Statement of Work

Missile Alert Facilities Kitchen Equipment

11 August 2026

1. **GENERAL**: The contractor will provide all labor, materials, and equipment to remove old equipment and provide and install new equipment listed in Appendix 1, Equipment Requirements, in accordance with Appendix 2, Site Requirements. If an item meets all general requirements but fails to meet brand-specific criteria, an equivalent brand may be substituted. The contractor will be responsible for modifying the equipment's electrical configurations as required to match the existing kitchen receptacle specifications. The installation shall be in accordance with manufacturer's instructions, attached schematics, and requirements of the Statement of Work (SOW).

2. **PERFORMANCE PERIOD:** Work must begin within 60 days after award of contract and be completed within 90 days.

3. **GENERAL SCOPE OF WORK:** Work includes but is not limited to removing and disposing of the existing equipment. This will include all equipment and electrical cord replacements needed to plug into existing electrical outlets. All transportation, equipment, tools, supervision, labor, materials and performance shall be in accordance with the manufacturers' specifications, attached equipment standards, standard industry practice, National Fire Prevention Association (NFPA) codes, the National Electrical Code (NEC), Uniform Mechanical Code (UMC), Uniform Plumbing Code (UPC), Uniform Building Code (UBC), and unified facility code (UFC). The contractor shall submit specifications for all offered products for Government review and acceptance. All components must be configured to fit in existing spatial restraints. Contractor is responsible for verifying dimensions before purchasing products. Contractor will coordinate the delivery of the new equipment with the shipping company so that it will be delivered no more than three days prior to work start. **Delivery will be made to each respective Missile Alert Facility (Alpha – Oscar).** Contractor will notify the Using Agency of the exact delivery date. Contractor will ensure equipment/personnel necessary to unload the truck is in place at the time of delivery. If equipment arrives more than 3 days prior to the start of work. Contractor is responsible for securing a delivery point, coordinating storage of the equipment, and ensuring the equipment is at the respective Missile Alert Facility when work starts. Contractor will be escorted at all times when on installation and while working at the Missile Alert Facility.

4. **SAFETY REQUIREMENTS AND REPORTS:** The contractor shall perform work in a safe manner as required by OSHA Safety and Health Requirements. Provide a verbal report to the Contracting Officer as soon as possible of each occurrence of damage to Government property or an accident resulting in death, injury, occupational disease, or adverse environmental impact. Provide a completed copy of required Accident Investigation Reports to the Contracting Officer within five calendar days of each occurrence.

5. **CONFORMANCE WITH THE ENVIRONMENTAL MANAGEMENT SYSTEM:**

Perform work under this contract consistent with the policy and objectives identified in the Installation's Environmental Management system (EMS). Perform work in a manner that conforms to objectives and targets of the environmental programs and operational controls identified by the EMS. Support Government personnel when environmental compliance and EMS audits are conducted by escorting auditors at the project site, answering questions, and providing proof of records being maintained. Provide monitoring and measurement information as necessary to address environmental performance relative to the environmental, energy, and transportation management goals. In the event an EMS nonconformance or environmental noncompliance associated with the contracted services, tasks, or actions occurs, take corrective actions. In addition, employees must be aware of their roles and responsibilities under the installation EMS and how these EMS roles and responsibilities affect work.

6. **ENTRY ACCESS LIST (RESTRICTED AREA):** Employees must provide 2 credentialed forms of identification with their photo on the ID, social security, number, full name, and birth date. Entry Access List (EAL) information is to be sent 21 days prior to contract performance. Those not on the EAL will not be permitted on site. The information will be sent to unit POC, TSgt Nathan Sorensen (nathan.sorensen.1@us.af.mil), for processing via DoD SAFE (https://safe.apps.mil/my.policy).

7. **SITE REQUIREMENTS:** The following lists the Missile Alert Facility (MAF), Location, Facility Manager (FM) Number, and equipment required (1 each per item listed).

8. **DEBRIS:** Contractor shall remove all construction rubble from the work site to a Contracted Authorized onsite Construction Dumpster or remove from Missile Alert Facility on a daily basis. Contractor is responsible for the security of tools and equipment being used at the project site. The Contractor shall be held responsible for proper cleanup and disposal of any hazardous or toxic materials spilled while completing the work in this contract. All cleanup shall be accomplished in accordance with applicable local, state and federal regulations. The Contractor shall document waste disposal and they shall divert wastes for recycling or other uses. The Contractor shall provide copies of all disposal documents, weight tickets, etc. to the CO, COR, or QAE. The Contractor shall bear cleanup costs for improperly disposed wastes or for removal of improperly placed hazardous waste materials. The Contractor shall submit a HAZMAT Authorization Request and associated Safety Data Sheet (SDS) for each compound or chemical intended to be utilized on the site to the Base Environmental Office (5 CES/CEIEC, 701-723-6380) for review and approval prior to delivery and use on the site.

