Combined Statement of Work (SOW) & Salient Characteristics

Prepared for Red River Dining Facility

Current As Of: 02 June 2026

Barksdale AFB, LA 71110

Executive Summary

Scope / Description of Services
The work covered by these requirements consists of furnishing all plans, materials, labor, equipment, appliances, and performing all operations to uninstall existing equipment and install new food service equipment (including fryers, refrigerators, holding cabinets, ranges, and prep tables) in the Red River Dining Facility located at Bldg. 4631.

Background
The Red River Dining Facility currently has multiple items of equipment that are aging and need to be replaced, along with requirements for new equipment to support dining operations. Replacement and installation of these items will help maximize effective and proper cooking procedures and ensure proper preparation in accordance with the Tri-Service Food Code.

Approach

The work covered under this Statement of Work shall consist of furnishing all material, labor, and equipment necessary to provide, assemble, and install new food service equipment, as well as remove and dispose of existing equipment identified for replacement.

Contractor will properly disconnect the existing equipment items from the building's utilities. They will then remove the agreed upon equipment items (government will mark equipment with an X signifying which to remove) and move them to the designated Dining Facility warehouse to prime for disposal. The contractor will then move the new equipment into the kitchen, uncrate and assemble the equipment, and make all final connections to existing utilities to include electric, water, drainage, gas, and support/anchoring.

All equipment will be installed in accordance with the manufacturer's instructions, to include proper calibration and a test run/function check performed in front of the Government representative. Furthermore, the contractor will ensure the removal of all packaging materials and debris, leaving the work area in a clean and orderly condition. The installation shall be phased to minimize disruption to dining facility operations, and the contractor must coordinate with the project manager to establish an installation schedule.

Timeline

Phase / Requirement	Details
Delivery and Installation	Ninety Days ARO.
Hours of Operations	Normal hours of operation for this contract are between hours of 0800 and 1600 hours. The contractor shall perform the services required under this contract during this time excluding Saturdays, Sundays and Federal Holidays.

Equipment to be Installed

The following items (or equal to) are required for installation:

Item #	Equipment / Name	Qty	Salient Characteristics (Or Equal)
1	Immersion blender (Galaxy IMBL9 9”)	2	Variable speed immersion blender 2/5 hp. Removable stainless steel blending shaft, variable speed of 4k to 16k RPM, 60 Hz, 1 Phase, 120v, 750 watts.
2	Floor Fryer Natural Gas 70-100 lb. Stainless Steel	1	Tank dimensions fry pot width 18” depth 18”, all stainless steel tank, door, front, top, ledge and header; galvanized steel sides, easy to use thermostat, temperature between 200-400 degrees Fahrenheit.
3	One gallon blender	2	Commercial heavy duty 3 ¾ HP, stainless steel container with large side handles for easy usage/pouring.
4	T-link quick disconnect 48” coated steel gas appliance connector hose	2	48” coated steel gas appliance connector hose.
5	Induction Range, Countertop Vollrath 59300 Mirage cadet	6	Measures 16”x12”, 1-20 power levels or F/C temperature level controls, easy to read digital power level, timer, pushbutton controls, stainless steel case, 6 ft power cord, equipped with variety of safety features: overheat protection, small article detection, pan auto detection, empty pan shut off.
6	Hat lamp carving station board measures 20”x24” maple wood with juice grooves	3	A single bulb heat lamp to ensure each food item remains warm throughout the length of buffet service made of durable aluminum featuring a flexible body that makes it easy to lower and raise the light. Comes with a 250W infrared bulb and has an on/off switch that’s located on the base for safety and easy access.

