



General Services Administration
Federal Supply

Food Service, Hospitality, Cleaning Equipment and
Supplies, Chemicals, and Services



SUPERIOR SERVICES, Inc.
Corporate Office
1505 North Chestnut Avenue
Fresno, CA 93703
Phone (559) 458-0507
Fax (559) 458-0539
www.superiorservices.com



On-line access to contract ordering information, terms and conditions, up-to-date pricing, and the option to create an electronic delivery order are available through GSA *Advantage!*, a menu-driven database system. The Internet address for GSA *Advantage!* is www.gsaadvantage.gov

For more information on ordering from the Federal Supply Schedules, click on the FSS Schedules button at www.fss.gsa.gov

Superior Services, Inc
Contract Number GS-07F-0398T
Price list revision #4 09/04/2008
Modification A004 09/04/2008
Contract period June 1, 2007 to May 31, 2012

Information of ordering activities

Contractor Contact information
Superior Services, Inc
Corporate Office
1505 North Chestnut Avenue
Fresno, CA 93703
Phone (559) 458-0507
Fax (559) 458-0539
www.superiorservices.com

Contract administrator: Ben Bueneman, Director of Operations
Ben.bueneman@superiorservices.com

Business size: SDB, Woman owned, HUBzone small business



1a. Special Item Numbers:

SIN 302-1 Kitchen Management Solutions and 302-2 Emergency and Non-Emergency Food Services Support

1b. Lowest Priced Service offered: Food Service Worker \$21.14, & dishwasher \$21.14. Lowest price item in conjunction with services is breakfast (1000+) \$7.49

1c. Job titles, rates, and experience requirements: Refer to our website at: www.superiorservices.com

2. Maximum Order: The maximum delivery order limitation is \$300,000.

3. Minimum Order: The minimum delivery order limitation is \$100.

4. Geographic coverage (delivery area): The geographic scope of this contract is the 48 contiguous states, the District of Columbia, Alaska, and Hawaii. Wage rates may vary depending upon geographic location.

5. Points of production: While no actual products are manufactured, services are provided at the specific site locations

6. Discount: All prices listed reflect the final price to the U.S. Government for the contracted services.

7. Quantity Discount: 1%/\$3,000,000 and over.

8. Prompt payment terms: Net 30 days ARO.

9a. Government commercial credit card is accepted at or below the micro-purchase threshold.

9b. Government commercial credit card is accepted above the micro-purchase threshold.

10. Foreign items: None.

11a. Time of delivery: 14 days ARO.

11b. Expedited Delivery: 72 hours ARO.

11c. Overnight and 2-day delivery: N/A.

11d. Urgent Requirements: N/A.

12. Delivery shall be F.O.B. destination on all deliverable products and services ordered.

13. Ordering address is as follows:

Superior Services, Inc
1505 North Chestnut Avenue
Fresno, CA 93703
Phone (559) 458-0507
Fax (559) 458-0539

14. Payment address is as follows:

Superior Services, Inc
1505 North Chestnut Avenue
Fresno, CA 93703
Phone (559) 458-0507
Fax (559) 458-0539

15. Warranty provision: Standard commercial warranty

16. Export packing charges: N/A

17. Terms and conditions of government commercial credit card acceptance: Superior Services, Inc. will accept payment under the IMPAC (International Merchant Purchase Authorization Card) program.



18. Terms and conditions of rental, maintenance, and repair: N/A
19. Terms and conditions of installation: N/A
20. Terms and conditions of repair parts indicating date of parts price lists and any discounts from list prices: N/A
- 20a. Terms and conditions for any other services: N/A
21. List of service and distribution points: N/A
22. List of participating dealers: N/A
23. Preventive maintenance: N/A
24. Special Attributes: N/A
25. Environmental attributes (e.g., recycled content, energy efficiency, and/or reduced pollutants): N/A

Supplemental Information

The following information on Superior Services, Inc. is provided to assist ordering offices in completing standard forms:

26. Data Universal Number System (DUNS) number: 189787039
 27. Notification regarding registration in Central Contractor Registration (CCR) database: Active registration in CCR, valid 02/20/2009
-



Superior Janitorial Services, Inc. dba Superior Services, Inc
Contract #GS-07F-0398T
Food Services Equipment, Supplies and Services Emergency and
Non-Emergency Support Pricing

