



# Request for Quotation

Page One

**THIS IS NOT AN ORDER**

Purchasing Department | 1600 Hampton Street, Suite 606 | Columbia, SC 29208 | (803) 777-4115

Quotation must be received no later than: <b>10:00 AM</b>	Send Quotation to above address at Attention of:  <b>Tracy Fountain</b>	Solicitation Number:  <b>USC-RFQ-3425-TF</b>	Posting Date:  <b>01 17 2019</b>
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Questions regarding this solicitation must be received no later than **01-23-2019 10:00 A.M.** Answers to vendor questions will be posted to the Purchasing Department's website in an amendment to the solicitation: [purchasing.sc.edu/sa.php](http://purchasing.sc.edu/sa.php)

Please quote your lowest delivered price of the item(s) listed below. The Purchasing Department reserves the right to reject any or all quotes and to waive any or all technicalities.

1. All Quotes must be signed by the vendor's representative per the terms noted. Failure to comply with these instructions may result in disqualification of the quote.
2. Faxed (803) 777-2032 or E-mailed (fountai3@mailbox.sc.edu) Quotes are acceptable and preferred.
3. This solicitation conforms to the provisions of Procurement Code Section 11-35-1550.

<b>Vendor Name</b>			
<b>Vendor Address</b>			
<b>Phone Number</b>		<b>E-mail</b>	
<b>FEIN/SSN</b>		<b>SC Minority Cert No.</b>	
<b>Print Name</b>		<b>Signature</b>	

Item	Unit	Description of Supplies	Total Price
1	Lot	Furnish and Deliver Smallwares for the USC Beaufort Campus as specified in bid schedule. <b>Price to include all shipping and handling fees.</b>	\$
		Award will be made to one vendor. Quote only as specified. Do not include sales tax.	

**Deliveries shall be FOB Destination.** A faxed or e-mailed quote is acceptable.

**Buyer: Tracy Fountain Phone: (803) 777-4115 E-mail: [fountai3@mailbox.sc.edu](mailto:fountai3@mailbox.sc.edu)**

Emailed quotes and/or questions without the solicitation number in the subject line may not be discovered before the deadlines.

## **TERMS AND CONDITIONS**

All amendments to and interpretation of this Request For Quotes shall be in writing. The procurement officer shall not be legally bound by any amendment or interpretation that is not in writing.

Any contract entered into by the University of South Carolina or its agencies resulting from this quotation shall be subject to cancellation at the end of any fiscal or appropriated year unless otherwise provided by law.

Payment will be made in accordance with Section 11-35-45 of the South Carolina Consolidated Procurement Code and Disbursement Regulations. Delay in receiving invoices, as well as errors and omissions on the invoices, will be considered just cause for withholding payment without losing discount privileges. The University reserves the right to withhold payment or make such deductions as may be necessary to protect the University from loss or damage because of defective work, claims, damages, or to pay for repair or correction of materials furnished hereunder.

Unit prices will govern over extended prices unless otherwise stated. Quoted prices must remain firm for a period of thirty days beyond the Request for Quotation deadline.

Award will be made in accordance with Section 11-35-1550 of the South Carolina Consolidated Procurement Code. Award will be made to one offeror for the complete lot.

All materials and products offered must be guaranteed to meet and comply with the requirements of all specifications, terms, and conditions indicated in this solicitation.

The University reserves the right to: (1) reject any and all quotations and to cancel the solicitation; (2) waive any and all technicalities; (3) reject any quotation in which the delivery time indicated is of substantial length to cause disruption and/or delay in operation for which the item(s) is/are intended; (4) reject ambiguous quotations which are uncertain as to terms, delivery, quantity, or compliance with specifications.

The successful bidder assumes sole responsibility and shall hold harmless the University of South Carolina, its directors, officers, employees, and agents from and against any and all claims, actions, or liabilities of any nature which may be asserted against them by third parties in connection with the performance of the successful bidder, its directors, officers, employees, and agents under this agreement. The University of South Carolina agrees to accept responsibility for claims, actions, or liabilities resulting from negligent acts of its employees occurring within the scope of their employment which may be asserted against them by third parties in connection with the performance of the University of South Carolina, its members, directors, officers, employees, and agents under this agreement.

Contractor agrees not to refer to award of this contract in commercial advertising in such a manner to state or imply that the products or service provided are endorsed or preferred by the user.

Upon award of a contract under this solicitation, the person, partnership, association, or corporation to whom the award is made must comply with the laws of South Carolina that require such person or entity to be authorized and/or licensed to do business in this State. Notwithstanding the fact that applicable statutes may be exempt or exclude the successful offeror from requirements that it be authorized and/or licensed to do business in this State, by submission of this signed quote, the quoter agrees to subject itself to the jurisdiction and process of the courts of the State of South Carolina as to all matters and disputes arising or to arise under the contract and the performance thereof, including any questions as to the liability for taxes, licenses, or fees levied by the State.

The University of South Carolina requires all contractual activities to be performed in a manner that is consistent with all applicable federal, state and local laws, regulations, rules, rulings, and ordinances.

These include, but are not limited to: the Occupational safety and Health Act, The Environmental Protection Act, The South Carolina Hazardous Waste Management Act.

**QUESTIONS FROM BIDDER:** Any prospective offeror desiring an explanation or interpretation of the solicitation, drawings, specifications, etc., must request it in writing. Questions must be received by the Procurement Officer **no later than January 23, 2019 at 10:00 AM EST**. Submit any communication regarding this solicitation to the Procurement Officer and include the solicitation number and description. Oral explanations or instructions will not be binding. Any information given to a prospective offeror concerning this solicitation will be furnished to all other prospective offerors as an Amendment to the solicitation if that information is necessary for submitting offers or if the lack thereof would be prejudicial to other prospective offerors. The State seeks to permit maximum practicable competition. Offerors are urged to advise the Procurement Officer as soon as possible regarding any aspect of this procurement, including this solicitations, that unnecessarily or inappropriately limits full and open competition.

