



Sealed Bid
RFP# 25-037
Food Safety &
Sanitation (Chemical)

ATTENTION:

Dr. Elaine M Wilson-Beverly
Bibb County School District
484 Mulberry Street
Macon, GA 31201

OPENING:
June 6, 2025
8:00 AM



SFSPac® Food Safety & Sanitation System

PO Box 2190

Oak Park, IL 60303

(312) 226-0400

Fax (312) 226-5400

sfspac.com

June 2, 2025

Dr. Elaine M Wilson-Beverly
Bibb County School District
484 Mulberry Street
Macon, GA 31201

Dear Dr. Wilson-Beverly,

Please consider this letter and subsequent documents as proof of our interest and ability to provide the food safety and sanitation services being requested by the Bibb County School District. We do not have any exceptions to the specifications or terms provided in this proposal.

PortionPac Chemical Corporation is a privately held entity located in Oak Park, Illinois. Our company was established in 1964 with the goal of marketing a unique, concentrated, pre-measured detergent and floor finish system in a professional manner. The many benefits of a PortionPac® system include accurate use, cost and inventory control, standardization and ease of training.

It was our simultaneous goal to effect change in the market through worker safety and education with greater recognition of the critical role custodial and food service workers play in the overall health and well being of the people who live and work in their facilities. Ultimately, our company created an opportunity for workers, for the first time, to take better control over the proper mixing and use of the cleaning chemicals used daily. Simple and effective methods to standardize cleaning procedures were developed, including the **Rule-of-One™**: one Pac® brand pouch of cleaner per bucket, bottle or sink. This eliminated the guesswork associated with bulk materials and provided standardization of operations, all the while increasing worker safety by reducing the chance of user error.

Building on this trend, we began developing a specialized service based system geared toward child nutrition programs in 1983. This program evolved into the SFSPac® Food Safety and Sanitation System, and was first copyrighted in 1993. As the sole manufacturer of SFSPac® branded cleaners and education materials, PortionPac Chemical Corporation distributes the SFSPac® program in 39 states



SFSPac Food Safety & Sanitation System. A "Pac" Family™ Division of PortionPac Chemical Corporation.

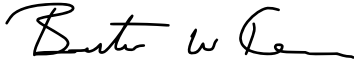


and services thousands of schools throughout the country via an exclusive distribution network. Our current service team is made up of over 45 individuals working throughout the continental United States. In addition to our corporate headquarters and main distribution facility in the Chicago metro-area, we maintain 41 local supply hubs to support the markets we service.

Furthermore, PortionPac Chemical Corporation is a strong and financially stable company. We have more than 500 customers across the United States, and our customer and employee loyalty is a testament to the way we operate our business. Thanks to our strong financial management, our revenue is greater now than at any other time in our 50-plus year history. As a privately held company our financial statements are unavailable.

Thank you for the opportunity to present the SFSPac® Food Safety & Sanitation System as the solution to your food safety and sanitation needs. For any questions regarding this proposal, please contact our dedicated customer support team at support@sfspac.com. We look forward to serving the Bibb County School District, should we be awarded this contract.

Sincerely,



Burton W. Klein
President



SFSPac Food Safety & Sanitation System. A "Pac" Family™ Division of PortionPac Chemical Corporation.





Table of Contents

Proposal Requirements

Section	Content / Title
1	Executive Summary • Scope of Program • Program Description • Ware Washing Program Description
2	SFSPac® Syllabus • Syllabus of Proposed Service • Cleaning Detergent Specifications • Ware Wash Product Specifications • Green Seal™ Information & Certificates • Support Materials List
3	References • References • Reference Letters • Staff Qualifications
4	Forms and Reports • Sample Site Visit Report • Sample Verification Report • Logs, Forms & Training Materials • Safety Data Sheets
5	Bid Documents • Cost Proposal • Request for Proposal • Certificate of Insurance • W-9



Executive Summary

For over 60 years, PortionPac Chemical Corporation has delivered safety and sanitation management solutions to a wide variety of industries, including school districts. Our sustainable systems include products and procedures designed to be user friendly and eliminate costly errors.

We developed the SFSPac® Food Safety & Sanitation System in 1992 to focus exclusively on the K-12 school nutrition industry. Our targeted approach and intimate knowledge of school nutrition allows us to provide customers with a standardized program that works within this unique environment. Cleaner, safer kitchens for your employees and customers is the cornerstone of our dynamic program that includes an employee education curriculum and training tools based on best practices and the most current Model Food Code.

SFSPac® service technicians and certified food safety specialists are qualified as ServSafe® instructors, maintain a Level 1 SNA certification, and participate in a factory-certified credentialing program which includes coursework in OSHA Awareness and CPR. Additionally, our staff are required to attend monthly education courses and obtain sufficient Continuing Education Units (CEUs) each year to retain their factory certifications.

The first step to installing the SFSPac® system is to conduct a two/three month introduction phase to help everyone get comfortable with the program. After the introduction phase, our service technicians conduct regularly scheduled site visits to each school serviced in the district to perform a multipoint review of the operation that includes HACCP verification, conduct corrective action training as needed and educate employees about a different topic each month. The service technician will also deliver our environmentally preferred cleaners and supplies, review district specific standard operating procedures, OSHA compliance and cleaning and sanitation procedures. Our OSHA compliant dispensing equipment will be inventoried, maintained and repaired as needed. Before leaving the site, the service technician will meet with the cafeteria manager to share their observations and recommendations to optimize kitchen safety and cleanliness..

SFSPac® service technicians follow up each site visit with an electronic service report made available to management designated by the district. The site visit report communicates compliance rates across all review areas, any corrective action and scheduled training provided during each visit. Our proprietary software delivers monthly verification of the district's food safety practices and provides **critical** due diligence documentation.

Prior to the end of each school year, the SFSPac® Regional Manager for the district will conduct an annual review with the School Nutrition Director and staff to discuss program successes and identify any areas noted for improvement. The Regional Manager and Director will also review the District HACCP Food Safety Plan and determine if there are any necessary changes.



Executive Summary

The SFSPac® brand is recognized for our comprehensive and targeted food safety and sanitation systems and commitment to K-12 school food service programs. The benefits and services requested by your District to be delivered through our SFSPac® Food Safety & Sanitation System:

- Environmentally sustainable system for safety, water conservation, waste reduction, and recycling
- Simplified fixed cost billing – fewer purchase orders, invoices and less stress
- Pre-measured packaging for exact dilutions
- “Rule-of-One™ Mixing” – one Pac® brand pouch per bottle, sink or bucket
- Reduced storage requirements
- Vertically color coded bottles, SDS, charts and instruction sheets
- Environmentally preferred cleaners
- Green Seal™ certified cleaners
- EPA registered cleaners
- Sanitizer test kits
- Recycled containers
- OSHA compliant labeling on both pouches and bottles
- Personal Protective Equipment (PPE) provided
- System accessories provided: i.e., Pac® cutters, oven scrapers, bottles,
- Bi-lingual procedure and reference guide
- Complete hand care program
- Just-in-time inventory supplied by Service Technician
- Scheduled site visits
- Site-based procedures, safety and cleaning detergent mixing and use training
- Computerized service visit summary reports
- 24 hour inventory replacement or assistance response time
- Online training with the SFSPac® Learning Portal, a system that tracks individual learners’ progress and includes education approved for both SNA CEU and USDA Professional Standards credits.
- Available for in-service
- MyTerra® closed loop ware wash program
- Monthly preventative maintenance review on dispensing equipment for ware wash program

Food Safety & Sanitation System

Introduction

SFSPac® is much more than a chemical delivery service. As the most complete sanitation and safety service on the market, we are the premier resource for school nutrition directors to achieve a safe environment for producing and serving food. Our system includes tools, education and support created specifically for school nutrition programs, with a focus on:

- **Employee Education**
- **Ease of Use**
- **Safe Chemical Handling**
- **Food Safety Expertise**
- **HACCP Verification**
- **Documentation**

We also recognize that your needs are always evolving. Our team continually assesses our service and works with the School Nutrition Association, their state affiliates, and membership to learn how we can best be a part of the solution to the many challenges faced by school nutrition professionals.



Who We Are



Chuck Ainsworth
Director of Business Development



Chris Gillespie
Business Development Manager



Jan Arms
Program Director

Regional Managers



Marcia Rhoden



Christopher Price



Tim Marcum



Cody Jackson

Experienced and in touch with the market, our management team's tenure stretches to the creation of the SFSPac® brand in 1992. Our team members are active participants with the National and State School Nutrition Association Boards, and in the communities of our customers.



Food Safety Specialists

Our specialist team is in your kitchens to make sure that the policies you have in place and the regulatory requirements you must meet are routinely applied. It's like having an additional supervisor in the field whose focus is exclusively sanitation and safety.

Our food safety specialists complete an annual education curriculum designed to make certain they are experts in the most current food safety policy.



What We Offer

The SFSPac® system is the most comprehensive food safety and sanitation program available. For one set cost, we offer you the freedom from managerial oversight and deliver a diverse portfolio of education, verification, and sustainable cleaning products.

Included for one set cost:

**Food Safety Plan
Verification**

**Sanitation Supplies
& Inventory
Management**

Education

In-person, virtual and on-demand
Learning Portal CEU/SNA education
on a variety of subjects including:

- Food safety
- Cleaning and disinfection skills
- OSHA HazCom compliance
- HACCP required SOPs
- SFSPac® 101 for new hires

Safety

Sustainability

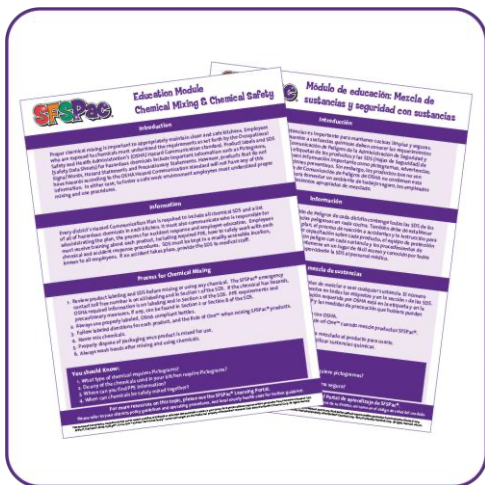
EDUCATION

Education is the cornerstone of the SFSPac® system. We support your efforts to serve safe, nutritious meals with our on-the-spot corrective action training and routine education module instruction.

Our verification process allows us to provide corrective action before an improper procedure becomes habit. We also use the data we collect to create an annual education module curriculum that is provided by your SFSPac® Food Safety Specialist.

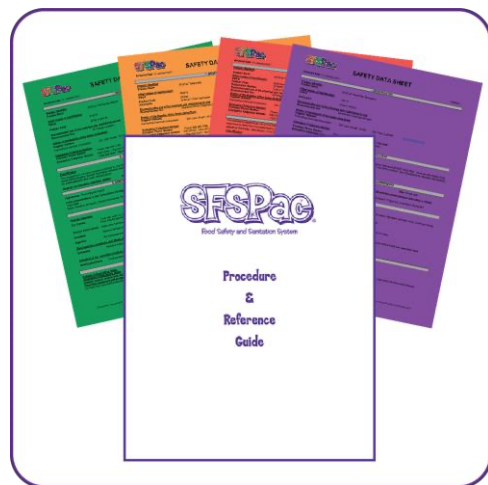


SFSPac® Education Tools



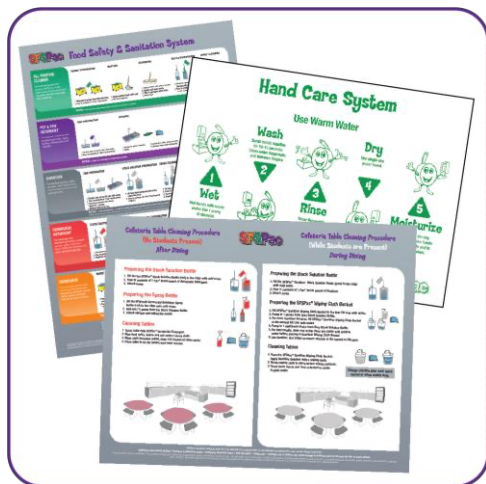
Education Modules

Relevant food safety & sanitation lessons
SNA CEU approved
USDA Professional Standards credit



P&R Guide

Color-coded SDS
Mixing and cleaning procedures
English & Spanish

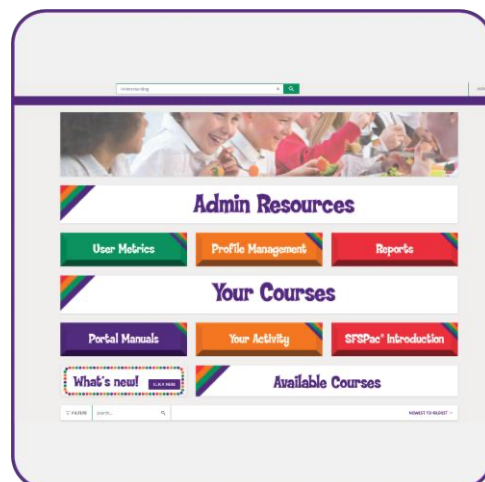


Posters, Charts & Logs

Easy-to-understand instruction
Color-coded system
English & Spanish

Learning Portal

Everything in the P&R Guide and more
On-demand Education Modules
New hire on-boarding resource



SUSTAINABLE SOLUTIONS®

Sustainability is often defined as “people, planet and profit”. SFSPac® achieves this goal throughout our system.



**Properly filled sinks + Proper procedures =
Fewer sink changes and reduced water use**



- **Conserves natural resources:** Concentrated product means less packaging and transportation impacts
- **Protects human & environmental health:** Product is non-toxic to humans and the environment and has minimal VOCs
- **Demonstrates stewardship:** Meets social responsibility and sustainable manufacturing requirements
- **Reduces waste:** Packaging is refillable, significantly minimized, recyclable, or contains post-consumer content
- **A green product that works:** Evaluated for effective performance



**High concentrates +
pre-measured =
thousands of pounds less plastic
and cardboard waste.**



HACCP VERIFICATION SERVICE VISIT

The SFSPac® 8-Step Service Call ensures each school kitchen receives the tools, education and support to safely serve food.

At the end of each service visit, a verification report is generated and sent to your designees within 24 hours.

8-Step Service Call



SAFETY

The SFSPac® brand was created by PortionPac Chemical Corporation, a cleaning chemical manufacturer with more than 50 years of experience developing sanitation products and systems focused on health and safety.

Food Safety: SFSPac® food safety specialists reinforce ServSafe™ principles and help the district comply with USDA and FDA regulations.

Hand Care: Our Green Seal® certified MyTerra® hand wash is designed for food service using FDA and CDC recommendations.

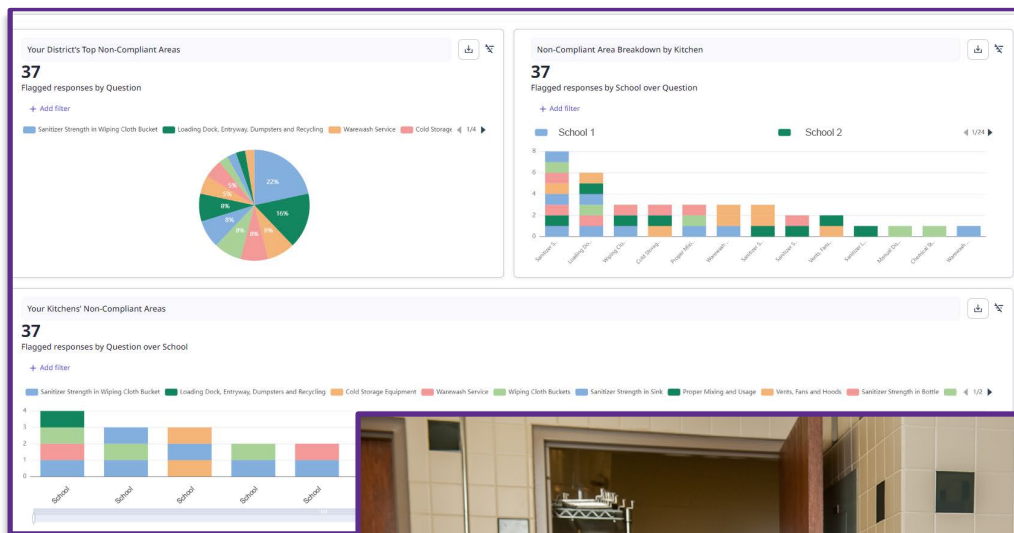
Standardization: When everyone in the district performs the same task with the same procedures and tools, guesswork and inefficiency are eliminated.

Product Safety: SFSPac® has invested in developing product formulations with user safety as our foremost concern. Benefits include:



DOCUMENTATION

SFSPac® Food Safety Specialists document each site visit with an electronic service report that is available 24 hours on demand to the district's executive management team and their site supervisors. SFSPac® site visit reports communicate compliance across all review areas, any corrective action performed, and scheduled training provided during each visit. Our proprietary software platform also delivers dynamic and interactive analytics of district-wide site data to empower district personnel with valuable information about the food safety protocols at work in each kitchen. This critical due diligence documentation is central to the SFSPac® Food Safety & Sanitation and designed to give district management more control over their food safety program than ever before.





Ware Wash System

The MyTerra® Ware Wash System is offered the same way as the SFSPac® Food Safety and Sanitation System. When you partner with SFSPac® and include the MyTerra® System, for one set cost you receive installation, service, education and support along with our state of the art products.

REGULAR SERVICE VISITS

During each SFSPac® verification service visit, your food safety specialist will perform a comprehensive service check and inspection survey of the machine and use procedures. This includes compliance verification with your food safety program and standard operating procedures. Specialists will also answer any questions from staff, provide training and organize and refill product inventories.

Documentation

Complementing your standard SFSPac® verification reports, dish machine compliance, non-compliance and corrective actions are also compiled in our proprietary reporting software. Detailed reports that document the visit and illustrate the kitchen's progress are made available to the school nutrition director after each visit.

EDUCATION TOOLS

Education Modules - We have developed and teach education modules focused on proper use of our ware wash chemicals along with strategies to maximize the life and effectiveness of your ware wash equipment. A preliminary curriculum of education is also provided after initial installation including correct operation and maintenance, proper racking, deliming procedures, appropriate workflow, sanitary loading and unloading, and maintenance checkpoints.

Posters & Logs – Everything your staff needs to properly run an effective ware washing program is included with the MyTerra® system. Logs and procedural posters are installed in each kitchen by our food safety specialists. Tools are color coded, feature English and Spanish language instructions and include easy to understand pictures.

SAFETY

Mechanical ware wash products are hazardous in their concentrated form. While we are working on safer solutions, such as our EPA Safer Choice certified options, we have also added additional safeguards to prevent contact when handling these products.



Ware Wash System

Proprietary Dispensing System

MyTerra[®] dispensers and product containers utilize a closed loop control system. That means chemical is not dispensed until the product is safely in the rack and our proprietary cover is securely attached, thereby eliminating the potential for exposure to employees. To further ensure employee safety, SFSPac[®] loans and maintains our equipment at no charge to the district.



Syllabus of Proposed Service

The **SFSPac® Food Safety & Sanitation System** was developed in 1992 to provide School Nutrition departments with a streamlined and convenient way to remotely manage sanitation and food safety at the site level. Today we are the leading school food safety & sanitation verification service.

SFSPac® proposes to provide all the items on the Materials List provided at the end of this section in response to RFP# 25-037 Chemical Bid. The following goods and services are an integral part of the SFSPac® Food Safety & Sanitation System.

Communication & Service

- A Master Schedule is provided prior to service at each site.
- Service visits occur on a 30 working-day rotation.
- Service visits include:
 - Follow-up on education from previous visit
 - Comprehensive 48 point kitchen operation review
 - HACCP compliance
 - Cleaning and maintenance
 - OSHA HazCom compliance
 - Hands-on product demonstrations
 - Replenish supplies
 - Maintain OSHA compliant labeling and accessories – replaced as needed
 - Document corrective action education
 - Communicate services and education provided with person in charge of the site
- An electronic report is made available to the Child Nutrition Director following each visit. Reports reflect service, education and time devoted to each site, including the scheduled Education Module that was presented and reviewed.
- Additional education or service needs will be responded to in a maximum 48 hour period.
- Service will be extended to all sites open for Summer Feeding and schools with year-round schedules upon request.

Education

- All SFSPac® education is based on industry best practices:
 - HACCP principles
 - Safe food handling practices
 - FDA and USDA regulations
 - Proper cleaning and disinfection
 - OSHA HazCom compliance



Syllabus of Proposed Service

- The SFSPac® Education provided during each visit is approved for Continuing Education Units (CEUs) from the School Nutrition Association (SNA) and allows staff to achieve USDA Professional Standards requirements.
- In addition to in-person and online standardized sanitation education, each site will receive a customized SFSPac® Procedure & Reference guide that provides general kitchen practices, cleaning material mixing and use instructions, SDS, sanitizer logs, temperature logs, and equipment cleaning procedures.
- To help reinforce in-person education, online education is included in the program. Your staff can access the SFSPac® Learning Portal anytime, and Directors can track their staff's progress online.



Food Safety & Sanitation System

Cleaning Detergents

SFSPac® cleaning detergents are the perfect companion to our food safety education and verification program. Designed to offer the features most important to school nutrition professionals, SFSPac® cleaners are the leading pre-measured solution for a food safe environment.

The constraints of your kitchen and the daily challenges facing your staff are our primary concern. SFSPac® cleaners offer the smallest storage footprint of any sanitation solution and an unparalleled ease of use.

Simplified Mixing

Mixing one Pac® brand pouch to a container eliminates the math and guesswork associated with bulk materials, resulting in safer and more accurate use of cleaners. Simply fill containers to their proper level with water, open one Pac® brand pouch and pour.

Color-coded and Bilingual Instruction

Color-coded products, labels, bottles and SDS make it easy to train, control and document use. A green formulation, such as SFSPac® All Purpose Cleaner, has a green label and green bilingual spray bottle with SDS printed on green paper. Bilingual instructions and procedure charts help ensure accurate, productive use.

Safer Formulations

Green Seal™ certified and EPA-registered formulations that avoid the hazardous criteria set forth by the OSHA HazCom Standard. That means proven effectiveness without the need for school nutrition professionals to learn any pictograms, hazards or precautionary statements. In addition, all SFSPac® cleaning detergents meet or exceed the California Air Quality Control Board (CAB) Standard.

Comprehensive Compliance

SFSPac® utilizes pre-screened spray bottles and mixing containers for use with each cleaner. All containers comply with all OSHA HazCom Standard requirements and display mixing instructions in both English and Spanish. We also supply and post in each kitchen bilingual wall instruction charts detailing proper mixing and use instructions. Safety Data Sheets will be supplied for all products and an audit of potentially hazardous chemicals is performed at each site as required by the OSHA HazCom Standard.



SFSPac[®] Pot & Pan Detergent

Cuts through the toughest grease with high sudsing, long-lasting cleaning power to give pots, pans and other utensils a bright, clean luster. Requires a potable water rinse following use on food preparation or serving surfaces. Each pre-measured Pac[®] brand pouch makes a one quart bottle of concentrate or 25 gallons of usable wash solution for compartment sinks.

- * Green Seal[®] certified & NSF registered
- * Non-staining, residue free formulation
- * Instant dilution in hard or soft water
- * Not affected by freezing
- * Biodegradable and phosphate free
- * Ultra-low VOC content
- * No OSHA HazCom Standard hazards (29 CFR 1910.1200)
- * Meets previous USDA A1 rating requirements



SFSPac[®] All Purpose Cleaner

Multi-purpose cleaner perfect for everyday cleaning tasks. Excellent for removing soil, grease and other substances on floors, walls, table tops, counters and all washable hard surfaces. Requires potable water rinse if used on food preparation surfaces. Each pre-measured Pac[®] brand pouch makes a one quart spray bottle or 2 gallons of mopping solution.

- * Green Seal[®] certified & NSF registered
- * Non-staining, residue free formulation
- * Instant dilution in hard or soft water
- * Not affected by freezing
- * Biodegradable and phosphate free
- * Ultra-low VOC content
- * No OSHA HazCom Standard hazards (29 CFR 1910.1200)
- * Meets previous USDA A1 rating requirements





SFSPac® Degreaser

Highly concentrated formulation designed for heavy duty cleaning and degreasing of ovens, fryers, hoods, ranges, floors and other difficult to clean surfaces. Each pre-measured Pac® brand pouch makes a one quart spray bottle or 4 gallons of mopping solution.

- * Green Seal® certified & NSF registered
- * Non-staining, residue free formulation
- * Instant dilution in hard or soft water
- * Not affected by freezing
- * Biodegradable and phosphate free
- * Ultra-low VOC content
- * No OSHA HazCom Standard hazards (29 CFR 1910.1200)



SFSPac® Sanitizer

EPA-registered quaternary ammonium sanitizing agent for use in manual ware-washing applications, to sanitize pots, pans, utensils, fixed equipment, food contact surfaces, and wiping cloths. Each pre-measured Pac® brand pouch makes 64 quart spray bottles, one bucket for wiping cloths or 17 gallons usable solution for compartment sinks.

- * EPA-registered
- * No potable water rinse required
- * Instant dilution in hard or soft water
- * Not affected by freezing
- * Use concentration of at least 200 ppm active quaternary ammonium
- * Test strips supplied at no additional charge
- * No OSHA HazCom Standard hazards (29 CFR 1910.1200)
- * Meets previous USDA D2 rating requirements





SFSPac® Germicidal Cleaner

EPA registered quaternary ammonium compound, with excellent detergent properties for cleaning tabletops, sneeze guards, glass, stainless steel, milk coolers, washroom fixtures, and other high-touch surfaces. Eliminates odor forming bacteria; leaving no masking or cover up odor. Each pre-measured Pac® brand pouch makes 64 pint spray bottles or 8 gallons of usable solution.

- * EPA-registered, including for use against COVID-19
- * pH neutral, non-staining, residue free formulation
- * Broad spectrum effectiveness against microorganisms (e.g. HIV-1, MRSA, Influenza A)
- * Instant dilution in hard or soft water
- * Not affected by freezing
- * No OSHA HazCom Standard hazards (as used, 29 CFR 1910.1200)
- * Meets previous USDA D2 rating requirements



SFSPac® Power Wash Dish Detergent

Low foaming dish detergent specially designed for use in power wash and recirculation sinks. Each pre-measured Pac® brand pouch makes 40 gallons of usable wash solution for recirculating compartment sinks.

- * Green Seal® certified & NSF registered
- * Non-staining, residue free formulation
- * Instant dilution in hard or soft water
- * Not affected by freezing
- * Biodegradable and phosphate free
- * Ultra-low VOC content
- * No OSHA HazCom Standard hazards (29 CFR 1910.1200)





SFSPac® Laundry Detergent HE

Superb performance in both high efficiency and standard washing machines for washing aprons, towels, wiping cloths and mop heads. Contains targeted enzyme technology to break down the toughest grease, grass and food stains. Each pre-measured Pac® brand pouch is suitable for washing one standard load of laundry.

- * Green Seal® certified
- * Non-staining, residue free formulation
- * Instant dilution in hard or soft water
- * Not affected by freezing
- * Biodegradable and phosphate free
- * Ultra-low VOC content
- * No OSHA HazCom Standard hazards (29 CFR 1910.1200)





Ware Wash Product Specifications

My Terra® Delimer/Descaler

Formulation quickly rids dish machine surfaces of scale and lime formations from hard water precipitates. Packaged in 1 gallon containers.

- Intended for dishmachine interiors only.
- Not for use on exterior surfaces or any other non-dishmachine use



My Terra® Pot Washer Detergent

This quick rinsing detergent quickly emulsifies food particles and oily soils for easy removal. Packaged in 1 gallon containers.

- No phosphates
- Effective in hard or soft water
- Safe for use on aluminum sheet pans and wares



My Terra® Rinse Additive HW

Speed up drying time and experience consistently spot free plastic ware, glass, and stainless wares. Packaged in 1 gallon containers.

- Effective at high and low temperatures
- Designed for optimum effectiveness with hard water





Specialty Items Product Specifications

My Terra® Clinging Delimer

Designed for periodic deliming of dishmachines in restaurants and institutional kitchens. Provides immediate penetration and dissolving action upon lime scale, rust, oxidation, hard water scum and mineral deposits. Thickened foaming application clings to vertical surfaces (such as dishmachine interior walls) and improves cleaning performance. Contains a synergistic acid blend which works faster and safer than standard lime scale solvents. Safe for use on stainless, chrome and brass surfaces.





Hand Care Program Overview

Hand hygiene is essential to food safety because it reduces the transmission of foodborne illnesses and other pathogens. We understand the barriers to good hand hygiene in K-12 food service environments which range from staff training, irritating hand care products to unmaintained and broken dispensers. The MyTerra® hand care program was designed to provide the hand care tools you need without the same burdens of ordering, training, inventory, dispensers and maintenance.

Like the SFSPac® Food Safety and Sanitation System, the MyTerra® hand care program is installed and completely maintained by our team who also provide hand care education and reinforce it with hand wash posters at each sink as a reminder every time hands are washed. Our MyTerra® dispenser works with all of our products from hand wash to sanitizers and lotions. Our liquid products are dispensed in a rich foam, preventing the leaks and drips of traditional dispensing systems. And while the hand washing process is much more important than the product used, we believe hand wash quality also has an impact so wherever possible, our products have been formulated to be non-irritating and free of harsh ingredients, dyes and OSHA HazCom Hazards.





Hand Wash Specifications

MyTerra® Hand Wash Foam

Our state of the art MyTerra® hand wash foam contains no harsh ingredients, dyes or OSHA HazCom Hazards.

- * No OSHA HazCom hazards
- * No Skin Irritants
- * Low Fragrance
- * Biodegradable
- * Green Seal® Certified & NSF Registered
- * Available in 1000 mL dispenser bag





Green Seal[™], Inc. Proudly Presents Certification to

PortionPac Chemical Corporation

Green Seal, Inc. certifies that the following product complies with the Green Seal Standard for Specialty Cleaning Products for Industrial & Institutional Use (GS-53) and is licensed to use the Green Seal Certification Mark:

SFSPac Power Wash Dish Detergent
(specific package sizes listed in certification letter)

Certified this 21st day of November, 2016.

A handwritten signature in green ink, appearing to read "Mary Swanson", is written over a white rectangular background.

Mary Swanson, Vice President of Certification

Leader in Sustainability

Cleaning Product

Independently certified under

Green Seal Standard GS-37



• **Conserves natural resources:** Concentrated product means less packaging and transportation impacts



• **Protects human health:** Product is non-toxic to humans, not formulated with carcinogens, and has minimal VOCs



• **Protects environmental health:** Product is biodegradable and non-toxic to the environment



• **Reduces waste:** Packaging is recycled, recyclable, or significantly minimized



• **A green product that works:** Evaluated for effective performance

For more information visit www.GreenSeal.org



Leader in Sustainability

Specialty Cleaning Product

Independently certified under

Green Seal Standard GS-53



• **Conserves natural resources:** Concentrated product means less packaging and transportation impacts



• **Protects human & environmental health:** Product is non-toxic to humans and the environment and has minimal VOCs



• **Demonstrates stewardship:** Meets social responsibility and sustainable manufacturing requirements



• **Reduces waste:** Packaging is refillable, significantly minimized, recyclable, or contains post-consumer content



• **A green product that works:** Evaluated for effective performance

For more information visit www.GreenSeal.org





Green Seal®, Inc. Proudly Presents Certification to

PortionPac Chemical Corporation

Green Seal, Inc. certifies that the following product complies with the Green Seal Standard for Hand Cleaners for Institutional Use (GS-41A) and is licensed to use the Green Seal Certification Mark:

MyTerra® Hand Wash Foam
(specific package sizes listed in certification letter)

Certified this 4th day of January 2019.

A handwritten signature in black ink, appearing to read "Doug Gatlin".

Doug Gatlin, CEO



OFFICIAL LISTING

NSF certifies that the products appearing on this Listing conform to the requirements of the NSF Nonfood Compounds Registration Program

This is the Official Listing recorded on May 21, 2025.