Kitchen Management Solutions & Emergency and Non-Emergency Food Service Support-including Emergency Water Filtration Units, Potable Water, Non-Perishable Subsistence Meals, Juices, Coffee and Assorted Snack Food, Portable Kitchen units, Mess Attendants and Cooks Prices listed for Marin, San Francisco, San Mateo Counties, Louisiana Parishes of Bossier, Caddo, & Rapides Wages may vary depending upon location of project and SCA WD used			
Category	Dining Facility Services	Job Code	Option Year 1
SIN 301-1 And SIN 302-2	Contract Manager	Exempt 1	\$52.47
	Contract Supervisor	Exempt 2	\$38.48
	Accounting Clerk II	01012	\$31.47
	General Clerk I	01115	\$26.95
	Janitor	11150	\$25.28
	Laborer, Grounds Maintenance	11210	\$31.06
	Material Coordinator	21020	\$43.57
	Shipping/Receiving Clerk	21100	\$30.21
	Store Worker I	21140	\$23.18
	Stock Clerk (Shelf Stocker, Store Worker II)	21150	\$31.89
	Warehouse Specialist	21400	\$30.19
	Appliance Mechanic	23100	\$38.80
	General maintenance Worker	23370	\$36.92
	Laborer	23470	\$27.17
	Food Service Worker	Not Set	\$21.14
	Baker	07010	\$30.97
	Cook I	07041	\$23.09
	Cook II	07042	\$30.97
	Dishwasher	07070	\$21.14
	Meat Cutter	07130	\$30.97
Waiter/Waitress	07250	\$22.92	



Consultation	Job Code	Base Year
Food Services Consultant Areas of expertise: Food Service Operation set-up, Food Service Facility design, Staff Training and Recruitment, Budgeting and Forecasting and Purchasing and Procurement, ServSafe Training Materials and Certifications Classes	Exempt 3	\$69.96

Revised 7/16/2008

Cooks I

Cooks II prepares meat, poultry, fish, vegetables, gravies, soups sauces etc. in large quantities, by various methods of cooking. Cooks I exclude food service supervisors and Head Cooks who exercise general supervision over kitchen activities.

Cooks II-Head Cook

The head cook prepares various dishes in small quantities. They take direction from the project manager and exercises general supervision over kitchen activities. Required experience-5 years as a cook in large industrial kitchen including 2 years at supervisory level, or military food service experience in pay grade E-6.

Bakers

Bakeshop operation may include preparing decorated cakes for special occasions/events as directed, and providing fresh pastries, responsible for producing standard baked goods such as bread, rolls, cakes, cookies, biscuits, and muffins, various types of puddings and ice cream or sherbets.

Shipping and Receiving Clerk

Shipping and receiving clerks are responsible for complete operations for the request, receipt, storage, issue, internal accounting and control of Government subsistence items. Clerical and physical tasks in connection with receiving incoming shipments are included.



Warehouse Specialist

Performs a variety of warehousing duties, which require an understanding of the establishment's storage plan. Verifying materials (or merchandise) against receiving documents, noting and reporting discrepancies and obvious damages; routing materials to prescribed storage locations; storing, stacking, or palletizing materials in accordance with prescribed storage methods; rearranging and taking inventory of stored materials; examining stored materials and reporting deterioration and damage; removing material from storage and preparing it for shipment. May operate hand or power trucks in performing warehousing duties.

Store Worker I

Cleaning of foodstuff on or in display fixture. May be required to keep inventory forms of merchandise stocked and merchandise returned to storage.

Stock Clerk

Receives, stores, and issues materials, supplies, merchandise, and foodstuffs. Compiles stock records of items in stockroom, warehouse or storage yard. Fills orders or issues supplies from stock. Prepares periodic, special or perpetual inventory of stock. Requisitions articles to fill incoming orders. Compiles reports on use of stock handling equipment, adjustments of inventory counts and stock records, spoilage of or damage to stock, location changes, and refusal of shipments.

Dishwasher

Manually or mechanically washes and rinses dishes, glasses and silverware; maintains proper temperature for sterilization and adds soap as needed; performs other duties as assigned.

Waiter/Waitress

Serves food and beverages in dining areas. Presents menus to customers, answers questions, and makes suggestions regarding food and service. Writes order on check or memorizes it. Relays order to kitchen and serves meals from kitchen and service bars. Totals bill and accepts payment or refers patron to Cashier. May clear and reset counters or tables at conclusion of each course or meal.