Information for Submitting Questions

Buyer: Tracy Fountain

Via email to **fountai3@mailbox.sc.edu**

Emailed quotes and/or questions without the solicitation number in the subject line may not be discovered before the deadlines.

**Subject: USC-RFQ-3425-TF**

Fax Number: (803)777-2032

**ACQUIRE SUPPLIES / EQUIPMENT (JAN 2006):** The purpose of this solicitation is to establish a source or sources of supply for the purchase of new supplies and/o equipment as listed. [01-1015-1]

**CODE OF LAWS AVAILABLE (JAN 2006):**

The South Carolina Code of Laws, including the Consolidated Procurement Code, is available at: <http://www.scstatehouse.gov/code/statmast.php> The South Carolina Regulations are available at: <http://www.scstatehouse.gov/coderegs/statmast.php> [02-2A040-2]

**COMPLIANCE WITH LAWS (JAN 2006):** During the term of the contract, contractor shall comply with all applicable provisions of laws, codes, ordinances, rules, regulations, and tariffs. [07-7B035-1]

## **DEFAULT**

The state may terminate this contract, or any part hereof, for cause in the event of any default by the contractor, or if the contractor fails to comply with any contract terms and conditions, or fails to provide the state, upon request, with adequate assurances of future performance. In the event of termination for cause, the state shall not be liable to the contractor for any amount for supplies or services not accepted, and the contractor shall be liable to the state for any and all rights and remedies provided by law. If it is determined that the state improperly terminated this contract for default, such termination shall be deemed a termination for convenience. In case of default by the contractor, the University of South Carolina reserves the right to purchase any or all items in default in the open market, charging the contractor with any additional costs. The defaulting contractor shall not be considered a responsible bidder until the assessed charge has been satisfied.

**DELIVERY / PERFORMANCE LOCATION – PURCHASE ORDER (JAN 2006):** After award, all deliveries shall be made and all services provided to the location specified by the Using Governmental Unit in its purchase order. [03-3015-1]

**DISPUTES (JAN 2006):** (1) Choice-of-Forum. All disputes, claims, or controversies relating to the Agreement shall be resolved exclusively by the appropriate Chief Procurement Officer in accordance with Title 11, Chapter 35, Article 17 of the South Carolina Code of Laws, or in the absence of jurisdiction, only in the Court of Common Pleas for, or a federal court located in, Richland County, State of South Carolina. Contractor agrees that any act by the government regarding the Agreement is not a waiver of either the government’s sovereign immunity or the government’s immunity under the Eleventh Amendment of the United States Constitution. As used in this paragraph, the term “Agreement” means any transaction or agreement arising out of, relating to, or contemplated by the solicitation. (2) Service of Process. Contractor consents that any papers, notices, or process necessary or proper for the initiation or continuation of any disputes, claims, or controversies relating to the Agreement; for any court action in connection therewith; or for the entry of judgment on any award made, may be served on Contractor by certified mail (return receipt requested) addressed to Contractor at the address provided as the Notice Address on Page Two or by personal service or by any other manner that is permitted by law, in or outside South Carolina. Notice by certified mail is deemed duly given upon deposit in the United States mail. [07-7A025-1]

## **HIPAA LAW**

The Contractor agrees that to the extent that some or all of the activities within the scope of this Contract are subject to the Health Insurance Portability Accountability Act of 1996, P.L. 104-91, as amended (“HIPAA”), or its implementing regulations, it will comply with the HIPAA requirements and will execute such agreements and practices as the University of South Carolina may require to ensure compliance. Additional information may be viewed at: <http://www.sa.sc.edu/shs/hipaa/>

**MATERIAL AND WORKMANSHIP (JAN 2006):** Unless otherwise specifically provided in this contract, all equipment, material, and articles incorporated in the work covered by this contract are to be new and of the most suitable grade for the purpose intended. [07-7B120-1]

**PAYMENT & INTEREST (FEB 2015)** (a) The State shall pay the Contractor, after the submission of proper invoices or vouchers, the prices stipulated in this contract for supplies delivered and accepted or services rendered and accepted, less any deductions provided in this contract. Unless otherwise specified herein, including the purchase order, payment shall not be made on partial deliveries accepted by the Government. (b) Unless otherwise provided herein, including the purchase order, payment will be made by check mailed to the payment address on "Page Two." (c) Notwithstanding any other provision, payment shall be made in accordance with S.C. Code Section 11-35-45, or Chapter 6 of Title 29 (real property improvements) when applicable, which provides the Contractor's exclusive means of recovering any type of interest from the Owner. Contractor waives imposition of an interest penalty unless the invoice submitted specifies that the late penalty is applicable. Except as set forth in this paragraph, the State shall not be liable for the payment of interest on any debt or claim arising out of or related to this contract for any reason. (d) Amounts due to the State shall bear interest at the rate of interest established by the South Carolina Comptroller General pursuant to Section 11-35-45 ("an amount not to exceed fifteen percent each year"), as amended, unless otherwise required by Section 29-6-30. (e) Any other basis for interest, including but not limited to general (pre- and post-judgment) or specific interest statutes, including S.C. Code Ann. Section 34-31-20, are expressly waived by both parties. If a court, despite this agreement and waiver, requires that interest be paid on any debt by either party other than as provided by items (c) and (d) above, the parties further agree that the applicable interest rate for any given calendar year shall be the lowest prime rate as listed in the first edition of the Wall Street Journal published for each year, applied as simple interest without compounding. (f) The State shall have all of its common law, equitable and statutory rights of set-off. [07-7A055-3]