PortionPac Chemical Corporation
85 Bradrock Drive
Des Plaines, IL 60018
312-226-0400

Product Designation	Registration Number	Category Code
CorrectPac® All Purpose Cleaner	158357	A1
CorrectPac® Degreaser	158062	A1
CorrectPac® Pot & Pan Detergent	158064	A1
MyTerra® Hand Wash Foam	157967	E1
SFSPac® All Purpose Cleaner	155838	A1
SFSPac® Degreaser	155839	A1
SFSPac® Pot & Pan Detergent	155840	A1
SFSPac® Power Wash Dish Detergent	158447	A1

A1 Compounds for use as a general cleaner.

E1 Handwashing products.

Note: Additions shall not be made to this document without prior evaluation and acceptance by NSF.

1 of 1



Green Seal[™], Inc. Proudly Presents Certification to

PortionPac Chemical Corporation

Green Seal, Inc. certifies that the following product complies with the Green Seal Standard for Cleaning Products for Industrial and Institutional Use (GS-37) and is licensed to use the Green Seal Certification Mark:

SFSPac All Purpose Cleaner
(specific package sizes listed in certification letter)

Recertified this 27th day of March, 2015.
Recertified July 19, 2010.
Originally certified February 3, 2006.

A handwritten signature in black ink, appearing to read "Arthur B. Weissman".

Arthur B. Weissman, Ph.D., President & CEO



Green Seal[™], Inc. Proudly Presents Certification to

PortionPac Chemical Corporation

Green Seal, Inc. certifies that the following product complies with the Green Seal Standard for Specialty Cleaning Products for Industrial and Institutional Use (GS-53) and is licensed to use the Green Seal Certification Mark:

SFSPac Pot & Pan Detergent

(specific package sizes listed in certification letter)

Recertified this 27th day of March, 2015.
Originally certified September 25, 2012.

A handwritten signature in black ink, appearing to read "A. Weissman", is written over a horizontal line.

Arthur B. Weissman, Ph.D., President & CEO



Green Seal[™], Inc. Proudly Presents Certification to

PortionPac Chemical Corporation

Green Seal, Inc. certifies that the following product complies with the Green Seal Standard for Cleaning Products for Industrial and Institutional Use (GS-37) and is licensed to use the Green Seal Certification Mark:

SFSPac Degreaser

(specific package sizes listed in certification letter)

Certified this 12th day of May, 2015.

A handwritten signature in black ink, appearing to read "Arthur B. Weissman".

Arthur B. Weissman, Ph.D., President & CEO



Green Seal[™], Inc. Proudly Presents Certification to

PortionPac Chemical Corporation

Green Seal, Inc. certifies that the following product complies with the Green Seal Standard for Laundry Care Products for Industrial and Institutional use (GS-51) and is licensed to use the Green Seal Certification Mark:

SFSPac Laundry Detergent
(specific package sizes listed in certification letter)

Certified this 13th day of April, 2016.

A handwritten signature in black ink, appearing to read "Arthur B. Weissman".

Arthur B. Weissman, Ph.D., President & CEO



Materials List

ITEM #	SFSPac® Cleaning Materials
SFS5	Green Seal™ Certified All Purpose Cleaner
SFS11	Green Seal™ Certified Power Wash Dish Detergent
SFS15	Green Seal™ Certified Pot and Pan Detergent
SFS17	EPA Registered Sanitizer
SFS20N	EPA Registered Germicide Cleaner
SFS30	Green Seal™ Certified Degreaser/Oven Cleaner
SFS40	Green Seal™ Certified Laundry Detergent
ITEM #	MyTerra® Dish Machine Materials
MT403	MyTerra® Pot Wash Dish Machine Detergent
MT451	MyTerra® HW Rinse
MT551	MyTerra® Delimer
	Dema Detergent Dispensers for all Dish Machine Product
ITEM #	MyTerra® Specialty Cleaners
MT553	MyTerra® Clinging Delimer
ITEM #	Hand Care Program
MT101	MyTerra® Hand Wash Form
	Handcare Dispensers & Labels
ITEM #	SFSPac® Ancillary Items
FS1032	All Purpose 32 oz Green Spray Bottle
FS1532	Pot and Pan 32 oz Squeeze Bottle
FS1732	Sanitizer 32 oz Spray Bottle
FS1764	Sanitizer 64 oz Stock Bottle
FSBUC	Sanitizer Bucket
AS00002	Sanitizer Thermometer Cup
FS2016	Germicidal Cleaner 16 oz Spray Bottle
FS2064	Germicidal Cleaner 64 oz Stock Bottle
FS3016	Degreaser/Oven Cleaner 16 oz Bottle with Foaming Sprayer
FS3032	Degreaser 32 oz Spray Bottle
FS0017	Pac® Cutter with tie
AT00015	Fill To Sink Marker (Wash)
AT00016	Fill To Sink Marker (Rinse)
AT00017	Fill To Sink Marker (Sanitize)
AT00018	Food Prep Sink Marker
L000116	Test Strip Procedure Poster (Bi-Lingual)
AS0QT00	SFSPac® Sanitizer Test Strips
L000166	Product Mixing & Usage Chart (Bi-Lingual)
L000010	Manual Dishwashing Instruction Chart (Bi-Lingual)
L000226	MyTerra® Hand Washing Chart/Signage (Bi-Lingual)
L000133	Table Cleaning Procedure Chart (Bi-Lingual)
L000137	MyTerra® Dish Machine Instructional Poster (Bi-Lingual)
L000129	MyTerra® Delimer Poster (Bi-Lingual)
SDS	Safety Data Sheets (located in P&R Guide)
SANIOLOG	Sanitizer Log (located in P&R Guide)
E000038	SFSPac® Procedure and Reference Guide (Bi-Lingual)
E000006	SFSPac® Education Video (Mixing Germicide/Sanitizer) (Bi-Lingual)
AS00001	Oven Scrapers
AS00007	Scouring Pads
AI00004	Elbow Length Pot & Pan Gloves
AI00011	Safety Goggles



Client References – Confidential

The following is a partial list of SFSPac® clients who have the Food Safety & Sanitation System in place.

Regina Thoma

Director, Food & Nutrition
School District of Manatee County
P.O. Box 9069
Bradenton, FL 34205
Phone: (941) 708-8800 x 1002
Email: thomar@manateeschools.net

Leigh Pickard

Director
Rankin County Schools
127 B Pleasant St
Brandon, MS 39042
Phone: 601-825-2257
Email: pkirby@rcsd.ms

Dawn Lewis

Director
Coffee County Schools
1214 Peterson Ave N Ste P
Douglas, GA 31533
Phone: 912-389-6509
Email: dawn.lewis@coffee.k12.ga.us

Donna Handley

Director
Lowndes County Schools
1592 Norman Dr
Valdosta, GA 31601
Phone: 229-245-2443
Email: Donnahendley@lowndes.k12.ga.us

Alex Hallmark

Director
Desoto County Schools
5 East South St
Desoto, MS 38623
Phone: 662-449-7267
Email: alex.hallmark@dcsms.org

Shelley Daniel

Director
Glynn County Public Schools
5505 Altama Ave Rm 115
Brunswick, GA 31525
Phone: 912- 267-4100 x 1355
Email: shelley.daniel@glynn.k12.ga.us

PortionPac® Chemical Corporation, with their exclusive SFSPac® Distribution Network, services thousands of schools in 42 states throughout the country and can furnish additional references upon request.



EAGLE MOUNTAIN SAGINAW ISD

Fostering a Culture of Excellence

May 1st 2024

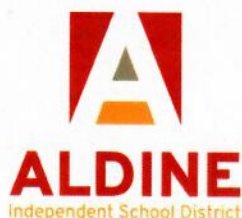
To Whom it May Concern,

We have had a partnership with PortionPac/SFSPac for the past 7+ years in which they supply Eagle Mountain-Saginaw ISD with safety and sanitation services. During this time, they have provided an excellent service. The chemical service has been outstanding as has the training provided monthly. The new online portal/service has taken their service to the next level and continued their growth within the industry. Also greatly appreciated are their monthly third-party inspections that help provide an outside view to each kitchen and ensure that we stay in compliance with all HACCP policies and procedures. The staff has been very flexible with our district and has done a great job of making this as a partnership.

I highly recommend PortionPac/SFSPac to any potential customers. Please feel free to contact me with any questions.

Sincerely,

Aaron Wylie
Child Nutrition Director
Eagle Mountain-Saginaw ISD



**ALDINE INDEPENDENT SCHOOL DISTRICT
CHILD NUTRITION SERVICES**



June 18, 2024

Re: Reference Letter for SFSPac

To Whom It May Concern;

The purpose of this letter is to recommend SFSPac based on my own experience with the company. When I arrived in Aldine ISD several years ago, I had not used the company before but have become impressed by them. SFSPac provides cleaning supplies and training services, and I am extremely pleased with the quality of the services they provide. I plan to work with them again and can recommend them without reservation to others in need of similar services.

There are a few examples of their high-quality services that should be noted:

- Regular updates to the central office on any retraining that occurred in our schools during site visits.
- Professional meetings with administrators to discuss any chemicals needed or additional training sessions requested.
- Extra classes taught to our staff at in-service meetings.
- Very low-cost software is available through them to track professional standards that includes training videos on food safety and sanitation. This software also allows the upload of any additional videos desired.

I trust your experience with them will be as positive as mine. If I can answer any additional questions, feel free to contact me.

Sincerely,

Susan D'Amico
Aldine ISD Executive Director



San Antonio Independent School District

1270 W. Summit Avenue, San Antonio, Texas 78201

Telephone (210) 554-2290 • eFax (210) 228-3156

Child Nutrition Services

Letter of Recommendation

June 18, 2024

Dear Sir/Madam,

My name is Berta Rocha Macat, Director of Compliance for San Antonio ISD Child Nutrition Services, I am happy to offer my recommendation of the SFSPac Food Safety and Sanitation System by PortionPac Chemical Corporation.

We started with the SFSPac Food Safety and Sanitation System in August 2022. Once the contract was approved, Jan Arms, SFSPac Operations Director and her staff were out in our kitchens setting up the equipment and providing the chemicals. They also provided the training on the new products at our annual manager's orientation at the beginning of the school year. Throughout the school year, SFSPac Food Safety Specialist, Gillian Pierce sends us her schedule of sites to visit, and she provides the managers with technical assistance on the products as well as presenting SFSPac's monthly educational modules. The reports on the visits conducted by Gillian are available on the SFSPac Service Report System that provides site visit analytics and valuable information about the food safety protocols in our kitchens.

It continues to be a positive experience working with Jan and her team as they are professional, and they especially provide the service they state they will provide. The service visits, the educational modules, the service schedules, the products, and the service reports provide the support we need to make sure SAISD Child Nutrition Services is providing quality food in an environment that is safe for the students of SAISD.

Berta Rocha Macat

Berta Rocha Macat, MBA, SNS

Director of Compliance

SAISD Child Nutrition Services

1270 W. Summit Avenue | San Antonio, TX 78201

210.554.2290 ext. 54320 | eFax (210) 228.3156

bmacat@saisd.net



Staff Qualifications

All SFSPac® staff are qualified to present the education and instruction required by this RFP. Our service personnel must achieve their SFSPac® Food Safety Specialist credentials within their first year of employment. Required courses include SFSPac® 101, all SFSPac® education modules and cleaning procedures, OSHA HazCom, HACCP Principles, SNA Little Big Fact Book, ServSafe™ and CPR certification. Employees are required to achieve ServSafe™ Manager certification along with Instructor/Proctor credentials.

Food Safety Specialists must receive at least 6 CEU hours of education approved by SNA and maintain SNA Level 1 status.



CHUCK AINSWORTH

SFSPac® Director of Business Development

Phone: 800-289-7725 ext. 5252

e-mail: cainsworth@portionpac.com

Chuck is the Contract Administrator and has direct oversight of the SFSPac® Program nationally.

Chuck has been involved with the SFSPac® Sanitation & Safety Program since 1991. During that tenure he has been responsible for managing the growth of the SFSPac® division in 21 distribution sites throughout the United States. Chuck has worked in every aspect of the program from manufacturing to program delivery in schools. Additionally, Chuck has worked with Child Nutrition Programs since 1979 and served on the boards of four State School Nutrition Associations, the National School Nutrition Association Executive Board, Child Nutrition Foundation Board and co-authored "Implementing HACCP in Child Nutrition Programs". In 2009, Chuck was named SNA's Industry Person of the Year. Chuck's credentials include:

- **ServSafe Certified Instructor**
- **CPR Certified Instructor**
- **HACCP Certified Instructor**
- **OSHA Certified**
- **SNA Certified**



Staff Qualifications

SFSPac® Service personnel are factory certified instructors of our copyrighted SFSPac® Food Safety & Sanitation System. All staff are required to be ServSafe Certified, OSHA Certified, CPR Certified, SNA Certified and are qualified to present the instruction required by this RFP.



JAN ARMS

SFSPac® Program Development

901 Lake Street, #2190

Oak Park, IL 60303

Phone: 312-447-5265

Fax: 312-226-5400

e-mail: jarms@portionpac.com

Jan manages operational oversight of the SFSPac® Program nationally.

Jan has been involved with the SFSPac® Sanitation & Safety Program since 1998. She is directly responsible for oversight of our corporate distribution sites in Arkansas, Mississippi, Louisiana, Virginia, North Carolina, South Carolina, Georgia, Florida, Missouri, Kansas, Tennessee and Texas. She manages the activities of our managers in each of the above-mentioned locations.

- **SFSPac® Factory Certified**
- **SNA Certified**
- **SNA HACCP Certified Instructor**
- **ServSafe Certified Instructor**
- **CPR Certified Instructor**
- **HACCP Certified Instructor**



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CHRIS GILLESPIE

**SFSPac® Business Development
Manager**

Phone: 312-447-6204

e-mail: cgillespie@portionpac.com

ServSafe™ Certified Instructor/Proctor
CPR Certified
SNA HACCP Certified Instructor
SNA Level 1 certified



TIM MARCUM

SFSPac® Manager

Phone: 312-447-5286

e-mail: tmarcum@portionpac.com

ServSafe™ Certified Instructor/Proctor
CPR Certified
SNA HACCP Certified Instructor
SNA Level 2 certified



Staff Qualifications

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CHRISTOPHER PRICE

SFSPac® Manager

Phone: 312-447-5717

e-mail: cprice@portionpac.com

SFSPac® Factory Certified



CRAIG KYNARD

Food Safety Specialist

Phone: 312-447-6209

e-mail: ckynard@portionpac.com

SFSPac® Factory Certified



Staff Qualifications

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MARY TRIPPE

Food Safety Specialist

Phone: 312-447-5250

e-mail: mtrippe@portionpac.com

SFSPac® Factory Certified



WILLIE WIGGINS

Food Safety Specialist

Phone: 312-513-7479

e-mail: wwiggins@portionpac.com

SFSPac® Factory Certified



Staff Qualifications

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Food Safety Specialists must receive at least 6 CEU hours of education approved by SNA and maintain SNA Level 1 status.



ALYSSA LANGDALE

Food Safety Specialist

Phone: (312) 447-5253

e-mail: alangdale@portionpac.com

SFSPac® Factory Certified



SFSPac® Site Audit

1 School Demo / 21 Nov 2023

Complete

Flagged items	4	Actions	0
Site conducted		1 School Demo, Demo SC, Demonstration District, District Area - Demonstration District	
Conducted on		11/21/2023 12:01 PM EST	
Prepared by		John Paulun	
Location		1316 Forres Ave, St Joseph, MI 49085, USA (42.1009801, -86.4867067)	

Flagged items

4 flagged

Hygiene & Food Prep

Hand Washing Procedures & Washing Areas

Non-Compliant

Hygiene & Food Prep

Personal Hygiene

Non-Compliant

Hygiene & Food Prep

Sanitizer Strength in Bottle

Non-Compliant

Non-Food Prep Areas & Floors

Floor Condition and Appearance

Non-Compliant

Education Modules

Chemical Mixing and Chemical Safety

Introduced SFSPac® Education
Module Chemical Mixing and
Chemical Safety.

Training & Education	
Verification of Specialized Training and Education	Compliant
Select all that apply:	Staff are participating in SFSPac® Education Modules.
Formalized Training	Compliant

Food Storage	
Cold Storage Equipment	Compliant
Cold Storage Equipment Temperature Log	Compliant
Receiving Food	Compliant
Dry Storage	Compliant

Hygiene & Food Prep		3 flagged
Hand Washing Procedures & Washing Areas	Non-Compliant	
Select all that apply:		Educated staff on proper hand washing procedures.
Hand washing station not properly stocked per FDA Model Food Code. Instructed staff to restock.		
Personal Hygiene	Non-Compliant	
Select all that apply:	Notified site manager of employees chewing gum in non-designated area.	
Food Handler Gloves	Compliant	
Thermometer Cup	Compliant	
Thermometer Calibration and Documentation	Compliant	
Food Thermometer Usage	Compliant	
Wiping Cloth Buckets	Compliant	
Sanitizer Strength in Wiping Cloth Bucket	Compliant	
Sanitizer Strength in Bottle	Non-Compliant	
Select all that apply:	Sanitizer bottles tested incorrectly and/or were improperly mixed. Solution immediately changed and staff retrained on the importance of proper mixing and use.	
Food Preparation Area and Equipment	Compliant	

Kitchen Equipment	
Ovens	Compliant
Combi Ovens	Compliant
Vents, Fans and Hoods	Compliant
Fryers	Compliant

Cooking, Holding, Serving, Cooling & Reheating	
Cooking	Compliant
Hot Holding of TCS (Time and Temperature Control for Safety Foods)	Compliant
Serving TCS (Time and Temperature Control for Safety Foods)	Compliant
Serving Areas (Including Serving Line Area and Serving Equipment)	Compliant
Cooling TCS (Time and Temperature for Safety Foods)	Compliant
Reheating TCS (Time and Temperature Control for Safety Foods)	Compliant

Non-Food Prep Areas & Floors	1 flagged
Manual Dishwashing Area	Compliant
Test Strips	Compliant
Sanitizer Strength in Sink	Compliant
Sanitizer Log Current	Compliant
Stainless Steel Cleaning of Non-Food Contact Surfaces	Compliant
Floor Condition and Appearance	Non-Compliant
Select all that apply:	Demonstrated how to degrease floors.
Cleaning and Sanitizing	Compliant

Chemical, Storage & Loading Dock	
Proper Mixing and Usage	Compliant
Chemical Storage and Accessories	Compliant
SFSPac® Procedure and Reference Guide	Compliant
SFSPac® SDS Present	Compliant
Other Chemical SDS	Compliant
Personal Protection Equipment	Compliant
Unauthorized Materials	Compliant
First Aid Kit	Compliant
Loading Dock, Entryway, Dumpsters and Recycling	Compliant
Site Installation and/or Special Service Visit	Compliant

Dish Machine Service	
Dishmachine Area and Dishmachine Logs	Compliant
Scrap Tray	Compliant
Warewash Personal Protective Equipment	Compliant
Final Rinse Sanitizer	Compliant
Rinse Jets	Compliant
Racks	Compliant
Rinse Pressure	Compliant
Final Rinse Temperature	Compliant
Curtains	Compliant
Warewash Training	Compliant
Warewash Service	Compliant

Signature

Site inspection completed by:

A handwritten signature in black ink, appearing to read 'John Paulun', with a stylized, cursive script.

John Paulun
11/21/2023 12:05 PM EST



Bibb County School District

Hazardous Communication Standard

Chemical Inventory

Facility _____ HCS Officer _____ Date _____

Chemical	Manufacturer	Supplier	MSDS	Hazardous	Container Size/Type	Quantity	Location of Chemical	Operation	Number of Employees Used By
			YES/NO	YES/NO					



Sample Training Calendar

Child Nutrition Annual Training Calendar

Bibb County School District, 2025-2026

Training Areas	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec
Chemical Mixing									X			
Food Contact Surfaces										X		
Thermometer Calibration											X	
Food Safety Record Keeping												X
Hand Washing	X											
Safe Food Handling		X										
Time and Temperature			X									
Receiving Foods				X								
End Point Cooking Temperatures					X							



Sample Service Planner

School District: Bibb County School District

Term: 2025-2026

Distributor: PortionPac Chemical Corp.

Prepared By: CA

Listed below are the schools from the above school district. Following the school name is a checked day of the week indicating the proposed day of service. During each service visit the SFSPac® Service Technician will perform the following activities: On-going Program Education, Problem Solving, Food Safety Program Verification, Bottle Replacement, and Inventory Maintenance. Emergency deliveries may be made as required between scheduled visits. At the completion of each visit, the SFSPac® Service Technician will complete documentation and a Daily Service Report will be sent to the Child Nutrition Department.

Monday, April 21 Route 1	Tuesday, April 22 Route 2	Wednesday, April 23 Route 3	Thursday, April 24 Route 4	Friday, April 25 Route 5	Monday, April 28 Route 6	Tuesday, April 29 Route 7
Elementary	Middle School	High School	Elementary	Middle School	Middle School	High School
Middle School	Middle School	Middle School	High School	High School	High School	Elementary
High School	High School	Elementary	Middle School	High School	Elementary	Middle School
High School	Elementary		High School	Elementary	High School	
Tuesday, May 13 Route 1	Wednesday, May 14 Route 2	Thursday, May 15 Route 3	Friday, May 16 Route 4	Monday, May 19 Route 5	Tuesday, May 20 Route 6	Wednesday, May 21 Route 7
Elementary	High School	Middle School	Elementary	Elementary	Middle School	Elementary
Middle School	Elementary	High School	Middle School	High School	Middle School	High School
High School	Middle School	Elementary	High School	Middle School	Elementary	Middle School
High School					High School	High School

[illegible]

1. Complete this form prior to each meal.
2. Use appropriate test strip to check sanitizer concentration.
3. Record date, initials, and temperatures for each cycle.
4. If sanitizer concentration is outside the acceptable range, indicate corrective action on form.

- Wash temperature – 120-140°F (see manufacturer's recommendation)
- Final rinse temperature – 75-120°F
- Final rinse chlorine concentration – 50-100 PPM

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School _____ Month _____ 20____

[illegible]

Directions:

1. Complete this form prior to each meal.
2. Attach thermal strip to a tray or plate and run through machine.
3. Record date, initials, and temperature.
4. If temperatures are outside the acceptable range or the thermal strip does not turn to black, indicate corrective action on form.

Temperature Standards:

- Wash temperature – 150-160°F
- Final rinse temperature – 180-195°F
- Final rinse pressure – 15-25 psi

Always Wear Appropriate Personal Protective Equipment.



Learning Portal

The SFSPac® Food Safety & Sanitation System is a member of the Pac® brand family of PortionPac Chemical Corporation, the leading provider of Sustainable Cleaning Systems with a 50-year history of teaching how to clean better, safer and with less detergents. Our Sustainable Solutions® are built on a foundation of corporate social responsibility that helps you minimize waste, manage food safety and guarantee essential employee education.

The SFSPac® System is the management solution for school districts focused on kitchen sanitation and safety. Offered on a set cost basis, the SFSPac® System allows for greater control over program budgets, and includes these features and benefits for no additional charge:

- Education – Over 115 courses approved for School Nutrition Association Continuing Education Units that also help meet newly mandated USDA Professional Standards requirements.
- Verification - Regular evaluation throughout the year by a Certified SFSPac® Food Safety Specialist.
- Compliance – Including new OSHA HazCom Standard 2015 requirements.
- Safety – Color-coded system ensures simple identification, easy to understand wall charts encourage proper use, and product formulations that contain no VOCs and are free of hazards according to OSHA.
- Certified Cleaners – All products are EPA registered or Green Seal™ Certified.



The U.S. Environmental Protection Agency (EPA) has recognized PortionPac Chemical Corporation as a Green Power Partner for balancing 100% of our energy use with independently-verified greenhouse gas reduction and clean energy projects from TerraPass.

'USGBC' and related logo is a trademark owned by the U.S. Green Building Council and is used by permission.

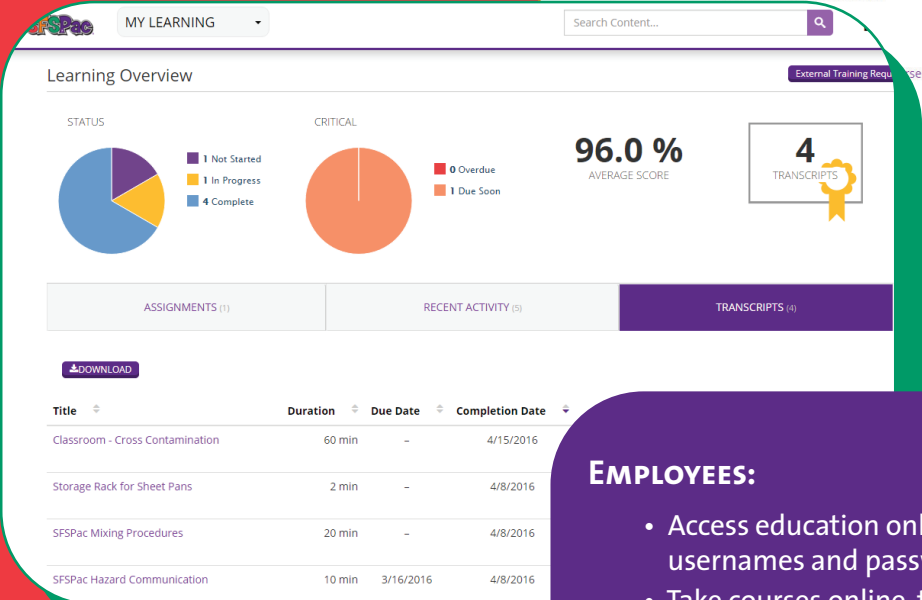
PortionPac®, Sustainable Solutions® and the "Pac® brand family" names and images are the intellectual property of PortionPac Chemical Corporation.

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The SFSPac® Learning Portal is our latest innovation developed for school nutrition departments that delivers easy to use, cost efficient and time saving education and training management. No other program frees your management team as effectively from the administrative challenge of tracking the USDA Professional Standards Requirements for each employee.

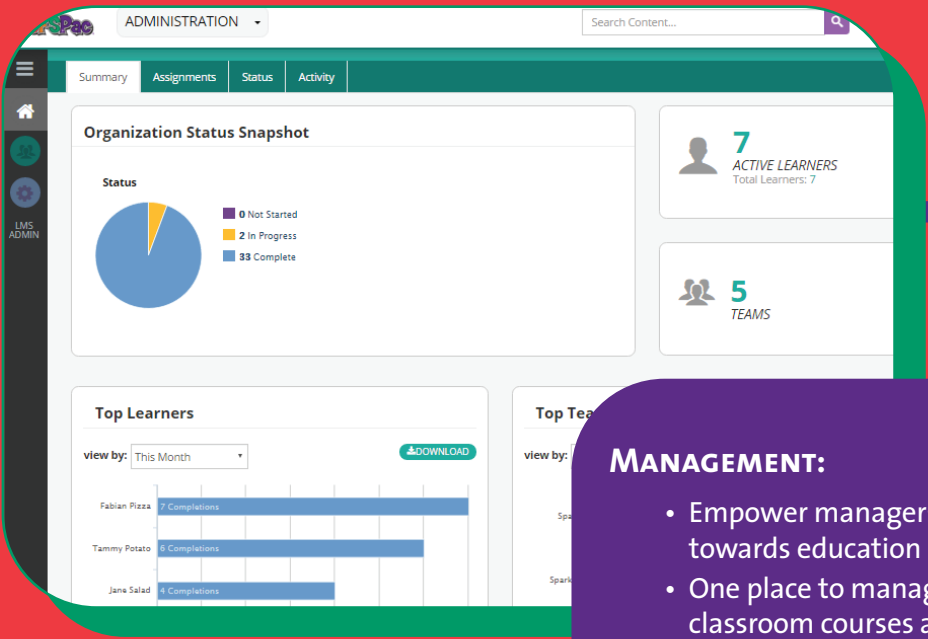
LEARNING PORTAL BENEFITS:

- Centralized management of USDA Professional Standards requirements
- Easy to navigate and track progress
- Access to a variety of online courses
- Robust analytics designed to make learning fun!



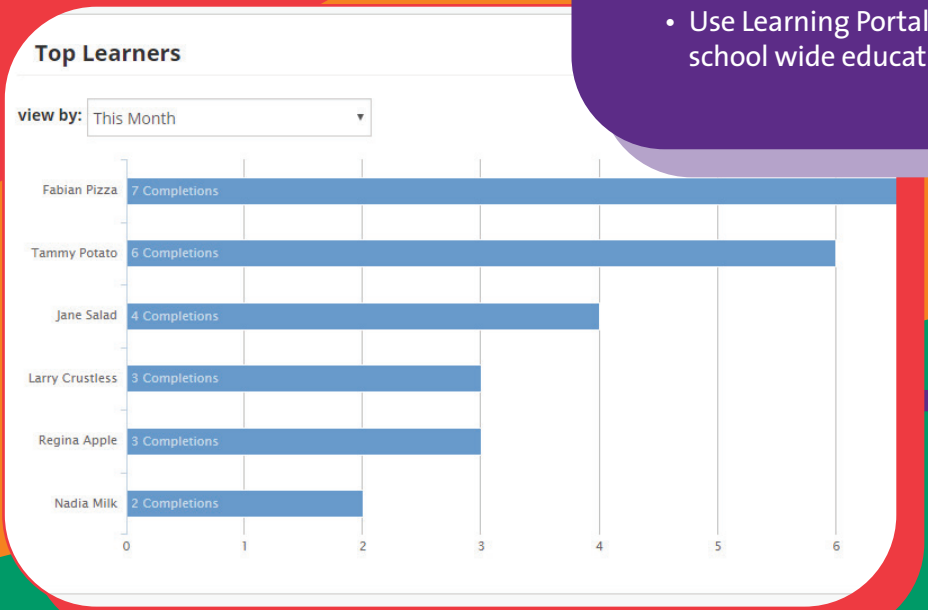
EMPLOYEES:

- Access education online anywhere, anytime with individual usernames and passwords.
- Take courses online, track progress, download and print transcripts and completion certificates.
- Self enroll in approved courses or easily identify and take assigned courses.
- Read and add user generated comments and ratings.
- Request approval for offline or online courses outside of the Learning Portal.
- Monitor progress associated with regulatory compliance, CEU's and internal learning plans.



MANAGEMENT:

- Empower managers to supervise employees' progress towards education requirement compliance.
- One place to manage and track offline training events, classroom courses and online education.
- Approve employee course requests, online, from anywhere.
- Access, download and print activity for the entire district, a school or individual employees.
- Track formal certifications or targeted learning paths, such as USDA Professional Standards requirements.
- Use Learning Portal data to create engaging district or school wide education competitions and award programs.



SFSPac® is the leading provider of a wide variety of onsite education. From ServSafe and HACCP training to OSHA Safety, our goal is to serve your education needs, wherever they may take you. Already faced with limited budgets and time, the new USDA Professional Standards present you with a new challenge for employees that need to meet the rigorous requirements. The SFSPac® Learning Portal was developed over 5 years ago in anticipation of a changing world where education, like everything else, is most easily accessed online from anywhere and whenever it's needed. Our cloud-based system is built around industry best practices for hardware, software, security and networking and is continuously monitored and updated to meet the cutting edge of online education standards.

Much like our SFSPac® Food Safety & Sanitation System, the Learning Portal Online Education and Management System will provide you with a birds-eye view of activity in each school and help you efficiently and cost effectively ensure compliance throughout the district.

SFSpace®



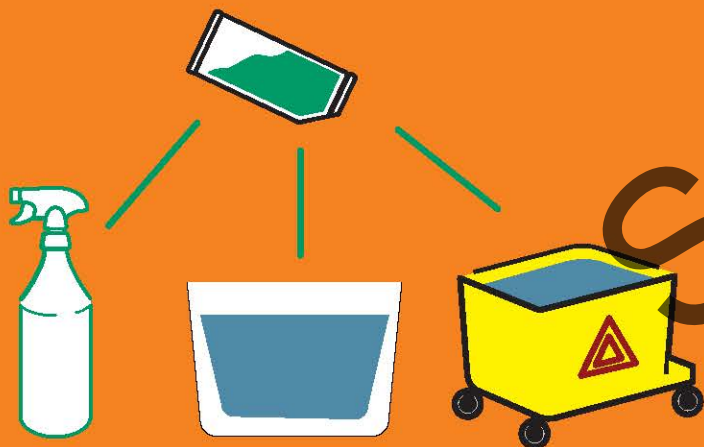
2017 - 2018

Education Module Calendar



When I am mixing SFSPac® products,
how will I know how much to use?

