. A continuous improvement effort consisting of various ideas to enhance business efficiencies as performance progresses.

### 6.3 INVOICES

Vendor shall invoice the Purchasing Agency. The standard format for invoicing shall be Single Invoices meaning that the Vendor shall provide the Purchasing Agency with an invoice for each order. Invoices shall include detailed line item information to allow Purchasing Agency to verify pricing at point of receipt matches the correct price from the original date of order. At a minimum, the following fields shall be included on all invoices:

Vendor's Billing Address, Customer Account Number, NC Contract Number, Order Date, Buyer's Order Number, Manufacturer Part Numbers, Vendor Part Numbers, Item Descriptions, Price, Quantity, and Unit of Measure.

**INVOICES MAY NOT BE PAID UNTIL AN INSPECTION HAS OCCURRED AND THE GOODS ACCEPTED.**

### 6.4 DISPUTE RESOLUTION

During the performance of the Contract, the Parties agree that it is in their mutual interest to resolve disputes informally. Any claims by the Vendor shall be submitted in writing to the State's Contract Manager for resolution. Any claims by the State shall be

submitted in writing to the Vendor's Project Manager for resolution. The Parties shall agree to negotiate in good faith and use all reasonable efforts to resolve such dispute(s).

During the time the Parties are attempting to resolve any dispute, each shall proceed diligently to perform their respective duties and responsibilities under this Contract. The Parties will agree on a reasonable amount of time to resolve a dispute. If a dispute cannot be resolved between the Parties within the agreed upon period, either Party may elect to exercise any other remedies available under the Contract, or at law. This provision, when agreed in the Contract, shall not constitute an agreement by either party to mediate or arbitrate any dispute.

## **6.5 POST AWARD PRODUCT SUBSTITUTIONS, ADDITIONS & REMOVALS**

Post award product substitutions are not permitted without prior written approval from the Contract Specialist. Proposed substitutions shall be at the same or higher quality and at the same or lower price as the original item. Failure of the Vendor to comply with this requirement shall constitute sufficient cause to hold the Vendor in default or for removal from the contract.

The items included in this IFB are expected to cover the State's needs for the term of the contract. In the case that the State's needs change over the term of the contract, the State reserves the right to add additional products to the contract that can be supplied by the awarded Vendor. The price for these added products will be mutually agreed to by the State and the Vendor but are assumed to be priced at a discount similar to what is being offered on the products listed in the IFB.

## **6.6 PRODUCT RECALL**

Vendor expressly assumes full responsibility for prompt notification to the Buyer listed on the face of this IFB of any product recall in accordance with the applicable state or federal regulations. The Vendor shall support the State, as necessary, to promptly replace any such products, at no cost to the State.

## **6.7 PRICE ADJUSTMENTS**

Prices proposed by the Vendor shall be firm against any increase for one (1) year from the effective date of the Contract.

Price increase requests shall be submitted in writing to the Contract Lead, which shall include the reason(s) for the request and contain supporting documentation for the need. Price increases will be negotiated and agreed to by both the State and Vendor in advance of any price increase going into effect. The State is not obligated to accept pricing adjustments or increases and reserves the right to accept or reject them in part or in whole. Price de-escalation or decreases may be requested by the State at any time.

It is understood and agreed that orders will be shipped at the established Contract prices in effect on the date an order is placed. Invoicing that deviates from this provision may result in Contract to cancellation.

## **6.8 CONTRACT CHANGES**

Contract changes, if any, over the life of the Contract shall be implemented by contract amendments agreed to in writing by the State and Vendor.

## **6.9 ATTACHMENTS**

All attachments to this IFB are incorporated herein and shall be submitted by responding in the Sourcing Tool. These attachments can be found at the following Vendor Forms link for reference purposes only:

<https://ncadmin.nc.gov/documents/vendor-forms>

## **6.10 DAC ADDITIONAL TERMS**

**ALCOHOL/DRUG FREE WORK PLACE POLICY:** A copy of the Department's Alcohol/Drug Free Work Place Policy is attached to this solicitation. The contractor shall use reasonable and good faith efforts to ensure that employees/staff are aware of the Department's policy. The contractor understands that its employees/staff are required to abide by these standards. The contractor further understands that possession, use, manufacture, or distribution of illegal drugs or alcohol in violation of this policy, by employees/staff participating in the performance of this contract, may result in immediate termination of this contract for cause.