**PREFERENCES – A NOTICE TO VENDORS (SEP 2009)**

On June 16, 2009, the South Carolina General Assembly rewrote the law governing preferences available to in-state vendors, vendors using in-state subcontractors, and vendors selling in-state or US end products. This law appears in Section 11-35-1524 of the South Carolina Code of Laws. A summary of the new preferences is available at [www.procurement.sc.gov/preferences](http://www.procurement.sc.gov/preferences). ALL THE PREFERENCES MUST BE CLAIMED AND ARE APPLIED BY LINE ITEM, REGARDLESS OF WHETHER AWARD IS MADE BY ITEM OR LOT. VENDORS ARE CAUTIONED TO CAREFULLY REVIEW THE STATUTE BEFORE CLAIMING ANY PREFERENCES. THE REQUIREMENTS TO QUALIFY HAVE CHANGED. IF YOU REQUEST A PREFERENCE, YOU ARE CERTIFYING THAT YOUR OFFER QUALIFIES FOR THE PREFERENCE YOU'VE CLAIMED. IMPROPERLY REQUESTING A PREFERENCE CAN HAVE SERIOUS CONSEQUENCES. [11-35-1524(E)(4)&(6)]

**PREFERENCES – SC/US END PRODUCT (SEP 2009)**

Section 11-35-1524(B)(4) provides a preference to vendors offering South Carolina end-products or US endproducts, if those products are made, manufactured, or grown in SC or the US, respectively. An endproduct is the tangible project identified for acquisition in this solicitation, including all component parts in final form and ready for the use intended. The terms "made," "manufactured," and "grown" are defined by Section 11-35-1524(A). By signing your offer and checking the appropriate space(s) provided and identified on the bid schedule, you certify that the end-product(s) is either made, manufactured or grown in South Carolina, or other states of the United States, as applicable. Preference will be applied as required by law. Post award substitutions are prohibited. See "Substitutions Prohibited - End Product Preferences (Sep 2009)" provision.

### **PREFERENCES – RESIDENT VENDOR PREFERENCE (SEP 2009)**

To qualify for the RVP, you must maintain an office in this state. An office is a nonmobile place for the regular transaction of business or performance of a particular service which has been operated as such by the bidder for at least one year before the bid opening and during that year the place has been staffed for at least fifty weeks by at least two employees for at least thirty five hours a week each. In addition, you must either: (1) maintain at a location in South Carolina at the time of the bid an inventory of expendable items which are representative of the general type of commodities for which the award will be made and which have a minimum total value, based on the bid price, equal to the lesser of fifty thousand dollars [\$50,000] or the annual amount of the contract; or (2) be a manufacturer headquartered and having an annual payroll of at least one million dollars in South Carolina and the end product being sold is either made or processed from raw materials into a finished end product by that manufacturer or its affiliate (as defined in Section 1563 of the Internal Revenue Code).

### **PREFERENCES – BID SCHEDULE**

All preferences must be claimed by initialing in the space provided in the bid schedule. Preferences are applied by line item whether the award is to be made by line item or lot. If you request a preference, you are certifying that your offer qualifies for the preference you have claimed. If you qualify for a preference but do not request it, you are not entitled to receive preference applications per 11-35-1524.

### **QUALITY – NEW (JAN 2006): All items must be new. [03-3060-1]**

**RELATIONSHIP OF THE PARTIES (JAN 2006):** Neither party is an employee, agent, partner, or joint venturer of the other. Neither party has the right or ability to bind the other to any agreement with a third party or to incur any obligation or liability on behalf of the other party. [07-7B205-1]

### **SHIPPING / RISK OF LOSS**

FOB Destination. Destination is the shipping dock of the University of South Carolina’s designated receiving site, or other location, as specified herein.

### **STATE OFFICE CLOSINGS (JAN 2004)**

If an emergency or unanticipated event interrupts normal government processes so that offers cannot be received at the government office designated for receipt of bids by the exact time specified in the solicitation, the time specified for receipt of offers will be deemed to be extended to the same time of day specified in the solicitation on the first work day on which normal government processes resume. In lieu of an automatic extension, an Amendment may be issued to reschedule bid opening. If state offices are closed at the time a pre-bid or pre-proposal conference is scheduled, an Amendment will be issued to reschedule the conference. Useful information may be available at: <http://www.scemd.org/planandprepare/disasters/severe-winter-weather>

### **TERMINATION FOR CONVENIENCE – SHORT FORM (JAN 2006)**

The Procurement Officer may terminate this contract in whole or in part, for the convenience of the State. In such a termination, the Procurement Officer may require the contractor to transfer title and deliver to the State in the manner and to the extent directed by the Procurement Officer: (a) any completed supplies; and (b) such partially completed supplies and materials, parts, tools, dies, jigs, fixtures, plans, drawings, information, and contract rights (hereinafter called “manufacturing material”) as the contractor has specifically produced or specially acquired for the performance of the terminated part of this contract. Upon such termination, the contractor shall (a) stop work to the extent specified, (b) terminate any subcontracts as they relate to the terminated work, and (c) be paid the

following amounts without duplication, subject to the other terms of this contract: (i) contract prices for supplies or services accepted under the contract, (ii) costs incurred in performing the terminated portion of the work, and (iii) any other reasonable costs that the contractor can demonstrate to the satisfaction of the State, using its standard record keeping system, have resulted from the termination. The contractor shall not be paid for any work performed or costs incurred that reasonably could have been avoided. As a condition of payment, contractor shall submit within three months of the effective date of the termination a claim specifying the amounts due because of the termination. The absence of an appropriate termination for convenience clause in any subcontract shall not increase the obligation of the state beyond what it would have been had the subcontract contained such a clause.

