

GAO PROTEST

RFP F41999-10-R-0003

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- H. 10 U.S.C 2461 - Public-private competition required before conversion to contractor performance.
- I. Travis AFB e-mail dated 4 May 2010, identifying the federal employees in each work center whose jobs will be abolished by the Air Force Food Transformation.

AFGE Local 1764
John P. Santry, President
P.O. box 1566
Travis AFB CA 94535

6 May 2010

General Counsel
Government Accountability Office
441 G. Street, N.W.
Washington, D.C. 20548

Attn: Procurement Law Control Group.

Subject: Protest of Solicitation RFP F41999-10-R-0003, U.S. Air Force Food Transformation Initiatives (FTI)

Dear Sir/Madam,

Basis of Protest: Failure of Air Force Nonappropriated Funds Purchase Office (AFNAFPO) to conduct a private/public competition for food service functions at Military Bases is a violation of 10 USC 2461 and H.R. 2647, NDAA for Fiscal Year 2010.

On 27 April 2010, Mr. Brian Floyd, 60th FSS Deputy Commander at Travis AFB briefed Mr. John P. Santry, President Local 1764, and the NAF Chief Steward that AFNAPO will be issuing a Statement of Work (SOW) on May 1, requesting proposals from two (2) contractors, for the performance of food services, as required by the Air Force's Food Transformation Initiative. Mr. Brian Floyd stated the bid closing date would be 45 days later, on approximately 15 Jun and the winner would be selected on or about 1 Aug 2010. An award from this acquisition process will result in conversion of DOD civilian employees performance of food services to private operation at six (6) Air Force Bases.

The Air Force Manpower, Personnel and Services, has issued a Food Transformation initiation that that will merge Air Force dining facilities with Nonappropriated Fund food service operations. The implementation is being conducted through AFNAFPO. Combining the Air Force dining facilities appropriated and non-appropriated fund food operations and contract out to private company is a direct conversion of Government operated functions to contractor operated food services at six bases. Although the FTI is being implemented in six Air Force Bases, the overall objective is to implement the food transformation initiative at all Air Force Bases. It was briefed that all Air Force bases would fall under the Food Transformation within the next few years.

1. Travis AFB CA
2. Elmendorf AFB Alaska

3. Patrick AFB FL
4. MacDill AFB FL
5. Fairchild AFB WA
6. Little Rock AFB ARK

The direct conversion of functions to private company will be performed at appropriated and non-appropriated funded dining and food and beverage service operations will affect approximately 60 DOD Civilian Employees at Travis AFB. The affected DOD civilian employees will be subject to Business Based Decision/Reduction In Force actions. The employees are represented by AFGE Local 1764, Mr. John P. Santry, Local 1764 President and is an interested party for purposes of filing this protest.

The total number of DOD civilian employees that will be adversely affected by the direct conversion has not been identified by the Air Force or NAFI.

The outsourcing of appropriated and non-appropriated functions without public-private competition, in accordance with A-76 procedures is a violation of 10 USC 2461, prohibition against direct conversion of DOD civilian employees, (Attachment H). In addition, H.R. 2647 NDAA, for FY 2010 requires public-private competition whenever DOD intends to convert to contract performance functions performed by DOD civilian personnel.

The total number of DOD civilian employees that will be adversely affected by the direct conversion to is not known at this time. An estimated 60 employees at Travis AFB will be affected by the direct conversion. They are represented by AFGE Local 1764, Mr. John P. Santry, Local 1764 President and is an interested party for purposes of filing this protest.

The A-76 process is designed to find the lowest-cost solution satisfying the government's needs. The majority of the DOD civilian employees that will be adversely affect by outsources the base dining facilities, are the employees that support and or work in dining halls, bowling alley, golf courses and any other place food is served to military and government officers and authorized personnel. Operation by NAFI is efficient and cost effective. If the FTI objectives can be met by using all NAFI employees, the functions should be transferred to NAFI employees and not go through the A-76 process.

The Air Force Manpower, Personnel and Services community published the proposed changes to base dining program on Oct 22, 2009, (Attachment B). The AFNAFPO published the DRAFT Request for Proposal for The Air Force Services Agency (AFSVA). The United States Air Force Food Transformation Initiative - FTI, Qualification Survey outlines information to be provided by private companies interested in participating in the FTI. (Attachment F)

We respectfully request GAO direct AFNFPO office to suspend/cancel the acquisition process to convert food, beverages and catering services on Air Force Bases and conduct a public/private competition in accordance with Office of Management and Budget Circular A-76 as implemented on May 29, 2003.

It is not clear how the Air Force and AFNAFPO arrived at this stage of acquisition process, where two firms have been selected to respond to the SOW, since we are not being informed on the status of the acquisitions and FTI implementation process.

Sincerely

A handwritten signature in black ink, appearing to read "John P. Santry". The signature is fluid and cursive, with a long horizontal stroke at the end.

John P. Santry
President, AFGE Local 1764

cc: Air Force Nonappropriated Fund Purchasing Office
Attn: Director, NAF Purchasing Office
10100 Reunion Place, Suite 304
San Antonio, TX 78216-4138



UNITED STATES OF AMERICA
BEFORE THE FEDERAL LABOR RELATIONS AUTHORITY

Department of the Air Force
Travis Air Force Base, California
-Activity

CASE NO. SF-RP-08-0055
(64 FLRA No. 1)

-and-

American Federation of Government
Employees, AFL-CIO
-Petitioner

CERTIFICATION OF CONSOLIDATION OF UNITS

In accordance with the provisions of Chapter 71 of Title 5 of the U.S.C., and the implementing Regulations of the Federal Labor Relations Authority;

On June 29, 2009, the undersigned Regional Director issued a Decision and Order granting the petition in this case to consolidate five units of employees at the Activity. On August 25, 2009, the Federal Labor Relations Authority issued an Order Denying the Activity's Application for Review of the Decision and Order in *Department of the Air Force, Travis Air Force Base, California*, 64 FLRA No. 1 (2009). In accordance with the Authority's decision in this matter, the petition for consolidation of units has been granted. Therefore, pursuant to the authority vested in the undersigned, and 5 U.S.C. 7112(d),

IT IS CERTIFIED that the **American Federation of Government Employees, AFL-CIO** is the exclusive representative of all employees of the above-named Activity or Agency in the following consolidated unit.

