

Purchasing Divison 2019 Washington Street East Post Office Box 50130 Charleston, WV 25306-0130

State of West Virginia Request for Quotation 01 — Agricultural

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Date Issued	Solicitation Closes	Solicitation No	Version
2017-04-05	2017-04-11	CRFQ 0506 WEH1700000012	76131011
	13:30:00	0300 WEH1700000012	2
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BID CLERK

DEPARTMENT OF ADMINISTRATION

PURCHASING DIVISION

2019 WASHINGTON ST E

CHARLESTON

WV 25305

US

Vendor Name, Address and Telephone Number:

Taylors Meat Processing

RF. 19 Old Beckley Road

P.O. Box 216

Spanishburg, WV 25922

04/11/17 09:06:57 W Purchasine Division

FOR INFORMATION CONTACT THE BUYER		8
Charles D Barnette (304) 558-2566 charles.d.barnette@wv.gov		5
Signature X Quelin Vay/ore All offers subject to all terms and curfolitions contained to this a	FEIN # 55-0769092	DATE 4/10/17

Addendum 1:

1-To respond to vendor questions

2-To remove all references to vacuum seal from the specifications and pricing page, updated specifications and pricing page attached No other changes.

PROCUREMENT OFFICER -				
HEALTH AND HUMAN RESO WELCH COMMUNITY HOSP	URCES	PROCUREMENT OF HEALTH AND HUMA WELCH COMMUNIT		
454 MCDOWELL ST		454 MCDOWELL ST		
WELCH	WV24801	WELCH	WV 248	801
us		US		

Line Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
Slaughter houses services/Car Fee (price per head)	title Kill) 24.00000	EA	118.00	2640.00

73131606	Manufacturer	Specification Model #	

Extended Description:

4.1.1 Cattle KIII Fee (price per head), approx 1000-2500 lbs. each

PROCUREMENT OFFICE HEALTH AND HUMAN WELCH COMMUNITY IN 454 MCDOWELL ST	RESOURCES	PROCUREMENT OFFI HEALTH AND HUMAN WELCH COMMUNITY 454 MCDOWELL ST	RESOURCES
WELCH	WV24801	WELCH	WV 24801
US		US	

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
2	Slaughter houses services/Beef-Cut, Vacuum packaged, per lb	24000.00000	LB	100	24,000 =

Comm Code	Manufacturer	Specification	Model #	
73131606			THE DECT OF	
L			2	1

Extended Description:

4.1.2 Beef-Cut, Vacuum packaged, per pound

PROCUREMENT OFFICER - 304-436-8708 PROCUREMENT OFFICER - 304-436-8708 HEALTH AND HUMAN RESOURCES **HEALTH AND HUMAN RESOURCES** WELCH COMMUNITY HOSPITAL WELCH COMMUNITY HOSPITAL **454 MCDOWELL ST** 454 MCDOWELL ST WELCH WV24801 **WELCH** WV 24801 US US Line Comm Ln Desc Qty Unit Issue Unit Price Total Price

3	Slaughter houses services/Hog Kill Fee (price per head)	24.00000	ĒA	11500	2760 00
Comm Cod	e Manufacturer			770	2100-
73131606	the House of the H	Specific	ation	Model#	

Extended Description:

4.1.3 Hog Kill Fee (price per head, approx 300lbs each)

PROCHOEVE AND			
PROCUREMENT OFFII HEALTH AND HUMAN WELCH COMMUNITY	RESOURCES	PROCUREMENT OFFICE HEALTH AND HUMAN F WELCH COMMUNITY H	DER - 304-436-8708 RESOURCES
454 MCDOWELL ST		454 MCDOWELL ST	
WELCH	WV24801	WELCH	WV 24801
US		us	

4	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
	Slaughter houses services/Pork-Cut, vacuum packaged, per lb	7200.00000	LB	100	7200 00
					1200 -

	Comm Code Manufacturer 73131606	Specification Model #	
I			

Extended Description :

4.1.4 Pork-Cut, vacuum packaged, per pound

Line Event Date
1 Technical Question Deadline-4:00 PM 2017-03-29

WEH170000012	Document Phase	Document Description Addendum 1-Boef and Pork	Page 4
		Processing/Slaughter House	of 4

ADDITIONAL TERMS AND CONDITIONS

See attached document(s) for additional Terms and Conditions

SOLICITATION NUMBER: CRFQ WEH1700000012 Addendum Number: 1

The purpose of this addendum is to modify the solicitation identified as CRFQ WEH1700000012 ("Solicitation") to reflect the change(s) identified and described below.

