Performance Work Statement

Grease Trap

U. S. NAVAL ACADEMY
MIDSHIPMEN FOOD SERVICE DIVISION
ANNAPOLIS, MD

1.0 INTRODUCTION

The United States Naval Academy (USNA) Midshipmen Food Service Division is issuing this requirement to provide grease trap cleaning, inspection, maintenance, and disposal services to support facility operations and maintain compliance with applicable federal, state, and local environmental regulations. The contractor shall perform all required services in accordance with applicable laws, regulations, manufacturer recommendations, and USNA requirements.

2.0 BACKGROUND

The Maryland Department of the Environment (MDE) establishes and enforces environmental requirements designed to protect the Chesapeake Bay and other local waterways and watershed areas. The United States Naval Academy (USNA), Midshipmen Food Service Division operate within MDE's environmental jurisdiction and are subject to applicable federal, state, and local environmental regulations.

The Midshipmen Food Service Division (MFSD) conduct daily operations that generate wastewater and other materials requiring proper management to prevent adverse impacts to the environment and surrounding waterways. As part of USNA's ongoing commitment to environmental stewardship and regulatory compliance, grease traps and grease interceptors associated with MFSD facilities must be routinely inspected, cleaned, maintained, and properly serviced to ensure they remain operational and do not discharge accumulated grease, fats, oils, or other regulated materials into the sanitary sewer system or surrounding environment.

MDE and local wastewater authorities require grease traps and interceptors to be properly maintained to prevent blockages, sanitary sewer overflows, odors, environmental contamination, and potential violations of applicable discharge requirements. Failure to properly maintain these systems may result in operational disruptions, environmental impacts, corrective actions, and potential regulatory penalties.

To support continued compliance with applicable environmental requirements, MFSD requires recurring professional grease trap maintenance services. The contractor shall provide all labor, equipment, tools, materials, transportation, pumping, cleaning, inspection, and lawful disposal services necessary to maintain designated grease traps/interceptors in a clean and serviceable condition. All removed grease, sludge, wastewater, and associated waste shall be transported and disposed of in accordance with applicable federal, state, and local laws and regulations.

Proper maintenance of these systems is critical to supporting the Midshipmen Food Service Division mission, maintaining reliable facility operations, protecting the Chesapeake Bay and surrounding waterways, and ensuring USNA remains in compliance with applicable environmental requirements.

3.0 SCOPE / SPECIFICATIONS

There are 3 traps: One trap has the capacity of 1 gallon and two traps have the capacity of up to 120 pounds per trap.

- OSHA-compliant confined space entry procedures
- Interior wall scraping and deep cleaning
- Removal of residual grease and solids accumulation
- Visual inspection of interceptor condition
- Observation of structural concerns and infiltration issues

Monthly Grease Interceptor Pumping

- Completely evacuate all liquids, grease, fats, oils, sludge, and solids from each interceptor.
- Remove accumulated waste to the bottom of the tank.
- Transport all collected waste to licensed treatment and disposal facilities.
- Provide service manifests and documentation upon completion.

Semi-Annual Sewer Line Jetting

- Perform high-pressure water jetting of primary influent and effluent piping.
- Remove grease accumulations and flow restrictions.
- Reduce the risk of sanitary sewer backups and overflow conditions.
- Restore optimal pipe flow conditions.

Annual Confined Space Entry Cleaning & Inspection

- Implement all OSHA-required confined space entry procedures.
- Deploy confined space attendants and rescue equipment.
- Clean and scour interceptor walls and internal surfaces.
- Conduct visual observations of structural integrity.
- Identify visible deterioration, infiltration, or operational concerns.

4.0 PERIOD OF PERFORMANCE

Delivery date of product must be made between: 09/01/2026 – 08/31/2026.

5.0 HOURS OF OPERATION

All deliveries shall be made during normal business hours, Monday through Friday 7:00AM to 3:30PM.

6.0 DELIVERY ADDRESS

U.S. Naval Academy Midshipmen Food Service Division

ATTN: Maria Rowena F. Taylor 101 Buchanan Rd, Annapolis, MD 21402

7.0 SECURITY

Work under this requirement is unclassified. The contractor shall comply with all applicable DOD security regulations and procedures during the performance of this task order. Contractor shall not disclose and must safeguard procurement sensitive information, computers systems and data, privacy act data, and government personnel work products, which are obtained or generated in the performance of this task order. The trustworthiness clause is applicable to this task order.

8.0 TECHNICAL POINT OF CONTACT

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9.0 WAWF INSPECTION AND ACCEPTANCE (COR) POINT OF CONTACT

This person is the Contracting Officer's Representative under this order and the person responsible for performing inspection and acceptance of the contractor's performance:

Name: CWO 04 Nicole Campbell
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Tel: 410-293-3203

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