

B.2 STATEMENT OF WORK

NFS Kitchen Pot & Pan Room Equipment Procurement and Installation

Washington DC VA Medical Center (DCVAMC) — Station 688

50 Irving Street NW, Washington, DC 20422

1. PURPOSE

The Washington DC VA Medical Center (DCVAMC), Station 688, requires the emergency procurement, delivery, and factory assembly of commercial kitchen equipment for the Nutrition and Food Services (NFS) Pot & Pan Washing Room, located in the Building 1 kitchen. This procurement is an emergency acquisition driven by Joint Commission survey findings issued during the June 2026 survey cycle, which identified HIGH Widespread infection control deficiencies and physical environment deficiencies in the NFS kitchen, including dishwasher/drain backup causing standing water, degraded warewashing equipment, and unsanitary surface conditions.

The existing pot and pan washing equipment is in a state of disrepair contributing to standing water, drain backup, and inability to maintain sanitary conditions required by Joint Commission standards IC.06.01.01, PE.01.01.01, and NPG.12.01.01.

Replacement is required immediately to remediate the cited deficiencies, restore compliance, and eliminate infection control hazards in an active food preparation area serving veteran inpatients.

2. BACKGROUND

DCVAMC underwent a Joint Commission accreditation survey in June 2026. The survey resulted in multiple findings rated HIGH Widespread and Moderate Widespread in the NFS kitchen area, including:

IC.06.01.01 EP 3 (HIGH Widespread): Multiple unclean and stained surfaces, food spilled on the floor, utensils on the floor, food container debris, and insect debris in the kitchen. The infection control surveillance, prevention, and control program was found deficient.

PE.01.01.01 EP 1 (Moderate Widespread), Finding #6: Dishwasher machine and area drains were holding water backup, resulting in standing water below the equipment. The corrective action plan specifically identifies “Replacing the drain with floor and sink contract” as the required remediation.

PE.01.01.01 EP 1 (Moderate Widespread), Finding #1: Kitchen physical environmental concerns including broken equipment handles, cracked floor tiles, and standing water from excess water discharge.

PE.01.01.01 EP 2 (Moderate Widespread), Finding #7: Kitchen areas observed with unidentified residual on surfaces, including HVAC return grille by the dish machine and equipment under hoods.

NPG.12.01.01 EP 8 (HIGH Widespread): Food safety process failures including improper sanitizing solution testing, temperature monitoring deficiencies, and general food handling non-compliance.

The NFS Pot & Pan Room is an active food preparation support area operating daily to support inpatient meal service for veterans at DCVAMC. The existing warewashing and pot scrubbing equipment has degraded to the point where it can no longer maintain the sanitary conditions required by Joint Commission, CMS Conditions of Participation, and FDA Food Code standards. Continued operation with the current equipment poses an ongoing infection control risk and perpetuates the cited Joint Commission deficiencies.

3. SCOPE OF WORK

3.1 EQUIPMENT TO BE FURNISHED

The Contractor shall furnish the following commercial kitchen equipment items, manufactured to the specifications stated below. All equipment shall be new, unused, and of current production. Rebuilt, refurbished, or remanufactured equipment is not acceptable.

Item 1: Custom 2-Compartment Sink System with Drainboard

Specification	Requirement
Manufacturer / Model	Aerowerks Model No. 2 Compartment Sink (or equal meeting all salient characteristics)
Configuration	2-compartment sink with drain board, disposer control panel bracket, and backsplash
Pre-Rinse Faucets	(1) T&S Brass Model B-0131 pre-rinse faucet; (2) T&S Brass Model 5F-8WLX14 pre-rinse faucets
Clean Dish Table	(1) Aerowerks Model CDT clean dish table
Construction	Stainless steel, commercial grade, NSF listed
Disposer Cone	18" cone assembly — disposer cone to be shipped to sink manufacturer for factory welding
Assembly	Factory technician field assembly required (see Section 3.3)

Item 1.2: Food Waste Disposer

Specification	Requirement
Manufacturer / Model	Salvajor Model 200-CA-18-ARSS (or equal meeting all salient characteristics)
Type	Food waste disposer, 18" cone assembly
Motor	2 HP
Controls	Start/stop push button, drain/flush/time delay, automatic reversing and water saving ARSS control
Features	Fixed nozzle, chrome plated vacuum breaker, solenoid valve, scrap ring and flow control
Inlet Diameter	6-1/2"
Housing	Heat treated aluminum alloy, corrosion resistant
Electrical	208V / 60Hz / 1-Phase, 12.1 amps full load
Certifications	UL, CE

Item 2: Pot Scrubber / TurboWash System

Specification	Requirement
Manufacturer / Model	Hobart Model TWII+BUILDUP (or equal meeting all salient characteristics)
Type	TurboWash II pot scrubber with buildup configuration
Wash Nozzles	(8) 1-1/2" angled stainless steel wash nozzles
Pump Motor	Heavy duty 2-HP, on/off pump switch, thermal overload and low water cut-off
Construction	14 gauge 304 stainless steel
Electrical	208-240V / 60Hz / 3-Phase
Direction	Left-to-right operation
Heater	2.5 kW electric heater with two heat settings
Wash Sink	36" wash sink with strainer sump
Timer	Automatic shutdown timer, 1-8 hours (preset at 4 hours)
Controls	Standard Hobart controls
Labels	Hobart labels

Specification	Requirement
Edge Finish	Raw edges all 4 sides (HOBART SEF-1)

3.2 DELIVERY REQUIREMENTS

Requirement	Detail
Delivery Point	DCVAMC, Building 1, NFS Kitchen — Pot & Pan Room, 50 Irving Street NW, Washington, DC 20422
Delivery Hours	Monday through Friday, 8:00 AM to 5:00 PM
Delivery Coordination	Coordinate delivery date and time with the COR and NFS Technical POC a minimum of 72 hours in advance
Delivery Includes	Freight to delivery point, uncrating, unloading from truck, and delivery to the Pot & Pan Room
Inspection	Government will inspect all equipment at delivery for shipping damage, completeness, and conformance to specifications
Delivery Deadline	All equipment shall be delivered no later than 60 calendar days after date of award

3.3 FACTORY ASSEMBLY REQUIREMENTS

The Contractor shall provide factory-authorized technician assembly services for the Aerowerks sink system (Item 1) as follows:

An Aerowerks Factory Technician (or Aerowerks authorized service agent) shall arrive at the jobsite to field weld, polish, and interconnect all Aerowerks equipment components.