**PREA:** The NC Department of Adult Correction is committed to a standard of zero-tolerance pertaining to unduly familiar or sexually abusive behavior either by another juvenile or by staff, volunteer, vendor, contractor or party. Staff, volunteers, vendors, contractors or parties are strictly prohibited from engaging in personal dealings or any conduct of a sexual nature with any inmate or juvenile. Conversation and conduct with any inmate or juvenile must be professional at all times. Sexual acts between a juvenile or inmate and staff, volunteer, vendor, contractor or party may violate North Carolina law. Additionally, sexual acts between a juvenile or inmate and staff member will contradict the standards of the federal Prison Rape Elimination Act of 2003 (PREA). Such acts also may be punishable, at a minimum, as a Class E felony in North Carolina. Under North Carolina, consent of the inmate or juvenile may not available as a defense for an individual who is charged criminally based on sexual conduct with the inmate or juvenile. Also, pursuant to PREA standards, no juvenile or inmate can consent to engage in sexual activity with staff, volunteers, vendors, contractors or parties. Any contractual facility will comply with the national standards to prevent, detect, and respond to PREA (115.12, 212, 312) and permit the Department to monitor this aspect of the contract to ensure compliance with the PREA standards.

As a valued partner with DAC, it is important to remember that if you become aware of a report of any incidents of unduly familiar or sexually abusive behavior or sexual harassment, you have a duty to report this information immediately to your contact person with the Agency, by email to [prea@dac.nc.gov](mailto:prea@dac.nc.gov), or the DAC PREA office at (919) 825-2754.

Additionally, it may violate North Carolina law to sell or give an inmate or juvenile any alcoholic beverages, barbiturate or stimulant drug, or any narcotic, poison or poisonous substance, except upon the prescription of a physician; and it may violate North Carolina law to give an inmate or juvenile any tobacco or tobacco products, alcohol, or cell phones. It may also violate NCDAC policy to convey to or take from any juvenile or inmate any letters, or verbal messages; to convey any weapon or instrument by which to effect an escape, or that will aid in an assault or insurrection; to trade with any inmate for clothing or stolen goods or to sell any inmate any article forbidden by NCDAC policy.

By signing this document, you acknowledge that you understand and will abide by this policy as outlined above.

## 6.11 TAXES

No taxes shall be included in any bid prices.

**The remainder of this page is intentionally left blank**

# **ATTACHMENT A: PRICING FORM**

**FURNISH AND DELIVER: Note:** The quantities noted below are estimated six (6) month quantities and are submitted merely as a guide of the anticipated usage during the contract period. The State will be responsible only for items received. The State shall not be obligated to purchase in excess of its normal requirements. No maximum or minimum quantities are guaranteed. The State reserves the right to increase or decrease the quantities as needed during the term of the contract. The State will be responsible only for items received.

ITEM #	QTY.	UOM	DESCRIPTION	PRICE PER CASE	EXTENDED PRICE
1	80,000	Pounds	<b>Turkey Franks, as per Specifications in Section 5.1</b>  <b>Manufacturer:</b> _____ <b>Product #:</b> _____ <i>Manufacturer &amp; Product Label are required information</i>	\$ _____	\$ _____
2	160,000	Pounds	<b>Turkey Smoked Sausage, as per Specifications in Section 5.1</b>  <b>Manufacturer:</b> _____ <b>Product #:</b> _____ <i>Manufacturer &amp; Product Label are required information</i>	\$ _____	\$ _____
3	40,000	Pounds	<b>Chicken Bologna/Cheese, as per Specifications in Section 5.1</b>  <b>Manufacturer:</b> _____ <b>Product #:</b> _____ <i>Manufacturer &amp; Product Label are required information</i>	\$ _____	\$ _____
4	120,000	Pounds	<b>Turkey Ham Portions, as per Specifications in Section 5.1</b>  <b>Manufacturer:</b> _____ <b>Product #:</b> _____ <i>Manufacturer &amp; Product Label are required information</i>	\$ _____	\$ _____
5	80,000	Pounds	<b>Poultry Bologna Smoked, as per Specifications in Section 5.1</b>		