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7	Hobart Legacy (HL400-1 10 qt) planetary floor mixer w/guard & standard accessories	1	40 quart maximum heavy duty mixer, VFDadvantage variable frequency drive, maximum capacity overheat protection, reinforced planetary shaft system, triple interlock system with magnalock technology, gear transmission, 3 fixed speeds, plus stir speed, shift on the fly controls, 20 minute smart timer, ergonomic swing out bowl, open base, metallic gray hybrid powder coat finish, stainless steel removable bowl guard, rubber foot pads provided.
8	Hobart Buffalo Chopper (84186-1 15 lbs)	1	Food processor with # 12 hub – 1 hp, 1725 RPM for blades, special cutlery grade, stainless steel knives that are capable of cutting down tough proteins in minutes, safe guarded power switch, 6 ft flexibale power cord, bowl 18" inside diameter.
9	Robot Coupe R2 Dice Ultra 3 qt combination food processor	1	5/32" slicing disc, 5/64" grating disc, 3/8" dicing kit, continuous feed head, smooth "S" blade, 3 qt/3 liter stainless steel batch bowl. Direct drive induction motor (no belt), built in on/off/pulse buttons, safety and motor brake, 1725 RPM speed, dimensions 9 1/8" x 17" x 20 ¾" (WxDxH).
10	Cart, Utility/Bussing	6	30 7/8" x 17 3/4" x 33 3/4" three shelf steel utility cart fully welded. Made of 12-gauge powder coated steel with 300 lb capacity with (4) 5" polyethylene casters are bolted into the cart. Color silver with handle, open style.
11	Sandwich/Salad Preparation Refrigerator	1	Mega top refrigerated sandwich prep table unit with overall dimensions of 36 3/8" W x 34" D x 39" H. The exterior is stainless steel with a galvanized steel back and bottom, and the interior is aluminum with a stainless steel floor and ABS door liner. The unit provides 11.0 cu. ft. of cabinet capacity and the top holds (15) 1/6 size, 4" deep pans under an insulated hood. Access is via two solid swing doors, with two adjustable PE-coated wire shelves inside. The self-contained, rear-mounted refrigeration system features a 1/5 HP compressor using R-600a hydrocarbon refrigerant to maintain a temperature range of 33-39°F, and is equipped with a self-cleaning condenser. Electrical specifications are 115V/60Hz/1Ph, 2.9 Amps, with a NEMA 5-15P plug. Unit includes a 9 1/2" deep cutting board and 4" casters.
12	True TWT-67-HC 67 1/4" deep worktop refrigerator with 3 9/16" backsplash	1	67 1/4" deep worktop refrigerator with 3 9/16" backsplash.

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13	Large Gray 3-shelf Utility carts	6	550 lb. capacity is perfect for hauling heavy loads. Features (4) 5” casters, 2 rigid and 2 swivel, for easy maneuverability. Premium handle offers multiple built-in tool compartments for organizing and storing small parts. Sturdy structural foam construction that won’t rust, dent, chip, or peel. Rounded corners help protect walls and furniture. L:46 ¾ in, W: 25 ½ in, H: 33 ½ in.
14	Soup Wells	2	Round drop-in soup well unit with an overall diameter of 12 inches and height of 8 3/4 inches, designed for top-mount installation. The unit holds a capacity of 11 qt. and is constructed with a one-piece stainless steel top flange and a heavy-gauge, deep-drawn stainless steel warming pan, suitable for wet or dry operation. It features a top-mounted, recessed thermostatic control for temperature management and a tubular heating element. A 1/2” drain is included for waste water removal. The unit is hardwired and has electrical specifications of 208-240V/60Hz/1Ph, drawing 620-825 Watts. Installation is secured by the Wellslok system.
15	Warmer (Kitchen)	1	The 180 degree full-swing solid stainless steel dutch doors provide outstanding impact and heat resistance. Magnetic latches, heavy-duty insulation, plus a tight-fitting gasket keep the doors closed when they're supposed to be and keeps the hot air in! This cabinet has 5” poly casters with locks on the front wheels to keep it in place once you've rolled it right where you want it. Built-in corner bumpers protect your walls from scuffs and bumps while you're rolling from one area to another. An integrated cord wrap on the back will keep the power cord off the floor and out of the way while you roll the cabinet. You can also reverse the door hinges based on your needs. It has an output of 1,575W and requires a 120V electrical connection. W: 27 7/16 Inches, D: 32 15/16 Inches, H: 70 inches.
16	Stainless Steel Radiant Charbroiler	1	Natural gas radiant charbroiler unit with an open base, with overall dimensions of 48” W x 35 1/2” D x 42” H. Construction shall be a fully welded stainless steel frame with stainless steel front, sides, and backsplash. The unit features eight 18,750 BTU stainless steel burners with individual controls, heavy- duty cast iron floating rod grates with an EZ-tilt mechanism, and stainless steel radiants. Total output is 150,000 BTU. The unit includes a front-mounted grease trough with a grease collection box and stainless steel water tubs. A 3/4” rear natural gas connection is required. Unit is mounted on 6” adjustable stainless steel legs.