Assembly covers all inter-electric and plumbing connections of Aerowerks components only.

Assembly shall be performed during regular working hours (Monday–Friday, 8:00 AM – 5:00 PM). Overtime, weekend, evening, or standby labor time is not included and not authorized.

Assembly shall be performed by a qualified Aerowerks technician. Warranty is void if assembled by an unauthorized service agent.

The Hobart TurboWash II unit (Item 2) will be provided to the Aerowerks technician on-site for welding to the table.

3.4 ASSEMBLY EXCLUSIONS — GOVERNMENT RESPONSIBILITY

The following are NOT included in the Contractor's assembly scope and will be performed by DCVAMC FMS or a separate Government contractor:

Receiving, uncrating, unloading, and delivery of equipment to the Pot & Pan Room (included in delivery per Section 3.2)

Electrical connections from equipment to building electrical supply

Plumbing connections from equipment to building plumbing supply

Utility service connections of accessory equipment to Aerowerks equipment (waste equipment, dish machine connections)

Manned fire watch (if required by DCVAMC Safety)

Removal and disposal of existing equipment (performed by DCVAMC FMS)

3.5 REMOVAL AND DISPOSAL OF EXISTING EQUIPMENT

DCVAMC Facilities Management Service (FMS) will remove and dispose of existing pot and pan room equipment prior to delivery and installation of the new equipment. The Contractor is not responsible for removal or disposal of existing equipment.

4. SAFETY REQUIREMENTS

All work performed on-site shall comply with OSHA 29 CFR 1910 and DCVAMC safety policies.

Hot work permits are required for all welding activities. The Contractor's assembly technician shall coordinate with the COR to obtain a hot work permit from the DCVAMC Safety Office before any welding begins.

The Contractor shall provide appropriate PPE for all personnel performing work on-site.

The Contractor shall comply with all DCVAMC security and badging requirements. All Contractor personnel must check in with the COR or NFS Technical POC upon arrival and departure.

The Contractor's assembly technician shall not interfere with NFS kitchen operations. Assembly work shall be coordinated with the NFS Technical POC to minimize disruption to meal service.

5. INFECTION CONTROL

All equipment delivered to the Pot & Pan Room shall be clean and free of contaminants.

Packaging materials, crating, and shipping debris shall be removed from the kitchen area immediately upon uncrating. Debris shall not be left in food preparation or serving areas.

The Contractor's assembly technician shall maintain a clean work area during and after assembly. All welding debris, grinding residue, and metal shavings shall be completely removed before the area is returned to NFS for food service use.

An ICRA is not anticipated for this equipment replacement provided no penetration of walls, ceilings, or floors occurs. If unforeseen conditions require penetration of building elements, work shall stop and the COR shall be notified immediately.

6. WARRANTY

All equipment shall carry the full manufacturer's standard warranty, passed through to the Government at no additional cost.

Minimum warranty period: manufacturer's standard warranty or one (1) year from date of Government acceptance, whichever is greater.

The Contractor shall provide written warranty documentation for all equipment within 5 business days of delivery and acceptance, including manufacturer name, model, serial number, warranty duration, warranty terms, and manufacturer warranty contact information.

Warranty on the Aerowerks sink system is void if assembled by an unauthorized service agent. Factory-authorized assembly per Section 3.3 is mandatory to preserve warranty coverage.

7. INSPECTION AND ACCEPTANCE

The COR and NFS Technical POC will inspect all delivered equipment for conformance to specifications, completeness, and damage.

The COR will inspect the completed factory assembly for workmanship, proper connections, and functionality.

Acceptance will be documented in writing by the COR after:

All equipment has been delivered and inspected

Factory assembly is complete and all Aerowerks components are interconnected

Hobart TurboWash is welded to the table

All assembly debris is removed

Warranty documentation is provided

Equipment that does not conform to specifications, is damaged, or is otherwise deficient shall be replaced by the Contractor at no additional cost to the Government.

8. DELIVERABLES

#	Deliverable	Due	Format
1	Delivery schedule and coordination with COR/NFS POC	Within 10 calendar days of award	Email to COR

#	Deliverable	Due	Format
2	Equipment delivery — all items	No later than 60 calendar days after award	Physical delivery to Pot & Pan Room
3	Factory assembly — Aerowerks technician on-site	Within 14 calendar days of equipment delivery	On-site
4	Warranty documentation — all items	Within 5 business days of acceptance	PDF
5	Equipment cut sheets and O&M manuals	At delivery	PDF or hard copy

9. INVOICING AND PAYMENT

Field	Value
Invoice Frequency	Single invoice upon delivery and COR acceptance of all items
Invoice Amount	FFP contract total
PO Reference	TBD
ACRN	TBD
Invoice Submission	Electronically per VAAR 852.232-72
Payment Terms	Net 30 after COR acceptance
Billing Address	VAFSC, Attn: East Team, PO Box 149971, Austin TX 78714