**VENDOR IDENTIFICATION**

The University must have your Federal ID Number (company) or Social Security Number (individual) before processing any invoices for payment. Failure to provide this information will result in delay of payments until this information is received. Please include this information with your quote.

**WARRANTY – STANDARD (JAN 2006)**

Contractor must provide the manufacture’s standard written warranty upon delivery of product. Contractor warrants that manufacturer will honor the standard written warranty provided.

**MINORITY PARTICIPATION (DEC 2015)**

Is the bidder a South Carolina Certified Minority Business?  Yes  No

Is the bidder a Minority Business certified by another governmental entity?  Yes  No

If so, please list the certifying governmental entity: \_\_\_\_\_

Will any of the work under this contract be performed by a SC certified Minority Business as a subcontractor?  Yes  No

If so, what percentage of the total value of the contract will be performed by a SC certified Minority Business as a subcontractor? \_\_\_\_\_

Will any of the work under this contract be performed by a minority business certified by another governmental entity as a subcontractor?  Yes  No

If so, what percentage of the total value of the contract will be performed by a minority business certified by another governmental entity as a subcontractor? \_\_\_\_\_

If a certified Minority Business is participating in this contract, please indicate all categories for which the Business is certified:

- Traditional minority
- Traditional minority, but female
- Women (Caucasian females)
- Hispanic minorities
- DOT referral (Traditional minority)
- DOT referral (Caucasian female)
- Temporary certification
- SBA 8 (a) certification referral
- Other minorities (Native American, Asian, etc.)

(If more than one minority contractor will be utilized in the performance of this contract, please provide the information above for each minority business.)

The Department of Administration, Division of Small and Minority Business Contracting and Certification, publishes a list of certified minority firms. The Minority Business Directory is available at the following URL: <http://osmba.sc.gov/directory.html>



## SCOPE OF WORK / SPECIFICATIONS

The purpose of this solicitation is to **Furnish and Deliver Smallwares for the USC Beaufort Campus as specified** for the University of South Carolina. Quote the items indicated in the Bidding Schedule.

All items must be new. **Award will be made by lot.**

After award, all deliveries shall be made to the location specified by the University of South Carolina in its purchase order. Deliveries shall be FOB Destination, freight prepaid, with all fuel surcharge **handling , installation and support fees.**

### **Delivery Location:**

**University of South Carolina Beaufort Campus, South Carolina.**

<b>Item No.</b>	<b>Quantity</b>	<b>Description</b>
1	300	Dinner fork
2	300	Dinner knife
3	600	Teaspoon
4	300	Bouillon Spoon
5	300	Dinner plate, rolled edge, 10-1/2" (White)
6	312	Rectangular platter, 8" x 5-5/8" (White)
7	300	Square rim soup bowl, 9" (White)
8	324	Dessert plate, roled edge, 7-1/8" (White)
9	324	Saucer for stacking cup, 6" (White)
10	324	Stacking cup, 7-1/2 oz (White)
11	48	Goblet, 10-1/2 oz (Glass)
12	200	Wine glass, 8-1/2 oz
13	200	Wine glass, 10-1/2 oz
14	36	Sugar caddies (China)
15	36	Oval tabletop basket, 9-1/8" x 6-1/2" x 2-1/2" (Black vinyl, gold metal trim)
16	36	Butter knife/spreader, flat handle
17	30	Plastic water pitcher, 2.4 liter, 6-1/4" x 7-1/2" x 11-1/2", with ice tube, BPA free (Clear)
18	48	free
19	48	Hi-ball glass, 9 oz, heavy base
20	48	Cocktail/ martini glass, 9-1/4 oz
21	48	Pint glass, treated beer coolor, 16 oz
22	7	Stock pot, 100 quart, 2 ga., natural finish, aluminum with welded aluminum handles, double thick top & bottom, 20" dia inside, 19" inside depth
23	7	Sauce pot, 12 quart, 18/8 steel body, 1/4" aluminum & stainless steel bottom for gas, electric, induction & ceramic cooktops; solid loop welded handles; inside diameter 11.8"; inside depth 6.4"; body thick .047"