Item #	Equipment / Name	Qty	Salient Characteristics (Or Equal)
17	Countertop Griddle (N'Rich)	1	Heavy-duty gas countertop griddle unit with overall dimensions of 36” W x 31” D x 15 1/2” H. Construction shall be a fully welded stainless and aluminized steel chassis with a stainless steel front, sides, and front top ledge. The unit features a 36” x 24” cooking area with a 1” thick polished steel griddle plate. Heating is provided by three “U” shaped aluminized steel burners, each rated at 27,000 BTU for a total output of 81,000 BTU, managed by individual manual controls. The unit is equipped with 4” high back and side splash guards and a 6 qt. grease drawer. A 3/4” rear natural gas connection is required. Unit is mounted on 4” adjustable legs.
18	Countertop Griddle (Global)	1	Heavy-duty gas countertop griddle unit with overall dimensions of 60” W x 31” D x 15 1/2” H. Construction shall be a fully welded stainless and aluminized steel chassis with a stainless steel front, sides, and front top ledge. The unit features a 60” x 24” cooking area with a 1” thick polished steel griddle plate. Heating is provided by five “U” shaped aluminized steel burners, each rated at 27,000 BTU for a total output of 135,000 BTU, managed by individual manual controls. The unit is equipped with 4” high back and side splash guards and two 6 qt. grease drawers. A 3/4” rear natural gas connection is required. Unit is mounted on 4” adjustable legs.
19	Countertop Ventless Oven (N'Rich & SubConnection)	2	Ventless high-speed countertop oven unit with overall dimensions of 26” W x 25 2/5” D x 23” H. Construction shall be a stainless steel exterior with a fully insulated cook chamber. The unit utilizes a combination of top-launched microwave technology and variable-speed recirculating air impingement. It features a programmable smart menu system capable of storing up to 256 recipes, accessible via a smart card reader. Ventless operation is achieved via an internal catalytic converter. Electrical specifications are 208-240V/60Hz/1Ph, drawing 27 Amps, with a NEMA 6-30P plug. Unit includes one aluminum paddle and two solid aluminum pans.
20	Work Table	3	Commercial work table unit with overall dimensions of 60” W x 30” D x 34” H. The tabletop is constructed of 14-gauge, 304-series stainless steel. The unit includes an adjustable 18-gauge, 430-series stainless steel undershelf. The structure is supported by 1 5/8” diameter stainless steel legs with adjustable stainless steel bullet feet. The unit is NSF listed.

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21	Warmer Line	2	Specification series, pass-through heated holding cabinet unit with overall dimensions of 27 1/2" W x 38 7/8" D x 84 1/8" H. Construction shall be a stainless-steel front and doors with aluminum sides and a stainless steel interior. The unit features one solid door and one low-E double-pane thermal glass door, both field- reversible. The cabinet includes three heavy-duty, chrome-plated wire shelves. The heating system utilizes ceramic heating elements and low-velocity fans to maintain a temperature range of 80°F to 180°F, managed by an electronic control with an exterior digital display. Interior lighting is included. Electrical specifications are 120V/60Hz/1Ph, 13.8 Amps, with a NEMA 5-20P plug. Unit is mounted on 5" casters.
22	Beverage air (NC51HC-1-W 49) curved top display freezer	1	Net capacity 9.43 cubic ft. overall width 50 2/5", depth 26", height 34 1/5", number of lids 2, number of baskets 5, full load Amps 3.5, voltage 115/60/1, Nema plug (8' cord) 5-15P, ¼ HP, color white, operating temperature of 0 F to -10F., LED lighting, adjustable thermostat, angle top design with LowE tempered glass lids, round exterior edges, 2" heavy duty caster, drain plug for easy cleaning.
23	Vulcan 36S-6BN Endurance 6 Burner 36" Natural Gas Range Stove	1	36" wide gas restaurant range, Vulcan Model No.36S-6BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavyduty cast grates, easy lift- off 12" x 12 ½ 2" in the front and 12" x 14 ½" in the back to better accommodate stockpots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth oven with porcelain oven bottom and door panel, measures 27"d x 26 3⁄8"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 3⁄4" rear gas connection and pressure regulator. Total input 215,000 BTU/h.
24	Rational iCombi classic single 20 full size	2	Left to Right: 42 5/8", Front to Back: 44", Height: 73 3/4". Accommodates up to twenty full size sheet pans or forty full size steam table pans, giving you exceptional