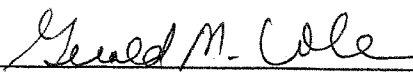
UNIT:

INCLUDED: All nonprofessional employees employed by the Department of the Air Force, Travis Air Force Base, California.

EXCLUDED: All professional employees, management officials, supervisors, and employees described in 5 U.S.C. 7112(b)(2)(3)(4)(6) and (7).

Dated: August 31, 2009

FEDERAL LABOR RELATIONS AUTHORITY



Gerald M. Cole, Regional Director
San Francisco Region

Attachment: Service Sheet

SERVICE SHEET

It is certified that on August 31, 2009, the interested parties listed below have been served with a copy of the Certification on Consolidation of Units:

By Certified Mail and Email

Philip G. Tidmore
Michael Wells
AFLOA, General Litigation Division
Labor Law Field Service Center
1501 Wilson Blvd., 7th Floor
Arlington, VA 22209-2403

Cathie McQuiston, Asst. Director
American Federation of Government
Employees, AFL-CIO
80 F Street, NW
Washington, DC 20001

John Santry, President
AFGE Local 1764, AFL-CIO
P.O. Box 1566
Travis AFB, CA 94535

Regular Mail

Federal Mediation and Conciliation
Service
2100 K Street NW
Washington, D.C. 20427

Julia Akins Clark, General Counsel
Office of the General Counsel
Federal Labor Relations Authority
1400 K Street, NW, 2nd Floor
Washington, DC 20424-0001





Department of the Air Force
Non-Appropriated Fund Instrumentality
Travis Air Force Base, CA

Activity

and

American Federation of Government Employees,
Local 1764, AFL-CIO

Petitioner

CASE NO. 70-5523(RO)

CERTIFICATION OF REPRESENTATIVE

An election having been conducted in the above matter under the supervision of the undersigned Area Director of the Labor-Management Services Administration, in accordance with the provisions of Executive Order 11491, as amended, and in accordance with the Regulations of the Assistant Secretary; and it appearing that a majority of the valid ballots has been cast for a representative for purposes of exclusive recognition;

Pursuant to authority vested in the undersigned,

IT IS HEREBY CERTIFIED that

American Federation of Government Employees, Local 1764, AFL-CIO

has been designated and selected by a majority of the employees of the above-named Activity or Agency, in the unit described below, as their representative for purposes of exclusive recognition, and that pursuant to Section 10(e) of Executive Order 11491, as amended, the said organization is the exclusive representative of all the employees in such unit.

UNIT:

INCLUDED: All employees of the Non-Appropriated Fund Instrumentality, located at Travis Air Force Base, California, and served by the Central Civilian Personnel Office, Travis AFB, CA;

EXCLUDED: Professional employees, employees engaged in Federal personnel work in other than a purely clerical capacity, management officials and supervisors as defined in the Order.

Labor-Management Services Administration

Area Director Administrator

San Francisco Area

Dated: 3/28/77

LMSA 1101 (5/75)

GPO 590-226

Air Force proposes changes to base dining program

By *admin*

Created Oct 22 2009 - 8:06am

Hilltop Times staff

The Air Force Manpower, Personnel and Services community has issued a Food Transformation Initiative that is poised to offer Airmen enhanced food quality, variety and availability while saving money for the Air Force dining facilities and non-appropriated fund food operations. Six bases will begin seeing changes associated with the initiative this fiscal year -- Elmendorf Air Force Base, Alaska; Patrick AFB and MacDill AFB, Fla.; Fairchild AFB, Wash.; Little Rock AFB, Ark.; and Travis AFB, Calif. Depending on the results of the site surveys, Airmen here at Hill Air Force Base may see projects ranging from significant expansion of food offerings to minor building enhancements.

"What they may do (here) is combine Club Hill and the dining facilities into one facility," said Food Services Director Mike McCoy. "Currently the Air Force is spending money for the upkeep of two facilities and two sets of equipment to serve the same purpose of feeding our Airmen. The initiative will merge the appropriated and nonappropriated funds into one fund to operate one facility to serve that one goal."

The Air Force currently operates more than 270 dining facilities and flight kitchens and more than 300 NAF food and beverage operations, such as the golf course and bowling center snack bars and clubs. During fiscal year 2008, more than 91 million meals moved through the dining facilities and flight kitchens, and NAF food and beverage operations generated more than \$193 million in sales.

"Merging the appropriated and nonappropriated funds will benefit everyone," McCoy says. "Customers will still get nutritious meals within the guidelines recommended by the agency, and clubs that are not doing well in this economy will benefit as well."

In addition to providing nutritionally-balanced meals to more people on Air Force installations, the initiative also aims to improve workforce morale and productivity, restore a sense of community and improve efficiency. For example, combining the facility workers under government funding will provide more training options.

"The military is diligent about providing ongoing training," McCoy said. "Providing ongoing customer service training to our employees will greatly increase the level of service provided to our Airmen and make for a better morale environment all around."