9. **FACILITY ACCESS:** Contractor will coordinate with Missile Alert Facility Staff as soon as contract is granted to process paperwork and give contracted employees access to Missile Alert Facilities (per para.7). The Contractor will contact the Facility Manager (numbers provided under site requirements) one day prior to heading out the Missile Alert Facilities.

10. **SITE DAMAGE:** Contractor shall be responsible for all damage incurred during this

project and shall return damaged areas to original condition at no additional cost to the government.

11. **CONTRACTOR WORK HOURS:** Recommended working hours for the Contractor will be Monday - Sunday 0800-1800, weekends will need pre-arrangement with the Missile Alert Facility Chef Manager

12. **RECORDS**: All records, files, documents, regardless of media (e.g., paper, electronic, etc.), as described in the PWS, that are the responsibility of the contractor are the property of the Government and shall remain so upon termination or completion of the contract. The contractor shall keep these items current and maintain and dispose of them in accordance with the requirements established in Air Force Instruction (AFI) 33-322, Records Management Program and the Air Force Records Disposition Schedule which can be provided by the Chief of Records upon request. Records shall be turned over to the Government upon completion of the contract unless otherwise stated. All records are subject to the Freedom of Information and Privacy Act. The Minot AFB Records Management Office (5 BW/IPR), 723-7917, will provide assistance and training to the contractor to ensure compliance with Federal record keeping requirements.

APPENDIX 1: EQUIPMENT REQUIREMENTS

- Double-Door Fridge

  - **Door Count:** 2
  - **Shelf Count:** 6
  - **Width:** 54 1/8
  - **Depth:** 29 1/2
  - **Height:** 78 3/4
  - **Cord Length:** 9 inches
  - **Voltage:** 115
  - **Amps** 5.4
  - **Hertz:** 60
  - **Phase:** 1
  - **Nema configuration:** 5-15P
  - **One-year warranty**

- Reach In Single-Door Freezer

  - **Door Count:** 1
  - **Shelf Count:** 3
  - **Width:** 27 inches
  - **Depth:** 29-1/2 inches
  - **Height:** 78-3/8 inches
  - **Cord Length:** 9 inches
  - **Voltage:** 115 volts
  - **Hertz:** 60
  - **Amps:** 3.7
  - **Phase:** 1
  - **Nema Configuration:** 19
  - **One-year warranty**

- Single Deck Half Size Electric Convection Oven

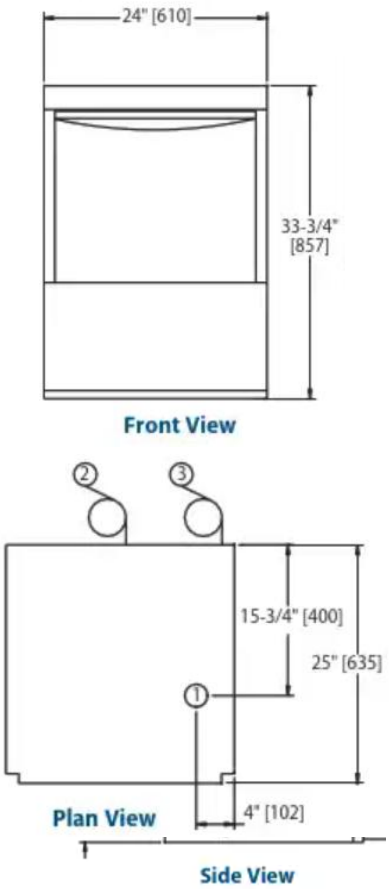
  - **Width:** 30 inches
  - **Depth:** 25 inches
  - **Height:** 30-1/2 inches

- **Amps:** 9-20 Amp
- **Hertz:** 60 Hertz
- **Phase:** 3 phase
- **Voltage:** 240 Volts
- **Wattage:** 5.5 Kilowatts
- **13 x 18 Pan Capacity:** 5 Pans
- **Controls:** Dials / Buttons
- **Number of Chambers:** 1
- **Number of Decks:** Single
- **Number of Doors:** 1
- **Number of Racks:** 5
- **Oven Interior Style:** Standard Depth
- **Plug Type:** Hardwire
- **Power Type:** Electric
- **Size:** ½ Size
- **Temperature Range:** 150 – 500 degrees.
- **One-year warranty**