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			capacity in a compact footprint! It boasts a type 304 stainless steel interior and exterior for an extremely durable construction that is also easy to clean. The unit requires a 208/240V, 1 Phase electrical connection for operation. Combi oven offers ground breaking technology that allows the user to effortlessly grill, bake, roast, braise, steam, stew, poach and much more-all within the same unit! This oven's patented ClimaPlus system constantly measures the humidity inside the cooking cabinet and makes automatic adjustments based on your settings, eliminating the need for basting or adding liquid.
25	Pastry Holder	1	MONTEREY BAKERY CASE: 4312-15 21Wx17D x 23¼. Bakery display case includes 3 small melamine trays and 3 large melamine trays, all with a clean and classic white color. The clear doors provide excellent visibility of baked goods, featuring a sturdy and eye-catching black frame.
26	Regency 4-Shelf Kit with 74" Posts	1	Durable steel commercial grade construction 24" x 72" NSF Chrome with 450 lb per shelf and over all capacity of 1,800 lbs.
27	Southbend Model No. SLGS/22SC Convenction Oven	2	Double-deck, full-size gas convection oven unit with overall dimensions of 40" W x 41 1/2" D x 70" H. Exterior construction shall be stainless steel front, top, and sides, with porcelain enamel on steel interiors. The unit features two sets of independently operated stainless steel doors with double-pane windows. Each of the two oven compartments includes five nickel-plated oven racks with 11 rack guide positions. The unit is powered by natural gas with a total output of 100,000 BTU (50,000 BTU per oven). Each oven features solid-state temperature controls with a range of 150°F to 500°F, a 60-minute timer with audible alarm, and a two-speed, 1/2 HP oven blower-motor. Electrical specifications are 120V/60Hz/1Ph, 7.7 Amps, with a NEMA 5-15P plug for controls and fan. Unit requires a 3/4" rear natural gas connection and is mounted on 8" stainless steel legs.
28	Custom Storage 18"x36"	1	Triton Products 8 X 36 in Gray steel LocBoard with 18 hooks : Keeps tools organized and easy to access. Durable 18 gauge steel with black epoxy-coated finish. Holds heavy, oversized, and oddly-shaped tools. Resists cracking, peeling, drying out, and breaking. Includes 18 assorted hooks to securely hang items.

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29	Floor Scrubber cordless walk behind – 18.5 gallons	1	Cleans up to 32,000 sq. ft. per hour. 22” width provides a wide path yet folds and stores compactly. Replaces a messy mop and bucket. Use with water or any floor cleaning solution. Convenient cordless battery design works in any spa.
30	Custom 3-Compartment Sink	1	Shipping Weight:120 lb, Features: Made in America, Made-to-Order, Gauge: 14 - 18 Gauge, Material: Stainless Steel, Number of Compartments: 1 - 4 Compartment, Number of Drainboards: 0 - 2 Drainboards, Style: 0 Drainboards, Type: Straight / Line Sinks.
31	Custom work table	1	Eagle Group UT36108GTB 36” x 108” Open Base Stainless Steel Commercial Work Table with 1 1/2” Backsplash: This Eagle Group UT36108GTB 36” x 108” work table boasts a durable 16 gauge, type 430 stainless steel top that's great for use in dry conditions as a food prep area, or for storing tools and ingredients! For added convenience the top is sound-deadened to reduce noise in your work area, while its patented uni-lok recessed gusset design reduces lateral movement for superior stability during use. (6) galvanized 1 5/8” legs with plastic bullet feet provide support for the whole table. Its open base design makes it easy to roll large ingredient bins underneath. Plus, this work table has a 1 1/2” rear upturn and 1 5/8” rolled front edge. Overall Dimensions: Length: 108”, Width: 36”, Height: 36 5/8”, Work Surface Height: 35 1/8”, Backsplash Height: 1 1/2”.
32	Salad bar	1	Avantco SS-CFT-72-HC/Trubo Air Model JBT-72-N (92971) Stainless Steel Refrigerated. Interior Height 25 3/4 Inches , 6.7 Amps,1 Phase, 115 Volts, 700 watts, Capacity 21.75 cu. ft., Capacity (per Shelf) 88 lbs., with Casters, silver in Color, 5 Full Size Food Pan Capacity, 3/5 HP Horsepower, stainless steel Material, Number of Shelves 3, Plug Type NEMA 5-15P, Refrigerant Capacity 3.5 oz, Refrigerant Type R-290, Shape rectangle, Starting 20.1 Amps, Starting Wattage 2100 watts, Style Refrigerated Standard Height, Temperature Range 33 - 40 Degrees F. Exterior measurements; width 70 9/16”, depth 29 ½”, height 34 5/8”, power cord length 98”, interior width 66 1/2”, left/middle/right door opening width 19 5/16”, interior depth 19 7/8”. Must come with Pan covers for cold food table, sneeze guard canopy and tray slide stainless steel single tray slide.