Other changes in the works include changing the dormitory residents' meal card charging option to reflect that used by college dining commons. "The details of that plan are still to be worked out, since it involves working out the budgeting and accounting issues, but it aims to benefit the Airmen in the long run."

McCoy says that the initiative aims to reduce costs by eliminating duplications of services offered at Air Force bases. "The intent is not to close facilities. The intent is to find better ways of doing business."

McCoy presumes that if the pilot projects at the six Air Force bases show favorable results, Hill AFB could see changes resulting from this initiative between 2012 and 2015. He is planning to attend a follow-up meeting about the Air Force Food Transformation Initiative in July 2010 to learn more about the six pilot projects.

For updates on the initiative, visit www.afpc.randolph.af.mil/news [1].

April Rowden, Air Force Services Agency Public Affairs Office, Randolph AFB, Texas, contributed material to this article.

Air Force proposes changes to base dining program

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Business Opportunities with AFNAFPO

Request for Proposal (RFP) for The Air Force Services Agency (AFSVA)

United States Air Force Food Transformation Initiative – FTI Qualification Survey

The Air Force Services Agency (AFSVA), San Antonio, TX is a field operating agency of Headquarters, U.S. Air Force, Washington, D.C. The Air Force Morale, Welfare, and Recreation Fund (AFMWRF) a Nonappropriated Fund Instrumentality (AF NAFI) of the United State Government, is piloting a new food transformation concept to improve delivery of Air Force food services globally. The NAFI will execute a strategic plan for portfolios of food and beverage activities at multiple selected Air Force Bases and related facilities throughout the world.

If you are interested in the opportunity to be an AF NAF FTI strategic sourcing partner, please respond to the following Qualifications Survey.

[Food Transformation Initiative – FTI Qualification Survey](#)

FTI Vendor Conference Slides 19-20 Nov 09, Travis AFB, CA

[FTI Objectives](#)

[Introduction Vendor Conference](#)

[Travis Vendor Conference](#)

[Contracts Swimlane with Notional Dates](#)

[Facilities Breifing Slide](#)

Qualified Sources Include:

Sodexo Government Services

9801 Washingtonian Blvd

Gaithersburg, MD 20878

Aramark

Attach D.

1101 Market Street
Philadelphia, PA 19107

DRAFT Request for Proposal (RFP) For The Air Force Services Agency (AFSVA)

Family Member Programs Business Management Solution (FMPBMS)
In support of Air Force Services Nonappropriated Fund Child and Youth Programs

**THIS ACTION WILL NOT RESULT IN CONTRACT AWARD.
THIS IS A DRAFT RFP FOR THE PURPOSE OF OBTAINING VENDOR COMMENTARY AND
INFORMATION TO FURTHER REFINE REQUIREMENTS**

The Headquarters Air Force Services Agency (HQ AFSVA), Directorate of Programs, Air Force Family Member Programs Division is seeking sources to review and provide comments on a DRAFT Request for Proposal (DRFP). The Draft RFP is a research vehicle to determine the viability of the FMPBMS project, its scope and costs. The DRFP is intended to further define requirements for a best-in-breed, enterprise-grade, Commercial-off-the-Shelf (COTS) web-accessible business management solution (BMS) that will include customer registration, activity enrollment, point-of-sale (POS), inventory management and sports scheduling capabilities, to support worldwide Family Member Programs (FMP) business operations [Child Development Centers (CDC), Family Child Care (FCC) Offices and Resource Centers, School-Age facilities and Youth Centers/Teen Centers]. Interested parties are asked to comment/provide feedback on the Draft RFP and return feedback via e-mail to the POC provided.

For more information, click the link below to view the whole package.
[PDF document](#)

For a list of frequently asked questions please click [here](#).

If you download the DRAFT RFP package, please let us know by contacting AFSVABusinessOperations@randolph.af.mil, so that you may receive any changes or updates to this DRAFT RFP package. Please include your company name, address, POC(s), phone numbers, website and e-mail addresses.

Questions must be submitted in writing, by e-mail, no later than 19 December 2009. Files must be sent using encrypted e-mail and only contain MS Word or PDF attachments – no ZIP files please.

Completed commentaries are due to AFNAFPO no later than 4 p.m. Central Standard Time on 8 January 2010.

DISCLAIMER & SECURITY POLICY

For help with problems accessing information on the AFNAFPO website, send an email the AFNAFPO webmaster

WEBMASTER@AFNAFPO.COM

United States Air Force Food Transformation Initiative – FTI Qualification Survey

Introduction

The Air Force Services Agency (AFSVA), San Antonio, TX is a field operating agency of Headquarters, U.S. Air Force, Washington, D.C. The Air Force Morale, Welfare, and Recreation Fund (AFMWRF) a Nonappropriated Fund Instrumentality (AF NAFI) of the United State Government, is piloting a new food transformation concept to improve delivery of Air Force food services globally. The NAFI will execute a strategic plan for portfolios of food and beverage activities at multiple selected Air Force Bases and related facilities throughout the world. The AF NAFI's objective is to pre-qualify strategic sources for the Food Transformation Initiative (FTI) to offer business opportunities to selected Contractors awarded Nonappropriated Purchasing Agreements (NPAs) to assist the NAFI in executing its strategic plan. The scope of the work to be performed by the Contractor entails certain services including and related to the provision of food and beverage services, facilities management, maintenance/repair services, and other related services.