Applicable	Addendum	Category:
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[]	Modify bid opening date and time
[X]	Modify specifications of product or service being sought
[X]	Attachment of vendor questions and responses
[]	Attachment of pre-bid sign-in sheet
[]	Correction of error
[]	Other

Description of Modification to Solicitation:

- 1-To respond to vendor questions
- 2-To remove all references to vacuum seal from the specifications and pricing page, updated specifications and pricing page attached

Additional Documentation: Documentation related to this Addendum (if any) has been included herewith as Attachment A and is specifically incorporated herein by reference.

Terms and Conditions:

- 1. All provisions of the Solicitation and other addenda not modified herein shall remain in full force and effect.
- 2. Vendor should acknowledge receipt of all addenda issued for this Solicitation by completing an Addendum Acknowledgment, a copy of which is included herewith. Failure to acknowledge addenda may result in bid disqualification. The addendum acknowledgement should be submitted with the bid to expedite document processing.

Attachment A

Addendum 1 - CRFQ 0506 WEH1700000012

- Q.1 We do not vacuum seal. We put the products in clear meat bags with labels.
- A.1 All references to vacuum seal is removed from the specifications.

SPECIFICATIONS

1. PURPOSE AND SCOPE The West Virginia Purchasing Division is soliciting bids on behalf of the West Virginia Department of Health and Human Resources (WVDHHR), Bureau for Behavioral Health and Health Facilities (BBHHF), Welch Community Hospital to establish a contract for an open-end contract for slaughter house/meat processing services.

Successful vendor will receive livestock from the WV Department of Agriculture for the purpose of slaughter, processing, packaging and delivery of hogs and cattle to be used in serving meals to patients at Welch Community Hospital located at 454 McDowell Street, Welch, WV. Livestock will be delivered by the West Virginia Department of Agriculture, on hoof, to vendor. The West Virginia Department of Agriculture contacts the vendor, prior to the delivery.

Evaluations of bids will be based on estimations used.

These estimations are for bidding purposes only and are based on usage from the previous year(s).

It is understood that actual quantities required during this contract period will be provided whether it be more or less than these estimations.

Cattle 24 Head

Hogs 24 Head

NOTE: Delivery Orders issued from contract awarded as a result of this solicitation may be funded in whole or in part with Federal Funds and thus this solicitation and its resulting awarded contract are subject to the requirements of Attachment 1: Provisions Required for Federally Funded Procurements.

- 2. DEFINITIONS: The terms listed below shall have the meanings assigned to them below. Additional definitions can be found in section 2 of the General Terms and Conditions.
 - 2.1 "Contract Services" means Slaughter House Services as more fully described in these specifications.
 - 2.2 "Pricing Pages" means the schedule of prices, estimated order quantity, and totals contained in wvOASIS or attached hereto as Exhibit A, and used to evaluate the Solicitation responses for the Contract Services.
 - 2.3 "Solicitation" means the official notice of an opportunity to supply the State with goods or services.

- 2.4 "USDA" Means United States Department of Agriculture.
- 2.5 "FSIS" means Food Safety and Inspection Service.
- 3. QUALIFICATIONS: Vendor, or Vendor's staff if requirements are inherently limited to individuals rather than corporate entities, shall have the following minimum qualifications:
 - 3.1 Vendor must be regulated by the USDA' Food Safety and Inspection Service.
 - 3.1.1 Vendor must be listed on The Meat, Poultry and Egg Product Inspection Directory.

<u>OR</u>

- 3.2 Vendor must be registered with the West Virginia Department of Agriculture.
 - 3.2.1 Vendor must provide this certificate prior to award.

4. GENERAL REQUIREMENTS:

4.1 Contract Items and Mandatory Requirements: Vendor shall provide Agency with the Contract Items listed below on an open-end and continuing basis. Contract Items must meet or exceed the mandatory requirements as shown below.

Vendor will be required to provide the Slaughter Services, Processing, Portioning, and Packaging, Freezing and Delivery of cattle and hogs to Welch Community Hospital on an as needed basis.

The hogs and cattle will be delivered to the Vendor by the WV Department of Agriculture and per the cutting specifications contained within this contract.

BEEF: (The type of cuts will be determined by the menu and/or the supply on hand.)

PORK: (The type of cuts will be determined by the menu and/or supply on hand.)