- Undercounter High Temperature Dishwashing Machine with Built-in Boost Heater

  - **Capacity:** 25 Racks per hr; 141 seconds Cycle time
  - **Motor Horsepower:** 1
  - **Water Consumption:** 38 US GAL per hour / 1.8 US GAL per rack
  - **Temperature:** Wash – 150 F / Rinse – 180 F
  - **Heating:** Tank heat, electric, kW 2.0 / Electric booster, kW 6 / Electric high speed, kW 9
  - **Time cycle in seconds:** Wash – 90 / Rinse – 26 / Drain/fill – 25 / Total cycle – 141
  - **Standard 20" x 20" rack complement:** Dish – 1 / Open – 1
  - **Features**
    - Delime button
    - Quiet Double Wall construction
    - Automatic Tank refill
    - Digital Temperature Monitoring
    - Size: Please see below:

  One-year warranty



- Built-in Electric Hot Plate

  - **Electric:** 208/240 Volts, 3.0/4.0 kW
  - **Features:**
    - French plate elements 9 inches in diameter
    - An infinite control to regulate temperature with a positive-off position.
    - A signal light indicates a power-on Condition
    - Control knobs are front mounted in a recessed, one-piece, drawn, stainless steel panel to help prevent accidental temperature changes.
    - Meets NSF Standards
  - One-year warranty

- Electric Built-In Counter Griddle

  - **Electric: 208/240 V; 6.8/9.0 KW**
  - **Features:**
    - Each Individual Thermostat controls a twelve-inch-wide cooking surface
    - Enclosed tubular elements are clamped onto the griddle plate to provide even heat distribution over the entire surface
    - Splashguard to prevent grease and food products from leaving the cooking area.
    - An extra-large, removable, front-grease drawer (4 quarts capacity)
    - A terminal block to provide field connect to the main power supply
    - Meets NSF standards
  - One-year warranty.

APPENDIX 2: SITE REQUIREMENTS

The following lists the Missile Alert Facility (MAF), Location, Facility Manager (FM) Number, and equipment required (1 each per item listed).

MAF	LOCATION	FM NUMBER	EQUIPEMENT
ALPHA-01	7.8 mi SxSE of Karlsruhe, N.D.; 46.0 mi SE of Minot AFB	701-723-3853	counter griddle; single-door freezer
BRAVO-01	10.5 mi S of Velva, N.D.; 38.9 mi SxSE of Minot AFB 47°54′31″N 100°55′37″W	701-723-3655	hot plate
CHARLIE-01	14.6 mi NxNW of Turtle Lake, N.D.; 49.8 mi SxSE of Minot AFB 47°42′52″N 101°00′36″W	701-723-3689	counter griddle, convection oven, double-door fridge
DELTA-01	1.8 mi S of Max, N.D.; 41.9 mi S of Minot AFB 47°47′42″N 101°17′54″W	701-723-3883	counter griddle
ECHO-01	11.6 mi S of Ryder, N.D.; 47.5 mi SxSW of Minot AFB 47°45′02″N 101°40′29″W	701-723-3893	dishwasher
FOXTROT-01	7.5 mi SE of Makoti, N.D.; 38.2 mi SxSW of Minot AFB 47°53′46″N	701-723-3665	dishwasher

	101°40′26″W		
GOLF-01	7.1 mi N of Plaza, N.D.; 34.6 mi SW of Minot AFB 48°07′11″N 101°57′38″W	701-723-3913	dishwasher
INDIA-01	4.3 mi ExNE of Stanley, N.D.; 44.6 mi W of Minot AFB 48°20′42″N 102°18′16″W	701-723-3933	counter griddle
JULIET-01	9.8 mi NW of Berthold, N.D.; 25.4 mi W of Minot AFB 48°24′43″N 101°53′29″W	701-723-3943	counter griddle, double-door fridge
KILO-01	8.8 mi SxSW of Kenmare, N.D.; 37.3 mi WxNW of Minot AFB 48°33′02″N 102°07′12″W	701-723-3953	counter griddle
LIMA-01	1.5 mi SW of Bowbells, N.D.; 50.4 mi WxNW of Minot AFB 48°47′21″N 102°16′06″W	701-723-3963	counter griddle

NOVEMBER-01	3.7 mi W of Mohall, N.D.; 27.4 mi NxNW of Minot AFB 48°45′34″N 101°35′31″W	701-723-3983	dishwasher
OSCAR-01	9.5 mi NW of Maxbass, N.D.; 29.5 mi N of Minot AFB 48°49′28″N 101°16′55″W	701-723-3993	counter griddle
Training Room	695 Minuteman Ave, Minot AFB, ND 58704	N/A	counter griddle, convection oven, dishwasher