			<b>Manufacturer:</b> _____ <b>Product #:</b> _____ <i>Manufacturer &amp; Product Label are required information</i>	\$ _____	\$ _____
6	180,000	Pounds	<b>Turkey Red Hots, as per Specifications in Section 5.1</b>  <b>Manufacturer:</b> _____ <b>Product #:</b> _____ <i>Manufacturer &amp; Product Label are required information</i>	\$ _____	\$ _____
7	210,000	Pounds	<b>Poultry Corn Dogs, as per Specifications in Section 5.1</b>  <b>Manufacturer:</b> _____ <b>Product #:</b> _____ <i>Manufacturer &amp; Product Label are required information</i>	\$ _____	\$ _____

**TOTAL EXTENDED PRICE: \$ \_\_\_\_\_**

Prior Bid Number: 52-IFB-1098051826-RJB

Prior Awarded Vendor: Carolina Packers, Inc.

Prior Award Contract Value: \$1,145,000.00

Item #1: Manufacturer: Carolina Packers, Inc Product #: 75004-00154 Current Price/Pound: \$2.15

Item #2: Manufacturer: Carolina Packers, Inc Product #: 75004-00632 Current Price/Pound: \$2.15

Item #5: Manufacturer: Carolina Packers, Inc Product #: 75004-00215 Current Price/Pound: \$2.15

Item #6: Manufacturer: Carolina Packers, Inc Product #: 75004-00372 Current Price/Pound: \$2.15

Prior Awarded Vendor: Advanced Commodities, Inc.

Prior Award Contract Value: \$954,880.00

Item #3: Manufacturer: Cheesewich Product #: TC6 Current Price/Pound: \$3.43

Item #4: Manufacturer: Cheesewich Product #: TC5 Current Price/Pound: \$3.97

Item #7: Manufacturer: House of Raeford Product #: 20667 Current Price/Pound: \$2.33

## ATTACHMENT D: HUB SUPPLEMENTAL VENDOR INFORMATION

Solicitation #: \_\_\_\_\_

Vendor Name: \_\_\_\_\_

Historically Underutilized Businesses (HUBs) consist of minority, women, and disabled business firms that are at least fifty-one percent owned and operated by an individual(s) from one of these categories. Also included in this category are disabled business enterprises and non-profit work centers for the blind and severely disabled.

Pursuant to G.S. 143B-1361(a), 143-48 and 143-128.4, the State invites and encourages participation in this procurement process by businesses owned by minorities, women, the disabled, disabled business enterprises, and non-profit work centers for the blind and severely disabled. This includes utilizing individual(s) from these categories as subcontractors to perform the functions required in this Solicitation.

The Vendor shall respond to questions below, as applicable.

### **PART I: HUB CERTIFICATION**

Is Vendor a NC-certified HUB entity? ☐ **Yes** ☐ **No**

If **yes**, provide Vendor #: \_\_\_\_\_

If **no**, does Vendor qualify for certification as HUB? ☐ **Yes** ☐ **No**

*Vendors that check "yes" will be referred to the HUB Office for assistance in acquiring certification.*

### **PART II: PROCUREMENT OF GOODS - SUPPLIERS**

For *Goods* procurements, are you using Tier 2 suppliers? ☐ **Yes** ☐ **No**

If **yes**, then provide the following information:

Company Name	Company Address	Website Address	Contact Name	Contact Email	Contact Phone	NC HUB certified?	Percent of total bid price

**PART III: PROCUREMENT OF SERVICES - SUBCONTRACTORS**

For *Services* procurements, are you using Subcontractors to perform any of the services being procured under this solicitation? ☐ Yes ☐ No

If yes, then provide the following information:

Company Name	Company Address	Website Address	Contact Name	Contact Email	Contact Phone	NC HUB certified?	Percent of total bid price

**Need more information?**

Questions concerning the completion of this form should be presented during the Q&A period through the process defined in the Solicitation document.