Terms

Security Requirements

Visitor Passes: To receive a visitor pass the contractor must complete an AF Form 75 Visitors/ Vehicle Pass. The contractor should contact 1st Lt Jillian Hayne or MSgt DaShonda Hooks once the driver is 30 min from the East Gate (industrial gate), so an escort can be provided to meet the driver, and/or installation crew, to get their visitor pass. Once the form is filled out, send the form back to the project liaison. A background check will be conducted, after 7-10 days the sponsor will meet the contractor at the East Gate Visitor Center and escort the contractors to receive a temporary I.D. for the duration of the project. The contractor vehicle must be inspected for any contraband upon arrival to East Gate anytime they need to gain access to the installation. If a pass is approved, the 2 SFS/S5 Pass & Registration Office will issue an AF Form 75 (Visitor Pass) to the contractor and his/her employees upon completion of screening process for the duration of the contract. The screening process takes time, and the contractor shall visit the Commercial Visitor Control Center prior to expecting base entry to receive required forms and instruction on the application process, to include estimated time of receiving the visitor pass. Although contractors will not be issued vehicles passes, vehicles are subject to search while on the installation. Employee privately owned vehicles will not be allowed access to restricted/controlled areas without a free zone being established. All Contractor vehicles should have markings with the company name for quick identification of ownership and notification if they are involved in an incident. Conduct Requirements: The contractor shall ensure that his/her employees comply with all base traffic regulations and properly conduct themselves while on the base.

Retrieving Identification Media: The Contractor shall be responsible for retrieving all identification media including vehicle passes from employees who depart for any reason before the contract expires (e.g., terminate for cause, retirement, etc.).

Weapons, Firearms, Ammunition: Contractor employees are prohibited from possessing weapons, firearms, and ammunition on themselves or within their contractor or privately owned vehicles while on base.

The Contractor shall be responsible for safeguarding all government property, and controlled forms provided for contractor use. At the end of each work period, Contractor shall secure all Government facilities, equipment, and materials.

The contractor shall be responsible for the quality of all completed work. The contractor shall also ensure that equipment has been inspected for durability, material defects, and physical operational checks completed.

Safety

The Contractor shall have a safety plan for their employees. The Contractor shall instruct each employee in the recognition and avoidance of unsafe conditions and regulations to his or her

work environment to control or eliminate any hazards or other exposure to illness or injury. The Contractor shall provide their employees appropriate Personal Protective Equipment (PPE) and mandate proper wear.

Accident/Incident Reporting and Investigation: Contractor shall record and report to the 2d Security Forces Squadron Law Enforcement Desk at (318) 456-2551 and the Project Liaisons all available facts relating to each instance of accidental damage to Government property or injury to either Contractor or Government personnel. The Contractor shall secure the accident scene and wreckage until released by the accident investigative authority through the 2d Security Forces Squadron POC. If the Government elects to investigate the incident, the Contractor shall cooperate fully and assist the Government personnel until the investigation is complete.

Housekeeping

The Contractor shall keep all facilities and work areas clean and neat IAW industry, Occupational, Safety and Administration (OSHA), fire and safety standards.

Project Liaisons

1st Lt Jillian Hayne; Email: jillian.hayne.1@us.af.mil, Phone: 318-456-1533
MSgt DaShonda Hooks; Email: dashonda.hooks.1@us.af.mil, Phone: 318-456-8068

Ombudsman – AFGSC

(a) An ombudsman has been appointed to hear and facilitate the resolution of concerns from offerors, potential offerors, and others for this acquisition. When requested, the ombudsman will maintain strict confidentiality as to the source of the concern. The existence of the ombudsman does not affect the authority of the program manager, contracting officer, or source selection official. Further, the ombudsman does not participate in the evaluation of proposals, the source selection process, or the adjudication of protests or formal contract disputes. The ombudsman may refer the interested party to another official who can resolve the concern.