- 24 7 Brazier pan; 18 quart; 2 ga. Natural finish; welded aluminum handles; double-thick top &  
bottom; 16" inside diameter; 5-3/8" inside depth
- 25 7 Cookware lid; 1-1/4" inside dia; 14 guage aluminum
- 26 7 Sauce pan, 5-12 quart
- 27 7 Sauce pan, 3-3/4 quart
- 28 7 Fry pan, 12" diameter
- 29 7 Cast iron fry pan/skillet; 12" diameter x 2-1/4" deep; round with helper handle; seasoned,  
treated, gas/electric/induction/grill/oven safe
- 30 7 Double boiler, 10 quart, aluminum; 8 1/2 quart inset; 10 quart pot with plated riveted  
handles; with cover
- 31 21 Bun/ Sheet pan; full-size, 18" x 26"; aluminum
- 32 7 Roasting pan; 7-1/2 quart, 17-5/8" x 11-3/4" x 2-7/16"; aluminum handles
- 33 7 Roasting pan bottom; 17-3/4 quart; 20" x 11-1/8" x 5-1/2"; aluminum
- 34 7 Roasting pan top; 11-1/4 quart; loop riveted handles; 19-3/4" x 10-7/8" x 3-5/8; aluminum
- 35 12 Food pan, stainless steel steam hotel pan, full size, 4" D
- 36 6 Food pan, stainless steel steam hotel pan, full size, 6" D
- 37 6 Food pan, stainless steel hotel pan, half size, 4" D
- 38 12 Food pan, stainless steel hotel pan, third size, 4" D
- 39 12 Food pan, stainless steel hotel pan, sixth size, 6" D
- 40 7 Bain marie pot, 8-1/4 quart, 8" dia; 9-3/4" deep, fits 8-1/2" dia opening, satin finish  
stainless steel
- 41 7 Steam table inset pan; 7 quart; 9-1/2" diameter
- 42 14 Mixing bowl, stainless steel; 1-1/2 quart; 8-3/4" diameter
- 43 7 Mixing bowl, stainless steel; 3 quart; 10-1/4" diameter
- 44 7 Mixing bowl, stainless steel; 5 quart; 12-1/2" diameter
- 45 7 Mixing bowl, stainless steel; 8 quart; 14-3/4" diameter
- 46 7 Mixing bowl, stainless steel; 13 quart; 16-3/4" diameter
- 47 7 Portion control scale, digital; 11 lb x .1 oz / 5 kg x 1 g capacity; PCD readout; and and weigh  
feature; round stainless steel platform on black base; battery operated
- 48 1 Portion control scale; digital; 50lb x .5 oz / 22 kg x / .01 kg capacity; 13-1/2" x 11-1/2"  
rectangular stainless steel platform; large easy-read 1" LCD display; tare and hold functions;  
stable weight indication; battery or AC adapter operated
- 49 7 Measuring cup, 16 oz (1 pint) capacity; oval; pour spout; nestable; US/Metric  
measurements;  
C-handle; dishwasher safe; polycarbonate, clear
- 50 7 Measuring cup, 32 oz (1 quart) capacity; oval; pour spout; nestable; US/Metric  
measurements;  
C-handle; dishwasher safe; polucarbonate, clear
- 51 7 Measuring cup, 64 oz (1/2 gallon) capacity; oval; pour spout; nestable; US/Metric  
measurements; C-handle; dishwasher safe; polycarbonate, clear
- 52 7 Measuring cup, 128 oz (1 gallon) capacity; oval; pour spout; nestable; US/Metric  
measurements, C-handle; dishwasher safe; polycarbonate, clear
- 53 7 Measuring cup, 8 oz (1 cup) capacity; oval; pour spout; nestable; US/Metric measurements;  
C-handle; dishwasher safe; polycarbonate, clear
- 54 7 Stainless measuring cup set
- 55 7 Aluminum measuring spoon set
- 56 7 Ladle, 1/2 oz
- 57 7 Ladle, 1 oz

- 58 7 Ladle, 2 oz
- 59 7 Ladle, 4 oz
- 60 7 Standard round bowl disher, 4 oz
- 61 7 Standard round bowl disher, 2 oz
- 62 7 Standard round bowl disher, 1 oz
- 63 7 Meat thermometer, 140° to 190° F; 2" dial; 4-3/4" stem  
 Pocket high temperature thermometer; digital; -40° to 500°F (-40° to 260°C) range; +/- 2° accuracy; .3" LCD readout; step-down probe; protective rubber boot; on/off button; auto-off feature; 1 second updates; 5" stainless steel stem; storage sleeve with clip
- 64 7 Candy/ Deep fry thermometer; 12" long; 100° to 400°F (50° to 200°C) range; insulated handle with built-in pan clip; easy read large print; spirit filled glass thermometer tube;
- 65 7 stainless steel  
 Candy/ Deep fry thermometer; digital; adjustable/swivel head; -40° to 450°F (-40° to 230°C) range; 1" readout; auto shut-off; 9" stainless steel stem with adjustable pan clip
- 66 7 Oven thermometer, 200° to 600°F
- 67 7 Refrigerator Thermometer, -20° to 80°F
- 68 4 Refrigerator Thermometer, -20° to 80°F
- 69 7 Chef's knife, 10"
- 70 7 Utility knife, scalloped, 8"
- 71 7 Paring knife, 3-1/4"
- 72 7 Boning knife, narrow flex, 6"
- 73 7 Slicer knife, duo-edge, 12"
- 74 7 Slicer knife, offset slicer, scalloped, 7"
- 75 7 Cimenter Steak Knifed, 10", high-carbon steel, textured
- 76 7 Cleaver knife, 7", high-carbon steel, textured
- 77 7 Oyster knige, 4", high-carbon steel, textured
- 78 7 Clam knife, 3", narrow, high-carbon steel
- 79 7 Vegetable peeler; 7-1/4" x 1" x 3/4"; straight edge; dishwasher safe
- 80 7 Sharpening steel, 10"
- 81 7 Cutting board, 18" x 24" x 3/4" (White)
- 82 7 Melon baller; dishwasher safe; stainless steel
- 83 7 Cook's fork, 8"; 13" overall; stainless steel blade; textured
- 84 7 Baker's spatula, 6-1/2"; stainless steel blade
- 85 7 Sandwich spreader, 3-1/2"
- 86 7 Baker's spatula, 10" x 1 3/4"; stainless steel; offset blade
- 87 7 Spoon shaped spatula; 13-1/2"  
 High temp spatula; 13-1/2"; non-scratching, non-staining silicone spoon/blade resists heat up to 500°F (260°C)
- 88 7 up to 500°F (260°C)
- 89 7 Pie/Cake server, 5"
- 90 7 Dough cutter/ scraper, 6" wide stainless blade; 4-1/2" high; plastic handle  
 Pastry dough cutting wheel with 6, 2" parallel wheels, closed - 2-1/2" x 9-1/2" tall; open - 24-1/2" x 9-1/2" tall; wheels adjust from 3/4" to 5-3/4" between wheels
- 91 7 24-1/2" x 9-1/2" tall; wheels adjust from 3/4" to 5-3/4" between wheels
- 92 7 Serving spoon; Stainless steel, 15" solid
- 93 7 Serving spoon; Stainless steel, 15" slotted  
 Skimmer, 6" blade, one-piece construction; heavy duty 18/8 stainless steel; mirror finish blade; stain finish handle, 6" blade, 12-5/8" handle length
- 94 7 blade; stain finish handle, 6" blade, 12-5/8" handle length
- 95 14 Tong, 12"
- 96 7 Wire whip, french, 14" L
- 97 7 Wire whip, piano, 14" L
- 98 7 China cap strainer, 12", fine