The Contractor will be required to provide food, beverages and catering services on Air Force Bases and related facilities, including the provision of managerial and operational personnel, food products, supplies, equipment, materials, technical support, training, systems, and effort necessary for the accomplishment of FTI Program functions, at a level of quality acceptable to the AF NAFI. The Contractor will be responsible for food purchase and production, quality control, human resources management (hiring, training, development, dismissal, etc.), and financial management of the FTI. Additionally, Contractor shall provide food service training to Air Force food service personnel assigned by the Air Force to work in Base FTI, as per guidelines established by the U.S. Air Force and local Base requirements.

If you are interested in the opportunity to be an AF NAF FTI strategic sourcing partner, please respond to the following Qualifications Survey.

All correspondence regarding this Survey and subsequent NPA awards will be handled through:

Max E. Browning, Contracting Officer
10100 Reunion Place, STE 304
San Antonio, TX 78216-4136
Phone: 210 652-6931 ext. 7228
max.browning@randolph.af.mil

ATTACHMENT E

I. Current and Past Performance/Experience

The AF NAFI is looking to partner with a firm that has demonstrated experience in the operation and management of diversely located food and beverage outlets.

- Please provide a brief overview of your company.
- Please provide a list of all current and historically managed/owned facilities (within the last 3 years), including geographic locations; domestic and overseas, where you have been retained to manage large corporate, higher education, or government accounts. Experience in these market segments is required. Complete the attached four (4) tabbed worksheets.

II. Corporate/Operating Structure

The AF NAFI wants to ensure that its contractor(s) has the appropriate corporate structure to manage and react to the requirements of the NPA that governs the business opportunity. Please respond to the following questions/requests, providing additional detail in the form of exhibits, schedules, etc., that can help substantiate your response.

Organizational Structure

- Please outline your organizational structure in sufficient detail as to delineate all divisions, departments and groups that support the core competency and industry focus of your entity.
- Please outline why your organizational structure is beneficial to the AF NAFI in accomplishing its outsourcing objectives.

Management and Operating Structure

It is important that the management and operating structure of a selected entity be established with a focus on similar clients with a dedication to the sector in which these clients operate.

- Please outline the specific management structure, including specific names and titles of individuals and their geographic locations that would support the objective as outlined herein.
 - Please outline your specific operating philosophy and structure.
 - Please outline what operating systems you use and might propose to use to accomplish the objectives outlined herein.
 - Please outline the degree to which you have experience in certain systems and the reporting capabilities necessary to manage a diverse and geographically decentralized
-

portfolio. Also, please outline your experience in working with client implemented legacy systems.

- What qualities are unique to your company in the food service industry and what sets your company apart from its competition?

Management Expertise

- Please outline the availability of competent staff support your firm would dedicate to this project to provide corporate, in-field, and regional management and management backup. Please also include the CVs of Senior Level Management personnel that demonstrate their specific level of experience and relevance to the objectives as outlined.
- Please outline your experience in training "other" personnel that do not report directly to you. Please provide examples of this or similar situations, where you have had to take on this responsibility.

Geographical Reach and Capabilities

The geographic breadth of USAF base locations, both domestically and overseas, would require an entity to have the capabilities to serve and support these locations effectively and comprehensively.

- Please provide an overview of how your company would accomplish this including, but not limited to, staffing (including initial deployment), training, procurement of goods and services, distribution, etc.

III. Financial Strength and Capabilities

It is important that the USAF engage with an entity that has the financial strength and stability to effectively carry out the objectives as stated herein for the term of the initial contract and potentially beyond.

Financial Strength

- Please demonstrate the financial strength and stability of your company by providing your company's Income Statement, Balance Sheet and Statement of Cash Flow for the past three years.
 - State your company's estimated Capital Investment Capacity available for the AF FTI program over the next five years.
-

14 SUMMARY

The Food Transformation Initiative (FTI) was established to transform the Air Force Food & Beverage operations into an efficient, integrated customer-driven system while maintaining Airmen food service skills for contingency and wartime missions. FTI's vision is to become the DoD leader in mission feeding through superior capabilities and enhanced sense of community, delivering value to Airmen and the Air Force. AFSVA's FTI is moving full speed ahead to achieve its strategy to develop new hybrid food service operations that merge all feeding platforms into customized food concepts.

Transformation will result in an entirely new food service capability, analogous to leading college, university, and corporate campuses. This change will result in the continuation of home station and warfighting feeding capabilities; improved efficiency; sustainable operations; the ability to provide nutritionally balanced meals; and adaptation to changing Airmen and family lifestyles, needs, and preferences.

Food Transformation's scope is both broad and ambitious, requiring the coordination and alignment of disparate groups of people and resources. To facilitate collaboration and accord among stakeholders, the FTI team must communicate strategically with them.

stated for closure. The Travis Conference Center (where many catered events are hosted) is in very poor physical condition, although it is not clear whether it will in fact be decommissioned. It is anticipated that closure of the Conference Center facility may result in some decrease in Installation catering revenues.

If the Travis Conference Center closes, the Business Opportunity Report suggests renovation of the Delta Breeze ballroom to enhance its ability to function as a dedicated function space to help compensate for the decommissioning of the Conference Center. To the extent that any Contractor proposed facility improvements meet specific types of Installation funding requirements, proposed investments to support Contractor's concept implementation can be funded by the Air Force, subject to funding caps as outlined in 7.4.1 of this SOO. The Contractor should assume that required renovations that do not meet those funding requirement rules will need to be paid for through Contractor investment. The Contractor will have input into the design and equipment of this space.

7.1.2.1 Alcohol Service: Contractor should be aware that where provision of bar/alcohol service is required for Catering Service and/or NAF Food and Beverage Resale Operations, two options exist:

7.1.2.1.1 Option 1: Contractor can supply service labor only, in which case the Air Force supplies alcohol under its service license.