Great question. SFSPac®
pre-measures each product
and follows the Rule of One
when mixing - ALWAYS use
just one Pac® brand pouch
per bottle, bucket or sink.



Rule of One



Chemical Mixing and SDS

Definition-

Proper mixing of chemicals is important to maintain clean and safe kitchens. It is essential that employees who are exposed to chemicals understand the requirements as set forth by the Occupational Health and Safety Act (OSHA) and the Hazard Communication Standard. Product labels and SDS (Safety Data Sheets) for hazardous chemicals include important information such as Pictograms, Signal Word, Hazard Statements and Precautionary Statements. However, products that do not have hazards according to the Standard, will not have any of this information.

Information-

SDS' are part of your Written Hazard Communication Program along with a list of all of the hazardous chemicals in your kitchen. The required training will provide you with detailed information about each product so you understand how to safely work with each one.

Process for Chemical Mixing and SDS-

1. Always use properly labeled, OSHA compliant bottles.
2. Know how to **Protect, Prevent and Respond** before using any chemical. The information is located in Section 2 of the SDS and on the OSHA compliant product and bottle label.
3. **Know your Pictograms.** If they appear on the labels for products in your kitchen, know what they mean.
4. PPE (personal protective equipment) information is located on each SDS in Section 8.
5. Never mix two or more chemicals together.
6. Always wash your hands after mixing and using chemicals.
7. Know the exact location of the SDS for ALL chemicals in your kitchen. If an accident takes place, provide the SDS to medical staff.
8. Follow directions for each product and the **Rule of One** when mixing SFSPac® products.

You Should Know

1. Do all chemical labels have Pictograms?
2. Where can you find PPE information?
3. Where are the SDS located in your kitchen?

This Education Module meets USDA Professional Standards Code 2620.



I just cut up some raw chicken that we will cook for tomorrow's lunch. Where should I store it in the refrigerator?



Raw poultry should always be stored separate from any cooked or ready to eat foods in the refrigerator due to the cross-contamination risk of raw poultry. Where applicable, raw poultry should be stored on the lowest refrigerator shelf.



Cross-Contamination

Definition-

Transfer of harmful substances or disease-causing microorganisms to a food product through direct contact, or contact with utensils, equipment, work surfaces, or employees' hands or clothing.

Information-

The keys to food safety lie in controlling time and temperature, practicing good personal hygiene, and preventing cross-contamination of microorganisms between food and food contact surfaces. Cross-contamination may occur at any point throughout the flow of food and is often the result of processing different types of food in the same place without employing proper procedures.

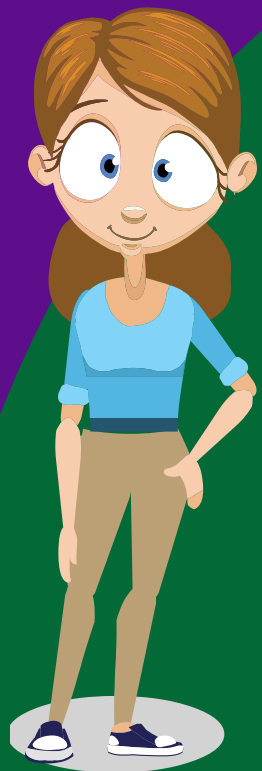
Process to Prevent Cross Contamination-

1. Wash hands frequently. Never touch raw food and then touch ready-to-eat food without washing hands.
2. Do not allow raw food to touch or drip fluids onto cooked or ready-to-eat food.
3. Clean and sanitize food contact surfaces that touch raw food before they come in contact with cooked and ready-to-eat food.
4. Clean and sanitize wiping cloths between each use.
5. When storing foods in the refrigerator, keep raw, cooked, and ready to eat food separate.

You Should Know

1. How often should you clean wiping cloths?
2. What are the keys to food safety?
3. Where should raw meat or poultry be stored in the refrigerator?

This Education Module meets USDA Professional Standards Code 2620.



I'm making peanut butter sandwiches for lunch today and want to also prepare sandwiches for the students who have peanut allergies. How can I prevent cross contact between the peanut butter sandwiches and the peanut-free sandwiches?



To ensure the peanut-free sandwiches do not make cross contact with peanuts; switch the order in which you prepare the sandwiches. First make the peanut-free sandwiches and properly store them for service. Then clean your station and get out ingredients for the peanut butter sandwiches. This preparation order ensures there are no allergens present for cross-contact.



This Education Module meets USDA Professional Standards Code 2620.

SFSPac® Sanitizer is a quaternary ammonium compound that complies with 40 CFR 180.940 as referenced in the current Model Food Code.

Cleaning for Food Allergens

Definition-

Food allergies are an abnormal response to a food triggered by your body's immune system. Allergens are any substance that triggers a reaction. In the case of food, reactions may occur immediately after encountering the allergen or several hours later.

Information-

The most common food allergens are derived from the following: milk and dairy products; eggs and egg products; fish and shellfish; wheat; soy and soy products; peanuts and tree nuts – such as pecans and walnuts. Preventing cross contact of allergens is crucial to food allergen management. Cross-contact is when an allergen is inadvertently transferred from a food containing an allergen to a food that does not contain the allergen. Unlike cross-contamination, cross contact cannot be remedied by cooking food after it occurs and even minimal allergen cross contact can cause reactions

Process for Preventing Cross-Contact of Foods-

1. Staff should be familiar with each day's menu items and common allergens in each to prevent cross-contact.
2. Do not place or cook food on surfaces that have been touched by an allergen that have not been properly cleaned between contact.
3. Do not place food on surfaces that have been touched by an allergen that have not been properly cleaned between contact.
4. Clean all food contact surfaces before prepping allergen free food.
5. Wash your hands and change gloves before preparing food for customers who have specific food allergies.
6. Assign specific equipment for prepping food for customers with allergies or common allergen groups.

Process for Cleaning for Food Allergens-

Studies have shown that conventional cleaning methods are effective in removing food allergen proteins. Follow the wash-rinse-sanitize method for all food contact surfaces before preparing an allergen free meal or after making contact with any allergen.

1. Remove food debris from surfaces.
2. Wash surfaces using SFSPac® All Purpose. For cookware, utensils and equipment, wash using SFSPac® Pot & Pan Detergent.
3. Rinse with potable water.
4. Sanitize with properly mixed SFSPac® Sanitizer Solution measuring at least 200 ppm.

You Should Know

1. What is cross contact?
2. How does cross contact differ from cross contamination?
3. When do food contact surfaces need to be cleaned when working with common allergens?



Training Log

Food Service Sanitation Program Video

School District: _____

Food Service Director: _____

Instructor _____

Location: _____ Date: _____

Name	Signature

SFSPac® Training Video Quiz

Multiple Choice - (circle the correct answer)

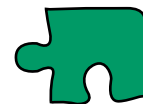
1. Which SFSPac product is recommended for cleaning ovens, racks, hoods & fryers?
a. Sanitizer b. Germicidal Detergent c. Degreaser
2. Which SFSPac product is recommended for cleaning cafeteria tables?
a. Sanitizer b. Germicidal Detergent c. Degreaser
3. What are we trying to prevent when cleaning cafeteria tables?
a. Dust b. Cross-Contamination c. Grease Build-up
4. To mix the SFS17 Sanitizer in the spray bottle, fill the bottle to the line with water and add:
a. 1 pac of Sanitizer b. 1 pump of Sanitizer Stock Solution c. Bleach
5. Using the "Rule-of-1", how do you mix the Germicidal Detergent in the spray bottle?
a. 1 pac of SFS20 b. 1 pac of Sanitizer c. 1 pump of Germicidal Stock Solution
6. What product goes in the first compartment of the 3-compartment sink?
a. Sanitizer b. All-Purpose c. Pot & Pan Detergent
7. What product goes in the third compartment of the 3-compartment sink?
a. Sanitizer b. All-Purpose c. Pot & Pan Detergent
8. The SFS10 All Purpose Cleaner is mixed in what color bottle?
a. Red b. Grey c. Green
9. "It's cool to eat _____!"
a. in the Library b. in School c. in the Kitchen

True or False (circle correct answer)

10. Wiping cloths should be stored in the Sanitizer Bucket when not being used throughout the day to prevent cross contamination. TRUE / FALSE
11. The SFS20 Germicidal Detergent should be used to clean and disinfect food contact surfaces and equipment. TRUE / FALSE
12. Food contact surfaces and equipment such as a Slicer, only need to be "washed" and "rinsed." TRUE / FALSE
13. You should never use the SFS30 Degreaser to mop a greasy floor. TRUE / FALSE
14. Gloves should always be worn when using SFS30 Degreaser. TRUE / FALSE
15. The MSDS (Material Safety Data Sheets) provide important information regarding each chemical formulation. TRUE / FALSE



Education Module



Education Module Topics

General-

- Table Cleaning
- Table Cleaning with Germicidal Detergent
- Hand Washing
- Chemical Mixing and SDS
- MRSA Awareness and Prevention
- Restroom Cleaning
- Proper Personal Hygiene
- Burn Prevention
- Preventing Slips and Falls
- Proper Lifting
- Wiping Cloth Bucket
- Drain Maintenance
- Oven Cleaning
- Cross Contamination
- Food Handler Gloves
- Food Contact Surfaces

HACCP-

- Time and Temperature
- Safe Food Handling
- Thermometers and Calibrations
- Holding Foods
- Transporting Food
- Receiving
- Service Temperatures
- Cooling Food
- Reheating Food
- End-Point Cooking Temperatures
- Food safety Record Keeping

H1N1-

- H1N1 Awareness and Prevention



Education Module



Attendance Roster

School District: _____ **State:** _____

Education Module: _____

Instructor: _____

Location: _____ **SNA CEU:** _____ **Date:** _____

[illegible]



Service Temperature Log

Week of: _____

School: _____

Date	Time	Menu Item	Temperature		Temperature		Corrective Action
			Start	Initials	End	Initials	

**PLEASE REPORT READINGS THAT DO NOT FALL IN THE OPTIMAL RANGES TO THE UNIT SUPERVISOR. HOT FOODS MUST BE AT 140 ° F OR HIGHER AND COLD FOODS MUST BE AT 45 °F OR LOWER.
Corrective action must be noted if temperatures fall outside of appropriate range.**



Sanitizer Log

School: _____

Date	Time	Source Tested			PPM Result	Corrective Action Taken	Signature
		 #:	 #:	 #:			
		 #:	 #:	 #:			
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SAFETY DATA SHEET

Issue Date 03-June-2014

Version 2

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® All Purpose Cleaner

Other means of Identification

SDS # 0100-C

Product Code SFS5 & SFS10

Recommended use of the chemical and restrictions on use

Recommended Use All Purpose Cleaner

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Hazards not otherwise classified (HNOC) Not applicable.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Emerald green liquid

Physical State Liquid

Odor Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), surfactant blend (proprietary), trisodium dicarboxymethyl alaninate (CAS# 164462-16-2), sodium carbonate (CAS# 497-19-8), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact Flush with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Rinse mouth. Then, immediately drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media

Dry chemical, CO₂ or water spray.

Unsuitable Extinguishing Media

Not determined.

Specific hazards arising from the chemical

None known.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES**Personal precautions, protective equipment and emergency procedures**

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE**Precautions for safe handling**

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines No exposure limits noted for ingredient(s). The following information is given as general guidance.

Appropriate engineering controls

Engineering Controls None.

Individual protection measures, such as personal protective equipment

Eye/face protection Not normally necessary in general use.

Skin and body protection Not normally necessary in general use. Concentrate is diluted into spray bottle or mop bucket.

Respiratory protection None required under normal use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES**Information on basic physical and chemical properties**

Physical State	Liquid		
Appearance	Emerald green liquid	Odor	Fresh odor
Color	Emerald green	Odor Threshold	Not determined

<u>Property</u>	<u>Values</u>	<u>Remarks • Method</u>
pH	9.9	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	1.053 g/mL	(1=Water)
Water solubility	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None.
Incompatible materials	None known.
Hazardous Decomposition Products	Carbon oxides.

11. TOXICOLOGICAL INFORMATION**Information on likely routes of exposure**

Eye, skin contact, inhalation or ingestion.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
Sodium Carbonate CAS# 497-19-8	= 4090 mg/kg (Rat)	-	-

Information on physical, chemical and toxicological effects

Symptoms Please see Section 4 for symptoms.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION**Ecotoxicity**

An environmental hazard cannot be excluded in the event of unprofessional handling or disposal.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Crustacea
sodium carbonate 497-19-8	242: 120 h Nitzschia mg/L EC50	300: 96 h Lepomis macrochirus mg/L LC50 static 310 - 1220: 96 h Pimephales promelas mg/L LC50 static	265: 48 h Daphnia magna mg/L EC50

Persistence and degradability	Not determined.
Bioaccumulation	Not determined.
Mobility	Not determined.
Other adverse effects	Not determined.

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT	Not regulated.
IATA	Not regulated.
IMDG	Not regulated.

15. REGULATORY INFORMATION**International Inventories**

All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations**CERCLA**

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations**California Proposition 65**

This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

This product does not contain any substances regulated under applicable state right to know regulations.

16. OTHER INFORMATION

<u>NFPA</u>	Health hazards 0	Flammability 0	Instability 0	Special hazards N/A
<u>HMIS</u>	Health hazards 0	Flammability 0	Physical hazards 0	Personal protection N/A
<u>pH in mopping solution</u> 10.1		<u>pH in spray solution</u> 10.2		

Issue Date 03-June-2014

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet

SECTION 1: PRODUCT & COMPANY IDENTIFICATION

DATE: 06/20/2016 / **Supersedes Revision:** n/a

Manufacturer:

PDQ Manufacturing, Inc.
201 Victory Circle
Ellijay, GA USA 30540
Phone: (706) 636-1848
Website: www.pdqonline.com

EMERGENCY CONTACT: Chemtrec, Reference CCN203605

Phone: (800) 424-9300 (collect calls accepted) / International: (703) 527-3887

Product Name: Clinging Delimer

ID Code: 4973

SECTION 2: HAZARD(S) IDENTIFICATION

Corrosive To Metals, Category 1

Skin Corrosion/Irritation, Category 1B

Serious Eye Damage/Eye Irritation, Category 1



GHS Signal Word: DANGER

GHS Hazard Phrases:

H314 - Causes severe skin burns and eye damage.

H318 - Causes serious eye damage.

GHS Precaution Phrases:

P234 - Keep only in original container.

P264 - Wash hands thoroughly after handling.

P280 - Wear protective gloves/protective clothing/eye protection/face protection.

GHS Response Phrases:

P301+330+331 - IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.

P303+361+353 - IF ON SKIN (or hair): Remove/take off immediately all contaminated clothing. Rinse skin with water/shower.

P304+340 - IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing.

P305+351+338 - IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Call a poison control center or physician for treatment advice. Have product container or label with you when calling poison control center or physician.

P310 - Immediately call a POISON CENTER or doctor/physician.

P321 - Specific treatment see appropriate section on the label or SDS.

P363 - Wash contaminated clothing before reuse.

P390 - Absorb spillage to prevent material damage.

GHS Storage and Disposal Phrases:

P405 - Store locked up.

P501 - Users are advised to determine the appropriate disposal method based on local, state and federal regulations and comply with those regulations.

Hazard Rating System:

HMIS

Health: 2

Flammability: 0

Physical: 1

PPE: B

MyTerra™ Clinging Delimer

Potential Health Effects (Acute and Chronic):

Inhalation: No hazard expected in normal industrial use.

Skin Contact: Causes severe skin irritation and burns.

Eye Contact: Causes eye burns.

Ingestion: Causes gastrointestinal tract burns.

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

CAS #	Hazardous Components (Chemical Name)	Concentration
7664-38-2	Phosphoric acid {Orthophosphoric acid}	10.0 -20.0 %
61791-26-2	Ethoxylated tallow amine	1.0 -5.0 %
61790-85-0	Amines, N-tallow alkyltrimethylenedi-, ethoxylated	1.0 -5.0 %

SECTION 4: FIRST-AID MEASURES

Emergency and First Aid Procedures: Consult a physician. Show this safety data sheet to the doctor in attendance. Move out of dangerous area.

In Case of Inhalation: No specific treatment is necessary since this material is not likely to be hazardous by inhalation.

In Case of Skin Contact: Take off contaminated clothing and shoes immediately. Wash off with soap and plenty of water. Consult a physician.

In Case of Eye Contact: Rinse thoroughly with plenty of water for at least 15 minutes and consult a physician. Continue rinsing eyes during transport to hospital.

In Case of Ingestion: Do NOT induce vomiting. Never give anything by mouth to an unconscious person. Rinse mouth with water. Consult a physician.

Note to Physician: None known.

SECTION 5: FIRE-FIGHTING MEASURES

Flash Point:

Explosive Limits: LEL: UEL:

Autoignition Pt:

Suitable Extinguishing Media: Use water spray, dry chemical, carbon dioxide, or alcohol-resistant foam.

Fire Fighting Instructions: Further information. As in any fire, wear a self-contained breathing apparatus in pressure-demand, MSHA/NIOSH (approved or equivalent), and full protective gear. Material will not burn.

Flammable Properties and Hazards: Thermal decomposition may produce toxic fumes of phosphorus oxides and/or phosphine.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Protective Precautions, Protective Equipment and Emergency Procedures: For personal protection see section 8.

Environmental Precautions: Do not let product enter drains.

Steps To Be Taken In Case Material Is Released Or Spilled: Soak up with inert absorbent material and dispose of as hazardous waste. Keep in suitable, closed containers for disposal. Personal precautions. Use personal protective equipment. Ensure adequate ventilation. Environmental precautions. Do not let product enter drains. Spills/Leaks: Absorb spill with inert material (e.g. vermiculite, sand or earth), then place in suitable container.

SECTION 7: HANDLING AND STORAGE

Precautions To Be Taken in Handling: Do not get in eyes, on skin, or on clothing. Do not ingest. Avoid contact with skin and eyes. Normal measures for preventive fire protection.

Precautions To Be Taken in Storing: Keep container tightly closed in a dry and well-ventilated place. No other special storage requirements.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

CAS #	Partial Chemical Name	OSHA TWA	ACGIH TWA	Other Limits
7664-38-2	Phosphoric acid {Orthophosphoric acid}			
61791-26-2	Ethoxylated tallow amine			
61790-85-0	Amines, N-tallow alkyltrimethylenedi-, ethoxylated			

Respiratory Equipment (Specify Type): Respirator protection is not normally required.

Eye Protection: Tightly fitting safety goggles. Use equipment for eye protection tested and approved under appropriate government standards such as NIOSH (US) or EN 166(EU).

Protective Gloves: Handle with gloves.

Other Protective Clothing: Protective garments not normally required.

Engineering Controls (Ventilation etc.): Handle in accordance with good industrial hygiene and safety practice. Wash hands before breaks and at the end of workday. There are no special ventilation requirements.

Work/Hygienic/Maintenance Practices: Handle in accordance with good industrial hygiene and safety practice. Wash hands before breaks and at the end of workday.

Environmental Exposure Controls: Do not let product enter drains.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Physical States: ☐ Gas ☒ Liquid ☐ Solid

Appearance and Odor: Clear, viscous pink liquid Cherry odor.

Melting Point: 0.00 C - 801.00 C

Boiling Point: 1.00 C - 100.00 C

Autoignition Pt:

Flash Pt: NA

Explosive Limits: LEL: UEL:

Specific Gravity (Water = 1): ~ 1.10

Vapor Pressure (vs. Air or mm Hg):

Vapor Density (vs. Air=1):

Evaporation Rate:

Solubility in Water: Complete

Viscosity: High

pH: < 2.5 - @ 1%

SECTION 10: STABILITY AND REACTIVITY

Stability: Unstable ☐ Stable ☒

Conditions To Avoid - Instability: No data available.

Incompatibility – Materials To Avoid: Strong bases, Strong oxidizing agents.

Hazardous Decomposition Or Byproducts: In the event of fire: see section 5. formed under fire conditions.

Possibility of Hazardous Reactions: Will occur ☐ Will not occur ☒

Conditions To Avoid -Hazardous Reactions:

SECTION 11: TOXICOLOGICAL INFORMATION

Toxicological Information: Acute demal toxicity: LD50 rabbit Dose > 2,000 mg/kg Skin irritation: Rabbit Non irritant Eye irritation: Rabbit minimal irritant. No data available. Inhalation: Dermal. Germ cell mutagenicity. Respiratory or skin sensitization: Specific target organ toxicity -single exposure (Globally Harmonized System) Specific target organ toxicity - repeated exposure (Globally Harmonized System) Epidemiology: Teratogenicity: No data available. Reproductive Effects: Other Studies:

Sensitization: No data available.

Chronic Toxicological Effects: Specific target organ toxicity -single exposure (Globally Harmonized System) No data available. Specific target organ toxicity -repeated exposure: no data available.

Carcinogenicity/Other Information: IARC: No component of this product present at levels greater than or equal to 0.1% is identified as probable, possible or confirmed human carcinogen by IARC. NTP: No component of this product present at levels greater than or equal to 0.1% is identified as a known or anticipated carcinogen by NTP. OSHA: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by OSHA. CAS# 7732-18-5: Not listed by ACGIH, IARC, NTP, or CA Prop 65.

CAS #	Hazardous Components (Chemical Name)	NTP	IARC	ACGIH	OSHA
7664-38-2	Phosphoric acid {Orthophosphoric acid}	n.a.	n.a.	n.a.	n.a.
61791-26-2	Ethoxylated tallow amine	n.a.	n.a.	n.a.	n.a.
61790-85-0	Amines, N-tallow alkyltrimethylenedi-, ethoxylated	n.a.	n.a.	n.a.	n.a.

SECTION 12: ECOLOGICAL INFORMATION

General Ecological Information: No data available.

Results of PBT and vPvB assessment: PBT/vPvB assessment not available as chemical safety assessment not required/not conducted.

SECTION 13: DISPOSAL CONSIDERATIONS

Waste Disposal Method: Product. Offer surplus and non-recyclable solutions to a licensed disposal company. Contact a licensed professional waste disposal service to dispose of this material. Dissolve or mix the material with a combustible solvent and burn in a chemical incinerator equipped with an afterburner and scrubber. Contaminated packaging. Observe all federal, state, and local environmental regulations. Dispose of as unused product. Chemical waste generators must determine whether a discarded chemical is classified as a hazardous waste. US EPA guidelines for the classification determination are listed in 40 CFR Parts 261. Additionally, waste generators must consult state and local hazardous waste regulations to ensure complete and accurate classification. RCRA P-Series: None listed. RCRA U-Series: None listed.

SECTION 14: TRANSPORTATION INFORMATION (DOT/UN CLASSIFICATION)

LAND TRANSPORT (US DOT):

DOT Proper Shipping Name: Corrosive liquid, acidic, inorganic, n.o.s. (contains phosphoric acid)

DOT Hazard Class: 8 CORROSIVE

UN/NA Number: UN3264

Packing Group: II



SECTION 15: REGULATORY INFORMATION

EPA SARA (Superfund Amendments and Reauthorization Act of 1986) Lists

CAS #	Hazardous Components (Chemical Name)	S. 302 (EHS)	S. 304 RQ	S. 313 (TRI)
7664-38-2	Phosphoric acid {Orthophosphoric acid}	No	Yes 5000 LB	No
61791-26-2	Ethoxylated tallow amine	No	No	No
61790-85-0	Amines, N-tallow alkyltrimethylenedi-, ethoxylated	No	No	No

CAS # Hazardous Components (Chemical Name)

7664-38-2	Phosphoric acid {Orthophosphoric acid}
61791-26-2	Ethoxylated tallow amine
61790-85-0	Amines, N-tallow alkyltrimethylenedi-, ethoxylated

Other US EPA or State Lists

CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes - Inventory; CA PROP.65: No
 CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes - Inventory; CA PROP.65: No
 CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes - Inventory; CA PROP.65: No

SECTION 16: OTHER INFORMATION

Revision Date: 06/20/2016

Preparer Name: Regulatory Affairs

Additional Information About This Product:

Company Policy or Disclaimer: The information contained in this Safety Data Sheet is provided pursuant to current OSHA regulations to convey information concerning the hazardous nature of the named product. The information supplied was compiled from the most reliable sources available at the time of preparation and in light of the most reasonable foreseeable exposure situations expected from the intended use of this product. The material(s) may present greater or lesser hazard exposure under other circumstances that are beyond the control of the manufacturer. Therefore it is imperative that all directions and warnings on the product label be read and closely followed.



SAFETY DATA SHEET

Revision Date 12-March-2015

Version 2

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® Degreaser

Other means of Identification

SDS # 0300-C

Product Code

SFS30

Synonyms

SFSPac® Oven Degreaser

Recommended use of the chemical and restrictions on use

Recommended Use Degreaser/Oven Degreaser

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Hazards not otherwise classified (HNOC) May be harmful if swallowed.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Orange liquid

Physical State Liquid

Odor Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), surfactant blend (proprietary), trisodium dicarboxymethyl alaninate (CAS# 164462-16-2), sodium carbonate (CAS# 497-19-8), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact

Flush with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

Skin (or hair) Contact

Wash face, hands and any exposed skin thoroughly after handling.

Inhalation

Remove to fresh air.

Ingestion

Do not induce vomiting. Rinse mouth. Then, immediately drink plenty of water. Get medical advice.

Most important symptoms and effects, both acute and delayed

Symptoms

If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract. Contact may cause irritation and redness. Harmful if ingested in large quantities. Small unit dosed pouch size would require the ingestion of multiple pouches to reach the dangerous level.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media

Dry chemical, CO₂ or water spray.

Unsuitable Extinguishing Media

Not determined.

Specific hazards arising from the chemical

None known.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines No exposure limits noted for ingredient(s). The following information is given as general guidance.

Appropriate engineering controls

Engineering Controls None.

Individual protection measures, such as personal protective equipment

Eye/face protection Wear safety glasses if splashes or mists will get into eyes.

Skin and body protection Wear gloves if hands will be continuously in solution. Concentrate is diluted into spray bottle or mop bucket.

Respiratory protection None required under normal use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State	Liquid		
Appearance	Orange liquid	Odor	Fresh odor
Color	Orange	Odor Threshold	Not determined

<u>Property</u>	<u>Values</u>	<u>Remarks • Method</u>
pH	10.5	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	1.053 g/mL	(1=Water)
Water solubility	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None known.
Incompatible materials	None known.
Hazardous Decomposition Products	Carbon oxides.

11. TOXICOLOGICAL INFORMATION**Information on likely routes of exposure**

Eye or skin contact, ingestion or inhalation.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
sodium carbonate CAS# 497-19-8	= 4090 mg/kg (Rat)	-	-
proprietary surfactant	=1378 mg/kg (Rat)	-	-

Information on physical, chemical and toxicological effects

Symptoms Please see section 4 for symptoms.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION**Ecotoxicity**

An environmental hazard cannot be excluded in the event of unprofessional handling or disposal.

Chemical Name	Algae/aquatic plants	Fish	Toxicity to microorganisms	Crustacea
sodium carbonate 497-19-8	242: 120 h Nitzschia mg/L EC50	300: 96 h Lepomis macrochirus mg/L LC50 static 310 - 1220: 96 h Pimephales promelas mg/L LC50 static		265: 48 h Daphnia magna mg/L EC50

Persistence and degradability	Not determined.
Bioaccumulation	Not determined.
Mobility	Not determined.
Other adverse effects	Not determined.

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT	Not regulated.
IATA	Not regulated.
IMDG	Not regulated.

15. REGULATORY INFORMATION**International Inventories**

All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations**CERCLA**

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations**California Proposition 65**

This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

This product does not contain any substances regulated under applicable state right to know regulations.

16. OTHER INFORMATION

<u>NFPA</u>	Health hazards 1	Flammability 0	Instability 0	Special hazards N/A
<u>HMIS</u>	Health hazards 1	Flammability 0	Physical hazards 0	Personal protection A
<u>pH in mopping solution</u> 10.6		<u>pH in spray solution</u> 10.6		

Issue Date 17-June-2014
Revision Date 12-March-2015

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet



SAFETY DATA SHEET

Revision Date 01-March-2017

Version 1

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® Germicidal Cleaner
Other means of Identification
SDS # 0200-Concentrate
Product Code SFS20N
Registration Number 1839-215-8722
Recommended use of the chemical and restrictions on use
Recommended Use EPA Registered Germicidal Cleaner

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

This product is registered by the Environmental Protection Agency and is subject to certain labeling requirements under federal law. These requirements differ from the classification criteria and hazard information required for safety data sheets and for workplace labels of non-EPA registered chemicals. See Section 15 for EPA information.

Classification

Product as sold

Skin corrosion/irritation Category 2
Serious eye damage/irritation Category 1

Signal Word

Danger

Hazard Statements

Causes skin irritation.

Causes serious eye damage.



Precautionary Statements – Prevention

Wash face, hands and any exposed skin thoroughly after handling.
Wear protective gloves and eye protection.

Precautionary Statements - Response

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a poison center or physician.
IF ON SKIN: Wash with plenty of soap and water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical advice.

Other Hazards

Toxic to aquatic life with long lasting effects.

Product in use dilution

Does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Chemical Name	CAS No	Weight-%
didecyl dimethyl ammonium chloride	7173-51-5	1-10%
alkyl dimethyl benzyl ammonium chloride (C12-16)	68424-85-1	<5%
ethyl alcohol	64-17-5	<5%
tetrasodium EDTA	64-02-8	<5%

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), poly(oxy-1,2-ethanediyl), a-undecyl-w-hydroxy- (CAS# 34398-01-1), lactic acid (CAS# 79-33-4), free amines (proprietary), trisodium NTA (CAS# 5064-31-3), sodium hydroxide (CAS# 1310-73-2), ethylenediaminetriacetic acid, trisodium salt (CAS# 19019-43-3), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact

Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a poison center or physician.

Skin Contact	Wash with plenty of soap and water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical advice.
Inhalation	Remove to fresh air.
Ingestion	Do not induce vomiting. Drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms May be harmful if swallowed. Small, unit dose pouch size would require the ingestion of multiple pouches to reach the dangerous level. In concentrated form, causes skin irritation and serious eye damage.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Measures that are appropriate to circumstances and the surrounding environment.

Unsuitable Extinguishing Media Not determined.

Specific hazards arising from the chemical Not determined.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES**Personal precautions, protective equipment and emergency procedures**

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Environmental precautions See Section 12 of this Safety Data Sheet for additional ecological information.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE**Precautions for safe handling**

Advice on safe handling Foods contaminated by germicides should be discarded and utensils, etc. should be rinsed with potable water before use. Avoid contact with skin, eyes or clothing. Wash hands and any exposed skin thoroughly after handling. Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place. Do not store near heat or open flame.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION**Exposure Guidelines**

Chemical Name	ACGIH TLV	OSHA PEL	NIOSH IDLH
ethyl alcohol	STEL: 1000 ppm	TWA: 1000 ppm TWA: 1900 mg/m3 (vacated) TWA: 1000 ppm (vacated) TWA: 1900 mg/m3	IDLH: 3300 ppm TWA: 1000 ppm TWA: 1900 mg/m3

Appropriate engineering controls

Engineering Controls Apply technical measures to comply with the occupational exposure limits.

Individual protection measures, such as personal protective equipment

Eye/face protection Wear protective glasses when mixing product.

Skin and body protection Wear gloves when mixing product.

Respiratory protection Provide adequate ventilation.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES**Information on basic physical and chemical properties**

Physical State	Liquid	Odor	Fresh odor
Appearance	Red liquid	Odor Threshold	Not determined
Color	Red		

<u>Property</u>	<u>Values</u>	<u>Remarks • Method</u>
pH	6 – 8	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	> 200 °F (> 93.3 °C)	
Evaporation rate	Not determined.	
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	Not determined.	(1=Water)
Water solubility	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

<u>Reactivity</u>	Not reactive under normal conditions.
<u>Chemical stability</u>	Stable under recommended storage conditions.
<u>Possibility of Hazardous Reactions</u>	None under normal processing.
<u>Conditions to avoid</u>	Keep out of reach of children.
<u>Incompatible materials</u>	None known.
<u>Hazardous Decomposition Products</u>	None known.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure: Eye or skin contact, ingestion or inhalation.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
didecyltrimethylammonium chloride 7173-51-5	= 84 mg/kg (Rat)	-	-
alkyl dimethyl benzyl ammonium chloride (C12-16) 68424-85-1	= 426 mg/kg (Rat)	-	-
ethyl alcohol 64-17-5	= 7060 mg/kg (Rat)		= 124.7 mg/L (Rat) 4 h
Tetrasodium EDTA 64-02-8	= 1658 mg/kg (Rat) = 10 g/kg (Rat)	-	-

Information on physical, chemical and toxicological effects

Symptoms See section 4.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity Ethanol has been shown to be carcinogenic in long-term studies only when consumed as an alcoholic beverage.