Questions concerning NC HUB certification, contact the [North Carolina Office of Historically Underutilized Businesses](#) at 984-236-0130 or [huboffice.doa@doa.nc.gov](mailto:huboffice.doa@doa.nc.gov)

## ATTACHMENT E: CUSTOMER REFERENCE TEMPLATE

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Solicitation #: \_\_\_\_\_

Vendor Name: \_\_\_\_\_

**Instructions:** Vendor shall use this template to submit three (3) customer references with its offer.

Name of Customer Organization:	
Customer Reference Name:	
Customer Reference Address:	
Customer Reference Email:	
Start Date:	
End Date:	
Explanation of contract, service agreement, or type of products and quantity provided to the organization:	

Name of Customer Organization:	
Customer Reference Name:	
Customer Reference Address:	
Customer Reference Email:	
Start Date:	
End Date:	
Explanation of contract, service agreement, or type of products and quantity provided to the organization:	

Name of Customer Organization:	
Customer Reference Name:	
Customer Reference Address:	
Customer Reference Email:	
Start Date:	
End Date:	
Explanation of contract, service agreement, or type of products and quantity provided to the organization:	

## ATTACHMENT F: LOCATION OF WORKERS UTILIZED BY VENDOR

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Solicitation #: \_\_\_\_\_

Vendor Name: \_\_\_\_\_

In accordance with NC General Statute G.S. 143-59.4, Vendor shall detail the location(s) at which performance will occur, as well as the manner in which it intends to utilize resources or workers outside of the United States in the performance of The Contract.

Vendor shall complete items 1 and 2 below.

1. Will any work under this Contract be performed outside of the United States? YES ☐ NO ☐

If "YES":

- a) List the location(s) outside of the United States where work under the Contract will be performed by the Vendor, any subcontractors, employees, or any other persons performing work under the Contract.
- b) Specify the manner in which the resources or workers will be utilized:

2. Where within the United States will work be performed?

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### NOTES:

1. The State will evaluate the additional risks, costs, and other factors associated with the utilization of workers outside of the United States prior to making an award.
2. Vendor shall provide notice in writing to the State of the relocation of the Vendor, employees of the Vendor, subcontractors of the Vendor, or other persons performing services under the Contract to a location outside of the United States.

All Vendor or subcontractor personnel providing call or contact center services to the State of North Carolina under the Contract **shall disclose** to inbound callers the location from which the call or contact center services are being provided

## ATTACHMENT G: CERTIFICATION OF FINANCIAL CONDITION

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Solicitation #: \_\_\_\_\_

Name of Vendor: \_\_\_\_\_

The undersigned hereby certifies that: [check all applicable boxes]

☐ The Vendor is in sound financial condition and, if applicable, has received an unqualified audit opinion for the latest audit of its financial statements.

Date of latest audit: \_\_\_\_\_ (If no audit within past 18 months, explain reason below)

☐ The Vendor has no outstanding liabilities, including tax and judgment liens, to the Internal Revenue Service or any other government entity.

☐ The Vendor is current on all amounts due for payments of federal and state taxes and required employment-related contributions and withholdings.

☐ The Vendor is not the subject of any current litigation or findings of noncompliance under federal or state law.

☐ The Vendor has not been the subject of any past or current litigation, findings in any past litigation, or findings of noncompliance under federal or state law that may impact in any way its ability to fulfill the requirements of The Contract.

☐ He or she is authorized to make the foregoing statements on behalf of the Vendor.

**Note:** This shall constitute a continuing certification and Vendor shall notify the Contract Lead within 30 days of any material change to any of the representations made herein.

— If any one or more of the foregoing boxes is NOT checked, Vendor shall explain the reason(s) in the space below. Failure to include an explanation may result in Vendor being deemed non-responsive and its submission rejected in its entirety.