7.1.2.1.2 Option 2: Contractor can obtain its own alcohol license(s) so that Contractor can both supply and serve alcohol. Contractor must obtain and comply with added insurance requirements.

7.1.2.2 Operating Hours: Events may occur any day of the week, any time of day.

7.1.2.3 Number of Operating Days: Potentially 365

7.1.2.4 Number of Seats: 450 in the Delta Breeze Ballroom

7.1.3 NAF Food & Beverage Resale Operations

Contractor is required to include the following operations in its proposal, as a broad portfolio of dining choices is a critical factor in meeting the Air Force's objective to improve meal access to airmen eligible for Essential Station Messing. **Important note:** Contractor should be aware that where Contractor capital investment is suggested for NAF Food & Beverage Resale locations, it is encouraged, but not a requirement, that Contractor make the suggested investment, except in cases where the investment is clearly noted as **MANDATORY**. If the Contractor chooses not to invest, Contractor will be required to operate the location in "as is" condition.

Currently, NAF operations are not training environments for military personnel; however, the Contractor should be aware that in the future, the Air Force may wish to insert a limited number of military personnel for training at one or more of these

7.1.3.2.2 Operating Hours:

Minimum Hours of Operation:

Sun. - Thurs.: 10:00am – 10:00pm

Fri. – Sat.: 10:00am – Midnight

Holidays: Noon – 10:00pm

7.1.3.2.3 Minimum Number of Operating Days: 361

7.1.3.2.4 Number of Seats: Approximately 164

7.1.3.2.5 Service Ware: Environmentally friendly disposable ware.

7.1.3.3 Rickenbacker's

Rickenbacker's is an espresso and grab 'n go food outlet located in the main lobby of the Westwind Inn VOT, the lodging facility at Travis AFB.

7.1.3.3.1 Menu Strategy: The Contractor is required to offer a program similar in breadth to the current menu, which consists of breakfast sandwiches, breakfast burritos, salads, sandwiches, smoothies and baked goods. Rickenbacker's current menu can be found in 7.7.2.3.

7.1.3.3.2 Operating Hours:

Minimum Hours of Operation: Daily: 6:00am – 1:00pm

7.1.3.3.3 Minimum Number of Operating Days: 365

7.1.3.3.4 Number of Seats: Approximately 16

7.1.3.3.5 Service Ware: Environmentally friendly disposable ware

7.1.3.4 Gatsby's Grill at the Golf Course

The Gatsby's Grill Golf Course Snack Bar is a continuous service operation offering hot breakfast, lunch and dinner in support of golfers and other users of golf course facilities. Alcohol service is provided at the bar.

7.1.3.4.1 Menu Strategy: The Contractor is required to offer a complementary dining program similar to that found in other recreational facilities such as country club golf course providing menu creativity and more healthy choices. The Contractor is also required to operate the bar. Beer is sold over the counter as well as on the course when beverage carts are in operation and this service is included in Contractor's requirements. Beverage cart service should not be limited to only beverage service (hot and cold sandwiches are expected). Beverage cart service is made available during tournaments, as well as during normal operations at a minimum of 25 hours per week. The current menu can be found in 7.7.2.3.

US Air Force Services
FOOD TRANSFORMATION INITIATIVE (FTI)
STATEMENT OF WORK
DRAFT

- 4.1.1.6 Service and dining environments that:
- 4.1.1.6.1 Provide diversity across the Installation;
 - 4.1.1.6.2 Offer restaurant quality environments with a variety of seating types and amenities;
 - 4.1.1.6.3 Promote community;
 - 4.1.1.6.4 Offer comfortable opportunities and environments which encourage participation.
- 4.1.1.7 A professional and committed approach to staffing that results in:
- 4.1.1.7.1 Staffing levels that are matched to customer demand so that service is quick and efficient;
 - 4.1.1.7.2 Friendly, courteous, knowledgeable and professional employees that receive regular and comprehensive training in both technical and customer service skills
 - 4.1.1.7.3 Staff that are trained in the Serve Safe for food and safe service of alcohol;
 - 4.1.1.7.4 Staff that are proficient in the English language when in positions of regular interaction with customers
 - 4.1.1.7.5 Staff that are appropriately and professionally attired at all times in positions/duties they are performing. Must be consistent (color, etc.) throughout all Installations in the Contracted Dining Services Program.
- 4.1.1.8 Training of military personnel currently staffed in Mission Essential Dining Facilities, to include, but not necessarily limited to:
- 4.1.1.8.1 Required skills training outlined within the CFETP (Career Field Education & Training Plan) in part II section STS (Specialty Training Standard worksheet).
 - 4.1.1.8.2 Cooking techniques referenced in the Food Service Specialist Master Task List in Attachment 3, Section 3.5, of the Service Training Aid document located in MTP Attachments 1, 2 and 3, respectively, which must be conducted once every menu cycle or a minimum of every thirty (30) days.
 - 4.1.1.8.3 specialized training to satisfy enhanced food industry skills training (the overall management for training military personnel will be borne by the Air Force).
 - 4.1.1.8.4 provide readiness training opportunities for Air Force personnel in food production, food and beverage operations, and food service management.
 - 4.1.1.8.5 comprehensive military training plan as noted in Attachment 3.

Military Requirements of the Contract

DRAFT

US Air Force Services
FOOD TRANSFORMATION INITIATIVE (FTI)
STATEMENT OF WORK
DRAFT

4.1.2 Programmatic Objectives – Catering Services

Programmatic and service objectives for Catering Services include but are not limited to the following:

4.1.2.1 Event execution that is conducted in a best practice, professional manner with regard to creativity, presentation, quality of food and service, consistent with the Air Force's reputation for excellence and innovation.