Chemical Name	ACGIH	IARC	NTP	OSHA
ethyl alcohol 64-17-5	A3	Group 1	Known	X

Numerical measures of toxicity - Product

ATEmix (oral) 3.886.00 mg/kg ATEmix (inhalation-dust/mist) 5591.90 mg/L

12. ECOLOGICAL INFORMATION

Ecotoxicity Toxic to aquatic life with long lasting effects.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Crustacea
ethyl alcohol 64-17-5		13400 - 15100: 96 h Pimephales promelas mg/L LC50 flow-through 100: 96 h Pimephales promelas mg/L LC50 static 12.0 - 16.0: 96 h Oncorhynchus mykiss mL/L LC50 static	10800: 24 h Daphnia magna mg/L EC50 2: 48 h Daphnia magna mg/L EC50 Static 9268 - 14221: 48 h Daphnia magna mg/L LC50
tetrasodium EDTA 64-02-8	1.01: 72 h Desmodesmus subspicatus mg/L EC50	59.8: 96 h Pimephales promelas mg/L LC50 static 41: 96 h Lepomis macrochirus mg/L LC50 static	610: 24 h Daphnia magna mg/L EC50

Persistence and degradability Not determined.

Bioaccumulation Not determined.

Mobility

Chemical Name	Partition Coefficient
ethyl alcohol 64-17-5	-0.32

Other adverse effects Not determined.

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

California Hazardous Waste Status

ethyl alcohol Toxic, ignitable.

14. TRANSPORT INFORMATION

DOT Not regulated.

IATA Not regulated.

IMDG Not regulated.

15. REGULATORY INFORMATION**International Inventories**

Chemical Name	TSCA	DSL.NDSL	EINECELINCS	ENCS	IECSC	KECL	PICCS	AICS
quaternary ammonium	X	X	X		X			
n-alkyl (C12-16)-n, n-dimethyl, n-benzyl ammonium chloride	X	X	X	Present	X	Present	X	X
ethyl alcohol	X	X	X	Present	X	Present	X	X
Amines, (C12-18) alkyldimethyl	X	X	X	Present	X		X	X

US Federal Regulations**CERCLA**

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations**California Proposition 65**

This product does not contain any Proposition 65 chemicals. The ethyl alcohol referred to in Proposition 65 is EDF-026 – "ethyl alcohol in alcoholic beverages"

U.S. State Right-to-know Regulations

Chemical Name	New Jersey	Massachusetts	Pennsylvania
ethyl alcohol	X	X	X

U.S. EPA Label Information EPA Reg. No. 1839-215-8722

EPA Statement This chemical is a pesticide product registered by the Environmental Protection Agency and is subject to labeling requirements under federal pesticide law. These requirements differ from the classification criteria and hazard information required for safety data sheets and workplace labels of non-pesticides. Following is the EPA required hazard information:

EPA Label

Signal Word: Danger

Keep out of reach of children. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. May be fatal if inhaled. Do not breathe spray mist. Harmful if swallowed or absorbed through skin. Wear goggles or face shield, rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, using tobacco or using the toilet. Remove contaminated clothing and wash before reuse.

16. OTHER INFORMATION

	Health hazards	Flammability	Instability	Special hazards
NFPA	1	0	0	N/A
	Health hazards	Flammability	Physical hazards	Personal Protection
HMIS	1	0	0	B

Issue Date 01-March-2017

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet



SAFETY DATA SHEET

Issue Date 14-September-2014

Version 2

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® Laundry Detergent

Other means of Identification

SDS # 900-C

Synonyms SFS40

Recommended use of the chemical and restrictions on use

Recommended Use Laundry Detergent – for use in high efficiency and standard washing machines

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Unknown Acute Toxicity 12.78% of the mixture consist of ingredient(s) of unknown toxicity

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Blue liquid

Physical State Liquid

Odor Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), alcohol ethoxylate (CAS# 68213-23-0), sodium laureth sulfate (CAS# 68585-34-2), coconut fatty acid (CAS# 67701-05-7), sodium polyaspartate (CAS# 181828-06-8), sodium lactate (CAS# 72-17-3), sodium gluconate (CAS# 527-07-1), subtilisin blend, alpha-amylase blend, potassium hydroxide (CAS# 1310-58-3), c12-15 pareth-3 (CAS# 68131-39-5), methylisothiazolinone (CAS# 2682-20-4), trace fragrance and colorant added. (Refer to ifraorg.org for fragrance component information.)

4. FIRST AID MEASURES

First aid measures

Eye Contact Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Rinse mouth. Then, immediately drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Measures that are appropriate to circumstances and the surrounding environment.

Unsuitable Extinguishing Media Not determined.

Specific hazards arising from the chemical None known.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES**Personal precautions, protective equipment and emergency procedures**

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE**Precautions for safe handling**

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION**Exposure Guidelines****Appropriate engineering controls**

Engineering Controls None known.

Individual protection measures, such as personal protective equipment

Eye/face protection Not normally necessary in general use.

Skin and body protection Not normally necessary in general use. Concentrate is diluted into washing machine.

Respiratory protection Not normally necessary in general use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES**Information on basic physical and chemical properties**

Physical State	Liquid	Odor	Fresh odor
Appearance	blue liquid	Odor Threshold	Not determined.
Color	blue		

<u>Property</u>	<u>Values</u>	<u>Remarks • Method</u>
pH	8.2	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	(butyl acetate = 1)
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined	
Specific Gravity	1.042 g/mL	(1=Water)
Solubility in water	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined	
Autoignition temperature	Not determined	
Decomposition temperature	Not determined	
Kinematic viscosity	Not determined	
Dynamic viscosity	Not determined	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None known.
Incompatible materials	None known.
Hazardous Decomposition Products	None known.

11. TOXICOLOGICAL INFORMATION**Information on likely routes of exposure**

Eye or skin contact, inhalation or ingestion.

Information on physical, chemical and toxicological effects

Symptoms Please see Section 4 for symptoms.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION**Ecotoxicity**

An environmental hazard cannot be excluded in the event of unprofessional handling or disposal.

Persistence and degradability	Not determined.
Bioaccumulation	Not determined.
Mobility	Not determined.
Other adverse effects	Not determined.

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT	Not regulated.
IATA	Not regulated.
IMDG	Not regulated.

15. REGULATORY INFORMATION**International Inventories**

All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations**CERCLA**

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations**California Proposition 65**

This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

This product does not contain any substances regulated under applicable state right to know regulations.

16. OTHER INFORMATION

NFPA	Health hazards 0	Flammability 0	Instability 0	Special hazards N/A
HMIS	Health hazards 0	Flammability 0	Physical hazards 0	Personal protection N/A

pH in dilution

7.5

Issue Date 14-September-2014

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet

SECTION 1: PRODUCT & COMPANY IDENTIFICATION

DATE: 06/12/2014 / Supersedes Revision: n/a

Manufacturer:

PDQ Manufacturing, Inc.
201 Victory Circle
Ellijay, GA USA 30540
Phone: (706) 636-1848
Website: www.pdqonline.com

EMERGENCY CONTACT: Chemtrec, Reference CCN203605

Phone: (800) 424-9300 (collect calls accepted) / International: (703) 527-3887

Product Name: MY TERRA DELIMER

ID Code: 4518

Product Category: Laundry Detergent

SECTION 2: HAZARD(S) IDENTIFICATION

Skin Corrosion/Irritation, Category 1B

Target Organ Systemic Toxicity (single exposure), Category 3

GHS Signal Word: DANGER

GHS Hazard Phrases:

H314 - Causes severe skin burns and eye damage.

H335 - May cause respiratory irritation.

GHS Precaution Phrases:

P260 - Do not breathe dust/fume/gas/mist/vapours/spray.

P264 - Wash hands thoroughly after handling.

P280 - Wear protective gloves/protective clothing/eye protection/face protection.

P261 - Avoid breathing dust/fume/gas/mist/vapours/spray.

GHS Response Phrases:

P305+351+338 - IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P337+313 - If eye irritation persists, get medical advice/attention.

P301+312 - IF SWALLOWED: Seek medical attention if you feel unwell.

P330 - Rinse mouth.

P302+352 - IF ON SKIN: Wash with plenty of soap and water.

P332+313 - If skin irritation occurs, get medical advice/attention.

P362 - Take off contaminated clothing.

GHS Storage and Disposal Phrases:

P405 - Store locked up.

P501 - Dispose of contents/container via locally approved methods.

P403+233 - Store container tightly closed in well-ventilated place - if product is as volatile as to generate hazardous atmosphere.

Potential Health Effects (Acute and Chronic):

Inhalation: Causes chemical burns to the respiratory tract. Causes respiratory tract irritation. May be harmful if inhaled.

Skin Contact: Causes skin burns. Causes skin irritation. May be harmful if absorbed through the skin.

Eye Contact: Causes eye burns. Causes eye irritation. May cause chemical conjunctivitis.

Ingestion: Causes gastrointestinal tract burns. May cause irritation of the digestive tract. May be harmful if swallowed.



SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

CAS #	Hazardous Components (Chemical Name)	Concentration
7664-38-2	Phosphoric acid {Orthophosphoric acid}	<25.0 %
7647-01-0	Hydrochloric acid {Hydrogen chloride}	<10.0 %

SECTION 4: FIRST-AID MEASURES

Emergency and First Aid Procedures:

In Case of Inhalation: Remove from exposure and move to fresh air immediately. If breathing is difficult, give oxygen. Get medical aid.

MyTerra™ Delimer

In Case of Skin Contact: Get medical aid immediately. Flush skin with plenty of water for at least 15 minutes while removing contaminated clothing and shoes. Get medical aid. Wash clothing before reuse.

In Case of Eye Contact: Flush eyes with plenty of water for at least 15 minutes, occasionally lifting the upper and lower eyelids. Get medical aid.

In Case of Ingestion: Get medical aid immediately. Never give anything by mouth to an unconscious person. Get medical aid. If conscious and alert, rinse mouth and drink 2-4 cupfuls of milk or water. Wash mouth out with water.

SECTION 5: FIRE-FIGHTING MEASURES

Flash Point:

Explosive Limits: LEL: UEL:

Autoignition Pt:

Suitable Extinguishing Media: Use water spray, dry chemical, carbon dioxide, or chemical foam.

Fire Fighting Instructions: As in any fire, wear a self-contained breathing apparatus in pressure-demand, MSHA/NIOSH (approved or equivalent), and full protective gear. Material will not burn. Substance is noncombustible. During a fire, irritating and highly toxic gases may be generated by thermal decomposition or combustion.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Steps To Be Taken In Case Material Is Released Or Spilled: Use proper personal protective equipment as indicated in Section 8. Spills/Leaks: Absorb spill with inert material (e.g. vermiculite, sand or earth), then place in suitable container. Vacuum or sweep up material and place into a suitable disposal container. Do not let this chemical enter the environment. Avoid runoff into storm sewers and ditches which lead to waterways. Clean up spills immediately, observing precautions in the Protective Equipment section. Provide ventilation.

SECTION 7: HANDLING AND STORAGE

Precautions To Be Taken in Handling: No special handling procedures are required. Do not get in eyes, on skin, or on clothing. Do not ingest or inhale. Avoid breathing dust, vapor, mist, or gas. Avoid contact with eyes, skin, and clothing. Keep container tightly closed. Avoid ingestion and inhalation. Use with adequate ventilation. Wash clothing before reuse.

Precautions To Be Taken in Storing: No special storage requirements. Store in a cool, dry place. Store in a tightly closed container.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

CAS #	Partial Chemical Name	OSHA TWA	ACGIH TWA	Other Limits
7664-38-2	Phosphoric acid {Orthophosphoric acid}	PEL: 1 mg/m3 STEL: 3 mg/m3	TLV: 1 mg/m3	
7647-01-0	Hydrochloric acid {Hydrogen chloride}	CEIL: 5 ppm	CEIL: 2 ppm	

Respiratory Equipment (Specify Type): Respirator protection is not normally required. Follow the OSHA respirator regulations found in 29 CFR 1910.134 or European Standard EN 149. Use a NIOSH/MSHA or European Standard EN 149 approved respirator if exposure limits are exceeded or if irritation or other symptoms are experienced.

Eye Protection: Wear chemical splash goggles.

Protective Gloves: Wear appropriate protective gloves to prevent skin exposure.

Other Protective Clothing: Wear appropriate protective clothing to prevent skin exposure.

Engineering Controls (Ventilation etc.): Facilities storing or utilizing this material should be equipped with an eyewash facility and a safety shower. Use adequate ventilation to keep airborne concentrations low.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Physical States: [] Gas [X] Liquid [] Solid

Appearance and Odor: Enter appearance description
(Clear, red liquid
Sweet, acidic odor.

Melting Point:

Boiling Point:

Autoignition Pt:

Flash Pt:

Explosive Limits: LEL: UEL

Specific Gravity (Water = 1): ~ 1.15

Vapor Pressure (vs. Air or mm Hg):

Density:

Evaporation Rate:

Solubility in Water:

pH: < 1.0 @ 1%

Percent Volatile:

Viscosity: Thin

SECTION 10: STABILITY AND REACTIVITY**Stability:** Unstable [] Stable [X]**Conditions To Avoid - Instability:** Incompatible materials, Metals. Excess heat.**Incompatibility – Materials To Avoid:** Bases, Reacts with most common metals to produce hydrogen gas. chlorine.**Hazardous Decomposition Or Byproducts:** oxides of phosphorus, hydrogen gas. Carbon monoxide**Possibility of Hazardous Reactions:** Will occur [] Will not occur [X]**Conditions To Avoid -Hazardous Reactions:****SECTION 11: TOXICOLOGICAL INFORMATION****Toxicological Information:** Epidemiology: No data available. Teratogenicity: No data available. Reproductive Effects: Mutagenicity: Neurotoxicity: Other Studies: No information found. Teratogenicity: No information available.**Carcinogenicity/Other Information:** CAS# 7732-18-5: Not listed by ACGIH, IARC, NTP, or CA Prop 65. CAS# 7664-38-2: Not listed by ACGIH, IARC, NTP, or CA Prop 65. CAS# 7647-01-0: Not listed by ACGIH, IARC, NTP, or CA Prop 65.

CAS #	Hazardous Components (Chemical Name)	NTP	IARC	ACGIH	OSHA
7664-38-2	Phosphoric acid {Orthophosphoric acid}	n.a.	n.a.	n.a.	n.a.
7647-01-0	Hydrochloric acid {Hydrogen chloride}	n.a.	3	A4	n.a.

SECTION 12: ECOLOGICAL INFORMATION**General Ecological Information:** Environmental: Not regulated. Physical: No information available. Other: Do not empty into drains.**SECTION 13: DISPOSAL CONSIDERATIONS****Waste Disposal Method:** Chemical waste generators must determine whether a discarded chemical is classified as a hazardous waste. US EPA guidelines for the classification determination are listed in 40 CFR Parts 261. Additionally, waste generators must consult state and local hazardous waste regulations to ensure complete and accurate classification.

RCRA P-Series: None listed.

RCRA U-Series: None listed.

SECTION 14: TRANSPORTATION INFORMATION (DOT/UN CLASSIFICATION)**LAND TRANSPORT (US DOT):****DOT Proper Shipping Name:** Corrosive liquid, acidic, inorganic, n.o.s.**DOT Hazard Class:** 8 CORROSIVE**UN/NA Number:** UN3264**Packing Group:** II**LAND TRANSPORT (Canadian TDG):****TDG Shipping Name:****SECTION 15: REGULATORY INFORMATION****EPA SARA (Superfund Amendments and Reauthorization Act of 1986) Lists**

CAS #	Hazardous Components (Chemical Name)	S. 302 (EHS)	S. 304 RQ	S. 313 (TRI)
7664-38-2	Phosphoric acid {Orthophosphoric acid}	No	Yes 5000 LB	No
7647-01-0	Hydrochloric acid {Hydrogen chloride}	Yes 500 LB	Yes 5000 LB	Yes

CAS # Hazardous Components (Chemical Name)

7664-38-2 Phosphoric acid {Orthophosphoric acid}

7647-01-0 Hydrochloric acid {Hydrogen chloride}

Other US EPA or State Lists

CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes - Inventory; CA PROP.65: No

CAA HAP,ODC: HAP; CWA NPDES: No; TSCA: Yes - Inventory, 4 Test; CA PROP.65: No

SECTION 16: OTHER INFORMATION

Revision Date: 06/12/2014

Preparer Name: Regulatory Affairs

Additional Information About This Product:

Hazard Rating System:

<u>HMIS</u> Health: 2 Flammability: 0 Physical: 2 PPE: B	<u>NFPA</u> Health: 2 Flammability: 0 Instability: 1 Special Hazard: Acid
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Company Policy or Disclaimer: The information contained in this Safety Data Sheet is provided pursuant to current OSHA regulations to convey information concerning the hazardous nature of the named product. The information supplied was compiled from the most reliable sources available at the time of preparation and in light of the most reasonable foreseeable exposure situations expected from the intended use of this product. The material(s) may present greater or lesser hazard exposure under other circumstances that are beyond the control of the manufacturer. Therefore it is imperative that all directions and warnings on the product label be read and closely followed.



SAFETY DATA SHEET

MyTerra® Pot Washer

SECTION 1: PRODUCT & COMPANY IDENTIFICATION

MANUFACTURER INFORMATION:

PDQ Manufacturing, Inc.
201 Victory Circle
Ellijay, GA 30540
PHONE: (706)636-1848
www.pdqonline.com

Revision: 07/05/2017

EMERGENCY CONTACT: Chemtrec, Reference: CCN203605
(800)424-9300 (706)636-1848

ID CODE: 4356

PRODUCT NAME: My Terra Pot Washer

SUPPLIER NAME AND ADDRESS:

COMPANY NAME: PortionPac Chemical Corporation
400 North Ashland Avenue
Chicago, IL 60622

PHONE: (312) 226-0400

SECTION 2: HAZARD IDENTIFICATION

Skin Corrosion/Irritation, Category 1A
Serious Eye Damage/Eye Irritation, Category 1

Signal Word: Danger



GHS Hazard Phrases:

H314 - Causes severe skin burns and eye damage.
H318 - Causes serious eye damage.

GHS Precaution Phrases:

P264 - Wash hands thoroughly after handling.
P280 - Wear protective gloves and eye protection.

GHS Response Phrases:

P301+330+331 - IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.
P303+361+353 - IF ON SKIN (or hair): Remove/take off immediately all contaminated clothing. Rinse skin with water/shower.
P304+340 - IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing.
P305+351+338 - IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Call a poison control center or physician for treatment advice. Have product container or label with you when calling poison control center or physician.
P310 - Immediately call a POISON CENTER or doctor/physician.
P321 - Specific treatment see Section 4 on this SDS.
P363 - Wash contaminated clothing before reuse.

GHS Storage and Disposal Phrases:

P405 - Store locked up.
P501 - Dispose of contents/container to trash after rinsing container.

POTENTIAL HEALTH EFFECTS (ACUTE AND CHRONIC):

INHALATION: May be harmful if inhaled.

SKIN CONTACT: Causes skin burns. May cause skin rash (in milder cases), and cold and clammy skin with cyanosis or pale color. May cause skin irritation.

MyTerra® Pot Washer

EYE CONTACT: Causes eye burns. May cause chemical conjunctivitis and corneal damage. May cause eye irritation.

INGESTION: Harmful if swallowed. Causes burns. May cause severe and permanent damage to the digestive tract.

SECTION 3: COMPONENTS

CAS #	Hazardous Components (Chemical Name)	Concentration
1310-73-2	Sodium hydroxide {Caustic soda; Lye solution}	<10.0 %
34590-94-8	Propanol, (2-Methoxymethylethoxy)- {(not 313)}	< 1.5 %

SECTION 4: FIRST AID MEASURES

Emergency and First Aid Procedures:

In Case of Inhalation:

If inhaled, remove to fresh air. If breathing is difficult, give oxygen. Get medical aid.

In Case of Skin Contact:

Consult a physician. Flush skin with plenty of water for at least 15 minutes while removing contaminated clothing and shoes. Wash clothing before reuse.

In Case of Eye Contact:

In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Get medical aid immediately.

In Case of Ingestion:

Never give anything by mouth to an unconscious person. Get medical aid immediately. If victim is fully conscious, give a cupful of water. Do NOT induce vomiting.

SECTION 5: FIRE-FIGHTING MEASURES

Flash Pt: No data.

Explosive Limits: LEL: No data.

UEL: No data.

Autoignition Pt: No data.

Suitable Extinguishing Media: Use water spray, dry chemical, carbon dioxide, or alcohol-resistant foam. Substance is noncombustible; use agent most appropriate to extinguish surrounding fire.

Fire Fighting Instructions: As in any fire, wear a self-contained breathing apparatus in pressure-demand, MSHA/NIOSH (approved or equivalent), and full protective gear.

Flammable Properties and Hazards: No data available.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Steps To Be Taken In Case Material Is Released Or Spilled: Personal precautions. Use personal protective equipment. Avoid dust formation. Ensure adequate ventilation. Environmental precautions. Do not let product enter drains. Methods for cleaning up. Pick up and arrange disposal without creating dust. Keep in suitable, closed containers for disposal. Use proper personal protective equipment as indicated in Section 8. Spills/Leaks: Clean up spills immediately, observing precautions in the Protective Equipment section.

SECTION 7: HANDLING AND STORAGE

Precautions To Be Taken in Handling: Avoid contact with skin and eyes. Wash thoroughly after handling. Do not get in eyes, on skin, or on clothing. Keep container tightly closed. Avoid ingestion and inhalation. Discard contaminated shoes.

Precautions To Be Taken in Storing: Keep container tightly closed in a dry and well-ventilated place. Keep in a dry place.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

CAS #	Partial Chemical Name	OSHA TWA	ACGIH TWA	Other Limits
1310-73-2	Sodium hydroxide {Caustic soda; Lye solution}	PEL: 2 mg/m3	CEIL: 2 mg/m3	No data.
34590-94-8	Propanol, (2-Methoxymethylethoxy)-{(not 313)}	PEL: 100 ppm	TLV: 100 ppm STEL: 150 ppm	No data

Respiratory Equipment: Respirator protection is not normally required.

(Specify Type):

Eye Protection: Safety glasses with side-shields conforming to EN166.

Protective Gloves: Handle with gloves.

Other Protective Clothing: Wear appropriate protective clothing to prevent skin exposure.

Engineering Controls (Ventilation etc.): Facilities storing or utilizing this material should be equipped with an eyewash facility and a safety shower. There are no special ventilation requirements.

Work/Hygienic/Maintenance Practices: Handle in accordance with good industrial hygiene and safety practice. Wash hands before breaks and at the end of workday.

9. PHYSICAL AND CHEMICAL PROPERTIES

Physical States: ☐ Gas ☒ Liquid ☐ Solid

Appearance and Odor: Clear tan liquid Mild odor.

Melting Point: No data. **Boiling Point:** No data. **Autoignition Pt:** No data. **Flash Pt:** No data.

Explosive Limits: LEL: No data. UEL: No data.

Specific Gravity (Water = 1): ~ 1.1

Vapor Pressure (vs. Air or mm Hg): No data.

Vapor Density (vs. Air = 1): No data. **Evaporation Rate:** No data. **Solubility in Water:** Complete **Viscosity:** Thin

pH: > 12.0

Percent Volatile: No data.

10. STABILITY AND REACTIVITY

Stability: Unstable ☐ Stable ☒

Conditions To Avoid - Instability: Avoid contact with acids, reducing agents, oxidizers, nitrogen oxides, amines, ammonia or other nitrogen containing compounds.

Incompatibility - Materials To Avoid: Strong acids.

Hazardous Decomposition or Byproducts: formed under fire conditions. Sodium oxides, silicon oxides. Toxic fumes of sodium oxide, Carbon oxides.

Possibility of Hazardous Reactions: Will occur ☐ Will not occur ☒

Conditions To Avoid - Hazardous Reactions: No data available.

11. TOXICOLOGICAL INFORMATION

Toxicological Information: No data available.

Irritation or Corrosion: Serious eye damage/eye irritation:

Sensitization: No data available.

CAS #	Hazardous Components (Chemical Name)	NTP	IARC	ACGIH	OSHA
1310-73-2	Sodium hydroxide {Caustic soda; Lye solution}	n.a.	n.a.	n.a.	n.a.
34590-94-8	Propanol, (2-Methoxymethylethoxy)- {(not 313)}	n.a.	n.a.	n.a.	n.a.

12. ECOLOGICAL INFORMATION

Bioaccumulative Potential: No data available.

Mobility in Soil: No data available.

MyTerra® Pot Washer

13. DISPOSAL CONSIDERATIONS

Waste Disposal Method: Product. Observe all federal, state, and local environmental regulations. Contact a licensed professional waste disposal service to dispose of this material. Contaminated packaging. Dispose of as unused product. Chemical waste generators must determine whether a discarded chemical is classified as a hazardous waste. US EPA guidelines for the classification determination are listed in 40 CFR Parts 261. Additionally, waste generators must consult state and local hazardous waste regulations to ensure complete and accurate classification. **RCRA P-Series:** None listed. **RCRA U-Series:** None listed.

14. TRANSPORT INFORMATION

LAND TRANSPORT (US DOT):

DOT Proper Shipping Name: Corrosive liquid, basic, inorganic, n.o.s. (Sodium hydroxide)

DOT Hazard Class: 8 CORROSIVE

UN/NA Number: UN3266

Packing Group: II



15. REGULATORY INFORMATION

EPA SARA (Superfund Amendments and Reauthorization Act of 1986) Lists

CAS #	Hazardous Components (Chemical Name)	S. 302 (EHS)	S. 304 RQ	S. 313 (TRI)
1310-73-2	Sodium hydroxide {Caustic soda; Lye solution}	No	Yes 1000 LB	No
34590-94-8	Propanol, (2-Methoxymethylethoxy)- {(not 313)}	No	No	No

CAS #	Hazardous Components (Chemical Name)	Other US EPA or State Lists
1310-73-2	Sodium hydroxide {Caustic soda; Lye solution}	CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes -Inventory; CA PROP.65: No
34590-94-8	Propanol, (2-Methoxymethylethoxy)-{(not 313)}	CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes - Inventory, 8A PAIR; CA PROP.65: No

16. OTHER INFORMATION

Revision Date: 07/05/2017

Preparer Name: Regulatory Affairs

Hazard Rating System:

HEALTH	2
FLAMMABILITY	0
REACTIVITY	1
PPE	B

HMIS:

Additional Information About This Product: No data available.

Company Policy or Disclaimer: The information contained in this Safety Data Sheet is provided pursuant to current OSHA regulations to convey information concerning the hazardous nature of the named product. The information supplied was compiled from the most reliable sources available at the time of preparation and in light of the most reasonable foreseeable exposure situations expected from the intended use of this product. The material(s) may present greater or lesser hazard exposure under other circumstances that are beyond the control of the manufacturer. Therefore it is imperative that all directions and warnings on the product label be read and closely followed.

SECTION1: PRODUCT & COMPANY IDENTIFICATION

DATE: 06/12/2014 / **Supersedes Revision:** n/a

Manufacturer:

PDQ Manufacturing, Inc.
201 Victory Circle
Ellijay, GA USA 30540
Phone: (706) 636-1848
Website: www.pdqonline.com

EMERGENCY CONTACT: Chemtrec, Reference CCN203605

Phone: (800) 424-9300 (collect calls accepted) / International: (703) 527-3887

Product Name: MY TERRA RINSE ADDITIVE HW

ID Code: 4730

Product Category: Rinse Agent

SECTION 2: HAZARD(S) IDENTIFICATION

Skin Corrosion/Irritation, Category 2

Serious Eye Damage/Eye Irritation, Category 2A

Specific Target Organ Toxicity (single exposure), Category 3

Serious Eye Damage/Eye Irritation, Category 2



GHS Signal Word: WARNING

GHS Hazard Phrases:

H315 - Causes skin irritation.

H319 - Causes serious eye irritation.

H335 - May cause respiratory irritation.

GHS Precaution Phrases:

P264 - Wash hands thoroughly after handling.

P280 - Wear protective gloves/protective clothing/eye protection/face protection.

P271 - Use only outdoors or in a well-ventilated area.

P273 - Avoid release to the environment.

GHS Response Phrases:

P301+312 - IF SWALLOWED: Call a POISON CENTER or doctor/physician if you feel unwell.

P304+340 - IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing.

P305+351+338 - IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Call a poison control center or physician for treatment advice. Have product container or label with you when calling poison control center or physician.

P312 - Call a POISON CENTER or doctor/physician if you feel unwell.

P330 - Rinse mouth.

P332+313 - If skin irritation occurs, get medical advice/attention.

P337+313 - If eye irritation persists, get medical advice/attention.

GHS Storage and Disposal Phrases:

P405 - Store locked up P501 - Unused product is not a RCRA Hazardous waste. However, contaminated product and wastes may be RCRA hazardous. Users are advised to determine the appropriate disposal method based on local, state and federal regulations and comply with those regulations.

Potential Health Effects (Acute and Chronic):

Inhalation: No hazard expected in normal industrial use. May be harmful if inhaled. Causes respiratory tract irritation.

Skin: May be harmful if absorbed through skin. May cause skin irritation.

Skin Contact: Causes skin irritation.

Eye Contact: Causes eye irritation.

Ingestion: No hazard expected in normal industrial use. May be harmful if swallowed.

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

CAS #	Hazardous Components (Chemical Name)	Concentration
68987-81-5	Alkoxylated linear alcohol	> 5.0 %
6419-19-8	Methylene phosphonic acid {Phosphonic acid, nitrilotris(methylene)tris-}	< 5.0 %

MyTerra™ Rinse Additive HW

SECTION 4: FIRST-AID MEASURES

Emergency and First Aid Procedures:

In Case of Inhalation: If breathed in, move person into fresh air. Consult a physician.

In Case of Skin Contact: Wash off with soap and plenty of water.

In Case of Eye Contact: Rinse thoroughly with plenty of water for at least 15 minutes and consult a physician.

In Case of Ingestion: Never give anything by mouth to an unconscious person. Rinse mouth with water. Consult a physician.

Signs and Symptoms of Exposure: To the best of our knowledge, the chemical, physical, and toxicological properties have not been thoroughly investigated.

Note to Physician: Consult a physician. Show this safety data sheet to the doctor in attendance. Move out of dangerous area.

SECTION 5: FIRE-FIGHTING MEASURES

Flash Point:

Explosive Limits: LEL: UEL:

Autoignition Pt:

Suitable Extinguishing Media: Use water spray, dry chemical, carbon dioxide, or alcohol-resistant foam.

Fire Fighting Instructions: As in any fire, wear a self-contained breathing apparatus in pressure-demand, MSHA/NIOSH (approved or equivalent), and full protective gear. Material will not burn. Wear self contained breathing apparatus for fire fighting if necessary.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Steps To Be Taken In Case Material Is Released Or Spilled: Use proper personal protective equipment as indicated in Section 8. Spills/Leaks: Absorb spill with inert material (e.g. vermiculite, sand or earth), then place in suitable container. Personal precautions. Use personal protective equipment. Avoid dust formation. Avoid breathing dust. Ensure adequate ventilation. Environmental precautions. Do not let product enter drains. Pick up and arrange disposal without creating dust. Keep in suitable, closed containers for disposal. Methods for cleaning up.

SECTION 7: HANDLING AND STORAGE

Precautions To Be Taken in Handling: Avoid contact with skin and eyes.

Precautions To Be Taken in Storing: Keep container tightly closed in a dry and well-ventilated place. Keep in a dry place. Store in a cool, dry place. Hygroscopic.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

CAS #	Partial Chemical Name	OSHA TWA	ACGIH TWA	Other Limits
68987-81-5	Alkoxyated linear alcohol			
6419-19-8	Methylene phosphonic acid {Phosphonic acid, nitrilotris(methylene)tris-}			

Respiratory Equipment (Specify Type): Respirator protection is not normally required. Where risk assessment shows air-purifying respirators are appropriate use a dust mask type N95 (US) or type P1 (EN 143) respirator. Use respirators and components tested and approved under appropriate government standards such as NIOSH (US) or CEN (EU).