Meat Cutter

Utilizing standardized meat cutting methods breaks down meat carcasses; bones and cuts meat into roasts, steaks, chops, etc. Cleans and cuts fish into fillets and steaks. Draws, dresses and cuts poultry. Must have knowledge of methods of handling and storing meats, fish or fowl.



Food Service Worker

Performs a variety of tasks concerned with the preparation and serving of foods and beverages. Washes, peels, scrape, and cut vegetables and fruits. Prepares simple salads and toast. Cuts butter and slices cakes and pies. Makes coffee, tea, and other beverages. Dishes out portions of foods on trays or plates, and pours beverages. Prepares dining and serving areas by setting up counters, stands, and tables. Places food containers in serving order, fills salt and peppershakers, and places linen and silverware on tables. Scrapes, washes, and sorts dishes, glassware, and silverware. Cleans kitchen equipment, pots and pans, counters, and tables. Sweeps and mops floors.

Laborer

Performs tasks that require little or no specialized skill or prior work experience.

Janitor

Cleans and keeps in an orderly condition working areas and washrooms. Duties involve a combination of the following: Sweeping, mopping or scrubbing, and polishing floors; removing chips, trash, and other refuse; dusting equipment, furniture, or fixtures; polishing metal fixtures or trimmings; providing supplies and minor maintenance services; and cleaning lavatories, showers, and restrooms.

Appliance Mechanic

Services and repairs stoves, refrigerators, dishwashing machines, and other electrical commercial appliances, using hand tools, test equipment and following wiring diagrams and manufacturer's specifications. Connects appliance to power source and test meters, such as wattmeter, ammeter, or voltmeter. Observes readings on meters and graphic recorders. Examines appliance during operating cycle to detect any mechanical defects, replaces worn or defective parts as necessary. Repairs and adjusts appliance motors. Reassembles appliance, adjusts pulleys and lubricates moving parts, using hand tools and lubricating equipment.

Laborer, Grounds Maintenance

Maintain work areas, and repairs structures and equipment, picks up paper or other litter. May clean comfort stations, and parking lots by sweeping, washing, mopping and polishing.

General Maintenance Worker

Performs general maintenance and repair of equipment and buildings requiring practical skill and knowledge (but not proficiency) in such trades as painting, carpentry, plumbing, masonry, and electrical work.

Contract Manager

Manager selects equipment, personnel to be utilized on the contract. Directly involved in purchases of supplies. Decides methods and techniques to be utilized in their daily supervisory duties. Provides plans and procedures, provides guidance on unusual problems, initiates training program, safety program, the sanitation program, equipment maintenance program, quality control program and writes and enforces the procurement program.



Contract Supervisor

Manager selects equipment, personnel to be utilized on the contract. Directly involved in purchases of foodstuffs and related supplies. Decides methods and techniques that manager will utilize in their daily supervisory duties. Provides plans and procedures, provides guidance on unusual problems, initiates training program, safety program, the sanitation program, equipment maintenance program, quality control program and writes and enforces the procurement program. Performs duties as Project Manager in his absence.

Accounting Clerk II

Performs routine accounting clerical operations, such as: examining, verifying, and correcting accounting transactions to insure completeness and accuracy of data. Basic accounting procedures such as; totaling, balancing, and reconciling collection vouchers; posting data to transaction sheets.

General Clerk I

Follows a few clearly detailed procedures in performing simple repetitive tasks in the same sequence, such as filing pre-coded documents in a chronological file or operating office equipment, e.g., mimeograph, photocopy, addressograph or mailing machine.

Material Coordinator

Coordinates and expedites flow of material, parts, and assemblies within or between departments. Reviews production schedules and confers with department supervisors to determine material required or overdue and to locate material. Requisitions material and establishes delivery sequences to departments according to job order priorities and anticipated availability of material. Arranges for in-plant transfer of materials to meet production schedules. Arranges with department supervisors for repair and assembly of material and its transportation to various departments. Examines material delivered to production departments to verify if type specified

Food Service Consultants

As institutional food service consultants, Superior Services, Inc offers both technical and business development services, This combination enables us to successfully meet the needs of our clients including: manufacturers, food service providers, retailers, entrepreneurs, distributors and suppliers. Superior Services Consultants can provide any or all of the following services:

- Evaluate food service systems making recommendations for a conformance level that will provide nutritionally adequate, acceptable quality food and a financially sound and self-sufficient program.
- Develop recipes and menus, menu patterns and pricing structures.
- Evaluate the food service operation to ensure that the organization complies with federal, state, and local regulations.
- Plan, organize and conduct orientation and in-service education programs for food service personnel.
- Render advice regarding equipment requirements for new or renovated food service facilities.
- Recommend standards for sanitation, safety, and security in food service, including checks on actual operation.