4.1.2.2 Provision of a comprehensive catering menu encompassing breakfast, lunch, dinner, beverage/snack breaks and receptions, and offering a wide variety of price ranges. *make sure they cater breakfast!*

4.1.2.3 Catering pricing that is competitive with local area caterers and that is sensitive to the differing needs and budgetary requirements of various Installation constituencies.

4.1.2.4 A proactive and service oriented partnership with FSS Managers, in providing food service support for special activities and events hosted at Clubs, Bowling Centers and Golf Courses. *+ Dine in Dining Halls & Lodging*

4.1.2.5 An intentional and committed approach to staffing that results in: *(Aikar b.c.)*

4.1.2.5.1 Adequate staffing levels so that customers are served promptly, efficiently and professionally at all times, that results in meet or exceed the level of service expected by the customer and the Air Force.

4.1.2.5.2 Staff that are trained in proper service techniques for catered events of varying service levels, from simple buffets to signature events.

4.1.2.5.3 Staff that are trained in the ServSafe for food and safe service of alcohol.

4.1.2.5.4 Staff that are proficient in the English language when in positions of regular interaction with customers

4.1.2.5.5 Staff that are appropriately and professionally attired at all times.

4.2 Standards of Operation

The Contractor shall operate the Dining Services Program in a manner, which meets or exceeds the following requirements:

4.2.1 The Contractor shall be alert to changing food service trends, new market forms of food, and changing dietary patterns evolving throughout the food service industry. As a result, and with input from the NAFI, the Contractor shall continually initiate ideas for varied and dynamic methods of food service

<ul style="list-style-type: none"> ▪ Develop list of potentially impacted employees at core and optional facilities, by installation and employee category ▪ Inform NAF Careers Program of current project and future scope potential 	
<p>HRO (NAF):</p> <ul style="list-style-type: none"> ▪ Perform cost estimate of severance "buy down" ▪ Inform employees of reemployment priority list (RPL) considerations ▪ Build RPL ▪ Create Business-Based Action (BBAs) working with FSS Leadership ▪ Determine affected employees ▪ Create a file that contains listings of all employees separated by category, including: employee status ranking, process for ranking, official notifications) ▪ Consult with Unions (inform of future operations changes) ▪ Distribute advance notice of BBAs on behalf of FSS Leadership <ul style="list-style-type: none"> ▪ Regular Employees*: 30 calendar days in advance of a separation action ▪ Flexible Employees*: 7 calendar days in advance of a separation action ▪ Career Program Employees*: 60 calendar days in advance of a separation action 	<p>HRO (NAF):</p> <ul style="list-style-type: none"> ▪ Communicate open positions to Food Service employees on the RPL (ongoing requirement until employee is placed or for one year) ▪ Update job descriptions (duties and responsibilities, classification factors) ▪ Manage RPL ▪ Coordinate all personnel actions IAW AFMAN 34-310 and union contractual obligations ▪ Partner with external outplacement offices
<p>CPO (APF):</p> <ul style="list-style-type: none"> ▪ Consult with Unions (inform of future operational changes) ▪ Determine affected employees 	<p>CPO (APF):</p> <ul style="list-style-type: none"> ▪ Partner with external outplacement offices ▪ Update job descriptions (duties and responsibilities, classification factors)
<p>CONTRACTOR:</p> <ul style="list-style-type: none"> ▪ The Contractor shall give Government employees who have been or will be adversely affected or separated as a result of award of this contract the right of first refusal for employment openings under the 	<p>CONTRACTOR:</p> <ul style="list-style-type: none"> ▪ Within 10 days after contract award, the Contracting Officer will provide to the Contractor a list of all Government employees who have been or will be adversely affected or separated as a result of award of this contract. (Title

<p>contract in positions for which they are qualified, if that employment is consistent with post-Government employment conflict of interest standards. (Title 48)</p> <ul style="list-style-type: none">▪ Build transition requirements and create transition plan to address facility closure, renovation timeline and employee movement	<p>48)</p> <ul style="list-style-type: none">▪ The Contractor shall report to the Contracting Officer the names of individuals identified on the list who are hired within 90 days after contract performance begins. This report shall be forwarded within 120 days after contract performance begins. (Title 48)
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Family Member Programs Business Management Solution (FMPBMS)

Solicitation Number: F41999-10-R-0003
 Agency: Department of the Air Force
 Office: Direct Reporting Unit - Air Force Services Agency
 Location: HQ AFSVA - AFNAFPO

Notice Details

Packages

Original Synopsis
 Dec 09, 2009
 10:51 am

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Solicitation Number: F41999-10-R-0003
Notice Type: Presolicitation

Synopsis:

Added: Dec 09, 2009 10:51 am

The Headquarters Air Force Services Agency (HQ AFSVA), Directorate of Programs, Air Force Family Member Programs Division is seeking sources to review and provide comments on a DRAFT Request for Proposal (DRFP). The DRFP will NOT directly result in a contract award. The FMPBMS Draft RFP is a research vehicle to determine the viability of the FMPBMS project, its scope and costs. The DRFP is intended to further define requirements for a best-in-breed, enterprise-grade, Commercial-off-the-Shelf (COTS) web-accessible business management solution (BMS) that will include customer registration, activity enrollment, point-of-sale (POS), inventory management and sports scheduling capabilities, to support worldwide Family Member Programs (FMP) business operations [Child Development Centers (CDC), Family Child Care (FCC) Offices and Resource Centers, School-Age facilities and Youth Centers/Teen Centers]. The proposed solution is herein after referred to as FMPBM or FMPBMS. This is a nonappropriated fund purchase and it does not obligate appropriated funds of the United States Government. Nonappropriated funds are generated by the military community through the sale of goods and services and the collection of fees and charges for participation in military community programs. This purchase does not involve federal tax dollars.