Eye Protection: Safety glasses.

Protective Gloves: Handle with gloves.

Other Protective Clothing: Protective garments not normally required.

Engineering Controls (Ventilation etc.): There are no special ventilation requirements.

Work/Hygienic/Maintenance Practices: Handle in accordance with good industrial hygiene and safety practice. Wash hands before breaks and at the end of workday.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Physical States: [] Gas [X] Liquid [] Solid

Appearance and Odor: Slightly cloudy liquid with mild odor. Mild odor.

Melting Point:

Boiling Point:

Autoignition Pt:

Flash Pt:

Explosive Limits: LEL: UEL:

Specific Gravity (Water = 1): ~ 1.0

Vapor Pressure (vs. Air or mm Hg):

Vapor Density (vs. Air=1):

Evaporation Rate:

Solubility in Water: Complete

Viscosity: Thin

pH: ~ 3.1 @ 1%

Percent Volatile:

SECTION 10: STABILITY AND REACTIVITY

Stability: Unstable [] Stable [X]

Conditions To Avoid - Instability: Incompatible materials.

Incompatibility – Materials To Avoid: Strong oxidizing agents.

Hazardous Decomposition Or Byproducts: formed under fire conditions. Carbon oxides, Sulphur oxides, Sodium oxides, Thermal decomposition may produce toxic fumes of phosphorus oxides and/or phosphine.

Possibility of Hazardous Reactions: Will occur [] Will not occur [X]

Conditions To Avoid -Hazardous Reactions: Product will not undergo polymerization.

SECTION 11: TOXICOLOGICAL INFORMATION

Toxicological Information: Epidemiology: No data available. Neurotoxicity: Other Studies: Acute dermal toxicity: LD50 rabbit Dose > 2,000 mg/kg Skin irritation: Rabbit Non irritant Eye irritation: Rabbit minimal irritant. Respiratory or skin sensitization: Germ cell mutagenicity. Reproductive toxicity - no data available. Specific target organ toxicity -single exposure (Globally Harmonized System) Inhalation: May cause respiratory irritation. Specific target organ toxicity - repeated exposure (Globally Harmonized System) Aspiration hazard.

Irritation or Corrosion: No data available.

Carcinogenicity/Other Information: CAS# 7732-18-5: Not listed by ACGIH, IARC, NTP, or CA Prop 65. Carcinogenicity.

IARC: No component of this product present at levels greater than or equal to 0.1% is identified as probable, possible or confirmed human carcinogen by IARC. ACGIH: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by ACGIH. NTP: No component of this product present at levels greater than or equal to 0.1% is identified as a known or anticipated carcinogen by NTP. OSHA: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by OSHA.

CAS #	Hazardous Components (Chemical Name)	NTP	IARC	ACGIH	OSHA
68987-81-5	Alkoxylated linear alcohol	n.a.	n.a.	n.a.	n.a.
6419-19-8	Methylene phosphonic acid {Phosphonic acid, nitrilotris(methylene)tris-}	n.a.	n.a.	n.a.	n.a.

SECTION 12: ECOLOGICAL INFORMATION

General Ecological Information: No information available.

SECTION 13: DISPOSAL CONSIDERATIONS

Waste Disposal Method: Chemical waste generators must determine whether a discarded chemical is classified as a hazardous waste. US EPA guidelines for the classification determination are listed in 40 CFR Parts 261. Additionally, waste generators must consult state and local hazardous waste regulations to ensure complete and accurate classification.

RCRA P-Series: None listed. RCRA U-Series: None listed. Product. Observe all federal, state, and local environmental regulations. Contact a licensed professional waste disposal service to dispose of this material. Contaminated packaging.

Dispose of as unused product. Dissolve or mix the material with a combustible solvent and burn in a chemical incinerator equipped with an afterburner and scrubber.

SECTION 14: TRANSPORTATION INFORMATION (DOT/UN CLASSIFICATION)

LAND TRANSPORT (US DOT):

DOT Proper Shipping Name: Not regulated as a hazardous material.

DOT Hazard Class:

UN/NA Number:

Packing Group:

LAND TRANSPORT (Canadian TDG):

TDG Shipping Name:

MyTerra™ Rinse Additive HW

SECTION 15: REGULATORY INFORMATION

EPA SARA (Superfund Amendments and Reauthorization Act of 1986) Lists

CAS #	Hazardous Components (Chemical Name)	S. 302 (EHS)	S. 304 RQ	S. 313 (TRI)
68987-81-5	Alkoxylated linear alcohol	No	No	No
6419-19-8	Methylene phosphonic acid {Phosphonic acid, nitrilotris(methylene)tris-}	No	No	No

Other US EPA or State Lists

CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes-Inventory; CA PROP.65: No

CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes -Inventory; CA PROP.65: No

SECTION 16: OTHER INFORMATION

Revision Date: 06/12/2014

Preparer Name: Regulatory Affairs

Additional Information About This Product:

Hazard Rating System:

HMIS

Health: 1

Flammability: 0

Physical: 1

PPE: A

NFPA

Health: 1

Flammability: 0

Instability: 0

Special Hazard: None

Company Policy or Disclaimer: The information contained in this Safety Data Sheet is provided pursuant to current OSHA regulations to convey information concerning the hazardous nature of the named product. The information supplied was compiled from the most reliable sources available at the time of preparation and in light of the most reasonable foreseeable exposure situations expected from the intended use of this product. The material(s) may present greater or lesser hazard exposure under other circumstances that are beyond the control of the manufacturer. Therefore it is imperative that all directions and warnings on the product label be read and closely followed.



SAFETY DATA SHEET

MyTerra® Hand Wash Foam

SECTION 1: PRODUCT & COMPANY IDENTIFICATION

PRODUCT NAME: MyTerra Hand Wash Foam

INTENDED USE: Foaming hand cleanser

DISTRIBUTOR: PortionPac Chemical Corporation
400 North Ashland Avenue
Chicago, IL 60622

TELEPHONE NUMBER: (312) 226-0400

EMERGENCY NUMBER: Call (Infotrac) (800) 535-5053

Please call INFOTRAC in the event of a transportation or medical emergency involving a human or an animal.

SECTION 2: HAZARD IDENTIFICATION

No GHS Label

Signal Word: None

Classification:
Not Classified

Hazard Statements:
None

Precautionary Statements:
Handle in accordance to product's design.
Collect spillage. Dispose of contents and container in accordance with local regulations.

SECTION 3: COMPONENTS

Significant Ingredients	CAS #	Weight %
Sodium Cumene Sulfonate	28348-53-0	< 5
Cocamidopropyl Hydroxysultaine	68139-30-0	< 5
Propylene Glycol	57-55-6	< 5
Water	7732-18-5	> 80

This soap contains other ingredients that do not affect the product's final classification because of their minimal concentration. See product label for full ingredient information.

MyTerra® Hand Wash Foam

SECTION 4: FIRST AID MEASURES

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses if present and easy to do – continue rinsing. If symptoms persists, get medical attention.

IF ON SKIN (or hair) Unwantedly: Remove immediately all contaminated clothing. Rinse skin with water. If symptoms persists, get medical attention.

IF SWALLOWED: If large quantities of this material are swallowed, immediately call a Physician.

IF INHALED: Remove to fresh air; If symptoms persists, get medical attention.

SECTION 5: FIRE-FIGHTING MEASURES

General Hazard

Under fire conditions substances can be released that require the need for self-contained breathing apparatus and chemical-protective clothing.

Fire-Fighting

Keep fire exposed containers cool with water spray. Separate unburning product from fire. Use carbon dioxide, foam, or dry chemical extinguishing media to put out fires.

Unusual Decomposition Products Under Fire Conditions

None

SECTION 6: ACCIDENTAL RELEASE MEASURES

Personal Precautions

Remove greatly contaminated clothing, including shoes, and wash thoroughly after contact. Launder contaminated clothing before reuse.

Environmental Precautions

Prevent entry into natural waterways.
Rinse area with water to remove slip/fall hazard.
Dispose of contents and container in accordance with local regulations.

SECTION 7: HANDLING AND STORAGE

Safe Handling and Storage

Store in a well ventilated place. Keep cool.
Keep containers inside and out of direct sunlight.
Exposure to extreme conditions may have an adverse affect on this product.
Do not reuse containers.

Incompatible Products

Avoid strong oxidizing and reducing agents.

SECTION 8: EXPOSURE CONTROL AND PERSONAL PROTECTION**Ventilation**

Local exhaust is usually sufficient. General exhaust is preferred.

Personal Protection

This product is designed to be used on skin.

Nitrile gloves should be used when excessive handling would cause prolonged contact.

Work Place Exposure Guide Lines

None established.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Boiling Point:	> 200 °F
Specific Gravity (water = 1):	1.02
Vapor Pressure (mm Hg):	< 1
Melting Point:	Not Applicable
Vapor Density (Air = 1):	> 5
Evaporation Rate (butyl Acetate = 1):	< 0.1
Solubility in Water:	Soluble
Reactivity in Water:	NIL
Appearance and Odor:	Colorless liquid with pleasant odor added
Flash Point:	> 200 °F
Flammable Limits (volume percent in air):	LEL: Not Established UEL: Not Established
Autoignition Temperature:	Not Established

SECTION 10: STABILITY AND REACTIVITY

Stability: ☐ Unstable ☒ Stable

Conditions to Avoid: None

Incompatibility (Materials to avoid): Strong oxidizing and reducing agents.

Hazardous Decomposition Products: Combustion may produce oxides of carbon.

Hazardous Polymerization: ☐ May Occur ☒ Will Not Occur

Conditions to Avoid: Not Applicable

SECTION 11: TOXICOLOGICAL INFORMATION

	Skin	Eye	Oral LD50
Sodium Cumene Sulfonate		Eye Irr Cat 2B	> 7000 mg/kg
Cocamidopropyl Hydroxysultaine	has no GHS classification		> 5000 mg/kg
Propylene Glycol	has no GHS classification		
Water	has no GHS classification		

This product has very low toxicity.

This product is not expected to cause cancer.

This product is not expected to cause skin sensitization.

No data is available to indicate that any ingredient is mutagenic or genotoxic.

This product is not expected to cause reproductive or developmental effects.

MyTerra® Hand Wash Foam

SECTION 12: ECOLOGICAL INFORMATION

This product is not considered damaging to the environment but its entry into waterways and sewers should be prevented.

Please refer to Section 6 for accidental release information.

SECTION 13: DISPOSAL CONSIDERATIONS

Drained empty packaging can be recycled or disposed with other solid waste.

Unused product can be incinerated directly in appropriate equipment.

SECTION 14: TRANSPORT INFORMATION

The DOT does not regulate this product for ground shipments.

SECTION 15: REGULATORY INFORMATION

This product's label design and content follows the cosmetic labeling requirements of the Food and Drug Administration.

All components of this product are on the U.S. EPA TSCA Inventory List.

SECTION 16: OTHER INFORMATION

This document was issued 21 June 2017.

INFORMATION GIVEN HEREIN IS OFFERED IN GOOD FAITH AS ACCURATE, BUT WITHOUT GUARANTEE. CONDITIONS OF USE AND SUITABILITY OF THE PRODUCT FOR PARTICULAR USES ARE BEYOND OUR CONTROL; ALL RISKS OF USE OF THE PRODUCT ARE THEREFORE ASSUMED BY THE USER AND WE EXPRESSLY DISCLAIM ALL WARRANTIES OF EVERY KIND AND NATURE, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE IN RESPECT TO THE USE OR SUITABILITY OF THE PRODUCT. APPROPRIATE WARNINGS AND SAFE HANDLING PROCEDURES SHOULD BE PROVIDED TO HANDLERS AND USERS.



SAFETY DATA SHEET

Issue Date 31-May-2014

Version 3

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® Pot & Pan Detergent

Other means of Identification

SDS # 1500-C

Synonyms SFS14 & SFS15

Recommended use of the chemical and restrictions on use

Recommended Use Manual dish washing detergent

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Hazards not otherwise classified (HNOC) Toxic to aquatic life.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Violet viscous liquid

Physical State Liquid

Odor Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), sodium laureth sulfate (CAS# 68585-34-2), propylene glycol (CAS# 57-55-6), amines, C10-C16-alkyldimethyl, N-oxides (CAS# 70592-80-2), surfactant blend, c12-15 pareth-3 (CAS# 68131-39-5), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Rinse mouth. Then, immediately drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Dry chemical, CO₂ or water spray.

Unsuitable Extinguishing Media Not determined.

Specific hazards arising from the chemical None known.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES**Personal precautions, protective equipment and emergency procedures**

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE**Precautions for safe handling**

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines No exposure limits noted for ingredient(s). The following information is given as general guidance.

Appropriate engineering controls

Engineering Controls None.

Individual protection measures, such as personal protective equipment

Eye/face protection Not normally necessary in general use.

Skin and body protection Not normally necessary in general use. Concentrate is diluted into applicator bottle or sink.

Respiratory protection Not normally necessary in general use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES**Information on basic physical and chemical properties**

Physical State	Liquid		
Appearance	Violet viscous liquid	Odor	Fresh odor
Color	Violet	Odor Threshold	Not determined

Property	Values	Remarks • Method
pH	9.3	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	(butyl acetate = 1)
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	1.015 g/mL	(1=Water)
Solubility in water	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None known.
Incompatible materials	None known.
Hazardous Decomposition Products	None known.

11. TOXICOLOGICAL INFORMATION**Information on likely routes of exposure**

Eye or skin contact, inhalation or ingestion.

Information on physical, chemical and toxicological effects

Symptoms Please see Section 4 for symptoms.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
propylene glycol 57-55-6	= 20000 mg/kg (Rat)	= 20800 mg/kg (Rabbit)	-
c12-15 pareth-3 68131-39-5	= 2 g/kg (Rat)	-	-

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION**Ecotoxicity**

Toxic to aquatic life.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Toxicity to microorganisms	Crustacea
propylene glycol 57-55-6	19000: 96 h Pseudokirchneriella subcapitata mg/L EC50	51600: 96 h Oncorhynchus mykiss mg/L LC50 static 41 - 47: 96 h Oncorhynchus mykiss mL/L LC50 static 51400: 96 h Pimephales promelas mg/L LC50 static 710: 96 h Pimephales promelas mg/L LC50		10000: 24 h Daphnia magna mg/L EC50 1000: 48 h Daphnia magna mg/L EC50 Static
Persistence and degradability	Not determined.			
Bioaccumulation	Not determined.			
Mobility	Not determined.			
Other adverse effects	Not determined.			

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT Not regulated.

IATA Not regulated.

IMDG This material may meet the definition of a marine pollutant.

15. REGULATORY INFORMATION**International Inventories**

All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations**CERCLA**

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations**California Proposition 65**

This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

Chemical Name
propylene glycol
57-55-6

New Jersey
X

Massachusetts

Pennsylvania
X

16. OTHER INFORMATION

NFPA	Health hazards 0	Flammability 0	Instability 0	Special hazards N/A
HMIS	Health hazards 0	Flammability 0	Physical hazards 0	Personal protection N/A

pH in working/use solution
8.0

Issue Date 31-May-2014

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet



SAFETY DATA SHEET

Issue Date 10-March-2016

Version 1

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® Power Wash Dish Detergent

Other means of Identification

SDS # 1100-C

Synonyms SFS11

Recommended use of the chemical and restrictions on use

Recommended Use Power wash sink detergent

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Cobalt viscous liquid

Physical State Liquid

Odor Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), alcohol ethoxylate (CAS# 68213-23-0, 61791-13-7), surfactant blend, C6-10 ethoxylated propoxylated alcohol (CAS# 68987-81-5), propylene glycol (CAS# 57-55-6), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Rinse mouth with water. Then, immediately drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media

Measures that are appropriate to circumstances and the surrounding environment.

Unsuitable Extinguishing Media

Not determined.

Specific hazards arising from the chemical

None known.

Hazardous Combustion Products

Smoke, fumes or vapors and oxidized of carbon.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES**Personal precautions, protective equipment and emergency procedures**

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE**Precautions for safe handling**

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines No exposure limits noted for ingredient(s). The following information is given as general guidance.

Appropriate engineering controls

Engineering Controls None.

Individual protection measures, such as personal protective equipment

Eye/face protection Not normally necessary in general use.

Skin and body protection Not normally necessary in general use. Concentrate is diluted into sink.

Respiratory protection Not normally necessary in general use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES**Information on basic physical and chemical properties**

Physical State	Liquid		
Appearance	Cobalt viscous liquid	Odor	Fresh odor
Color	Cobalt	Odor Threshold	Not determined

Property	Values	Remarks • Method
pH	7.36	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	(butyl acetate = 1)
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	1.034g/mL	(1=Water)
Solubility in water	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None known.
Incompatible materials	None known.
Hazardous Decomposition Products	None known.

11. TOXICOLOGICAL INFORMATION**Information on likely routes of exposure**

Eye or skin contact, inhalation or ingestion.

Information on physical, chemical and toxicological effects

Symptoms Please see Section 4 for symptoms.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
alcohol ethoxylate	-	= 2500 mg/kg (Rabbit)	-
68213-23-0			
propylene glycol	= 20000 mg/kg (Rat)	= 20800 mg/kg (Rabbit)	-
57-55-6			

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION**Ecotoxicity**

An environmental hazard cannot be excluded in the event of unprofessional handling or disposal.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Toxicity to microorganisms	Crustacea
propylene glycol	19000: 96 h	51600: 96 h Oncorhynchus mykiss mg/L LC50 static 41 -		10000: 24 h Daphnia magna mg/L EC50 1000:
57-55-6	Pseudokirchneriella subcapitata mg/L EC50	47: 96 h Oncorhynchus mykiss mL/L LC50 static 51400: 96 h Pimephales promelas mg/L LC50 static 710: 96 h Pimephales promelas mg/L LC50		48 h Daphnia magna mg/L EC50 Static
Persistence and degradability	Not determined.			
Bioaccumulation	Not determined.			
Mobility	Not determined.			
Other adverse effects	Not determined.			

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT Not regulated.
IATA Not regulated.
IMDG Not regulated.

15. REGULATORY INFORMATION**International Inventories**

All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations**CERCLA**

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations**California Proposition 65**

This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

Chemical Name
propylene glycol
57-55-6

New Jersey
X

Massachusetts

Pennsylvania
X

16. OTHER INFORMATION

NFPA	Health hazards 0	Flammability 0	Instability 0	Special hazards N/A
HMIS	Health hazards 0	Flammability 0	Physical hazards 0	Personal protection N/A

pH in working/use solution
7.4

Issue Date 10-March-2016

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet



SAFETY DATA SHEET

Revision Date 01-March-2017

Version 1

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® Sanitizer_{FS}

Other means of Identification

SDS # 1600-Concentrate

Product Code SFS16, SFS17, SFS18

Registration Number 1839-86-8722

Recommended use of the chemical and restrictions on use

Recommended Use EPA Registered Sanitizer

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

This product is registered by the Environmental Protection Agency and is subject to certain labeling requirements under federal law. These requirements differ from the classification criteria and hazard information required for safety data sheets and for workplace labels of non-EPA registered chemicals. See Section 15 for EPA information.

Classification

Product as sold

Skin corrosion/irritation Category 2

Serious eye damage/irritation Category 1

Signal Word

Danger

Hazard Statements

Causes skin irritation.

Causes serious eye damage.



Precautionary Statements – Prevention

Wash face, hands and any exposed skin thoroughly after handling.
Wear protective gloves and eye protection.

Precautionary Statements - Response

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
Immediately call a poison center or physician.

IF ON SKIN: Wash with plenty of soap and water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical advice.

Other Hazards

Toxic to aquatic life with long lasting effects.

Product in use dilution

Does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Chemical Name	CAS No	Weight-%
alkyl dimethyl ethylbenzyl ammonium chloride	85409-23-0	1-10%
n-alkyl (C12-16)-n, n-dimethyl-n-benzyl ammonium chloride	68391-01-5	1-10%
ethyl alcohol	64-17-5	<5%

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), amines, C12-18-alkyldimethyl (CAS# 68391-04-8).

4. FIRST AID MEASURES

First aid measures

Eye Contact Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a poison center or physician.

Skin Contact Wash with plenty of soap and water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical advice.

Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms May be harmful if swallowed. Small, unit dose pouch size would require the ingestion of multiple pouches to reach the dangerous level. In concentrated form, causes skin irritation and serious eye damage.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Measures that are appropriate to circumstances and the surrounding environment.

Unsuitable Extinguishing Media Not determined.

Specific hazards arising from the chemical Not determined.

Protective equipment and precautions for firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Environmental precautions See Section 12 of this Safety Data Sheet for additional ecological information.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Avoid contact with skin, eyes or clothing. Wash hands and any exposed skin thoroughly after handling. Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Store locked up.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines

Chemical Name	ACGIH TLV	OSHA PEL	NIOSH IDLH
ethyl alcohol	STEL: 1000 ppm	TWA: 1000 ppm TWA: 1900 mg/m3 (vacated) TWA: 1000 ppm (vacated) TWA: 1900 mg/m3	IDLH: 3300 ppm TWA: 1000 ppm TWA: 1900 mg/m3

Appropriate engineering controls

Engineering Controls Apply technical measures to comply with the occupational exposure limits.

Individual protection measures, such as personal protective equipment

Eye/face protection Wear protective glasses when mixing product.

Skin and body protection Wear gloves when mixing product.

Respiratory protection Provide adequate ventilation.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State Liquid

Appearance Transparent light pink

Color transparent

Odor Fresh odor

Odor Threshold Not determined

Property

Values

Remarks • Method

pH 7 – 9

Melting point/freezing point Not determined.

Boiling point/boiling range 173 °F (78.3 °C)

Flash point 103 °F (39.4 °C)

Evaporation rate	Not determined.
Flammability (solid, gas)	Not applicable.
Flammability Limits in Air	
Upper flammability limits	Not determined.
Lower flammability limit	Not determined.
Vapor pressure	Not determined.
Vapor density	Not determined.
Specific Gravity	Not determined. (1=Water)
Water solubility	Completely soluble.
Solubility in other solvents	Not determined.
Partition coefficient	Not determined.
Autoignition temperature	Not determined.
Decomposition temperature	Not determined.
Kinematic viscosity	Not determined.
Dynamic viscosity	Not determined.

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	Keep out of reach of children.
Incompatible materials	None known.
Hazardous Decomposition Products	None known.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure Eye or skin contact, ingestion or inhalation.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
ethyl alcohol 64-17-5	= 7060 mg/kg (Rat)		= 124.7 mg/L (Rat) 4 h

Information on physical, chemical and toxicological effects

Symptoms See section 4.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity Ethanol has been shown to be carcinogenic in long-term studies only when consumed as an alcoholic beverage.

Chemical Name	ACGIH	IARC	NTP	OSHA
ethyl alcohol 64-17-5	A3	Group 1	Known	X

Numerical measures of toxicity - Product

ATEmix (oral)	4,960.00 mg/kg	ATEmix (dermal)	11,000.00 mg/kg	ATEmix (inhalation-dust/mist)	11,035.40 mg/L
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12. ECOLOGICAL INFORMATION

Ecotoxicity Toxic to aquatic life with long lasting effects.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Crustacea
ethyl alcohol 64-17-5		13400 - 15100: 96 h Pimephales promelas mg/L LC50 flow-through 100: 96 h Pimephales promelas mg/L LC50 static 12.0 - 16.0: 96 h Oncorhynchus mykiss mL/L LC50 static	10800: 24 h Daphnia magna mg/L EC50 2: 48 h Daphnia magna mg/L EC50 Static 9268 - 14221: 48 h Daphnia magna mg/L LC50

Persistence and degradability Not determined.

Bioaccumulation Not determined.

Mobility

Chemical Name	Partition Coefficient
ethyl alcohol 64-17-5	-0.32

Other adverse effects Not determined.

13. DISPOSAL CONSIDERATIONS**Waste treatment methods**

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

California Hazardous Waste Status

ethyl alcohol

Toxic, ignitable.

14. TRANSPORT INFORMATION

DOT Not regulated.
IATA Not regulated.
IMDG Not regulated.

15. REGULATORY INFORMATION**International Inventories**

Chemical Name	TSCA	DSL.NDSL	EINECELINCS	ENCS	IECSC	KECL	PICCS	AICS
quaternary ammonium	X	X	X		X			
n-alkyl (C12-16)-n, n-dimethyl, n-benzyl ammonium chloride	X	X	X	Present	X	Present	X	X
ethyl alcohol	X	X	X	Present	X	Present	X	X
Amines, (C12-18) alkyl dimethyl	X	X	X	Present	X		X	X

US Federal Regulations**CERCLA**

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations**California Proposition 65**

This product does not contain any Proposition 65 chemicals. The ethyl alcohol referred to in Proposition 65 is EDF-026 – “ethyl alcohol in alcoholic beverages”

U.S. State Right-to-know Regulations

Chemical Name	New Jersey	Massachusetts	Pennsylvania
ethyl alcohol	X	X	X

U.S. EPA Label Information

EPA Reg. No. 1839-86-8722

EPA Statement

This chemical is a pesticide product registered by the Environmental Protection Agency and is subject to labeling requirements under federal pesticide law. These requirements differ from the classification criteria and hazard information required for safety data sheets and workplace labels of non-pesticides. Following is the EPA required hazard information:

EPA Label

Signal Word: Danger

Keep out of reach of children. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

16. OTHER INFORMATION

	Health hazards	Flammability	Instability	Special hazards
NFPA	1	0	0	N/A
	Health hazards	Flammability	Physical hazards	Personal Protection
HMIS	1	0	0	B

Issue Date

01-March-2017

Disclaimer

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet



Bibb County School System

Costing of the Program:

The price quoted shall be for delivery of the specified Sanitation System on a **Set Annual Cost** basis. Price is F.O.B. delivered to any and all locations in the school district. Quotations do not include city, state sales and federal excise tax. Child and adult care food programs (CACFP) and supper programs will be billed separately at a rate of one-third the cost quoted per site for each month that service is required. Summer feeding programs will be billed separately based on the cost quoted per site for each month that service is required. Additional items purchased will be billed upon delivery.

The total annual cost will be billed in equal installments per below choices and subject to agreement. Service to sites open for summer service billed separately as described above.

- 1 Installment (July)
- 10 Equal Installments (Aug-May)
- 12 Equal Installments (July-June)

Costing of the Program-Option A:

SFSPac® Food Safety & Sanitation System
Customized HACCP Plan
– 1 annual review included
Manual Cleaning
Hand Care

MyTerra Mechanical Ware Washing
Ancillary Items

Description of Service: Sanitation System as described in the Specifications

Description	Brand/ Program	Number of Locations	Total Annual Cost
Sanitation system as described in the specifications and the accompanying vendor provided syllabus.	SFSPac® Food Safety & Sanitation System	39	\$97,500.00

Costing of the Program-Option B:

- Option B does not include a Customized HACCP Plan

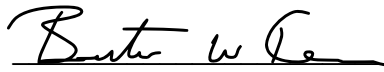
SFSPac® Food Safety & Sanitation System
Manual Cleaning
Hand Care

MyTerra Mechanical Ware Washing
Ancillary Items

Description of Service: Sanitation System as described in the Specifications

Description	Brand/ Program	Number of Locations	Total Annual Cost
Sanitation system as described in the specifications and the accompanying vendor provided syllabus.	SFSPac® Food Safety & Sanitation System	39	\$76,050.00

(Authorized signature)



(Printed or typed name and title)

Burton W. Klein, President

RENEWAL OPTION

Contract Period: 7/1/2025 through 6/30/2026

Renewal as Indicated in RFP: By mutual consent of the Bibb County School District and successful proposer(s), this contract may be renewed or renegotiated for four (4) additional one year periods.

VENDOR INFORMATION

Vendor's Name: PortionPac Chemical Corporation

Contact's Name: Support@sfspac.com

Address: PO Box 2190

City, State Zip Code: Oak Park, Illinois 60303

Phone Number: (312) 226-0400 ext. 5730

Fax Number: (312) 447-5400



Bibb County School District

Additional offered items:

Item #	Description	UOM	Price
MT151	MyTerra® Hand Sanitizer Foam NA – 1000 ml pouch	Each	\$18.00
MT951	My Terra® Freeze-Clean - Freezer floor cleaner – 1 gal	Each	\$30.00
MT651	My Terra® Laundry Safer Choice – 25 lb. pail	Each	\$84.00
MT602	My Terra® Combi Lime – Combi oven delimer – 1 gal	Each	25.00
MT603	My Terra® Combi Clean/Degreaser - Combi oven cleaner - 1 gal	Each	\$24.00
MT601	My Terra® Combi Rinse - Combi oven rinse – 1 gal	Each	\$23.00
MT652	My Terra® Safer Choice Oxy Clean – 8 lb. pail	Each	\$31.00
SFS70	Biologically Enhanced Cleaner – Enzyme Drain Cleaner 2 gallon pouch dilution (60 pouches/carton)	Carton	\$138.00
SFS75	Biologically Enhanced Cleaner – Enzyme Drain Cleaner 5 gallon pouch dilution (5 pouches/carton)	Carton	\$144.00
SFS50	pH Neutral Floor Cleaner 2 gallon pouch dilution (180 pouches/carton)	Carton	\$128.00
AAP0005	Nail Brush (each)	Each	\$4.50
AI00025	T-Sticks Temperature Strips (250/Case)	Case	\$120.00
TRACK	SFSPac® Online Tracking System Access		\$5/per school per year
Instruction	ServSafe Instruction, Manual & Test (15 pers. Class min.)		\$150.00 per participant

(Authorized signature)

(Printed or typed name and title) Burton W. Klein, President

VENDOR INFORMATION

Vendor's Name: PortionPac Chemical Corporation

Contact's Name: support@sfspac.com

Address: PO Box 2190 Oak Park, IL 60303

Phone Number: (312) 226-0400 ext. 5703

Fax Number: (312) 447-5703



Additional HACCP Services Offered

Description	Price
Build a Workshop – One-day workshop	\$2,500.00
The Chef and the Gardener – One-day workshop	\$4,400.00
Hands-on Culinary Skills – One-day workshop (18 participants)	\$3,000.00
Hands-on Culinary Skills – One-day workshop (32 participants)	\$4,000.00
Hands-on Culinary Skills – Two-day workshop (18 participants)	\$4,000.00
Hands-on Culinary Skills – Two-day workshop (32 participants)	\$6,200.00
K-12 Culinary Institute – Three-day course	\$10,500.00
K-12 Culinary Institute – Two-day course	\$8,500.00
Dollars & Good Sense – Two-day course	\$8,500.00
On-site Culinary Assessment	Custom Quote
Recipe Engineering	Custom Quote

VENDOR INFORMATION

Vendor's Name: PortionPac Chemical Corporation

Contact's Name: Chuck Ainsworth

Address: 901 Lake Street, #2190

City, State Zip Code: Oak Park, Illinois 60303

Phone Number: (312) 226-0400 ext. 5252

Fax Number: (312) 447-5252

Bibb County School District School Nutrition Department

REQUEST FOR PROPOSAL (RFP)

RFP#: 25-037 Chemical Bid

Invitation For Bid Timeline

Bid Issue/Posting Date	05/12/2025
Pre-Bid Meeting Date, Time, and Location (if applicable)	N/A
Final Date for Written Questions	05/23/2025 @ 8 am, EST.
Bid Due Date and Time	06/06/2025 @ 8 am, EST
Bid Due Location (delivery or mail to address)	BONFIRE ONLY
Bid Opening Date and Time	NA
Bid Opening Location	NA - Bonfire
Contract Start Date and End Date	(07/01/2025 – 06/30/2026)
Awarded to (completed after the awarded contract)	Vendor Name:

BID FOR	BID TYPE	LABEL BID AS FOLLOWS:
☐	Food	"RFP FOOD"
☐	Equipment	"RFP EQUIPMENT- SCHOOL NUTRITION"
☒	Chemical	"RFP CHEMICAL"
☐	Bread	"RFP BREAD"
☐	Milk	"RFP MILK AND DAIRY PRODUCTS"
☐	Kitchen Supplies	"RFP KITCHEN SUPPLIES"
☐	Cafeteria Furnishings	"RFP CAFETERIA FURNISHINGS"
☐	Ice Cream	"RFP ICE CREAM"
☐	Other (identify)	"RFP (name other bid type identified here)"



DEFINITIONS

Addendum: A change, addition, alteration, correction, or revision to a bid or contract document.