- Consult and counsel with senior food service management regarding selection and procurement of food.
- Consult with the administration teams concerning the food service operations to include planning, budgeting, purchasing, and cost control.
- Visit food service facilities to evaluate food preparation, presentation and acceptance; make recommendations for improvement.
- Recommend innovative and productive practices.

Revised 07/16/2008



Job Categories, activities and duties

Dining Facility Attendant (DFA) Service		Management and Dining Facility Attendant (M&DFA) Service		Full Food Service (FFS)		Management & Food Production (M&FP) Service	
Potential Activities		Potential Activities		Potential Activities		Potential Activities	
Mopping	Sweeping	Requisitioning	Food Serving	FFS includes all DFA Activities	Administration	Requisitioning	Menu Planning
Dining Room Service	Trash Removal	Subsistence Storing	Food Preparation	Subsistence Receiving	Menu Planning	Subsistence Storing	Subsistence Receiving
Dishwashing	Waxing	Cashier	Headcount	Cashier	Quality Control	Food Preparation	Cashier
Window Washing	Pot/Pan Cleaning	General Services	Subsistence Receiving	General Services	Subsistence Storing	Quality Control	Major Equipment Maintenance
Stripping	Buffing	Quality Control	Menu Planning	Headcount	Food Serving	Headcount	Utensil Cleaning
Food Serving	Cashier	Dining Room Service	Headcount	Facility Sanitation	Dining Room Service	Food Serving	
Food Service Equipment Cleaning	General Services Cashier	Related Administrative functions	Meal Service for Remote Site Feeding	Food Service Equipment Cleaning	Facility Maintenance		
Subsistence Storage	Scrubbing	Utensil Cleaning	Food Service Equipment Cleaning	Cleaning for Opening/ Closing Procedures	Meal Service for Remote Site Feeding		
Headcount	Utensil Cleaning	Facility Maintenance	Facility Sanitation	Meal Service for Remote Site Feeding	Major Equipment Maintenance		
Cleaning for Opening/ Closing Procedures	Facility Maintenance	Cleaning for Opening/ Closing Procedures	Major Equipment Maintenance				
Facility Sanitation	Quality Control						

Food Service Equipment, Supplies, and Services

SIN	Description	Range & Price	Range & Price	Range & Price	Range & Price
302-1	COCO Facility - with No GP utilities - Provide food service support using Contractor's Mobile equipment and facilities with the capacity for the preparation of up to four meals per day. Distribute Catered Meals, as needed. Personnel working in Food Service will be certified as Food Handlers. (Catered meal - A meal prepared the company's on-site mobile kitchen complex for consumption there or delivered to a specific location for consumption, or prepared at the consumption site using the company's portable equipment and subsistence supplies. Meal services also include tables, chairs, and tents for up 300 people at a time.	Meal Period Range 1 (25 - 300)	Meal Period Range 2 (301-600)	Meal Period Range 3 (601-999)	Meal Period Range 4 (1000+)
	Breakfast Meal (include providing patrons juice, fruit, either hot or cold cereal, scrambled eggs, breakfast meat or creamed beef, a breakfast starch, bread, condiments and a standard beverage)	\$ 15.49	\$ 12.39	\$ 10.17	\$ 7.49
	Lunch Meal (include providing patrons a main entrée, the appropriate sauce or gravy to accompany entrée, starch to complement the entree, vegetable, bread or roll offered to complement the entrée, condiments, dessert and a standard beverage)	\$ 18.19	\$ 15.08	\$ 12.87	\$ 10.18
	Dinner Meal (include providing patrons a main entrée, the appropriate sauce or gravy to accompany entrée, starch to complement the entree, vegetable, bread or roll offered to complement the entrée, condiments, dessert and a standard beverage)	\$ 18.19	\$ 15.08	\$ 12.87	\$ 10.18

Meal prices are established as listed for the Louisiana areas of Shreveport and Alexandria and for all other areas in the Continental United States.