4.1.1 Cattle Kill Fee (price per head, approx. 1000 – 2500 lbs. each)
This fee must include euthanizing of the cattle, cleaning of the cattle, skinning of the cattle, and removal of any inedible parts of the cattle. Any anticipated delivery or fuel costs must be included in the unit price listed on Vendor's bid; charges for delivery/fuel surcharge on vendor's invoice listed separately will not be paid by the facility. Delivery will be inside the facility.

The cattle will be delivered to the slaughter house/meat processor, on hoof, by the WV Farm Commission, monthly, at the facilities request. The Farm Commission contacts the vendor, prior to delivering the livestock. Vendors must meet the following minimum specifications for meat preparation:

All meat must be commercially slaughtered and processed per USDA Guidelines.

All meat must be stored and delivered frozen to the back loading dock at Welch Community Hospital.

4.1.2 Beef Processing Charges, Cut, Packaged, per pound; must include the deboning of the meat, cutting meat in to ready to use portions, packaging of the meat, labeling of the meat and freezing of the meat. All meat must be frozen upon delivery.

All patties and steaks must be packaged with paper between layers for easy separation.

All packages must have name, weight, date and count of items in the package.

Packaging materials (boxes, etc.) shall be at no cost to Welch Community Hospital.

- 4.1.2.1 Beef- prepared and packaged 5 slices per pack, per pound: Top Sirloin Roast: must be boneless, 100% fat trimmed, 4 pound.
- 4.1.2.2 Beef- prepared and packaged 5 slices per pack, per pound: Top Round: Must be boneless, 100% fat trimmed, full cut round.

- 4.1.2.3 Beef- prepared and packaged 4 slices per pack, per pound: Bottom Sirloin Roast: must be boneless, 100% fat trimmed, 4 pound per package.
- 4.1.2.4 Beef- prepared and packaged 4 slices per pack, per pound: Bottom Round: Must be boneless, sliced, full cut round.
- 4.1.2.5 Beef- prepared and packaged 4 slices per pack, per pound: Chuck Roast: Must trim all visible fat, slice 1 inch thick, boneless.
- 4.1.2.6 Beef- prepared and packaged 10 steaks per pack, per pound: Rib Steaks: Must be boneless, sliced ¾ inch thick.
- 4.1.2.7 Beef- prepared and packaged 10 steaks per pack, per pound: New York Strip Steaks: Must be boneless, ¾ inch thick, no tail.
- 4.1.2.8 Beef Ground, prepared and packaged per 5 pounds per pack, per pound: Hamburger: must be 90% lean or greater, twice ground, (discard tongue, liver and heart).
- 4.1.2.9 Beef Ground Beef Patties prepared and packaged 10 patties per pack, per pound: Ground beef patties must be 90% lean or greater, twice ground, 1 inch thick, formed, (discard tongue, liver, and heart.
- 4.1.2.10 Beef Cubing, packaged 10 steaks per pack, per pound: Cube Steaks: Must be 4 oz., lean as possible, all visible fat trimmed.
- 4.1.2.11 Beef-Cubing, packaged, per 5 pounds per pack: Stew meat: Must be trimmed 3/4inch to 1 inch cubes.
- 4.1.3 Hog Kill Fee (price per head, approx. 300 pound each). This fee must include euthanizing of the hog, cleaning of the hog, skinning of the hog, and removal of any inedible parts of the hog. Any anticipated delivery or fuel costs must be included in the unit price listed on Vendor's bid; charges for delivery/fuel surcharge on the vendor's invoice listed separately will not be paid by the facility. Delivery will be made inside the facility.

The hogs will be delivered to the slaughter house/meat processor, on hoof, by the WV Farm Commission, monthly, at the facilities request. The Farm Commission contacts the vendor, prior to delivering the livestock. Vendors must meet the following minimum specifications for meat preparation:

All meat must be commercially slaughtered and processed per USDA guidelines.

All meat must be stored and delivered frozen to the back dock at Welch Community Hospital.

4.1.4 Pork Processing Charges, Cut, Packaged, per pound; Pricing must include the deboning of the meat, cutting meat in to ready to use portions, packaging of the meat, labelling of the meat and freezing of the meat. All meat must be frozen upon delivery.

All patties and steaks must be packaged with paper between layers for easy separation.

All packages must have name, weight, date and count of items in the package.

Packaging materials (boxes, etc.) shall be at no cost to Welch Community Hospital.