The AFSVA seeks a Contractor that will provide hardware, software and any other equipment, or materials and labor required to successfully perform the objectives described in the DRFP. The AFSVA instructs interested Contractors to review the requirements as written and provide feedback on

GENERAL
Notice Type:
 Presolicitation
Posted Date:
 December
Response Due Date:
 Jan 08, 2010
Archiving:
 Automatic
Archive Date:
 February
Original Source:
 N/A
Set Aside:
 N/A
Classification:
 D -- Information including services
NAICS Code:
 511 -- Publishing (Internet)/
 Publisher:

ATTACHMENT G

opportunities to the NAFI to improve the solicitation. Contractor comments should reflect whether or not general price categories are adequately accounted for (hardware, maintenance, training, etc.), whether or not the Contractor could reasonably comply with required AF standards and IA requirements, as well as any other areas that may aid the AFSVA in clearly communicating product and service needs in a way that is commensurate with industry offerings. The FMPBMS contract must ultimately provide clients and domains with support for current and evolving requirements in sensitive but unclassified environments. The FMPBMS must be a Mission Assurance Category (MAC) III system with a confidentiality level of "Sensitive." Areas of user support will include: COTS installation, system, web and database administration; engineering; systems analysis; software development; security; configuration, program and asset management; data backup and storage; disaster recovery; and surge support for related but unanticipated elevations in service.

The DRFP can be accessed through the U.S. Air Force Nonappropriated Fund Purchasing Office website:

http://www.afnafpo.afsv.net/Links/AFNAFPO_BusinessOpps.htm. Documents will be available within 5 business days of this posting.

After review of vendor comments, the AFSVA may choose to issue an RFP for the FMPBMS if the project is still deemed viable.

All interested parties can direct inquiries to Barbara Jewett at 210-652-6931, ext.7260 or via email at AFSVABusinessOperations@randolph.af.mil. A copy of the DRFP can be accessed using the

following: http://www.afnafpo.afsv.net/Links/AFNAFPO_BusinessOpps.htm.

All responses shall be submitted via electronic response using an encrypted e-mail and attaching only MS Word or PDF attachments - no ZIP files please.

All responses shall be received no later than Friday, 8 January 2009, 4:00 p.m. CST. Responses to questions regarding this DRFP and other associated information can be found on the AFNAFPO website, within 5 days after questions cut-off. The information received will be considered confidential and will not be disclosed without the express written consent of the supplier. This notice does not express or imply intent to purchase any service or to enter into a contractual agreement. Any information provided will be at no cost to the Government.

Contracting Office Address:

10100 Reunion Place, Ste 304
San Antonio, Texas 78216-4138

Place of Performance:

Worldwide - Continental United States, Alaska, Hawaii and Overseas locations in Europe and Far East.

United States

Primary Point of Contact:

Barbara A. Jewett,

Contract Specialist

AFSVABusinessOperations@randolph.af.mil

Phone: 210-652-6931

Fax: 210-652-6309

Secondary Point of Contact:

Cedric L Henson,

Contracting Officer

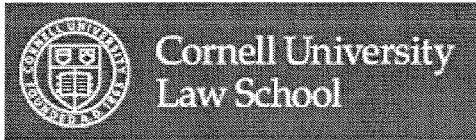
cedric.henson@randolph.af.mil

Phone: (210)652-6931

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U.S. Code

TITLE =0 > Su=title A > PART IV > CHAPTER 146 > § 2461

§ 2461. Public-private competition required =efore conversion to contractor performance

(a) **Public-Private Competition.—**

(1) A function of the Department of Defense performed by 10 =r more Department of Defense civilian employees may not be converted, in whole =r in part, to performance by a contractor unless the conversion is based on =he results of a public-private competition that—

(A) formally compares the cost of performance of the =unction by Department of Defense civilian employees with the cost of performance by = contractor;

(B) creates an agency tender, including a most efficient =rganization plan, in accordance with Office of Management and Budget Circular =-76, as implemented on May 29, 2003, or any successor circular;

(C) includes the issuance of a solicitation;

(D) determines whether the submitted offers meet the needs =f the Department of Defense with respect to factors other than cost, including =quality, reliability, and timeliness;

(E) examines the cost of performance of the function by =epartment of Defense civilian employees and the cost of performance of the function =y one or more contractors to demonstrate whether converting to performance by a contractor will result in savings to the Government over the life of the =contract, including—

(i) the estimated cost to the Government (based on offers =eceived) for performance of the function by a contractor;

(ii) the estimated cost to the Government for =erformance of the function by Department of Defense civilian employees; and

(iii) an estimate of all other costs and expenditures that the Government would incur because of the award of such a contract;

(F) requires continued performance of the function by Department of Defense civilian employees unless the difference in the cost of performance of the function by a contractor compared to the cost of performance of the function by Department of Defense civilian employees would, over all performance periods required by the solicitation, be equal to or exceed the lesser of—

(i) 10 percent of the personnel-related costs for performance of that function in the agency tender; or

(ii) \$10,000,000;

(G) requires that the contractor shall not receive an advantage for a proposal that would reduce costs for the Department of Defense by—

(i) not making an employer-sponsored health insurance plan (or payment that could be used in lieu of such a plan), health savings account, or medical savings account available to the workers who are to be employed to perform the function under the contract;

(ii) offering to such workers an employer-sponsored health benefits plan that requires the employer to contribute less towards the premium or subscription share than the amount that is paid by the Department of Defense for health benefits for civilian employees of the Department under chapter 89 of title 84 of title 7111 of title ^[1] competition on the grounds that the report required by paragraph (1) has not been submitted or that the certification required by paragraph (1)(E) is not included in the report submitted as a condition for the public private ^[1] competition. The objection shall be in writing and shall be submitted within 90 days after the following date:—

(i) In the case of a failure to submit the report when required, the date on which the representative individual or an official of the representative entity authorized to pose the objection first knew or should have known of that failure.