(b) Before consulting with an ombudsman, interested parties must first address their concerns, issues, disagreements, and/or recommendations to the contracting officer for resolution. Consulting an ombudsman does not alter or postpone the timelines for any other processes (e.g., agency level bid protests, GAO bid protests, requests for debriefings, employee-employer actions, contests of OMB Circular A-76 competition performance decisions).

(c) If resolution cannot be made by the contracting officer, the interested party may contact the ombudsman, for AFGSC (Air Force Global Strike Command) acquisitions please contact the Director of Contracts, Air Force Installation Contracting Center, Operating Location - Global Strike (AFICC/KG OL-GSC) via the following e-mail workflow address: ig.afica_kg.workflow@us.af.mil. Concerns, issues, disagreements, and recommendations that cannot be resolved at the Center/MAJCOM/DRU/SMC ombudsman level, may be brought by the interested party for further consideration to the Air Force ombudsman, Associate Deputy Assistant Secretary (ADAS) (Contracting), SAF/AQC, 1060 Air Force Pentagon, Washington DC 20330-1060, phone number (571) 256-2395, facsimile number (571) 256-2431.

(d) The ombudsman has no authority to render a decision that binds the agency.

(e) Do not contact the ombudsman to request copies of the solicitation, verify offer due date, or clarify technical requirements. Such inquiries shall be directed to the contracting officer.

Health and Safety on Government Installations

(a) In performing work under this contract on a Government installation, the contractor shall:
(1) Take all reasonable steps and precautions to prevent accidents and preserve the health and safety of contractor and Government personnel performing or in any way coming in contact with the performance of this contract; and
(2) Take such additional immediate precautions as the contracting officer may reasonably require for health and safety purposes.

(b) The contracting officer may, by written order, direct Air Force Occupational Safety and Health (AFOSH) Standards and/or health/safety standards as may be required in the performance of this contract and any adjustments resulting from such direction will be in accordance with the Changes clause of this contract.

(c) Any violation of these health and safety rules and requirements, unless promptly corrected as directed by the contracting officer, shall be grounds for termination of this contract in accordance with the Default clause of this contract.

Contractor Access to Air Force Installations

(a) The contractor shall obtain base identification and vehicle passes, if required, for all contractor personnel who make frequent visits to or perform work on the Department of the Air Force installation(s) cited in the contract. Contractor personnel are required to wear or prominently display installation identification badges or contractor-furnished, contractor identification badges while visiting or performing work on the installation.

(b) The contractor shall submit a written request on company letterhead to the contracting officer listing the following: contract number, location of work site, start and stop dates, and names of employees and subcontractor employees needing access to the base. The letter will also specify the individual(s) authorized to sign for a request for base identification credentials or vehicle passes. The contracting officer will endorse the request and forward it to the issuing base pass and registration office or Security Forces for processing. When reporting to the registration office, the authorized contractor individual(s) should provide a valid drivers license, current vehicle registration, valid vehicle insurance certificate, and any additional requirements to comply with local security procedures to obtain a vehicle pass.

(c) During performance of the contract, the contractor shall be responsible for obtaining required identification for newly assigned personnel and for prompt return of credentials and vehicle passes for any employee who no longer requires access to the work site.

(d) When work under this contract requires unescorted entry to controlled or restricted areas, the contractor shall comply with any additional requirements to comply with AFI 31-101,

Integrated Defense, and AFI 31-501, Personnel Security Program Management citing the appropriate paragraphs as applicable.

(e) Upon completion or termination of the contract or expiration of the identification passes, the prime contractor shall ensure that all base identification passes issued to employees and subcontractor employees are returned to the issuing office.

(f) The contractor shall provide an after-hours contact number or after-hours email in the Emergency Mass Notification System (EMNS) for each of their personnel, whose normal place of duty is on a DoD installation or within a DoD facility. The contractor shall comply with any additional requirements in DAFMAN 10-206 for emergency operational reporting. Foreign Nationals may participate and may remove themselves from the Emergency Mass Notification System at any time. To update information, personnel can access the globe icon on their system desktop screens and choose the “Access Self-Service” option.

(g) Failure to comply with these requirements may result in withholding of final payment.

Client Signature	Date	Provider Signature	Date