- 99 7 Fine mesh strainer, 10"
- 100 7 Sieve, 10" dia x 3" deep, round, stainless steel rim  
Colander, 11 quart, 15" diameter x 5-3/4" deep; rolled top edge; seamless; footed;
- 101 7 dishwasher safe; aluminum, satin finish
- 102 7 Manual can opener; for cans up to 11" tall  
Salt & Pepper Shaker, 2 oz, 3-1/2" dia x 4-1/8"H, paneled glass; dishwasher safe; stainless
- 103 36 steel tops
- 104 3 60" Wood mop handle
- 105 6 Mop head, 24 oz cotton yarn floor
- 106 3 Mop Bucket wringer combination; 26 qt capacity; side press
- 107 3 Broom; 48" L, 11" wide head; flagged bristles; 2 handle holes - angled and upright
- 108 3 Lobby dust pan, 12" wide; hanging hole; pivot and lock bucket
- 109 3 Floor scrub brush head; 10" L x 4-1/2" W; crimped; synthetic bristles
- 110 1 Mop broom handle; 60"; threaded, wood with nylon tip; 15/16" D
- 111 3 Sanitizer bucket; 6 quart
- 112 48 Bar mop; 14 oz towel 17" x 20" ribbed cotton  
Wet floor sign, 12" x 26" H, "Caution Wet Floor; two-side, tri-lingual (English, Spanish,
- 113 2 French); yellow with red & black imprinting  
Garbage can, 23 gallon, rectangular; integrated corner tabs; bottom helper handles;
- 114 7 polyethylene  
Commercial waste container, 32 gallon; 27-3/4" H x 22-3/8" di (25-1/2" dia with handles);
- 115 3 round; double-reinforced stress ribs; ergonomic handles; polyethylene  
Trash receptacle dolly; round; 6"H x 17-3/4" dia; twist-to-lock; non-marking 3" swivel
- 116 3 press-fit casters; fits 20, 32, 44, and 55 gal containers; polyethylene  
Utility scrub brush; 8"L x 3" W; non-absorbent; break-resistant; multiple trim angles; 1-
- 117 3 5/8"L; polyester bristles; polypropylene pistol grip handle

**BID SCHEDULE**  
**USC-RFQ-3425-TF**

**RECOMMENDATIONS**

1. Submitted quotes/bids/proposals establish the first impression of the offeror's ability to follow instructions.
2. Responsiveness will be evaluated against the solicitation's specifications and scope of work and evaluation criteria.
3. Save costs associated with printing, binding, and shipping bids and by only submitting the information requested in the solicitation you are responding to.
4. INFORMATION FOR BIDDERS OF RFQ'S TO SUBMIT:
  - a. Page 1
  - b. Bid Schedule
  - c. MINORITY PARTICIPATION (DEC 2015) - page
5. DO NOT INCLUDE:
  - a. Do not include a copy of the solicitation.
  - b. Do not include a copy of any amendment(s) to the solicitation.
  - c. Do not include any of your company's standard contract forms or other legal documents.
  - d. Do not include any exceptions to the solicitation's terms and conditions or specifications.
  - e. Do not include any additional boilerplate contract clauses, unless requested.
6. Instructions regarding how to acknowledge an amendment should appear in all amendments issued.
7. By signing the Cover Page, you agree to be bound by the terms of the Solicitation.
8. Emailed quotes and/or questions without the solicitation number in the subject line may not be discovered before the deadlines.

**Price to include all shipping, handling and installation fees.**

Item No.	Quantity	Description	Unit Price	Extended Price
1	300	Dinner fork	\$	\$
2	300	Dinner knife	\$	\$
3	600	Teaspoon	\$	\$
4	300	Bouillon Spoon	\$	\$
5	300	Dinner plate, rolled edge, 10-1/2" (White)	\$	\$
6	312	Rectangular platter, 8" x 5-5/8" (White)	\$	\$
7	300	Square rim soup bowl, 9" (White)	\$	\$
8	324	Dessert plate, roled edge, 7-1/8" (White)	\$	\$