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Signature \_\_\_\_\_ Date \_\_\_\_\_

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Printed Name \_\_\_\_\_ Title \_\_\_\_\_

**[This Certification must be signed by an individual authorized to speak for the Vendor]**



**ATTACHMENT H: CERTIFICATION FOR CONTRACTS, GRANTS, LOANS, & COOPERATIVE AGREEMENTS**

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

1. No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of an agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal Contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal Contract, grant, loan, or cooperative agreement.

If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal Contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LL L, "Disclosure Form to Report Lobbying," in accordance with its instructions.

3. The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subContracts, subgrants, and Contracts under grants, loans, and cooperative agreements) and that all subrecipients shall certify and disclose accordingly.

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

The Vendor,\_\_\_\_\_, certifies or affirms the truthfulness and accuracy of each statement of its certification and disclosure, if any. In addition, the Vendor understands and agrees that the provisions of 31 U.S.C. Chap. 38, Administrative Remedies for False Claims and Statements, apply to this certification and disclosure, if any.

\_\_\_\_\_  
Signature of Vendor's Authorized Official

\_\_\_\_\_  
Name and Title of Vendor's Authorized Official

\_\_\_\_\_  
Date

**ATTACHMENT I: ALCOHOL/DRUG-FREE WORKPLACE POLICY**

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POLICY

It is the policy of the Department of Adult Correction to provide a work environment free of alcohol and drugs in order to ensure the safety and well-being of employees, correctional clientele, and the general public. All employees of the Department of Adult Correction, including permanent full-time, trainee, and permanent part-time, permanent hourly, probationary, and temporary shall abide by this policy.

PURPOSE

This document is intended to advise managers and employees of the guidelines of an alcohol/drug free workplace, and to set out the penalties for violation(s) of the guidelines.

PROCEDURES/OPERATIONAL GUIDELINES

All employees of the Department of Adult Correction are expected to be physically and mentally prepared and able to perform their assigned duties throughout the workday. No employee shall report to the work site impaired by or suffering from the effects of drugs or alcohol.

Individuals reporting for work under the influence or the effects of alcohol and/or drugs shall be issued discipline, up to and including dismissal, consistent with the policy governing personal conduct.

No employee shall manufacture, distribute, or dispense controlled substances (drugs/alcohol) at the work site or away from the work site. No employee shall use "across the counter" medication to the point of impairment while at the work site, or in any situation which may bring discredit to the Department. Use or abuse shall be viewed as personal misconduct and shall be cause for immediate disciplinary action up to and including dismissal.

Possession of an illegal substance in any situation, at work or away from the work site shall be cause for discipline. Possession of controlled substances, i.e. Prescription medication or alcohol, must be in compliance with existing laws. Violations will result in discipline up to and including dismissal based on personal misconduct.

Employees who are arrested, detained, or served a warrant for any alcohol/drug related incident, at the work site or away from the work site have 24 hours to file a written report of the situation with the work unit supervisor/manager, i.e. Warden, Superintendent, Branch Manager. The work unit supervisor/manager shall make a recommendation for appropriate disciplinary action based on the facts of the case after conducting a thorough investigation.

If sufficient facts cannot be obtained due to pending litigation, the work unit supervisor/manager shall request, in writing, that any recommendation for disciplinary action be delayed until the court has disposed of the matter. Once the legal proceedings have been completed, the employee shall furnish a certified copy of the court disposition within 48 hours of the judgment. The recommendation for discipline shall be made at this time, if not previously addressed.

Any conviction of a drug or alcohol related offense, which occurred at the work site, shall be reported to the federal government by the Personnel Office; therefore, such offenses shall be reported to the Personnel Office by the appropriate manager so that the Personnel Office may comply with the requirement.

The Department of Adult Correction utilizes the State Employee Assistance Program (EAP) administered through the Office of State Personnel. The EAP provides employees with a comprehensive referral service to aid in coping with or overcoming personal problems, including drug and alcohol problems. Consultants with the State EAP will provide managerial/supervisory training and coordinate employee orientation.