Bidder: A firm, individual, or corporation submitting a bid in response to this RFP.

CFR: Code of Federal Regulations

CN: Child Nutrition

Contract Documents: Consist of the Agreement between the School Nutrition Program and the Vendor, terms and conditions, schedule, specifications, drawings, any and all addenda, errata, and bulletins issued prior to execution of the contract, other documents listed in the Agreement, and modifications issued after execution of the contract.

EPA: Environmental Protection Agency

FNS: Food and Nutrition Services

F.O.B.: Freight on Board

HACCP: Hazard Analysis Critical Control Point

Request for Proposal (RFP): A type of solicitation document used in soliciting bids through the formal advertising method of procurement. RFPs are awarded to the responsive and responsible bidder whose offer is most advantageous to the School Food Authority (SFA) based on specified evaluation criteria. The RFP must be publicly advertised, and bids shall be solicited from an adequate number of known suppliers, providing them with sufficient time to respond prior to the date set for opening the bids.

NSLP: National School Lunch Program

O.C.G.A.: Official Code of Georgia Annotated

OMB: Office of Management and Budget

SBP: School Breakfast Program

SFA: School Food Authority

SNP: School Nutrition Program

Solicitation: A document the School Nutrition Program uses to acquire goods and /or services. Solicitations must clearly and accurately describe the technical requirements for procuring material, product, or service. Solicitations must also identify all the requirements that the Offerors or Bidders must fulfill and all other factors to evaluate the bids or proposals.

USDA: United States Department of Agriculture

U.S.C.: United States Code

Vendor: The goods and/or services provider under the Awarded Contract.



SECTION 1 PURPOSE AND PROCEDURES

The Bibb County School District Nutrition Department, hereafter referred to as SFA, is issuing this Request for Proposal (RFP) for the School Nutrition Program (SNP) and requesting proposals for Food Safety and Sanitation (Chemical).

INTENT

- a) It shall be the intent and purpose of this Request for Proposal (RFP) to cover the terms and conditions under which a successful Bidder shall be responsible for supplying and delivering products to the SFA, through proposed bids.
- b) School food authorities shall comply with the requirements of 7CFR 210.21 and 2 CFR part 200, subpart D, and USDA implementing regulations 2 CFR part 400 and part 415, as applicable, which implement the relevant requirements concerning the procurement of all goods and services with nonprofit school food service account funds. All procurement transactions must be conducted in a manner providing full and open competition consistent with the standards of this section. Suppliers that develop or draft specifications, requirements, statement of work, or Request for Proposal must be excluded from competing for such procurements to ensure objective vendor performance and eliminate unfair competitive advantage. (2 CFR 200.319)
- c) Any changes to the terms or conditions of this Contract, which are required by Federal or State law or rule, or changes to Federal or State laws, rules, or citations are automatically incorporated herein, effective as of the date specified in such statute, rule, and/or USDA Memo.
- d) The SFA seeks to identify and select one (1) or more vendors to provide the items in the attached list in *Attachment B*. The selected vendor(s) shall provide products in accordance with the Standard Terms and Conditions, Special Terms and Conditions, the RFP, and any applicable Addenda.
- e) The SFA reserves the right to accept or reject any or all proposals, or to accept any part of a proposal without accepting the whole thereof, or to accept such proposal as they deem to be in the best interest of the SFA without restricting competition.

I. CONTRACT PERIOD

- a) **Initial Term:** The initial term of this contract, which results from the award of this RFP, shall commence and terminate on the dates shown on the RFP Timeline for School Year (SY) 2025-2026. The start date may not occur before the contract is signed, dated, and awarded.
- b) **Extension Option:** The contract may be extended to three (3) months at the exact bid pricing, provided mutual agreement by both parties in written form.
- c) **Renewal Option:** This contract may be renewed by mutual agreement of both parties in written form. (It is usually for a 1-year term with the option to renew four (4) additional 1-year terms based on vendor performance.)

PRE-BID MEETING

If a pre-bid meeting is scheduled under this solicitation, the date, time, and location are outlined in the RFP Timeline. The Bidder should raise any questions they may have about the solicitation or the procurement process at that time. A Bidder may not rely on verbal responses to questions at the meeting. Material issues raised at the meeting that result in changes to the solicitation shall be answered solely through a solicitation addendum.



II. BID SUBMISSION PROCEDURES

The SFA is not liable for any costs incurred by Bidders prior to the issuance of or entering into a contract. Costs associated with developing the bid, preparing for oral presentations (if applicable), and any other expenses incurred by the Bidder in responding to this RFP are entirely the responsibility of the Bidder. They shall not be reimbursed in any manner by the School Nutrition Program. If the Bidder is in doubt or has questions regarding the language, its meaning, or intent, it is the responsibility of the Bidder to seek clarification prior to submission of the bid.

BIDDER CONTACT INFORMATION

Bidder Company Name	PortionPac Chemical Corporation
Street Address	85 Bradrock Dr.
City, State, Zip	Des Plaines, IL 60018
Contact Person Name	Jan Arms
Email Address	support@sfspac.com
Telephone Number	312-226-0400

QUESTIONS CONCERNING BID:

Questions regarding this Invitation for Bid shall be directed to:

Dr. Elaine M Wilson-Beverly, Executive Director of Procurement
elaine.wilson@bcsdk12.net

Responses to inquiries that affect the content of this RFP will be provided in writing to all recipients of the RFP. Each Bidder is responsible for inquiring about any aspect of the RFP that is not fully understood or is believed to be susceptible to more than one interpretation. The SFA will accept only written inquiries regarding this RFP until the date shown on the RFP Timeline. A reply will reach all Bidders before the bid closes, and Bidders will have ample time to respond to any Addenda. Any information given to a prospective Bidder concerning an RFP, either during the pre-bid meeting or through written inquiries, will be furnished to all prospective Bidders as an Addendum to the RFP if such information is necessary or if the lack of such information would be prejudicial to uninformed Bidders.

BID PROCESS:

Bids must be submitted via the Bonfire platform. Emailed bids are not acceptable and will not be considered for review. Proposals must be received by the SFA no later than the date and time shown on the RFP Timeline.

- An Excel electronic copy of the bid Quote Sheet and any alternate or required information must be included with the bid submission.
- Late bids will not be accepted. The SFA is not responsible for late bid receipt.



- If the Bidder submits bid documents with informalities, errors, or omissions such as, but not limited to, non-conforming bid security, non-conforming non-collusion affidavit or fails to properly execute and provide the required documents the Bidder, in the SFA's sole discretion, may be given 72 hours from the time of the bid opening in which to provide such information to the SFA. The SFA has the right to waive any and all informalities.

III. BID OPENING DATE/TIME/PLACE

Bids will be opened at the date and time shown on the RFP Timeline.

IV. AWARD DETERMINATION STATEMENT

- a) This RFP is intended to be awarded to a single or multiple vendors and result in a firm fixed-price contract. All bid prices shall remain firm for the contract period and in accordance with terms listed within the Escalation/De-escalation Clause, if applicable, located under Section 3: Method of Payment and Pricing Information.
- b) The award of this RFP is contingent upon available budget funds and approval of the SFA Board of Education.
- c) The SFA will award the contract based on the criteria in the form of a weighted evaluation and responsible Bidder(s) meeting all terms, conditions, and specifications of the RFP, within approximately thirty (30) days of the specified closing date in the RFP Timeline. Submitted bid pricing shall remain valid during these thirty days. In its sole discretion, the SFA reserves the right to accept or reject any and all bids or parts thereof.
- d) The SFA will forward an official letter/email of acceptance to the successful Bidder after bid selection and prior to contract award.
- e) Upon acceptance and award of a vendor's bid, the contract between the Bidder and the SFA shall be drafted from (a) the RFP and addenda, (b) the selected bid response to the RFP by the Bidder and any attachments thereto, and (c) all written communications between the SFA and the Bidder.
- f) The contract shall constitute the entire and only agreement and shall supersede all prior negotiations, commitments, understandings, or agreements, whether oral or written.

V. ADDITIONAL BID INSTRUCTIONS

- a) **Bid modifications:** Bids cannot be modified after receipt of bids. Care should be taken to ensure the information provided is accurate, complete, and consistent. Omission of any of the required information may subject the Bidder to disqualification. The SFA reserves the right to request information or respond to inquiries for clarification purposes only.
- b) **Bid withdrawal:** Bidders may withdraw bids at any time up to the scheduled time for receipt of bids. Bidders desiring to withdraw their bid must submit the purpose for withdrawal in writing to the SFA before the bid opening deadline (bid close date). Bidders may resubmit bids provided it is prior to the scheduled time for receipt of bids.



c) **Bid examination:**

- i) Bidders shall carefully examine all documents in the solicitation to obtain knowledge of existing conditions, limitations, and requirements. Failure to examine the documents will not relieve the Bidder of responsibility for the same, nor will extra payment or change order requests be considered for conditions which could have been determined by examining the solicitation.
- ii) Bids will be considered as conclusive evidence of complete examination and understanding of the bid documents' terms and conditions, including the specifications and all requirements thereof of the RFP.

It is understood that submitting a bid indicates full acceptance of the same by the parties submitting the bid. Furthermore, by submitting a bid, the Bidder waives the right to claims for additional time or monetary compensation for all work without limit required to complete the contract that could have been obtained by the Bidder through examination of all documents or raising a question regarding requirements prior to submitting a bid.

d) **Rejection or Disqualification of Bids**

- i) A bid that is incomplete, obscure, conditioned, or contains additions not called for or irregularities (including alterations or erasures), which are not initialed and dated, may be rejected as non-conforming.
- ii) The SFA reserves the right to waive a bid's minor irregularities if rectified by the Bidder within three business days of the SFA's issuance of a written notice of such irregularities.
- iii) The SFA reserves the right to disqualify bids upon evidence of collusion with intent to defraud or other illegal practices upon the part of the Bidder.
- iv) Issuance of this RFP in no way constitutes a commitment by the SFA to award a contract. The SFA reserves the right to accept or reject, in whole or part, all bids submitted and/or to cancel this solicitation if it is determined to be in the best interest of the SFA.
- v) Any Bidder who has demonstrated and documented poor performance during a current or previous agreement with the School Nutrition Program within the last 2 years may be considered a non-responsible Bidder and their bid may be rejected. The SFA reserves the right to exercise this option as deemed proper and/or necessary.

- d) **Evidence of Financial Capabilities (not required: best practice):** After the bid opening, Bidders must be prepared to present suitable evidence of their financial standing within three (3) business days after the SFA's written request. This evidence would include an income statement, balance sheet, and statement of cash flow accompanied by an auditor's report attesting to the accuracy of the financial statements.



E. **RFP#: 25-037 - Evaluation PROCEDURES**

The proposal package will be evaluated based on the responsiveness to the criteria described below, with those criteria's values weighted as follows (MAXIMUM 1000 POINTS):

Criteria	Maximum Score
Introduction and Executive Summary: Information on the company, demonstrated experience in the K12 segment, and information related to the capacity to perform the stated needs and requirements. Maximum Points will be given for a submission containing a description of the organization's level of experience and capacity to best perform the terms of the contract required in the proposal specifications.	300 Points
Contract Implementation: The extent to which the information submitted describes how the Distributor is proposing to accomplish the services outlined in the proposal, including Order, Delivery, Velocity Reports, and accounting practices. Maximum Points will be given for submissions that clearly outline how the Distributor plans to best accomplish the services outlined in the proposal specifications.	200 Points
References: Provide three (3) references where similar services were offered. Each response is worth a maximum of 33.33 points. Favorable responses will receive full points.	100 Points
Cost: Cost of products and services offered as listed on the Proposal Fee Schedule.	400 Points
Grand Total Points	1000 Points

SECTION 2 STANDARD TERMS AND CONDITIONS

The signed and dated contract between the SFA and the Vendor shall be governed by the laws of the State of Georgia and all applicable Federal regulations.

I. LOBBYING CERTIFICATE (for bids over \$100k)

A Lobbying Certification and Disclosure must be completed for all bids \$100,000 and over. Byrd Anti-Lobbying Amendment (31 U.S.C. 1352): Vendors applying or bidding for an award exceeding \$100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award. See and complete *Attachment D*.

II. DEBARMENT AND SUSPENSION VERIFICATION (for bids over \$25k)

Institutions shall solicit offers from award contracts, and consent to subcontracts with responsible vendors and/or principals only. The serious nature of debarment and suspension requires that sanctions be imposed. Institutions shall impose debarment or suspension only in the public interest for the Government's protection and not for purposes of punishment. Institutions shall impose debarment or suspension to protect the Government's interest only for the causes and in accordance with the procedures set forth in 2 CFR 200.213.

The Vendor certifies that the Vendor and/or any of its sub vendors or principals have not been debarred, suspended, or declared ineligible by any agency of the State of Georgia or any agency of the Federal government or as defined in the 2 CFR 200.213 which states "Non-federal entities are subject to the non-procurement debarment and suspension regulations implementing Executive Orders 12549 and 12689, 2 CFR part 180. These regulations restrict awards, subawards, and contracts with certain parties that are debarred, suspended, or otherwise excluded from or ineligible for participation in Federal assistance programs or activities." The Vendor will immediately notify the School Food Authority if the Vendor is debarred or placed on the Consolidated List of Debarred, Suspended, and Ineligible Vendors by a federal entity.

By signing this agreement, the Vendor is testifying that they are not debarred, suspended, or have any ineligible or voluntary exclusions with the U.S. Department of Agriculture or any other Federal or State Agency. All responses will be verified. Debarment and Suspension (Executive Orders 12549 and 12689): A contract award (see 2 CFR 180.220) must not be made to parties listed on the governmentwide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), "Debarment and Suspension." SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies and parties declared ineligible under statutory or regulatory authority other than Executive Order 12549. See *Attachment E*



III. **BUY AMERICAN STATEMENT (Food only) (7 CFR Part 210.21(d))**

Vendor must comply with the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Buy American Act: 7 CFR 210.21(d)) which requires schools and institutions participating in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) in the contiguous United States to purchase, to the maximum extent practicable, domestic commodities or products for use in meals served under the NSLP and SBP.

Buy American:

- (i) Definition of domestic commodity or product. The term 'domestic commodity or product' means:
An agricultural commodity that is produced in the United States; and
- (ii) A food product processed in the United States substantially uses agricultural commodities produced in the United States. Substantial means that over 51% of the final processed product consists of domestic agricultural commodities. Products from Guam, American Samoa, the Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States.

The Buy American provision (7 CFR Part 210.21(d)) is one of the procurement standards SFAs must comply with when purchasing commercial food products served in the school meals programs. Exceptions to the Buy American provision are minimal; however, the SFA may approve an alternative or exception upon request. To be considered for an alternative or exception, the request must be submitted in writing to the SFA at least 14 days before delivery. The request must include:

- 1) Alternative substitute(s) that are domestic and meet the required specifications:
 - a. Price of the domestic food alternative substitute(s); and
 - b. Availability of the domestic alternative substitute(s) in relation to the quantity ordered.
- 2) Reason for exception: limited/lack of availability or price (include price):
 - a. Price of the domestic food product; and
 - b. Price of the non-domestic product that meets the required specification of the domestic product.
 - c. The product is listed on the Federal Acquisitions Regulations Non-available articles list found at 48 CFR 25.104 and/or is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality.

By signing this document, the vendor certifies that all domestically identified products listed within the response to the attached specifications were processed in the U.S. and contain over 51% of their agricultural food components, by weight or volume, from the U.S. Any response listing a non-domestic product will include a valid resource to verify that the non-domestic good is not produced or manufactured in sufficient and reasonable available quantities of a satisfactory quality within the U.S.

DOMESTIC PREFERENCE FOR GOODS AND MATERIALS (Applicable to non-food only) 2 CFR 200.322

As appropriate and to the extent consistent with law, the recipient and/or subrecipient should, to the greatest extent practicable under a Federal award, provide a preference for the purchase, acquisition,



or use of goods, products, or materials produced in the United States (including but not limited to iron, aluminum, steel, cement, and other manufactured products). The requirements of this section must be included in all subawards, including all contracts and purchase orders for work or products under this award.

For purposes of this section:

- 1) "Produced in the United States" means that all manufacturing processes, from the initial melting stage through the application of coatings, occurred in the United States for iron and steel products.
- 2) "Manufactured products" means items and construction materials composed in whole or in part of non-ferrous metals such as aluminum; plastics and polymer-based products such as polyvinyl chloride pipe; aggregates such as concrete; glass, including optical fiber; and lumber.

Federal agencies providing Federal financial assistance for infrastructure projects must implement the Buy American preferences set forth in 2 CFR part 184.

IV. REMEDY FOR NON-PERFORMANCE/ TERMINATION OF CONTRACT

(a) Immediate Termination. This contract will terminate immediately and absolutely if the SFA determines that adequate funds are not appropriated or granted or funds are de-appropriated such that the SFA cannot fulfill its obligations under the Contract, which determination is at the SFA's sole discretion and shall be conclusive. Further, the SFA may terminate the Contract for any one or more of the following reasons, effective immediately without advance notice:

- (i) In the event the Vendor is required to be certified or licensed as a condition precedent to providing goods and services, the revocation or loss of such license or certification may result in immediate termination of the Contract, effective as of the date on which the license or certification is no longer in effect.
- (ii) The SFA determines that the actions, or failure to act, of the Vendor, its agents, employees or sub-vendors have caused, or reasonably could cause, life, health, or safety to be jeopardized.
- (iii) The Vendor fails to comply with confidentiality laws or provisions; and/or
- (iv) The Vendor furnished any statement, representation, or certification concerning the Contract or the bidding process that is materially false, deceptive, incorrect, or incomplete.

(b) Termination for Cause. All contracts over \$10,000 must address termination for cause and for convenience by the recipient and/or subrecipient, including the manner by which it will be affected and the basis for settlement. The occurrence of any one or more of the following events shall constitute cause for the SFA to declare the Vendor in default of its obligation under the Contract:

- (i) The Vendor fails to deliver or has delivered nonconforming goods or services, or fails to perform, to the SFA's satisfaction, any material requirement of the Contract, or violates a material provision of the Contract, including, but without limitation, the express warranties made;
- (ii) The SFA determines that satisfactory performance of the Contract is substantially endangered or that a default is likely to occur;

- (iii) The Vendor fails to make substantial and timely progress toward performance of the Contract;
- (iv) The Vendor becomes subject to any bankruptcy or insolvency proceeding under federal or state law to the extent allowed by applicable federal or state law, including bankruptcy laws; the Vendor terminates or suspends its business, or the SFA reasonably believes that the Vendor has become insolvent or unable to pay its obligations as they accrue, consistent with applicable federal or state law;
- (v) The Vendor has failed to comply with applicable federal, state, and local laws, rules, ordinances, regulations, and orders when performing within the scope of the Contract;
- (vi) The Vendor has engaged in conduct that has or may expose the SFA or the State to liability, as determined in the SFA's sole discretion; or
- (vii) The Vendor has infringed any patent, trademark, copyright, trade dress, or any other intellectual property rights of the SFA, the state, or a third party.

(c) Notice of Default. If the Vendor causes a default event, the SFA shall provide written notice to the Vendor requesting that the breach or noncompliance be remedied within the period specified in the SFA's written notice to the Vendor. If the violation or noncompliance is not remedied within the period specified in the written notice, the SFA may:

- (i) Immediately terminate the Contract without additional written notice; and/or
- (ii) Procure substitute goods or services from another source and charge the difference between the Contract and the substitute contract to the defaulting Vendor, and/or,
- (iii) Enforce the terms and conditions of the Contract and seek any legal or equitable remedies.

(d) Termination upon Notice. Following thirty (30) days' written notice, the SFA may terminate the Contract in whole or in part without the payment of any penalty or incurring any further obligation to the Vendor. Following termination upon notice, the Vendor shall be entitled to compensation, upon submission of invoices and proper proof of claim, for goods and services provided under the Contract to the SFA up to and including the date of termination.

(e) Termination Due to Change in Law. The SFA shall have the right to terminate this Contract without penalty by giving thirty (30) days' written notice to the Vendor as a result of the following:

- (i) The SFA's authorization to operate is withdrawn or there is a material alteration in the programs administered by the SFA; and/or
- (ii) The SFA's duties are substantially modified.

(f) Payment Limitation in Event of Termination. In the event of termination of the Contract for any reason by the SFA, the SFA shall pay only those amounts, if any, due and owing to the Vendor for goods and services rendered up to and including the date of termination of the Contract and for which the SFA is obligated to pay pursuant to the Contract or Purchase Instrument. Payment will be made only upon submission of invoices and proper proof of the Vendor's claim. This provision in no way limits the remedies available to the SFA under the Contract in the event of termination. The SFA shall not be liable

for any costs incurred by the Vendor in its performance of the Contract, including, but not limited to, startup costs, overhead, or other costs associated with the performance of the Contract.

(g) The Vendor's Termination Duties. Upon receipt of notice of termination or upon request of the SFA, the Vendor shall:

- (i) Cease work under the Contract and take all necessary or appropriate steps to limit disbursements and minimize costs and furnish a report within thirty (30) days of the date of notice of termination, describing the status of all work under the Contract, including, without limitation, results accomplished, conclusions resulting there from, and any other matters the SFA may require.
- (ii) Immediately cease using and return to the SFA any personal property or materials, whether tangible or intangible, provided by the SFA to the Vendor;
- (iii) Comply with the SFA's instructions for the timely transfer of any active files and work product by the Vendor under the Contract.
- (iv) Cooperate in good faith with the SFA, its employees, agents, and vendors during the transition period between the notification of termination and the substitution of any replacement vendor; and
- (v) Immediately return to the SFA any payments made by the SFA for goods and services not delivered or rendered by the Vendor.

V. HUB (Historically Underutilized Business) STATEMENT

The SFA intends to provide minority firms, women's business enterprises, labor surplus area firms, and veteran-owned businesses with the maximum practicable opportunities in its solicitations. Small businesses, women—and minority-owned business sources, labor surplus area firms, and veteran-owned businesses will not be given an unfair advantage when evaluating competitive purchases, i.e., simplified acquisition purchases, sealed bids, proposals, or noncompetitive procurement (2 CFR 200.321).

When possible, the recipient or subrecipient should ensure that small businesses, minority businesses, women's business enterprises, veteran-owned businesses, and labor surplus area firms (See U.S. Department of Labor's list) are considered as set forth below. Such consideration means:

- 1) These business types are included on solicitation lists.
- 2) These business types are solicited whenever they are deemed eligible as potential sources.
- 3) Dividing procurement transactions into separate procurements to permit maximum participation by these business types.
- 4) Establishing delivery schedules (for example, the percentage of an order to be delivered by a given date of each month) that encourage participation by these business types.
- 5) Utilizing organizations such as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and
- 6) Requiring a contractor under a Federal award to apply to this section to subcontracts.



VI. EQUAL EMPLOYMENT OPPORTUNITY COMPLIANCE STATEMENT (for bids over \$10k)

In accordance with Federal Law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call toll free (866) 632-9992. (Voice) Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish). USDA is an equal opportunity provider and employer.

(Equal Employment Opportunity. Except as otherwise provided under 41 CFR Part 60, all contracts that meet the definition of "federally assisted construction contract" in 41 CFR Part 60-1.3 must include the equal opportunity clause provided under 41 CFR 60-1.4(b), in accordance with Executive Order 11246, "Equal Employment Opportunity" (30 FR 12319, 12935, 3 CFR Part, 1964-1965 Comp., p. 339), as amended by Executive Order 11375, "Amending Executive Order 11246 Relating to Equal Employment Opportunity," and implementing regulations at 41 CFR part 60, "Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor.")

VII. ENERGY POLICY AND CONSERVATION ACT STATEMENT

Compliance with mandatory standards and policies relating to energy efficiency, which are contained in the state energy conservation plan issued in compliance with the Energy Policy and Conservation Act (Public Law 94-163, 89 Stat.871).

VIII. CLEAN AIR/ CLEAN WATER STATEMENT (for bids over \$150k)

Compliance with all applicable standards, orders, or requirements issued under section 306 of the Clean Air Act (42 U.S.C. 1857(h)), Clean Air and Water Certification. Vendor certifies that none of the facilities it uses to produce goods provided under the Contract are on the Environmental Protection Agency (EPA) List of Violating Facilities. Vendor will immediately notify the School Food Authority of the receipt of any communication indicating that any of Vendor's facilities are under consideration to be listed on the EPA List of Violating Facilities. Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), as amended: Contracts and subgrants of amounts in excess of \$150,000 must contain a provision that requires the non-Federal award to agree to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal agency and the Regional Office of the Environmental Protection Agency (EPA).

IX. RECORD RETENTION AND ACCESS CLAUSE

The Vendor shall maintain books, records and documents in accordance with generally accepted accounting principles and procedures and which sufficiently and properly document and calculate all charges billed to the SFA, throughout the term of the Contract for a period of at least five (5) years following the date of final payment or completion of any required audit, whichever is later. Records to be maintained include both financial records and service records. The Vendor shall permit the Auditor of the State of Georgia or any authorized representative of the School Food Authority, and where federal funds are involved, the Comptroller General of the United States, or any other authorized representative of the United States government, to access and examine, audit, excerpt and transcribe any directly pertinent books, documents, papers, electronic or optically stored and created records or other records of the Vendor relating to orders, invoices or payments or any other documentation or materials pertaining to the Contract, wherever such records may be located during normal business hours. The Vendor shall not impose a charge for auditing or examining the Vendor's books and

records. If an audit discloses incorrect billings or improprieties, the State and/or the SFA's Board of Education reserves the right to charge the Vendor for the cost of the audit and appropriate reimbursement. Evidence of criminal conduct will be turned over to the proper authorities.

X. BID PROTEST PROCEDURES

- a) Any protest shall be in writing and shall be delivered to the SFA designated Protest official (list name of person here and contact information). A protest of a solicitation shall be received by the named individual before the offer due date. The protest shall be filed within ten (10) days of the award notice and shall include:
1. The name, address, and telephone number of the protestor.
 2. The signature of the protestor or an authorized representative of the protestor.
 3. Identification of the purchasing agency and the solicitation or contract number.
 4. A detailed statement of the legal and factual grounds of the protest, including copies of relevant documents.
 5. The form of relief requested.
- b) A written response to the protest will be made within 30 days of receiving the protest and all the items indicated above.
- c) The SFA shall, in all instances, disclose information regarding protests to the State Agency.

XI. NON-COLLUSION STATEMENT

"I certify that this bid is made without prior understanding, agreement, or connection with the corporation, firm, or person submitting a bid for the same materials, supplies, or equipment, and is in all respects fair and without collusion or fraud. I understand that collusive bidding is a violation of State and Federal law and can result in fines, prison sentences, and civil damage awards. I agree to abide by all conditions of this bid and certify that I am authorized to sign this bid for the Bidder per O.C.G.A.50-5-67. I further certify that the provisions of the official code of Georgia annotated 45-10-20 et seq. have not and will not be violated in any respect." See *Attachment H*

XII. CODE OF CONDUCT

The following conduct will be expected from all persons engaged in the procurement process that uses School Nutrition Program funds, including award, administration of contracts, and receipt of products. No employee, officer, or agent of the SFA shall participate in the selection, award, or administration of a contract supported by the School Nutrition Program funds if a conflict of interest, real or apparent, would be involved. Conflicts of interest arise when one of the following has a financial or other interest in the firm selected for the award:

- The employee, office, or agent;
- Any member of his/her immediate family;
- His or her partner;
- An organization that employs or is about to employ one of the above.

Further, the employees, officers, or agents shall neither solicit nor accept gratuities, favors, or anything of monetary value from vendors or parties to sub-agreements; and the purchase of any food or service



from a vendor for individual use is prohibited; and the removal of any food, supplies, equipment, or school property, such as records, recipe books, supplies, and the like, is prohibited. Outside sales of such items as used oil, empty cans, and the like will be sold by contract between the Board of Education and an outside agency. Individual sales by any school person to an outside agency or other school person are prohibited. Failure of any employee, officer, or agent to abide by the above state code could result in a fine, suspension, or both, and dismissal. Interpretation of the code will be given at any time by contacting the School Nutrition Department.

The SFA will not be responsible for any other explanation or interpretation that anyone presumes to make on behalf of the Board of Education.

XIII. DUTY TO EXAMINE

Each Bidder is responsible for examining the entire solicitation, seeking clarification in writing, and checking for accuracy before submitting the offer. Lack of care in preparing shall not be grounds for withdrawing after the offer due date and time, nor shall it give rise to any contract claim.

XIV. EXCEPTIONS TO TERMS AND CONDITIONS

A bid that takes exception to a material requirement of any part of this solicitation, including a material term and condition, shall be rejected.

XV. VELOCITY REPORT (where applicable)

The vendor shall supply the School Nutrition Director with a velocity report upon request. It must include the year-to-date totals of individual items purchased.

XVI. VENDOR AFFIDAVIT (under O.C.G.A. § 13-10-91(b) (1))

Vendor verifies its compliance with O.C.G.A. § 13-10-91 and is authorized to use and uses the federal work authorization program commonly known as E-Verify, by completing *Attachment I*.

XVII. INTERNAL CONTROLS 2 CFR 200.303

Take reasonable cybersecurity and other measures to safeguard information, including protected personally identifiable information (PII) and other types of information. This also includes information that the Federal agency or pass-through entity designates as sensitive or other information the recipient or subrecipient considers sensitive and is consistent with applicable Federal, State, local, and tribal laws regarding privacy and responsibility over confidentiality.

SECTION 3

SPECIAL TERMS AND CONDITIONS

I. HACCP (Hazard Analysis Critical Control Point) REQUIREMENTS (N/A to Equipment)

Potential vendors and their manufacturers are expected to have a Hazard Analysis Critical Control Point (HACCP) plan in place. The SFA may require documentation verifying that a written HACCP plan is followed prior to awarding the bid.

The successful Bidder(s) must have a Hazard Analysis Critical Control Point (HACCP) plan on file for recall/hold control procedures, including but not limited to:

- Traceability systems in place from receipt of commodity product(s) to delivery of processed items to designated delivery site(s).
- Provision of 24/7 accessibility to successful Bidder(s) staff in the event of a food/USDA Hold/Recall.
- Public notification capability on website to provide updates on food/USDA Hold and Recall data for customers.

Bidder(s) provide their ability to SFA to conduct a mock recall for the product once per year.

Bidder(s) will be responsible for all costs associated with replacement products, including but not limited to labor, shipping charges, and product credit.

II. PROPRIETARY INFORMATION

If a Bidder submits any document with the bid that is considered to be proprietary in nature or is considered to be a trade secret, the Bidder shall notify the school district that the documents are included in the bid. The school district will honor the request unless or until a competing Bidder asks to have access to the information. In such case, the school district will notify the affected Bidder that a challenge has been made. If the affected Bidder can produce a court-issued restraining order within ten calendar days subsequent to the notification, the information will remain confidential and shall not be released pending subsequent court action. If the restraining order is not received within the ten working days, the information will be released, and the school district shall not be held liable.

III. TRADE NAME, LABELS, AND OTHER REQUESTS (Where applicable)

- a) All items shall be properly labeled. No private labels will be accepted on commercial products.
- b) Nutrition data must be provided on all fresh, frozen, and canned meats, grains, combination foods, fruits, and vegetables. All nutritional information must be provided via website access, with complete login information and a web address to access bid documents.
- c) In the event of loss of state or federal funds due to Bidder(s) failure to meet CN Label/Product Analysis requirements, the Bidder(s) shall reimburse SFA for losses.

IV. PRICING INFORMATION AND METHOD OF PAYMENT

- a) Prices: All prices offered shall be firm against any increase for 90 days from the contract award date. Subsequently, the SFA may entertain an annual request for escalation/de-escalation. These



price adjustments must be based on changes in market conditions and verified in accordance with the most recent publication from a valid third party.

Requests for price increases and/or decreases must be submitted to the SFA 90 days before taking effect. The third-party publication/documentation must accompany the requested price increases. The SFA reserves the right to accept or reject the request for a price increase and will maintain documentation of approval or denial. If price increases escalate above 5% per the awarded price of each product, the SFA reserves the right to provisionally purchase the product from another source if an equal and more reasonably priced option can be acquired, based on specifications. This clause also obligates the vendor to provide price decreases from de-escalation on the same terms.