- 4.1.4.1 Pork Cut, packaged, per pound: Hams: Must be boneless, sliced ½ inch thick, 100% fat trimmed, 1 each per pack, 3 muscle ham.
- 4.1.4.2 Pork Cut, packaged, per pound: Pork Chops: Must be boneless, center cut, rib and loin chops, 100% fat trimmed, sliced ¾ inch thick, 10 per pack.
- 4.1.4.3 Pork Cut, packaged, per pound: Ribs: Must have fat trimmed, cut 4 servings per pack.
- 4.1.4.4 Pork Cubing, packaged, per pound: Cube Pork: (Cube Steak) must be 4 ounce, as lean as possible, all visible fat trimmed, 10 per pack.

- 4.1.4.5 Pork Cut, packaged, per pound: Pork Stew Meat: Must be 100% fat trimmed, 1 inch cubes, 5 pounds per pack.
- 4.1.4.6 Pork-Sausage Patties, seasoned, prepared, per pound:
 Sausage (patties): Must be as lean as possible with no more than thirty (30) percent fat, (discard tongue, liver and heart) seasoned with a blend of seasonings for giving any ground meat a "sausage" flavoring; may contain salt, brown sugar, sage, garlic granules or powder, Fennel Seed, spices, ground black pepper and/or crushed red. Patties must be circular formed, 12 to 16 per package.

5. CONTRACT AWARD:

- 5.1 Contract Award: The Contract is intended to provide Agencies with a purchase price on all Contract Items. The Contract shall be awarded to the Vendor that provides the Contract Items meeting the required specifications for the lowest overall total cost as shown on the Pricing Pages.
- 5.2 Pricing Pages: Vendor should complete the Pricing Pages entering the unit price for each line item, multiply the quantity for each line item by the unit price stated and enter the total price for each line item. Vendor must add the total prices and enter the total cost as indicated on the pricing page for all items outlined within this Request for Quotations. Vendor should complete the Pricing Pages in their entirety as failure to do so may result in Vendor's bids being disqualified.

The Pricing Pages contain a list of the Contract Items and estimated purchase volume. The estimated purchase volume for each item represents the approximate volume of anticipated purchases only. No future use of the Contract or any individual item is guaranteed or implied.

Vendor should electronically enter the information into the Pricing Pages through wvOASIS, if available, or as an electronic document.

6. PERFORMANCE: Agency shall pay per the unit rate in arrears as shown on the Pricing Pages, for all Contract Services performed and accepted under this Contract. Vendor shall accept payment in accordance with the payment procedures of the State of West Virginia.

7. ORDERING AND PAYMENT:

- 7.1 Ordering: Vendor shall accept orders through wvOASIS, regular mail, facsimile, e-mail, or any other written form of communication. Vendor may, but is not required to, accept on-line orders through a secure internet ordering portal/website. If Vendor has the ability to accept on-line orders, it should include in its response a brief description of how Agencies may utilize the on-line ordering system. Vendor shall ensure that its on-line ordering system is properly secured prior to processing Agency orders on-line.
- 7.2 Payment: Agency shall pay per the unit rate in arrears as shown on the Pricing Pages, for all Contract Services performed and accepted under this Contract. Vendor shall accept payment in accordance with the payment procedures of the State of West Virginia.

8. DELIVERY AND RETURN:

- 8.1 Delivery Time: Vendor must provide free delivery with an estimated delivery date of two weeks. Vendor will contact Welch Community Hospital at least one day prior to delivery.
- 8.2 Late Delivery: The Agency placing the order under this Contract must be notified in writing if orders will be delayed for any reason. Any delay in delivery that could cause harm to an Agency will be grounds for cancellation of the delayed order, and/or obtaining the items ordered from a third party.
 - Any Agency seeking to obtain items from a third party under this provision must first obtain approval of the Purchasing Division.
- 8.3 Delivery Payment/Risk of Loss: Standard order delivery shall be F.O.B. destination to the Agency's location. Vendor shall include the cost of standard order delivery charges in its bid pricing/discount and is not permitted to charge the Agency separately for such delivery. The Agency will pay delivery charges on all emergency orders provided that Vendor invoices those delivery costs as a separate charge with the original freight bill attached to the invoice.
- 8.4 Return of Unacceptable Items: If the Agency deems the Contract Items to be unacceptable, the Contract Items shall be returned to Vendor at Vendor's expense and with no restocking charge. Vendor shall either make arrangements for the return within five (5) days of being notified that items are unacceptable, or permit the Agency to arrange for the return and reimburse Agency for delivery expenses. If the original packaging cannot be utilized for the return, Vendor will supply the Agency with appropriate return packaging upon request. All returns of unacceptable items shall be F.O.B. the Agency's location. The returned product

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shall either be replaced, or the Agency shall receive a full credit or refund for the purchase price, at the Agency's discretion.