Seven-Day Menu for disaster relief with food and beverage service	
Day 1 Breakfast	Scrambled Eggs, Bacon, Grits, Biscuits (with jams, jellies & butter chips), Assorted Cereals (with regular & skim milk)
Day 1 Lunch	Beef Stroganoff, Mixed Vegetables, Mashed Potatoes & gravy, Assorted Breads & Butter
Day 1 Dinner	Mixed Greens (with assorted dressings), Chicken & Yellow Rice, Steamed Vegetables, Assorted Breads & Butter
Day 2 Breakfast	Pancakes (with regular & diabetic syrup), Sausage Links, Hash Browns Casserole, Cereals (with regular & skim milk)
Day 2 Lunch	BBQ Pork (with Buns & Condiments), Potato Salad, Baked Beans
Day 2 Dinner	Antipasto Salad, Meat Lasagna, Steamed Broccoli, Garlic Bread
Day 3 Breakfast	Scrambled Eggs, Country Sausage, Biscuits & Gravy, Cheese Grits, Cereals (with regular & skim milk)
Day 3 Lunch	Fried Catfish (with tartar sauce), Hushpuppies, Corn on the Cob, Cornbread
Day 3 Dinner	Mixed Greens (with assorted dressings), Glazed Ham, Scalloped Potatoes, Green Beans (with red onion & bacon), Cornbread
Day 4 Breakfast	French Toast, Bacon, Home fried Potatoes, Assorted Cereals (with regular & skim milk)
Day 4 Lunch	Grilled Hamburgers (with buns, cheese slices & condiments), Potato Salad, Baked Beans
Day 4 Dinner	Mixed Greens (with assorted dressings), Herb Roasted Chicken, Baked Beans, Coleslaw, Assorted Breads & butter
Day 5 Breakfast	Scrambled Eggs, Sausage Links, Grits, Assorted Cereals (with regular & skim milk)
Day 5 Lunch	Fried Chicken, Peas & Mushrooms, Mashed Potatoes & Gravy, Assorted Breads & butter
Day 5 Dinner	Mixed Greens (with assorted dressings), Old Fashioned Beef Pot Roast, Mashed Potatoes & gravy, Green Beans (with red onion & bacon), Assorted breads & butter
Day 6 Breakfast	Scrambled Eggs, Bacon, Grits, Biscuits (with jams, jellies & butter chips), Assorted Cereals (with regular & skim milk)
Day 6 Lunch	Roast Pork, Rice Pilaf, Peas & Carrots, Assorted Breads & Butter
Day 6 Dinner	Mixed Greens (with assorted dressings), Chicken Alfredo, Fettuccine Pasta, Steamed Vegetables, Garlic Bread
Day 7 Breakfast	Pancakes (with regular & diabetic syrup), Sausage Links, Hash Browns Casserole, Cereals (with regular & skim milk)
Day 7 Lunch	Open Face Rib Eye Steak Sandwich with Grilled Onions, Greens & Ham, French Fries
Day 7 Dinner	Mixed Greens (with assorted dressings), Roasted Turkey & Gravy, Stuffing, Sweet Potato Casserole, Mixed Vegetables, Assorted Breads & butter

Included in all Breakfast meals: Cranberry & Orange Juices, Regular & Decaf coffees, Hot Tea & Hot Chocolate.
Included in all Lunch & Dinner Meals: Regular & Decaf Coffees, Iced Tea, Kool Aid, Water, Sodas, Assorted Desserts including cakes, cookies, pies, etc.
Included in All meals: Additional Condiments, Individual Salt & Pepper, Sugar & Sweet n Low, Creamers, Ketchup, Salsa, Hot Sauce
Superior Services, Inc will provide the following: <ul style="list-style-type: none">▪1-48" Health Department inspected Mobile Kitchen at site▪Holding tanks for gray water disposal▪All equipment necessary to serve food at proper temperatures to include oven to hot box, hot box to chafers▪All plastic for food & beverage service to include heavy duty knives, forks, spoons, napkins wrapped in plastic, 10oz or larger cups▪Trash cans▪Destination within 500 miles of Bradenton, Florida
Client to Provide: <ul style="list-style-type: none">▪Dining facility if available▪Power if available▪Potable water if available▪Grey water disposal site▪Dumpster for trash removal from food service site▪An agreed head count 24 hours prior to product purchase