9	324	Saucer for stacking cup, 6" (White)	\$	\$
10	324	Stacking cup, 7-1/2 oz (White)	\$	\$
11	48	Goblet, 10-1/2 oz (Glass)	\$	\$
12	200	Wine glass, 8-1/2 oz	\$	\$
13	200	Wine glass, 10-1/2 oz	\$	\$
14	36	Sugar caddies (China)	\$	\$
15	36	Oval tabletop basket, 9-1/8" x 6-1/2" x 2-1/2" (Black vinyl, gold metal trim)	\$	\$
16	36	Butter knife/spreader, flat handle	\$	\$
17	30	Plastic water pitcher, 2.4 liter, 6-1/4" x 7-1/2" x 11-1/2", with ice tube, BPA free (Clear)	\$	\$
18	48	Plastic glassware, 9 oz; chip, shatter & break-resistant, dishwasher safe, recyclable, BPA free	\$	\$
19	48	Hi-ball glass, 9 oz, heavy base	\$	\$
20	48	Cocktail/ martini glass, 9-1/4 oz	\$	\$
21	48	Pint glass, treated beer color, 16 oz	\$	\$
22	7	Stock pot, 100 quart, 2 ga., natural finish, aluminum with welded aluminum handles, double thick top & bottom, 20" dia inside, 19" inside depth	\$	\$
23	7	Sauce pot, 12 quart, 18/8 steel body, 1/4" aluminum & stainless steel bottom for gas, electric, induction & ceramic cooktops; solid loop welded handles; inside diameter 11.8"; inside depth 6.4"; body thick .047"	\$	\$
24	7	Brazier pan; 18 quart; 2 ga. Natural finish; welded aluminum handles; double-thick top & bottom; 16" inside diameter; 5-3/8" inside depth	\$	\$
25	7	Cookware lid; 1-1/4" inside dia; 14 guage aluminum	\$	\$
26	7	Sauce pan, 5-12 quart	\$	\$
27	7	Sauce pan, 3-3/4 quart	\$	\$
28	7	Fry pan, 12" diameter	\$	\$
29	7	Cast iron fry pan/skillet; 12" diameter x 2-1/4" deep; round with helper handle; seasoned, treated, gas/electric/induction/grill/oven safe	\$	\$
30	7	Double boiler, 10 quart, aluminum; 8 1/2 quart inset; 10 quart pot with plated riveted handles; with cover	\$	\$

31	21	Bun/ Sheet pan; full-size, 18" x 26"; aluminum	\$	\$
32	7	Roasting pan; 7-1/2 quart, 17-5/8" x 11-3/4" x 2-7/16"; aluminum handles	\$	\$
33	7	Roasting pan bottom; 17-3/4 quart; 20" x 11-1/8" x 5-1/2"; aluminum	\$	\$
34	7	Roasting pan top; 11-1/4 quart; loop riveted handles; 19-3/4" x 10-7/8" x 3-5/8; aluminum	\$	\$
35	12	Food pan, stainless steel steam hotel pan, full size, 4" D	\$	\$
36	6	Food pan, stainless steel steam hotel pan, full size, 6" D	\$	\$
37	6	Food pan, stainless steel hotel pan, half size, 4" D	\$	\$
38	12	Food pan, stainless steel hotel pan, third size, 4" D	\$	\$
39	12	Food pan, stainless steel hotel pan, sixth size, 6" D	\$	\$
40	7	Bain marie pot, 8-1/4 quart, 8" dia; 9-3/4" deep, fits 8-1/2" dia opening, satin finish stainless steel	\$	\$
41	7	Steam table inset pan; 7 quart; 9-1/2" diameter	\$	\$
42	14	Mixing bowl, stainless steel; 1-1/2 quart; 8-3/4" diameter	\$	\$
43	7	Mixing bowl, stainless steel; 3 quart; 10-1/4" diameter	\$	\$
44	7	Mixing bowl, stainless steel; 5 quart; 12-1/2" diameter	\$	\$
45	7	Mixing bowl, stainless steel; 8 quart; 14-3/4" diameter	\$	\$
46	7	Mixing bowl, stainless steel; 13 quart; 16-3/4" diameter	\$	\$
47	7	Portion control scale, digital; 11 lb x .1 oz / 5 kg x 1 g capacity; PCD readout; and and weigh feature; round stainless steel platform on black base; battery operated	\$	\$
48	1	Portion control scale; digital; 50lb x .5 oz / 22 kg x / .01 kg capacity; 13-1/2" x 11-1/2" rectangular stainless steel platform; large easy-read 1" LCD display; tare and hold functions; stable weight indication; battery or AC adapter operated	\$	\$

49	7	Measuring cup, 16 oz (1 pint) capacity; oval; pour spout; nestable; US/Metric measurements; C-handle; dishwasher safe; polycarbonate, clear	\$	\$
50	7	Measuring cup, 32 oz (1 quart) capacity; oval; pour spout; nestable; US/Metric measurements; C-handle; dishwasher safe; polycarbonate, clear	\$	\$
51	7	Measuring cup, 64 oz (1/2 gallon) capacity; oval; pour spout; nestable; US/Metric measurements; C-handle; dishwasher safe; polycarbonate, clear	\$	\$
52	7	Measuring cup, 128 oz (1 gallon) capacity; oval; pour spout; nestable; US/Metric measurements, C-handle; dishwasher safe; polycarbonate, clear	\$	\$
53	7	Measuring cup, 8 oz (1 cup) capacity; oval; pour spout; nestable; US/Metric measurements; C-handle; dishwasher safe; polycarbonate, clear	\$	\$
54	7	Stainless measuring cup set	\$	\$
55	7	Aluminum measuring spoon set	\$	\$
56	7	Ladle, 1/2 oz	\$	\$
57	7	Ladle, 1 oz	\$	\$
58	7	Ladle, 2 oz	\$	\$
59	7	Ladle, 4 oz	\$	\$
60	7	Standard round bowl disher, 4 oz	\$	\$
61	7	Standard round bowl disher, 2 oz	\$	\$
62	7	Standard round bowl disher, 1 oz	\$	\$
63	7	Meat thermometer, 140° to 190° F; 2" dial; 4-3/4" stem	\$	\$
64	7	Pocket high temperature thermometer; digital; -40° to 500°F (-40° to 260°C) range; +/- 2° accuracy; .3" LCD readout; step-down probe; protective rubber boot; on/off button; auto-off feature; 1 second updates; 5" stainless steel stem; storage sleeve with clip	\$	\$
65	7	Candy/ Deep fry thermometer; 12" long; 100° to 400°F (50° to 200°C) range; insulated handle with built-in pan clip; easy read large print; spirit filled glass thermometer tube; stainless steel	\$	\$