- 8.5 Return Due to Agency Error: Items ordered in error by the Agency will be returned for credit within 30 days of receipt, F.O.B. Vendor's location. Vendor shall not charge a restocking fee if returned products are in a resalable condition. Items shall be deemed to be in a resalable condition if they are unused and in the original packaging. Any restocking fee for items not in a resalable condition shall be the lower of the Vendor's customary restocking fee or 5% of the total invoiced value of the returned items.
- 9. TRAVEL: Vendor shall be responsible for all mileage and travel costs, including travel time, associated with performance of this Contract. Any anticipated mileage or travel costs may be included in the unit price listed on Vendor's bid, but such costs will not be paid by the Agency separately.

10. VENDOR DEFAULT:

- 10.1 The following shall be considered a vendor default under this Contract.
 - 10.1.1 Failure to provide Contract Items in accordance with the requirements contained herein.
 - 10.1.2 Failure to comply with other specifications and requirements contained herein.
 - 10.1.3 Failure to comply with any laws, rules, and ordinances applicable to the Contract Services provided under this Contract.
 - 10.1.4 Failure to remedy deficient performance upon request.
- 10.2 The following remedies shall be available to Agency upon default.
 - 10.2.1 Immediate cancellation of the Contract.
 - 10.2.2 Immediate cancellation of one or more release orders issued under this Contract.

10.2.3 Any other remedies available in law or equity.

11. MISCELLANEOUS:

11.1 Contract Manager: During its performance of this Contract, Vendor must designate and maintain a primary contract manager responsible for overseeing Vendor's responsibilities under this Contract. The Contract manager must be available during normal business hours to address any customer service or other issues related to this Contract. Vendor should list its Contract manager and his or her contact information below.

Contract Manager: CAROLIN GUIOR	
Telephone Number: 304-425-6569	•
FAX Number: _ JAME / CALL FIRST to THEN ON	FAX
Email Address: C-pent 499 @ YAhoo. com	
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Item#	The state of the s	Exhibit A		
	Description	Quantity	Unit Price Per Head	Total Price
4.1.1	Cattle Kill Fee (price per head, approx 1000-2500 lbs. each)	24 Head	110 00	2/4/2 00
4.1.3	Hog Kill Fee (price per head, approx 300lbs, Each)	24 head	115 00	2760 00
		A. 7	Total Cost-Kill Fee	

Item#	Description	Quantity	Unit Price Per	Total Price	li#8
4.1.2	Beef-Cut, per pound - Hanging Weight	24,000 lbs	100	0.1	THIS IS
4.1.4	Pork-Cut, per pound - HANGING Weight	7,200 lbs	100	24,000	THE HANGING
	We can give you a boxed weight AFTER processing	B. Tota	l Cost- Per Pound		Weight OF the
			Total Cost A+ B	36,600	CATTLE
Evaluation and Award Criteria: Contract shall be awarded to the Vendor that provides the "Contract Items" meeting the required specifications for the					

Vendor Remit-To Address: Vendor Authorized Representative (Printed)

ADDENDUM ACKNOWLEDGEMENT FORM SOLICITATION NO.: CRFQ WEH1700000012

Instructions: Please acknowledge receipt of all addenda issued with this solicitation by completing this addendum acknowledgment form. Check the box next to each addendum received and sign below. Failure to acknowledge addenda may result in bid disqualification.

Acknowledgment: I hereby acknowledge receipt of the following addenda and have made the necessary revisions to my proposal, plans and/or specification, etc.

Addendum Numbers Received:

(Check the box next to each addendum received)

[4	/j	Addendum No. 1	[]	Addendum No. 6	We do VACUUM Seal OUR Meat
ſ]	Addendum No. 2	[]	Addendum No. 7	sent our present
[]	Addendum No. 3]]	Addendum No. 8	
1]	Addendum No. 4	[]	Addendum No. 9	
1]	Addendum No. 5]	J	Addendum No. 10	

I understand that failure to confirm the receipt of addenda may be cause for rejection of this bid. I further understand that that any verbal representation made or assumed to be made during any oral discussion held between Vendor's representatives and any state personnel is not binding. Only the information issued in writing and added to the specifications by an official addendum is binding.

Taylors Meat Processing

Company

Cowly Jaylore

Authorized Signature

4/10/17

Date

NOTE: This addendum acknowledgement should be submitted with the bid to expedite document processing.