(ii) In the case of a failure to include the certification in a submitted report, the date on which the report was submitted to Congress.

(B) If the Secretary determines that the report required by paragraph (1) was not submitted or that the required certification was not included in the submitted report, the function for which the public-private competition was conducted for which the objection was submitted may not be the subject of a solicitation of offers for, or award of, a contract until, respectively, the report is submitted or a report containing the certification in full compliance with the certification requirement is submitted.

(d) Exemption for the Purchase of Products and Services of the Blind and Other Severely Handicapped Persons.— This section shall not apply to a commercial or industrial type function of the Department of Defense that—

(1) is included on the procurement list established pursuant to section 2 of the Javits-Wagner-O’Day Act (41 U.S.C. 47); or

(2) is planned to be changed to performance by a qualified nonprofit agency for the blind or by a qualified nonprofit agency for other severely handicapped persons in accordance with that Act.

(e) Inapplicability During War or Emergency.— The provisions of this section shall not apply during war or during a period of national emergency declared by the President or Congress.

[1] So in original. Probably should be “public-private”.

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e.
answer ASAP!

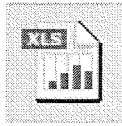
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**FW: Food Transformation List**

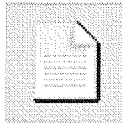
Wednesday, May 5, 2010 11:06 AM

From: "Santry, John P Civ USAF AMC 60 AMW/AFGE" <john.santry1@travis.af.mil>**To:** "John P. Santry" <johnsantry@sbcglobal.net>

2 Files (39KB)



Food Tra...



smime.p7s

-----Original Message-----

From: Floyd, Brian S Civ USAF AMC 60 FSS/CD**Sent:** Tuesday, May 04, 2010 11:43 AM**To:** Santry, John P Civ USAF AMC 60 AMW/AFGE**Cc:** Floyd, Brian S Civ USAF AMC 60 FSS/CD**Subject:** FW: Food Transformation List

John: Per your request I am forwarding a copy of the name and work locations of the NAF employees who will BBA'd under Food Transformation. As we discussed last week, the Golf Course, Bowling Center and Rickenbackers are optional activities that the Contractor must bid on but it will be up to AMW/CC to decide whether or not to accept the bid. If Col Vechery declined the bid offer the employees in these activities would remain NAF employees. We do not think this will happen but I wanted to remind you of how the contract is written. Also per our meeting last week, we have already begun placing people from this list at some of our other activities. We will continue to "freeze" positions at our other NAF activities to include lodging, youth center, child development center, resource management etc. to make sure that any openings at these activities are offered to qualified NAF employees in the food and beverage activities.

Please let me know if you have any questions or need more information:

V/R

Brian

BRIAN S. FLOYD
Deputy Director
60th Force Support Squadron
Travis AFB, CA 94535
DSN: 837-2502
Comm: (707) 424-2502

"This e-mail contains FOR OFFICIAL USE ONLY (FOUO) information which must be protected under the Privacy Act and AFI 33-332."

Food Transformation Employees

THIS INFORMATION IS SUBJECT TO THE
PRIVACY ACT OF 1974

BOWLING CENTER
AROCHE ANGELA
BAUM JAMES B.
BELL JANICE M.
BENSON VELMA J
BOONYARASAI ADISORN
BUSTAMANTE REODANTE A
HENDERSON ELIZABETH J
INGRAM WYLODEAN P
JAMES CARMELITA T.
LANTER RICHARD E.
NEWMAN PATRICIA A
ORR TESHIMA C.
SPRAGUE PATRICIA A
STRECKER DONNA J.
WEST ELIANE P.

DELTA BREEZE CLUB
ALVAREZ, ROGER
BALANON YOKO
BELLEM CHRISTOPHER F
BOATWRIGHT DWAYNE L
BROWN SAWOI
CASE ROBERT E JR
CHASTON GELINA R
DIZON MATILDE B.
GARCIA LINDA P
GRANT FELICITA V
HACK MEI C
HAMILTON RICHARD D
IFAMILIK GLADY N.
JONES PEGGY J.
LABAY LOURGELLY M
LANGSTON MATTHEW M
MARTINEZ URSULA
MARTIN LI Y
MESSENGER SUMIE U
MOYER GWENNIFER K L
NORTON SU T
OATIS ROBERT D.
PAINTER YONG O.
RODRIGUEZ MARTHA
RUIZ RIO J
SILVEIRA MANUEL A

SMITH J SUE
STEWART GEORGE A
SUAREZ RAYMOND O.
THONGPHETH THONGKHAM NMN
TOWLES MASUKO
VALENTIN REYNALDO M.
VERNON RALITZA I
WEAVER CATHRYN K
WEBB SOMLUK
WELLS NANETTE S
ZEISSET DANIELLE L
ZEISSET LYNNE A

GOLF COURSE
CHERRY CRISTY R.
CRESS WILLIAM J.
FULLER CHONG C
YI OK I

RICKENBACKERS'
GOMEZ III GODOFREDO M
JILPAS, CHRISTINA
LORENZO VICTORINA R.
SHREEVE HELEN I.