66	7	Candy/ Deep fry thermometer; digital; adjustable/swivel head; -40° to 450°F (-40° to 230°C) range; 1" readout; auto shut-off; 9" stainless steel stem with adjustable pan clip	\$	\$
67	7	Oven thermometer, 200° to 600°F	\$	\$
68	4	Refrigerator Thermometer, -20° to 80°F	\$	\$
69	7	Chef's knife, 10"	\$	\$
70	7	Utility knife, scalloped, 8"	\$	\$
71	7	Paring knife, 3-1/4"	\$	\$
72	7	Boning knife, narrow flex, 6"	\$	\$
73	7	Slicer knife, duo-edge, 12"	\$	\$
74	7	Slicer knife, offset slicer, scalloped, 7"	\$	\$
75	7	Cimeter Steak Knifed, 10", high-carbon steel, textured	\$	\$
76	7	Cleaver knife, 7", high-carbon steel, textured	\$	\$
77	7	Oyster knige, 4", high-carbon steel, textured	\$	\$
78	7	Clam knife, 3", narrow, high-carbon steel	\$	\$
79	7	Vegetable peeler; 7-1/4" x 1" x 3/4"; straight edge; dishwasher safe	\$	\$
80	7	Sharpening steel, 10"	\$	\$
81	7	Cutting board, 18" x 24" x 3/4" (White)	\$	\$
82	7	Melon baller; dishwasher safe; stainless steel	\$	\$
83	7	Cook's fork, 8"; 13" overall; stainless steel blade; textured	\$	\$
84	7	Baker's spatula, 6-1/2"; stainless steel blade	\$	\$
85	7	Sandwich spreader, 3-1/2"	\$	\$
86	7	Baker's spatula, 10" x 1 3/4"; stainless steel; offset blade	\$	\$
87	7	Spoon shaped spatula; 13-1/2"	\$	\$
88	7	High temp spatula; 13-1/2"; non-scratching, non-staining silicone spoon/blade resists heat up to 500°F (260°C)	\$	\$
89	7	Pie/Cake server, 5"	\$	\$
90	7	Dough cutter/ scraper, 6" wide stainless blade; 4-1/2" high; plastic handle	\$	\$

91	7	Pastry dough cutting wheel with 6, 2" parallel wheels, closed - 2-1/2" x 9-1/2" tall; open - 24-1/2" x 9-1/2" tall; wheels adjust from 3/4" to 5-3/4" between wheels	\$	\$
92	7	Serving spoon; Stainless steel, 15" solid	\$	\$
93	7	Serving spoon; Stainless steel, 15" slotted	\$	\$
94	7	Skimmer, 6" blade, one-piece construction; heavy duty 18/8 stainless steel; mirror finish blade; stain finish handle, 6" blade, 12-5/8" handle length	\$	\$
95	14	Tong, 12"	\$	\$
96	7	Wire whip, french, 14" L	\$	\$
97	7	Wire whip, piano, 14" L	\$	\$
98	7	China cap strainer, 12", fine	\$	\$
99	7	Fine mesh strainer, 10"	\$	\$
100	7	Sieve, 10" dia x 3" deep, round, stainless steel rim	\$	\$
101	7	Colander, 11 quart, 15" diameter x 5-3/4" deep; rolled top edge; seamless; footed; dishwasher safe; aluminum, satin finish	\$	\$
102	7	Manual can opener; for cans up to 11" tall	\$	\$
103	36	Salt & Pepper Shaker, 2 ox, 3-1/2" dia x 4-1/8"H, paneled glass; dishwasher safe; stainless steel tops	\$	\$
104	3	60" Wood mop handle	\$	\$
105	6	Mop head, 24 oz cotton yarn floor	\$	\$
106	3	Mop Bucket wringer combination; 26 qt capacity; side press	\$	\$
107	3	Broom; 48" L, 11" wide head; flagged bristles; 2 handle holes - angled and upright	\$	\$
108	3	Lobby dust pan, 12" wide; hanging hole; pivot and lock bucket	\$	\$
109	3	Floor scrub brush head; 10" L x 4-1/2" W; crimped; synthetic bristles	\$	\$
110	1	Mop broom handle; 60"; threaded, wood with nylon tip; 15/16" D	\$	\$
111	3	Sanitizer bucket; 6 quart	\$	\$
112	48	Bar mop; 14 oz towel 17" x 20" ribbed cotton	\$	\$

113	2	Wet floor sign, 12" x 26" H, "Caution Wet Floor; two-side, tri-lingual (English, Spanish, French); yellow with red & black imprinting	\$	\$
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Resident Vendor Preference \_\_\_\_\_  
 SC End Product Preference \_\_\_\_\_  
 US End Product Preference \_\_\_\_\_

**PREFERENCES - ADDRESS AND PHONE OF IN-STATE OFFICE:**

Please provide the address and phone number for your in-state office in the space provided below. An in-state office is necessary to claim either the Resident Vendor Preference (11-35-1524(C)(1)(i)&(ii)) or the Resident Contractor Preference (11-35-1524(C)(1)(iii)). Accordingly, you must provide this information to qualify for the preference. An in-state office is not required, but can be beneficial, if you are claiming the Resident Subcontractor Preference (11-35-1524(D)).

\_\_\_\_ In-State Office Address same as Home Office Address  
 \_\_\_\_ In-State Office Address same as Notice Address (check only one)

**Note:** The commodity preferences do not apply to a bid for an item of work by the bidder if the annual price of the bidder’s work exceeds \$50,000 or the total potential price of the bidder’s work exceeds \$500,000. [11.35.1524(E) (3)]

**Delivery Date (ARO):** No later than 30 days ARO

**TOTAL OF ITEMS 1-117:** \_\_\_\_\_