If administrative/operational fixed fees are also significantly affected by market conditions during periods of unprecedented economic instability, which are beyond the control of either the SFA or the vendor, a fixed fee price adjustment can also be increased up to 15% annually. The current applicable CPI, such as the monthly CPI motor fuel index, must verify this fixed fee price increase. When fuel prices unexpectedly increase rapidly, the publication/documentation must accompany the price increases associated with the requested price.

- b) The successful Bidder warrants that the bid price(s), terms, and conditions stated in the bid shall be firm through the bid process and until the award is made. At that time, prices shall remain firm and fixed for the contract period and in accordance with the terms listed within the Escalation/De-escalation Clause, if applicable.
- c) All bid prices must include all charges for packing and transporting to the individual schools listed at the addresses on the attached sheet. Separate fuel charges will not be added to invoices.
- d) Prices will not include Federal Excise Tax or State Sales Tax.
- e) The SFA will pay within thirty (30) days of receipt of the invoice for properly received goods and services after inspection and acceptance of the product by the SFA. Advance billings are not allowed. When a partial delivery is made, an invoice for such part shall be made upon delivery, and payment will be made within thirty (30) days under the conditions as above.
- f) Invoicing
 - (i) Invoices, at minimum, shall consist of the following information:
 - 1. Delivery location and date of delivery
 - 2. Item description and cost
 - 3. Extended cost for the total quantity purchased
 - 4. Total cost of all products purchased
 - 5. Signature of acceptance
 - (ii) Monthly statements will be broken down by school invoices and mailed or emailed to the SFA School Nutrition Director or designee.

V. METHOD OF SHIPMENT/ORDERS & DELIVERY INFORMATION

- a) Orders and deliveries: Orders and deliveries shall be supplied by the vendor as requested and specified, except during an emergency and on holidays. No partial deliveries will be accepted. Inspection: Upon delivery of product(s), the item(s) will be inspected by the facility, and if found to be defective or failing in any way to meet specifications as indicated, the item(s) may be rejected or returned. Problems found with products due to concealed damage will be addressed on a case-by-case basis. Rejected product(s) must be picked up immediately.



- b) Credit: Credit or replacement for damaged or unacceptable items will be issued. All such transactions are to be worked out with each designee. Damaged or unacceptable items will be replaced upon a mutually agreed-upon time and date.
- c) All orders will be delivered Freight on Board (F.O.B.) to addresses indicated in *Attachment C*.
- d) In an emergency in which the SFA requires delivery in less than 2 days and the vendor cannot provide the goods within the emergency delivery period, the SFA has the option to purchase those goods from another source with no penalty to either party.
- e) The SFA may occasionally purchase a limited amount and reserves the right to do so for special occasions (such as Farm to School, Harvest of the Month, and other applicable School Nutrition educational opportunities).
- f) Delivery schedules that fall on a holiday will be made the following business day unless both parties have made and agreed upon other arrangements.
- g) If applicable, product(s) must be delivered in a well-maintained refrigerated truck. All deliveries shall be placed in the area designated by the designee. Under no circumstances may a delivery be left outside the building. Deliveries must be received as specified.
- h) Two invoices must be provided, reviewed, and signed at the time of delivery. If any discrepancies are noted during delivery, the driver and the school nutrition employee receiving the order will initial and date them.

The Three Strikes Rule: (if applicable and warranted)

- 1) After the vendor's first offense of providing sub-par quality products, late delivery, and/or poor customer service, the SFA will call the vendor to report contract violation. The SFA will follow up with a written letter to the vendor documenting the occurrence and informing the vendor that the documented occurrence is unacceptable.
- 2) After the vendor's second offense of providing sub-par products, late delivery, and/or poor customer service, the SFA will send a certified notice to the vendor documenting that this is the second offense, and a third offense will result in termination of the contract for cause. If the offense provides sub-par product, the vendor agrees to pay the School Food Authority to purchase quality product at the vendor's expense.
- 3) After the vendor's third and final offense of the aforementioned, the SFA will terminate the contract for cause in writing via email and regular mail, copying the District Purchasing Compliance Officer.

VI. EVALUATION FACTORS

- a) Bids will be evaluated per the specifications listed in this RFP. At the SFA's discretion, a bid may be eliminated from consideration for failure to comply with any required specifications, depending on the nature and extent of non-compliance. In addition to meeting mandated specifications, bids will be evaluated for the ability of the Bidder to provide, in the SFA's opinion, the best overall solution to meet the SFA's specifications.
- b) The SFA reserves the right to award a single contract for the total requirement of the RFP or award multiple contracts on a group or line-item basis in any combination that best serves the SFA's interests.



VII. EQUIVALENT/ALTERNATE PRODUCTS

Equivalent/alternate products must be bid on items where a brand name or equal is specified, provided the quality, grade, and/or performance of the proposed product meets or exceeds the specifications as indicated within the bid specifications for each item. Samples of alternate/equivalent products shall be provided upon request, as indicated below.

The following should be provided with the bid documents for all alternate/equivalent items bid:

1. Product identification, including manufacturer and/or distributor's name and number, brand name, product code, product label, quantity per case, case weight, and item number.
2. Manufacturer's product literature/specifications, including but not limited to product description, ingredients, nutritional analysis, packaging wrap, and/or product label.
3. Products have been investigated and determined to be equal or superior in all respects to those specified.
4. The vendor will provide the same guarantee for the equivalent/alternate item as they would for the specified product indicated in the bid documents.

VIII. SUBSTITUTION CLAUSE (where applicable)

Shipments of items with brand names or specifications other than those listed on the bid shall be rejected or returned to the vendor at the vendor's expense unless prior arrangements have been made with the Director of School Nutrition. Substitutions may be made only with the Director of School Nutrition's prior approval.

All substitutions must be of equal or greater quality. An item will not be accepted if its quality is lower than stated in the bid. Substitutions are to be priced at the exact cost of the original awarded item.

IX. AMENDMENTS AND MODIFICATIONS OF CONTRACT

The contract between the SFA and the Vendor may not be amended or modified, nor may any terms be waived, except in writing, executed, and agreed upon by both parties.

X. ASSIGNMENT

The Vendor shall not assign, transfer, convey, delegate, sublet, or otherwise dispose of its agreements with the SFA, or its rights, title, or interest herein, or its power to execute such agreement, to any other person, company, or corporation without the previous consent and written approval by the SFA.

XI. INDEPENDENT VENDOR AND INDEMNITY

The Vendor shall act as an independent Vendor and not as an employee of the School Nutrition Program. Vendor agrees to indemnify and hold harmless the SFA, its elected officials, employees, and agents from and against any and all liability, damages, claims, suits, liens, and judgments (including reasonable attorney's fees), of whatever nature, for injuries to or death of any person or persons, or loss of or property damage, to the extent attributable to the negligent acts of vendor, its sub vendors or its respective agents, servants, or employees or such parties' failure to perform in accordance with the provisions of the contract resulting from this RFP.



XII. TIME OF PERFORMANCE

- a) Notwithstanding any delay in the preparation and execution of the formal contract agreement, the Vendor shall be prepared, upon written notice of bid award, to commence delivery of goods pursuant to the award on the "Start Date" shown on the RFP Timeline.
- b) The Vendor must comply with the time of performance.

XIII. FORCE MAJEURE

If the SFA, at its reasonable discretion, determines that the Force Majeure Event is likely to delay the vendor's performance for more than thirty (30) days, the SFA reserves the right to cancel the agreement between the parties. In that event, neither party shall have any further liability to the other, subject only to the SFA's obligation to pay the Vendor for work already completed by the Vendor and the Vendor's warranty for work already completed.

XIV. EVIDENCE OF INSURANCE

- a) The successful Bidder, at its expense, shall always carry and maintain in full force during the term of the contract resulting from this RFP the following insurance:

Coverage	Limits of Liability
Workmen's Compensation	Statutory
General Liability/Property Damage	\$500,000 each occurrence \$1,000,000 aggregate
Personal Injury	\$500,000 each occurrence \$1,000,000 aggregate
Automobile Liability/Property Damage	\$500,000 each occurrence
Bodily Injury	\$500,000 each occurrence \$1,000,000 aggregate

- b) Prior to commencement of performance of this Agreement, Vendor shall furnish to the SFA a certificate of liability insurance evidencing all required coverage in at least the limits required herein, naming the SFA, its elected officials, agents, and employees as additional insured under the Comprehensive General Liability coverage, and providing that no policies may be cancelled without ten (10) days advance written notice to the SFA. Such a certificate shall be issued to the SFA.
- c) Said policies shall remain in full force and effect until the expiration of the terms of the contract or until completion of all duties to be performed hereunder by the Vendor, whichever shall occur later.

XV. EXCEPTIONS

A Bid submitted in response to this RFP constitutes a binding offer to comply with all terms, conditions, special conditions, general specifications, and requirements stated in this RFP, except to the extent that a Bidder takes exception to such provisions. To take exception to a provision of this RFP, the Bidder must clearly identify in the BID EXCEPTION FORM: See *Attachment G*:

- (a) The number and title of each section of this RFP that the Bidder takes exception to;
- (b) The specific sentence within such section that the Bidder takes exception to; and
- (c) Any alternate provision proposed by the Bidder.

XVI. WARRANTY

Successful Bidder shall fully warrant all products furnished under the terms of this contract against poor and inferior quality. Time is of the essence of this contract. While under warranty, the successful Bidder shall promptly replace any damaged or inferior product to minimize the disruption of the SFA's operations.

XVII. GIFTS AND GRATUITIES

Acceptance of gifts from vendors and the offering of gifts by vendors are prohibited. No employee of the school district purchasing products under provisions of the contract issued as a result of this invitation shall accept, solicit, or receive, either directly or indirectly, any gift or gratuity from any person, firm, or corporation.

SAMPLES: The SFA reserves the right to request samples of any/all items indicated on the bid schedule. Samples shall be provided within five (5) business days upon request. The supplier will be responsible for all costs associated with the sample request. Each sample is to be labeled with the Bidder's name, the item number indicated on the Quote Sheets, and the bid number. Each sample must have a minimum of five (5) servings to be evaluated. Product labels on selected samples will be kept for verification when shipments are received. Products without such information may not be considered.

XVIII. SEVERABILITY

The provisions of this contract are severable. Any term or condition deemed illegal or invalid shall not affect any other term or condition of the contract.

XIX. WAIVER AND REJECTION RIGHTS

Notwithstanding any other provisions of the solicitation, the school district reserves the right to:

- Waive any immaterial defect or informality;
- Reject any and all offers or portions thereof; or
- Cancel a solicitation.

XX. RELEASE FROM CONTRACT

In the event the market for a product covered by this request escalates to a point where the vendor is delivering the product at less than cost, the vendor may petition for release from the contract. The petition shall be supported by a third-party market bulletin. The decision to release the vendor from the contract will be based on the difference between the market at the time of the bid opening and the current market for this item.



XXI. PIGGYBACKING CLAUSE

The vendor agrees to allow the SFA and the following school districts (see *Attachment F* and each SFA piggybacking agreement form *Attachment F-1*) to have the same terms, cost, and conditions as this bid, during the time that this bid is in effect. SFAs may order items in quantities of one or more.

Any liability created by purchase orders issued against this agreement shall be the sole responsibility of the SFA placing the order. Prices and terms shall remain firm and in effect from the award of this bid, unless otherwise specified.

XXII. FOOD RECALLS AND BIOSECURITY (required only for processing bids at this time)

The vendor shall be expected to comply with all federal, state, and local mandates regarding the identification and recall of foods from the commercial and consumer marketplace and shall have a process in place to respond effectively to a food recall.

The process must include accurate and timely communications to the SFA and assurance that unsafe products are identified and removed from SFA sites expeditiously, effectively, and efficiently. The selected vendor will be expected to maintain all paperwork required for immediate and proper notification of recalls for full and split cases. The vendor will define their policy and procedures for handling food recalls in a separate document to be submitted along with the bid.

The vendor will complete the chart below to provide the food recall contact person and the backup person's contact information to the school nutrition director or designee. The SFA will also complete the chart below to provide the vendor with a contact person and a backup person's contact information. Food recall procedures can be found in 7 CFR 250.

Food Recall Contact Information:

Company (Vendor) Name	
Contact Name	Jan Arms
Phone Number(s)	312-226-0400
E-mail address	support@sfspac.com
Back-Up Contact Name	Chuck Ainsworth
Phone Number(s)	312-226-0400
E-mail address	support@sfspac.com
School System Name	
School Nutrition Contact Name	Condus Shuman
Phone Number(s)	478-779-2611
E-mail address	condus.shuman@bcsdk12.net
Back-Up School Nutrition Contact Name	Windy Jones
Phone Number(s)	478-779-2602
E-mail address	windy.jones@bcsdk12.net

Biosecurity: The vendor must have a written policy regarding biosecurity and the food supply in accordance with the Bioterrorism Act 2002 under the U.S. Department of Health and Human Services, FDA, and USDA, Food Safety and Inspection Service. The vendor will define their biosecurity policy and procedures in a separate document to be submitted along with the bid.

XXIII. CONTRACT WORK HOURS/SAFETY STANDARDS ACT (40 U.S.C. 3701-3708) (where applicable)

All contracts awarded by the recipient and/or subrecipient in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each vendor must compute the wages of every mechanic and laborer based on a standard work week of 40 hours.

Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic pay rate for all hours worked in excess of 40 hours in the work week.

The requirements of 40 U.S.C. 3704 apply to construction work and provide that no laborer or mechanic must be required to work in unsanitary, hazardous, or dangerous surroundings or conditions. These requirements do not apply to the purchase of supplies, materials, or articles.

XXIV. DAVIS BACON ACT (for construction contracts in excess of \$2,000) [Appendix II to 2 CFR 200(d)] (if applicable)

Davis-Bacon Act, as amended (40 U.S.C. 3141-3148). When required by Federal program legislation, all prime construction contracts in excess of \$2,000 awarded by non-Federal entities must include a provision for compliance with the Davis-Bacon Act (40 U.S.C. 3141-3144, and 3146-3148) as supplemented by Department of Labor regulations (29 CFR Part 5, "Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction"). In accordance with the statute, vendors must be required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, vendors must be required to pay wages not less than once a week. The recipient and/or subrecipient must place a copy of the current prevailing wage determination issued by the Department of Labor in each solicitation. The decision to award a contract or subcontract must be conditioned upon the acceptance of the wage determination. The recipient and/or subrecipient must report all suspected or reported violations to the Federal agency.

The contracts must also include a provision for compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Vendors and Sub vendors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"). The Act provides that each vendor or subrecipient must be prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work to give up any part of the compensation to which he or she is otherwise entitled. The recipient and/or subrecipient must report all suspected or reported violations to the Federal agency.

XXV. RIGHTS TO INVENTIONS MADE UNDER A CONTRACT OR AGREEMENT (Appendix II to 2 CFR 200(f)) (if applicable)

If the Federal award meets the definition of "funding agreement" under 37 CFR § 401.2 (a) and the recipient or sub-recipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment, or performance of experimental, developmental, or research work under that "funding agreement," the recipient or sub-recipient must comply with the requirements of 37 CFR Part 401, "Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements," and any implementing regulations issued by the awarding agency.



XXVI. PROCUREMENT OF RECOVERED MATERIALS (2 CFR 200.323) (if applicable)

An SFA and its vendors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in the guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item exceeds \$10,000 or the value of the quantity acquired during the preceding fiscal year exceeded \$10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines.

The recipient or subrecipient should, to the greatest extent practicable and consistent with law, purchase, acquire, or use products and services that can be reused, refurbished, or recycled; contain recycled content, are biobased, or are energy and water-efficient; and are sustainable. This may include purchasing compostable items and other products and services that reduce the use of single-use plastic products. See Executive Order 14057, section 101, Policy.

XXVII. PROHIBITION ON CERTAIN TELECOMMUNICATIONS AND VIDEO SURVEILLANCE SERVICES OR EQUIPMENT (2 CFR 200.2016) (if applicable)

Contractors and subcontractors are prohibited from using federal funds to enter into, extend, or renew contracts for covered equipment, services, or systems that use covered telecommunications as a substantial or essential component or critical technology as part of any system.

XXVIII. CIVIL RIGHTS STATEMENT AND ASSURANCE

The (INSERT SCHOOL FOOD AUTHORITY NAME) hereby agrees that it will comply with:

- i. Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq.);
- ii. Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.);
- iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
- iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.);
- v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
- vi. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency" (August 11, 2000);
- vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.); Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42, and 50.3);
- viii. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex (including gender identity and sexual orientation), age, or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under any program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
- ix. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital



status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment, or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

By accepting this assurance, the Bibb County School District agrees to compile data, maintain records, and submit records and reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review and copy such records, books, and accounts, access such facilities and interview such personnel as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, FNS, shall have the right to seek judicial enforcement of this assurance. This assurance is binding on the Bibb County School District Bibb County School District, its successors, transferees, and assignees as long as it receives assistance or retains possession of any assistance from USDA. The person or persons whose signatures appear below are authorized to sign this assurance on behalf of the Bibb County School District.

Signature: Burton W. Klein

Title: President

Printed Name: Burton W. Klein



ATTACHMENT A

BIDDER SUBMISSION FORM

Notice to Bidders:

The submitted Bid must comply with all the requirements contained in this RFP. If this bid is accepted, the undersigned Bidder agrees to enter into an agreement with the SFA on the form included in the Contract Documents to perform and furnish all products as specified or indicated in the Contract Documents.

This Bid is submitted to: Bibb County School District - Procurement Department

This Bid is submitted on this date: (6/5/2025)

This Bid is valid for sixty (60) days from the date of the public opening of the bids.

Communications and questions regarding this bid are to be directed to:

Dr. Elaine M Wilson-Beverly, Executive Director of Procurement
elaine.wilson@bcsdk12.net

Receipt of Addenda:

In submitting this Bid, Bidder represents that they have received and examined the following Addenda (if applicable):

Addendum 1 _____

Date _____

Addendum 2 _____

Date _____

Checklist for Bidder:

The following documents are attached to and made part of the Bid (check all that applies):

- | | |
|--|---|
| ☒ Specifications | ☒ Lobbying Certificate |
| ☒ Debarment Status Form | ☒ Piggybacking Participation Form |
| ☒ Bid Exception Form | ☒ Anti-Collusion |
| ☒ Vendor Affidavit | ☒ Reference Form (if requested) |
| ☒ Contract Signature Page (signed and dated after award) | |

Bid Pricing:

Unless items are specifically excluded in the Bid, the SFA shall deem the Bid to be complete and shall not be charged any costs above and beyond the Bid amount set forth by the Bidder herein.

Total Bid Price: \$ See attached cost of program for pricing options



Authorized Signature of Bidder: (This bid submission form must be signed by an individual with actual authority to bind the company.)

Company Type (check one):

☐ Sole Proprietorship

☐ Partnership

☒ Corporation

☐ Joint Venture

☐ LLC

Bidder attests that:

They have thoroughly reviewed this RFP, and this bid response has been submitted in accordance with the RFP requirements.

Company Name: PortionPac Chemical Corporation

Federal ID#1: 36-2554764

Street Address: 85 Bradrock Dr., Des Plaines, IL 60018

Signature**:

Burton W. Klein

Signatory's Name: Burton W. Klein

Signatory's Title: President

Witness's Signature**:

Caryn Gilliam

Witness's Name: Caryn Gilliam

Witness's Title: Chief Strategy Officer

**For Corporations: The bid must be signed by the President or Vice President, and the signature must be attested by the Corporate Secretary or Treasurer.

If any employee other than the President or Vice President signs on behalf of the corporation, or if the President's or Vice President's signature is not attested to by the Corporate Secretary or Treasurer, a copy of the corporate resolution authorizing said signature(s) must be attached to this bid. Failure to attach a copy of the appropriate authorization, if required, may result in rejection of the bid.

ATTACHMENT B
Specifications & Quote Sheet

(SEE ATTACHMENTS)

DEFINITIONS (if applicable):

Bid Unit: The unit designation that shall be applicable to all pricing offered for bid evaluation purposes. Unit cost, freight, fixed fee, estimated usage, and the extended cost shall be stated in terms of the designated bid unit. In some instances, the bid unit and the package unit may be the same.

Pack size: With some items, the bid unit does not represent a package configuration by which the item would normally be purchased. In such instances, the Bidder will be required to bid according to the designated bid unit, state how the product will be packaged, and provide a cost for the purchase unit.

Purchase Unit: The package configuration (case, carton, box, bag, etc.) by which the product would normally be sold. This shall also mean packaging being referred to when the term "case price" is applicable.



ATTACHMENT C
DELIVERY SITE(S)

Bibb County Schools School Nutrition Program

All items will be delivered to the following SCHOOL locations:

Note: Delivery to Individual Schools Monday – Friday

School Name	School Address	Cafeteria Phone Number
School Nutrition Central Kitchen	2011 Riverside Drive	478-779-2607
Alexander II Magnet School	1156 College St., 31201	478-779-2674
Appling Middle School	1646 Upper River Rd, 31211	478-779-4121
Northeast High School		
Ballard-Hudson Middle School	1070 Anthony Rd, 31204	478-779-3384
Barden Head Start	2521 Anderson Rd, 31206	478-365-7623
Bernd Elementary School	4160 Ocmulgee E. Blvd. 31217	478-779-2770
Bruce Elementary School	3660 Houston Ave., 31206	478-779-4564
Burdell-Hunt Magnet School	972 Fort Hill St., 31217	478-779-2935
Carter Elementary School	5910 Zebulon Rd., 31210	478-779-3330
Central High School	2155 Napier Ave., 31204	478-779-2298
Dr. Martin Luther King, Jr.	1301 Shurling Dr., 31211	478-779-2108
Elam-Alexander	2051 Second St., 31201	478-779-3941
Hartley Elementary School	2230 Anthony Rd. 31204	478-779-2298
Heard Elementary School	6515 Houston Rd, 31216	478-779-4214
Heritage Elementary School	6050 Thomaston Rd., 31220	478-779-4723
Howard High School	6600 Forsyth Rd, 31210	478-779-3451
Howard Middle School		
Ingram-Pye Elementary School	855 Anthony Rd, 31204	478-779-2159
John R. Lewis Elementary School	3522 Greenbriar Rd. 31204	478-779-2774
Jones Head Start	2350 Alandale Dr, 31211	478-202-9087
Lane Elementary School	990 Newport Rd, 31210	478-779-3142
Miller Middle School	751 Hendley St., 31204	478-779-4024
Northwoods Academy	709 Pierce Avenue 31204	478-779-3197
Porter Elementary School	5802 School Rd., 31216	478-779-4312
Rutland High School	6250 Skipper Rd, 31216	478-779-3049
Rutland Middle School		
Skyview Elementary School	5700 Fulton Mill Rd, 31052	478-779-3949
SOAR Academy	2011 Riverside Dr., 31204	478-779-2532
Southfield Elementary School	4375 Bloomfield Dr. Ext. 31206	478-779-4775
Southwest High School	1775 Williamson Rd, 31206	478-779-4479
Springdale Elementary School	4965 Northside Dr., 31210	478-779-3733
Taylor Elementary School	2976 Crestline Dr., 31204	478-779-3553
Union Elementary School	4831 Mamie Carter Dr., 31210	478-79-2626
Veterans Elementary School	4901 Faubus Ave., 31204	478-779-2418
Vineville Academy of the Arts	2260 Vineville Ave., 31204	478-779-3220
Weaver Middle School	2570 Heath Rd., 31206	478-779-4620
Westside High School	2851 Heath Rd., 31206	478-779-3821
Williams Elementary School	325 Pursley St., 31201	478-779-3657



ATTACHMENT D
LOBBYING CERTIFICATION DISCLOSURE

**CERTIFICATION REGARDING LOBBYING - CONTRACTS, GRANTS, LOANS
AND COOPERATIVE AGREEMENTS**

The undersigned certifies, to the best of his or her knowledge and belief, that:

(1) No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan or cooperative agreement;

(2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this

Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions;

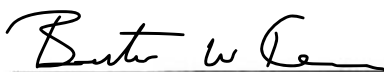
(3) The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subcontracts, subgrants, and contracts under grants, loans, and cooperative agreements) and that all subrecipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by section 1352, title 31, U.S. Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

PortionPac Chemical Corporation
Organization Name

RFP# 25-037 Chemical Bid
Award Number or Project Name

Burton W. Klein, President
Name and Title of Authorized Representative


Signature

6/5/2025
Date

ATTACHMENT E

AD-1047

OMB No. 0505-0027
Expiration Date: 09/30/2025



Certification Regarding Debarment, Suspension, and Other Responsibility Matters Primary Covered Transactions

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 CFR § 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal or civil fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

- A. The prospective primary participant certifies to the best of its knowledge and belief, that it and its principals:
1. Are not presently debarred, suspended, or proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
 2. Have not within a 3-year period preceding this proposal been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
 3. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State or local) with commission of any of the offenses enumerated in paragraph (A.2.) of this certification; and
 4. Have not within a 3-year period preceding this application/proposal had one or more public transactions (Federal, State or local) terminated for cause or default.
- B. Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ORGANIZATION NAME	PR/AWARD NUMBER OR PROJECT NAME
PortionPac Chemical Corporation	RFP# 25-037 Chemical Bid
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S)	
Burton W. Klein, President	
SIGNATURE	DATE
	6/5/2025

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

USDA is an equal opportunity provider, employer, and lender.



Instructions for Certification

- 1) By signing and submitting this form, the prospective primary participant is providing the certification set out on page 1 in accordance with these instructions.
- 2) The inability of a person to provide the certification required below will not necessarily result in the denial of participation in this covered transaction. The prospective participant must submit an explanation of why they cannot provide the certification set out on this form. The certification or explanation will be considered in connection with the Department or agency's determination whether to enter into this transaction. However, failure of the prospective primary participant to furnish a certification or an explanation will disqualify such person from participation in this transaction.
- 3) The certification in this clause is a material representation of fact upon which reliance was placed when the Department or agency determined to enter into this transaction. If it is later determined that the prospective primary participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the Department or agency may terminate this transaction for cause or default.
- 4) The prospective primary participant must provide immediate written notice to the Department or agency to which this proposal is submitted if, at any time, the prospective primary participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
- 5) The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Order 12549, at 2 CFR Parts 180 and 417. You may contact the Department or agency to which this proposal is being submitted for assistance obtaining a copy of those regulations.
- 6) The prospective primary participant agrees by submitting this form that, should the proposed covered transaction be entered into, it may not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the Department or agency entering into this transaction.
- 7) The prospective primary participant further agrees by submitting this form that it will include the clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion—Lower Tier Covered Transactions," provided by the Department or agency entering into this covered transaction, without modification, in all lower-tier covered transactions and in all solicitations for lower-tier covered transactions.
- 8) A participant in a covered transaction may rely upon a certification of a prospective participant in a lower-tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the General Services Administration's System for Award Management Exclusions database.
- 9) Nothing contained in the foregoing shall be construed to require the establishment of a system of records to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
- 10) Except for transactions authorized under paragraph (6) of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the Department or agency may terminate this transaction for cause or default.



ATTACHMENT F

LIST OF SFAs DESIRING TO PIGGYBACK

RFP# _____

SFA Name	Director	Email	Telephone	Address

The SFA will provide this list of SFAs desiring to” Piggyback” on a contract with the awarded Vendor (as applicable). Any SFA wishing to piggyback must complete the following agreement (Attachment F-1) to be approved by the Contractor once awarded.



ATTACHMENT F-1

LIST OF SCHOOL SYSTEMS THAT DESIRE TO PIGGYBACK

SCHOOL DISTRICT PIGGYBACKING PARTICIPATION AGREEMENT

RFP FOR: _____ (INSERT BID TYPE)

RFP #: _____

SCHOOL YEAR: _____

The Bibb County School District agrees to this piggybacking provision to enter into a contract with _____
_____ (Insert the awarded vendor) for the purchase of the items described herein in this bid
document based on the same terms, conditions, prices and products offered by the successful vendor to _____
_____ (Insert Name of system that you are piggybacking off) SFA School District.

Minor changes in delivery terms and conditions, the number of schools, and delivery frequencies may be
discussed by the participating SFA for up to 30 days following the award of this contract. The following SFA
may participate in the final contract.

NAME OF SCHOOL DISTRICT: _____

ADDRESS: _____

SCHOOL NUTRITION DIRECTOR: _____

PHONE: _____ EMAIL: _____

NUMBER OF SCHOOLS: _____

DISTRIBUTOR: _____

FREQUENCY: _____

(Example: 1 x a week; 2 x a week; daily, etc.)

School District Authority Signature:

Title: _____

Name:

(printed name)

Awarded Vendor Signature:

Title: _____

Name of Company:

(printed name)



ATTACHMENT G

BID EXCEPTION FORM

Request for Proposal (RFP) School System: Bibb County School District

RFP Type: _____

Vendor Name: _____

Date of Submittal: _____

<i>Number and Title of each section of the RFP that the Bidder takes exception to</i>	<i>Specific Sentence within each section</i>	<i>Alternate Provisions proposed by Bidder</i>
<i>Name & Title of Bidder</i>	<i>Sentence</i>	<i>Alternate Sentence</i>

Vendor's Authorization Signature: _____

Vendor's Authorization printed name: _____

Vendor's Title: _____



ATTACHMENT H

ANTI-COLLUSION AFFIDAVIT

STATE OF: Georgia SFA OF: Bibb County School District, of lawful age, being first sworn on oath, say they are the agent authorized by the Bidder to submit the attached bid. Affiant further states that the Bidder has not been a party to any collusion among Bidders in restraint of freedom of competition by agreement to bid at a fixed price or to refrain from bidding; or with any state official of employees to quantity, quality, or price in the prospective contract, or any other terms of said prospective official concerning exchange of money or other thing of value for special consideration in the letting of contract; that the Bidder/vendor had not paid, given or donated, or agreed to pay, give or donate to any officer or employee either directly or indirectly in the procuring of the award of a contact pursuant to this bid.

Signed *Burt W. Lee*

Subscribed and sworn before me this 5th day of June, 2025.



Notary Public (or Clerk or Judge) *Marija Wilson*

My commission expires: June 14, 2027

ATTACHMENT I

VENDOR AFFIDAVIT

By executing this affidavit, the undersigned vendor verifies its compliance with O.C.G.A. § 13-10-91(b)(1), stating affirmatively that the individual, firm, or corporation which is engaged in the physical performance of services on behalf of Bibb County School District has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. § 13-10-91.

Furthermore, the undersigned vendor will continue to use the federal work authorization program throughout the contract period, and the undersigned vendor will contract for the physical performance of services in satisfaction of such contract only with sub-vendors who present an affidavit to the vendor with the information required by O.C.G.A. § 13-10-91(b). Vendor hereby attests that its federal work authorization user identification number and date of authorization are as follows:

E-Verify Number (4-6-digit number) 214928

Date of Authorization 05/22/2009

Name of Vendor PortionPac Chemical Corporation

Bibb County School District, I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on June, 5, 20 in Chicago (city), IL (state).

Burton W. Klein

Signature of Authorized Officer or Agent

Burton W. Klein, President

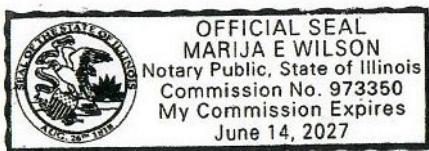
Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME

ON THIS THE 5th DAY OF June, 2025.

NOTARY PUBLIC Marija Wilson

My Commission Expires: June 14, 2027



ATTACHMENT J

Bidder Reference Form

As a part of the RFP process, the SFA requires Bidders to submit business references for this solicitation. The purpose of these references is to document the experience relevant to the scope of work and aid in the award process.

Company Name: PortionPac Chemical Corporation		RFP Solicitation #: RFP# 25-037 Chemical Bid		
Business or School System Name	Address	Contact Name and Phone Number	Email address	Dates of Service To/From:
School District of Manatee County	PO Box 9069 Bradenton, FL 34205	Regina Thoma 941-708-8800 x 1002	thomar@manateeschools.net	2009-present
Rankin County Schools	127 B Pleasant St Brandon, MS 39042	Leigh Pickard 601-825-2257	pkirby@rcsd.ms	2008-present
Coffee County Schools	1214 Peterson Ave N Ste P Douglas, GA 31533	Dawn Lewis 912-389-6509	dawn.lewis@coffee.k12.ga.us	2012-present
Lowndes County Schools	1592 Norman Dr Valdosta, GA 31601	Donna Handley 229-245-2443	Donnahendley@lowndes.k12.ga.us	2004-present
Desoto County Schools	5 East South St Desoto, MS 38623	Alex Hallmark 662-449-7267	alex.hallmark@dcsms.org	2015- present
Glynn County Public Schools	5505 Altama Ave Rm 115 Brunswick, GA 31525	Shelley Daniel 912- 267-4100 x 1355	shelley.daniel@glynn.k12.ga.us	2011-present



VENDOR CONTRACT SIGNATURE PAGE

(Signed and dated AFTER Contract Award)

This Contract is dated as of _____ by and between the Bibb County School District, hereinafter called SFA, and PortionPac Chemical Corporation, hereinafter called VENDOR.

The SFA and VENDOR, in consideration of the mutual covenants hereinafter set forth, agrees as follows:

ARTICLE 1. PRODUCTS

VENDOR shall provide and deliver all products as specified or indicated in the Contract Documents.

ARTICLE 2. CONTRACT TIME

The food, equipment, supplies, or goods shall be in accordance with this Contract Agreement and are to be completed as specified in the RFP.

ARTICLE 3. CONTRACT PRICE

The SFA shall pay VENDOR for delivery of specified goods in accordance with VENDOR'S bid, which is attached hereto. The SFA shall pay VENDOR net 30 days from the delivery date unless other payment terms are agreed upon in writing.

ARTICLE 4. INVOICE PROCEDURES

Invoices for payment with appropriate supporting documents shall be sent to the following address:

Bibb County School District School Nutrition Department
2011 Riverside Drive
Macon, GA 31204

ARTICLE 5. VENDOR'S REPRESENTATIONS

In order to prompt the School Nutrition Program to enter into this Agreement, VENDOR makes the following representations:

5.1 VENDOR has examined and carefully studied the Contract Documents and all other related data identified in the Bidding Documents.

5.2 VENDOR is familiar with and is satisfied with all federal, state, and local laws and regulations that may affect the products' cost, progress, performance, and furnishing.



ARTICLE 6. CONTRACT DOCUMENTS

The Contract Documents, which comprise the entire Contract/agreement between the SFA and VENDOR concerning the work, consist of the following:

- Purpose and Procedures
- Standard Terms and Conditions
- Special Terms and Conditions
- Attachment A: Bidder Submission Form
- Attachment B: Specifications & Quote Sheet
- Attachment C: Delivery Site(s)
- Attachment D: Lobbying Certification Disclosure
- Attachment E: Debarment, Suspended, and Ineligible Status
- Attachment F: Piggybacking Agreement Form
- Attachment G: Bid Exception Form
- Attachment H: Anti-Collusion Affidavit
- Attachment I: Vendor Affidavit (E-Verify)
- Attachment J: Bidder Reference Form
- Vendor Contract Signature Page

There are no Contract Documents other than those listed above in Article 6. The Contract Documents may only be amended, modified, or supplemented by a written agreement between both parties.



CONTRACT SIGNATURES

IN WITNESS WHEREOF, the SFA and VENDOR have signed this Contract Agreement **once awarded**. Each counterpart has been delivered to the SFA and VENDOR.

This Contract Agreement will be effective July 1, 2025 for School Year (SY) 25-26.

Bibb County School District Board of Education

_____ Signature of Superintendent, Board member or designee

_____ Printed Name of Superintendent, Board member or designee

_____ Date Signed (MM/DD/YYYY)

PortionPac Chemical Corporation Vendor Company Name

Burton W. Klein Signature of Company Representative

Burton W. Klein Printed Name of Company Representative

6/5/2025 Date Signed (MM/DD/YYYY)





ATTACHMENT A
Certification Letter

(Form must be completed and returned with bid.)

I certify that I have read and understand the terms and conditions herein. I further state that I am and/or my company is capable, able to, and will provide the requested product(s) and/or service(s) described herein. I am the owner or agent of the company stated below and am authorized and empowered to contract. By my signature on this RFQ, I/we guarantee and certify that all items included in my bid meet or exceed specifications.

I certify that this bid is made without prior understanding, agreement, or connection with any corporation, firm or person submitting a bid for the same materials, supplies, equipment, or services and is in all respects fair and without collusion or fraud. I understand collusive bidding is a violation of State and Federal Law and can result in fines, prison sentences, and civil damage awards. I agree to abide by all conditions of this RFQ and certify that I am authorized to sign this bid for the Contractor.

SUBMITTED BY Burton W. Klein DATE 6/5/2025

TITLE President EMAIL: support@sfspac.com

COMPANY NAME PortionPac Chemical Corporation

ADDRESS 85 Bradrock Dr. CITY Des Plaines ST IL ZIP 60018

TELEPHONE NUMBER 312-226-0400 FAX NUMBER 312-226-5400

COMPANY WEBSITE www.sfspac.com

SIGNATURE Burton W. Klein

DO YOU ACCEPT VISA? no

ADDITIONAL FEE IF PAYMENT MADE WITH VISA: _____



ATTACHMENT B

Contractor Affidavit under O.C.G.A. § 13-10-91(b)(1)

By executing this affidavit, the undersigned contractor verifies its compliance with O.C.G.A. § 13-10-91, stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services on behalf of Bibb County School District has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. § 13-10-91. Furthermore, the undersigned contractor will continue to use the federal work authorization program throughout the contract period and the undersigned contractor will contract for the physical performance of services in satisfaction of such contract only with subcontractors who present an affidavit to the contractor with the information required by O.C.G.A. § 13-10-91(b). Contractor hereby attests that its federal work authorization user identification number and date of authorization are as follows:

214928

Federal Work Authorization User Identification Number

05/22/2009

Date of Authorization

PortionPac Chemical Corporation

Name of Contractor

RFP# 25-037 Chemical Bid

Name of Project

Bibb County School District

Name of Public Employer

I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on June, 5, 2025 in Chicago (city), IL (state).

Burton W. Klein

Signature of Authorized Officer or Agent

Burton W. Klein, President

Printed Name and Title of Authorized Officer or Agent

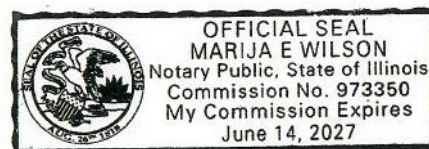
SUBSCRIBED AND SWORN BEFORE ME

ON THIS THE 5th DAY OF June, 2025.

Marija E. Wilson
NOTARY PUBLIC

My Commission Expires:

June 14, 2027





ATTACHMENT C

Certificate Regarding Debarment, Suspension, Ineligibility (Form must be completed and returned with bid.)

The Bibb County School District is a recipient of Federal monies. As such we require that participating vendors not be debarred, suspended, ineligible or excluded from doing business with the Federal government or any agency thereof.

The prospective participant certifies, by submission of the bid, that neither it, nor its principals, is presently debarred, suspended, proposed for debarment, declared ineligible, or excluded from participation in this transaction by any Federal department or agency.

PortionPac Chemical Corporation

Organization Name

Burton W. Klein, President

Name(s) and Title(s) of Authorized Representative(s)

Signature(s)

6/5/2025

Date



ATTACHMENT D

Non-Collusion Affidavit

(Form must be completed and returned with bid.)

Bibb County Board of Education, Macon GA 31208

I state that I am President of PortionPac Chemical Corporation
Title Name of Company

And that I am authorized to make this affidavit on behalf of my firm, and its owners, directors, and officers. I am the person responsible in my firm for the price(s) and the amount of this bid and I state that this bid is made in good faith.

I state that:

1. The price(s) and amounts of this bid have been arrived at independently and without consultation, communication or agreement with any other contractor, bidder, or potential bidder; neither the approximate price(s) have been disclosed nor will they be disclosed before bid opening to any other contractor, bidder or potential bidder.
2. No attempt has been made or will be made to induce any firm or person to refrain from bidding on this contract, or to submit a bid higher than this bid, or to submit any intentionally high or noncompetitive bid or other form of complimentary bid.

PortionPac Chemical Corporation, its affiliates, subsidiaries, officers,
Name of Company

Directors and employees are not currently under investigation by any government agency and have not in the last three years been convicted or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract.

I understand and my firm understands that any misstatement in this affidavit is and shall be treated as fraudulent concealment from the Bibb County Board of Education of the true facts relating to submission of bids for this contract.

Burton W. Klein 6/5/2025
Name/Date

President
Title or Position

Burton W. Klein
Signature



Attachment E
OFFEROR AFFIRMATION FORM:

Company Name: PortionPac Chemical Corporation
RFI Name: _____
RFI Number: _____

After careful examination of the solicitation document in its entirety, _____ and any addendum(s) issued, the undersigned proposes to satisfy all requirements in accordance with said documents.

For Consideration of this proposal, the undersigned hereby affirms that:

1. He/She is a duly authorized official of the offeror.
2. NO changes were made to the original RFI document,
3. The proposal is being submitted on behalf of the offeror in accordance with any terms and conditions set forth in this document.
4. The offeror will accept any awards made to it as a result of the proposal submitted here in for a minimum of one hundred and twenty (120) days following the date of submission.
5. The offeror will accept the terms and conditions set forth in the contract template attached here to.

If notified in writing by mail or delivery of the acceptance of the award, the undersigned agrees to furnish and deliver to the assigned procurement professional within five (5) days of the request, a certification of insurance indicating the coverage specified within this solicitation.

A contract shall be established which will set forth the terms of this agreement. The contract shall be interpreted, constructed, and give effect in all respects according to the laws of the State of Georgia.

Nondiscrimination in Employment: We, the supplier of goods, materials, equipment and services covered by this bid or contract, have not discriminated in the employment, in any way, against any person or person, or refused to continue the employment of any person or persons on account of their race, color, sex, religion, national origin, marital status, sexual orientation, age, or disability.

Respectfully Submitted,

Company Name PortionPac Chemical Corporation

Authorized Official Name

Burton W. Klein

Title: President

Burton W. Klein
Signature

Date: 6/5/2025

E-mail Address: support@sfspac.com

The legal name of the bidder is: PortionPac Chemical Corporation

PLEASE PRINT OR TYPE RESPONSE



Attachment F
CERTIFICATE OF NON-COLLUSION

By responding to this solicitation, the supplier understands and agrees to the following:

That the submitted response constitutes an offer, which when accepted in writing by the State Entity, and subject to the terms and conditions of such acceptance, will constitute a valid and binding contract between the undersigned and the State Entity; and

That the supplier has read the specifications and requirements shown or referenced in the solicitation and that the supplier's response is made in accordance with the provisions of such specifications and requirements except as expressly stated otherwise in the supplier's response; and

That the supplier guarantees and certifies that all items included in the supplier's response meet or exceed any and all such stated specifications and requirements of the solicitation except as expressly stated otherwise in the supplier's response; and

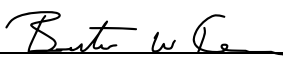
That, if awarded a contract, the supplier will deliver goods and/or services that meet or exceed the specifications and requirements of the solicitation except as expressly stated otherwise in the supplier's response; and

That the response submitted by the supplier shall be valid and held open for a period of **one hundred and twenty (120) days (or such other time period as identified in the solicitation)** from the final solicitation closing date and that the response may be held open for an additional period of time subject to the supplier's consent; and

That the supplier's response is made without prior understanding, agreement, or connection with any corporation, firm, or person submitting a response for the same materials, supplies, equipment, or services and is in all respects fair and without collusion or fraud. The supplier understands and agrees that collusive bidding is a violation of state and federal law and can result in fines, prison sentences, and civil damage awards; and

That the provisions of the Official Code of Georgia Annotated, Sections 45-10-20 et seq. have not been violated and will not be violated in any respect.

DO NOT MODIFY THE BID/PROPOSAL CERTIFICATION TERMS IN ANY WAY. THIS FORM MUST BE COMPLETED, SIGNED AND SUBMITTED WITH YOUR RESPONSE.

Contractor's Full Legal Name: (PLEASE TYPE OR PRINT)	PortionPac Chemical Corporation
Authorized Signature:	
Printed Name and Title of Person Signing:	Burton W. Klein, President
Date:	6/5/2025
Company Address:	85 Bradrock Dr., Des Plains, IL 60018
FAX Number:	312-226-5400
Email Address:	support@sfspac.com
*This table must be completed in its entirety by the supplier.	

Attachment B Specifications & Quote Sheet
Bibb County School District Nutrition Department
Food Safety and Sanitation (Chemical) Bid No. _____

1. PURPOSE

- 1.1. The purpose of this request for proposal (RFP) is to request vendors to submit proposals for the Food Safety and Sanitation (Chemical) Bid.
- 1.2. Qualified Vendors and/or individuals responding to the Food Safety and Sanitation (Chemical) Bid RFP must have the necessary experience, capacity, and resources to support a K-12 educational district.
- 1.3. The food service equipment must meet all aspects of the responsibilities for Nutrition Program Administration Operations, including United States Department of Agriculture (USDA) and Georgia Department of Education (DOE) requirements for program administration and compliance.
- 1.4. In using this method for solicitation, BCSD School Nutrition is requesting the bidder's best effort in seeking the best value for the requirements. To be eligible for consideration, sealed proposals shall be presented in accordance with the instructions of this solicitation and within the timeframe specified. It shall be the responsibility of the selected Offeror to meet all specifications and guidelines set forth herein. BCSD, at its discretion, determines the criteria and process whereby proposals are evaluated and awarded. No damage shall be recoverable by any challenger as a result of these determinations or decisions by BCSD.

2. SCOPE OF WORK

The proposed system is to include delivery of all cleaning products needed to maintain consistently superior sanitation in all Nutrition areas once a month during the school year. Detailed training on safe working practices and the safe and effective use of cleaning chemicals and supplies, which fully complies with OSHA regulations, must be provided to all BCSD Nutrition employees in all school kitchens as a condition of the contract. In addition, all training must be conducted by certified HACCP trainers. Monitoring of all school kitchens in the BCSD School Nutrition Department, along with documentation of all training, is also required. The proposed system will offer the following items:

- Assessment of the current standard operating procedures.
- Development of a framework to apply HACCP principles and creation of a flow diagram for each potentially hazardous food to identify potential hazards and their likelihood of occurrence.
- Identification of critical control points and consensus on the department's critical limits/standards.

Attachment B Specifications & Quote Sheet
Bibb County School District Nutrition Department
Food Safety and Sanitation (Chemical) Bid No. _____

- Development of written procedures that establish specific, measurable, and critical limits.
- Development of written procedures for all steps in the HACCP plan.
- Preparation of an annual staff training calendar with objectives.
- Standardization of all sanitation and safety processes and procedures across all kitchen facilities.
- Monthly verification of food safety systems and due diligence documentation.
- Comprehensive Hazardous Communications Program.

3. SPECIFICATION

The successful vendor will provide a complete Food Safety and Sanitation Service System to each school site in BCSD. Training, on-site monitoring, timely delivery of chemicals/ cleaning supplies, and a standardization system of reporting are integral parts of the service required. The service should include, but not limited to:

- 3.1. A set of laminated, color-coated Material Safety Data Sheets on all chemicals and detergents supplied by the successful vendor and used in the kitchens, posted in accordance with OSHA's Hazardous Communication Act. The vendor will ensure that all mixing and usage charts and other instructional materials are posted in the food service areas.
- 3.2. Annual and/or as-needed back-to-school training, as well as monthly on-site training, with subsequent site monitoring to ensure effective use and inventory control of chemicals and cleaning supplies.
- 3.3. Personnel instruction on food safety, following industry best practices, under the direction of a certified HACCP instructor.
- 3.4. Annual and/or as-needed back-to-school training, as well as monthly on-site training, with subsequent site monitoring to ensure workplace safety.
- 3.5. A Procedure and Reference Manual in a washable binder for each site, outlining the safe and effective use of cleaning chemicals and supplies, safe food handling practices, and workplace safety procedures. Before publication, the School Nutrition Director must approve the procedures.
- 3.6. A clean, concise system of reporting by site and collectively all service calls, training experiences, site observations, and cleaning supplies/ chemicals delivered to the BCSD Board of Education School Nutrition Program.

Attachment B Specifications & Quote Sheet
Bibb County School District Nutrition Department
Food Safety and Sanitation (Chemical) Bid No. _____

- 3.7. A detailed master schedule showing routine service calls and training experiences planned for each school, with a minimum of monthly service for each kitchen during the school year.
- 3.8. Service for the summer sites will be mutually agreed on by the School Nutrition Director and the Vendor at a later date.
- 3.9. Timely delivery of cleaning supplies and chemicals to each site in sufficient quantity to enable each kitchen to meet the BCSD School Nutrition Department's required level of sanitation.
- 3.10. The vendor must contact BCSD Nutrition Administration to schedule delivery.
- 3.11. Delivery of chemical items is expected weekly, per the agreed-upon schedule
- 3.12. Any deviation from the specifications must be clearly identified in a letter accompanying the bid. The furnishing of cuts, catalogs, or printed descriptions will not relieve the vendor of this requirement. The district will be the sole determiner as to whether the substituted item is of equal or better specification. If the District determines that the modifications or deviations from the specifications are not in compliance, the bid may be rejected.
- 3.13. The vendor's failure to deliver any items in accordance with the specifications outlined in their bid may result in the cancellation of the purchase and the vendor's permanent removal from the list.
- 3.14. For Goods: Manufacturers listed, as "Model Equivalence" in the RFP, are to establish the general quality required. Items of other manufacturers of equal or better specifications will be considered. The District will be the sole determiner as to whether the substituted item is of equal or better specification.
- 3.15. If there is an error in the description or specifications contained in the RFP, the District reserves the right to notify each Vendor separately of such specification or description change and may require all bids to comply with such modification. In the case of an error in the specifications or the descriptions, the District further reserves the right to cancel the RFP and rebid.

Attachment B Specifications & Quote Sheet
Bibb County School District Nutrition Department
Food Safety and Sanitation (Chemical) Bid No. _____

- 3.16. For Food: School Nutrition programs are required to “Buy American” (7 CFR 210.21) when purchasing domestic commodities or products with Federal Funds to the extent practicable. If the domestic commodity or product is unavailable, the distributor shall promptly notify the School Nutrition Department, which will then determine the best alternative product for the District.
- 3.17. Domestic commodity or produce means: 1) an agricultural commodity that is produced in the U.S., and 2) a food product that is processed in the U.S. substantially using agricultural commodities that are produced in the U.S. (Substantially is defined as: over 51 percent of the final processed product consists of agricultural commodities grown domestically.)

4. VENDOR REQUIREMENTS

- 4.1. Vendor must be primarily engaged in the business of providing food safety and sanitation (Chemical).
- 4.2. Vendor must have proven experience in providing the service specified in this solicitation.
- 4.3. The vendor must have adequate equipment, qualified personnel, and the financial capability to provide the services specified in this proposal.
- 4.4. BCSD Board of Education desires that the BCSD schools operate as ethically and conscientiously as possible. Employees are expected not only to avoid any direct conflict of interest but also to avoid even the appearance of impropriety. To comply with Board policy and to ensure that our relationship with vendors is above reproach, vendors are prohibited from giving any BCSD employee any gift, favor, loan, reward, political contribution, gratuity, entertainment, transportation, lodging, or meal except those of nominal value (less than \$50.00), which must be disclosed to the immediate supervisor and the Department of Internal Auditing. Advertising items and instructional products that are widely distributed may be accepted. (Refer to Policy GAG and GAJB).
- 4.5. All contractors and vendors desiring to do business with the BCSD and/or to participate in BCSD contracts shall be required to comply with Board policy GAG, Staff Conflict of Interest. All vendors and contractors doing business with the BCSD shall provide all persons with equal opportunity without regard to race,

Attachment B Specifications & Quote Sheet
Bibb County School District Nutrition Department
Food Safety and Sanitation (Chemical) Bid No. _____

color, sex, religion, national origin, marital status, sexual orientation, age, or disability.

- 4.6. Vendors shall not contact BCSD Board members individually to solicit a purchase or contract between the time a request for proposal, request for qualifications, or invitation for bid is formally under development and the administration makes a recommendation to the Board, if applicable. If a vendor violates this prohibition during this time frame, consideration of the vendor for an award shall be invalidated. Board members shall be notified of possible violations and actions taken.

5. VENDOR SERVICE REQUIREMENTS

- 5.1. Initial ongoing site-based sanitation and safety in-service training. In-service visits every two weeks during the initial training period or as needed and or requested by the site manager.
- 5.2. The initial training period should be at least one month long.
- 5.3. Computerized service reports must be sent to the school nutrition director or their designee after each visit. These reports must include the date and time spent at each site, as well as a brief description of the training and services provided.
- 5.4. Computerized summary of any identified areas of concern/ violation.
- 5.5. Implementation of the complete program at each site will be completed within 60 days from the date of the awarded contract. The vendor will provide sufficient service personnel to coordinate the full implementation of the program.
- 5.6. The vendor representative will ensure that all necessary Material Safety Data Sheets (MSDS) for all products are posted at each school site in accordance with OSHA's Hazard Communication Standard. The vendor representative will ensure all mixing/usage cards, charts, and other instructional materials are posted throughout the food service area. All charts, posters, instructional materials, support materials, bottles, containers, and other relevant items will be available in both English and Spanish. Additionally, all equipment will be labeled with instructions in the languages above.

Attachment B Specifications & Quote Sheet
Bibb County School District Nutrition Department
Food Safety and Sanitation (Chemical) Bid No. _____

5.7. The vendor will agree to a 48-hour response time to any location with resupply or technical needs. A vendor contact number will be provided for the school nutrition director or designee; the Vendor will incur any additional shipping costs.

5.8. In the event of a change in vendor, the previous vendor shall be responsible for removing all materials, containers, dispensing equipment, and other related items within fifteen (15) working days from the last day of the previous contract period.

6. MATERIAL SPECIFICATIONS

The successful vendor must provide and deliver F.O.B. destination, freight prepaid to each site as a condition of this contract at no additional cost, cleaning chemicals and supplies in sufficient quantity to meet the levels of sanitation required by the Health Department at the local School Nutrition Department. Package labeling must display dilution and use directions in both English and Spanish. Detergents must dilute instantly in hot or cold, hard or soft water. Products shall form an effective cleaning solution that leaves no film or residue and shall not stain, discolor, or damage equipment when used at recommended proportions.

Other items to be included, but not limited to:

- Elbow-length pot and pan gloves
- Green scouring pads
- Oven scrapers
- Safety Goggles
- Sanitizer test strips
- Dispensing equipment* (with OSHA-compliant labeling and instructions)
- Dispensing equipment for these products must be provided, installed at each hand-washing sink in every school kitchen, and maintained as a condition of this contract.

At a minimum, these chemicals and supplies must include:

- **All-Purpose Cleaner: (for floor cleaning and spray applications)** To be used with manual and/or machine cleaning methods. The product must be a low-sudsing, easy-to-rinse detergent that is biodegradable and forms a clear, soluble solution, leaving no film or residue and not staining or discoloring when used at recommended proportions. It must dilute in hard or soft water. Chemical composition: Concentrated liquid blend of organic detergents, solvents, water conditioners, alkaline builders; pleasant scent. Must be portion-packed in easy-to-handle packaging.

Attachment B Specifications & Quote Sheet
Bibb County School District Nutrition Department
Food Safety and Sanitation (Chemical) Bid No. _____

- **Concentrated Liquid Pot and Pan Detergent:** Concentrated liquid blend of high-foaming detergents, solvents, and water conditioning agents. Biodegradable. USDA list: Category A-1, requires a potable water rinse following use on food preparations or serving surfaces. Portion control package: Each package makes one quart of concentrate or 25 gallons in a three-compartment sink.
- **Sanitizer (quaternary solution- no chlorine):** Concentrated liquid blend of quaternary ammonium compounds. Must be EPA registered. The product must be biodegradable and must dilute in hard or soft water. Provide an active quaternary sanitizer equivalent to 50 ppm available chlorine. Chemical composition: Blend of mixed liquid quaternary ammonium chlorides. Must be portion-packed in easy-to-handle packaging. Test strips are to be provided at no extra charge for each participating site.
- **Germicidal Detergent (for cleaning and disinfecting):** Concentrated liquid blend of quaternary ammonium compounds or equally effective compound to provide a broad spectrum of effectiveness against a variety of gram positive and gram-negative organisms including antibiotic resistant staphylococcus; clean all surfaces including those that are resilient: rid odors by removing odor-forming bacteria: leave no masking or cover-up odor. Must be biodegradable and equal to EPA registration No. 8722-1, USDA list category D-1. Product shall make a clear, soluble solution that leaves no film or residue and shall not stain or discolor when used at recommended proportions.
- **Multi-Purpose Degreaser (for degreasing floors and spray applications):** For heavy-duty cleaning, degreasing of floors, equipment, and other difficult-to-clean surfaces. The product must be biodegradable and must dilute in hard or soft water. Chemical composition: Blend of mixed liquid quaternary ammonium chlorides. Must be portion-packed in easy-to-handle packaging.
- **Laundry Detergent:** Product must be an industrial-strength, pre-measured liquid detergent with builders for enhanced removal of stains and soils. It must not cause the colors of colored laundry to run. When approximately 0.6 grams of the liquid detergent is mixed with 250 milliliters

Attachment B Specifications & Quote Sheet
Bibb County School District Nutrition Department
Food Safety and Sanitation (Chemical) Bid No. _____

of 300 ppm synthetic hard water, heated to 60°C, and/or cooled, no precipitate shall develop, as per federal specification PO 245E. The detergent must be portion-packed in easy-to-handle packaging.

- **Delimer/Descaler:** The product must contain phosphoric acid, which is stronger than the general use for heavy lime or scale buildup on equipment. The product must be biodegradable and must dilute in hard or soft water. Must be portion-packed in easy-to-handle packaging.
- **Automatic Soap & Rinse Aid Dispensing System:** Must work on high-temperature Ware Washing Machines with a conveyor to deliver food safety compliance. Commercial Ware Washing Machine Soap and Rinse Aid may be a 2-3 Product Model.
- **Ware Washing Soap:** For commercial use in all water conditions and soil loads. Built-in descaler to remove hard water film and deposits from the dishwasher. Suitable for high-temperature dish machines and designed to work effectively on machines with conveyors.
- **Ware Washing Rinse Aid:** Designed for use on high-temperature ware washing machines with conveyors, this product is suitable for all water conditions and soil loads, and increases drying time. For commercial high-temperature dish machines.

7. MATERIALS/ANCILLARY ITEMS VENDOR TO PROVIDE

- 7.1. Vendor will provide MSDS, temperature logs, procedures for cleaning, materials, charts, posters, and any training materials pertinent to employee training and follow-up.
- 7.2. Adhesive or methods to secure posters, etc., at each site must be provided.
- 7.3. The vendor will provide notebooks, binders, and any other materials deemed necessary for proper documentation and training at each school site.
- 7.4. The vendor will provide pack cutters, sanitizer test kits, sanitizer logs, oven scrapers, spray bottles, dispensing equipment, dishwashing gloves, and goggles as needed, including replenishment throughout the program.

Attachment B Specifications & Quote Sheet
Bibb County School District Nutrition Department
Food Safety and Sanitation (Chemical) Bid No. _____

7.5. The vendor will ensure that all bottles, containers, and dispensing equipment are labeled in accordance with OSHA regulations.

7.6. The vendor will provide Spanish and English training videos that cover all facets of the program, intended for continuous training and retraining of staff and new employees. These videos will not replace the personalized training provided by the service personnel.

7.7. Vendor to provide procedure and reference manual covering the mixing, use, and application of all materials used in the program. The reference guide is to be complete, including bilingual usage, application tools, and a talk list.

7.8. Service will also be continued for all sites "opened" for summer school. Service will be continuous for sites that have year-round sessions.

8. FOOD SAFETY SYSTEMS

BCSD requests bids on a comprehensive, custom-designed food safety system with documented ongoing test results. The continuing program should provide ongoing support, including HACCP experts at regular intervals, to accommodate menu changes, menu expansion, and other updates. In such instances, the BCSD School Nutrition Department will have access to HACCP professionals for plan changes and on-site instruction to ensure that the changes are instituted at each site on an ongoing basis.



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

5/30/2025

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an **ADDITIONAL INSURED**, the policy(ies) must have **ADDITIONAL INSURED** provisions or be endorsed. If **SUBROGATION** IS **WAIVED**, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Hub International Midwest Limited 203 N La Salle St Ste 2000 Chicago IL 60601-1245		CONTACT NAME: CSU Chicago PHONE (A/C, No, Ext): 312-279-4610 E-MAIL ADDRESS: CSUChicago@hubinternational.com		FAX (A/C, No):
		INSURER(S) AFFORDING COVERAGE		NAIC #
		INSURER A: Travelers Property Casualty Company of America		25674
		INSURER B: Charter Oak Fire Insurance Company		25615
		INSURER C:		
		INSURER D:		
		INSURER E:		
		INSURER F:		

COVERAGES**CERTIFICATE NUMBER:** 1477564197**REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
B	☒ COMMERCIAL GENERAL LIABILITY ☐ CLAIMS-MADE ☒ OCCUR ☐ GEN'L AGGREGATE LIMIT APPLIES PER: ☒ POLICY ☐ PRO-JECT ☐ LOC ☐ OTHER:			Y-630-5008X613-COF-25	3/1/2025	3/1/2026	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 300,000 MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000 \$
B	☒ AUTOMOBILE LIABILITY ☒ ANY AUTO ☐ OWNED AUTOS ONLY ☐ SCHEDULED AUTOS ☒ HIRED AUTOS ONLY ☒ NON-OWNED AUTOS ONLY			810-8L600103-25-14-G	3/1/2025	3/1/2026	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$
A	☒ UMBRELLA LIAB ☒ OCCUR ☐ EXCESS LIAB ☐ CLAIMS-MADE ☐ DED ☒ RETENTION \$ 0			CUP-4K403538-25-14	3/1/2025	3/1/2026	EACH OCCURRENCE \$ 9,000,000 AGGREGATE \$ 9,000,000 \$
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below Y / N ☒ N		N / A	UB-7P916750-25-14-G	3/1/2025	3/1/2026	☒ PER STATUTE ☐ OTH-ER E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

CERTIFICATE HOLDER**CANCELLATION**Bibb County School District
484 Mulberry Street
Macon GA 31201

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

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**Request for Taxpayer
Identification Number and Certification**

Go to www.irs.gov/FormW9 for instructions and the latest information.

**Give form to the
requester. Do not
send to the IRS.**

Before you begin. For guidance related to the purpose of Form W-9, see *Purpose of Form*, below.

Print or type. See Specific Instructions on page 3.	1 Name of entity/individual. An entry is required. (For a sole proprietor or disregarded entity, enter the owner's name on line 1, and enter the business/disregarded entity's name on line 2.) PortionPac Chemical Corporation	
	2 Business name/disregarded entity name, if different from above.	
	3a Check the appropriate box for federal tax classification of the entity/individual whose name is entered on line 1. Check only one of the following seven boxes. ☐ Individual/sole proprietor ☒ C corporation ☐ S corporation ☐ Partnership ☐ Trust/estate ☐ LLC. Enter the tax classification (C = C corporation, S = S corporation, P = Partnership) Note: Check the "LLC" box above and, in the entry space, enter the appropriate code (C, S, or P) for the tax classification of the LLC, unless it is a disregarded entity. A disregarded entity should instead check the appropriate box for the tax classification of its owner. ☐ Other (see instructions) _____	4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3): Exempt payee code (if any) _____ Exemption from Foreign Account Tax Compliance Act (FATCA) reporting code (if any) _____ (Applies to accounts maintained outside the United States.)
	3b If on line 3a you checked "Partnership" or "Trust/estate," or checked "LLC" and entered "P" as its tax classification, and you are providing this form to a partnership, trust, or estate in which you have an ownership interest, check this box if you have any foreign partners, owners, or beneficiaries. See instructions ☐	
	5 Address (number, street, and apt. or suite no.). See instructions. 901 Lake Street, #2190	Requester's name and address (optional) payment address: PO Box 67 Ottawa, IL 61350
	6 City, state, and ZIP code Oak Park, IL 60303	
7 List account number(s) here (optional)		

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN*, later.

Note: If the account is in more than one name, see the instructions for line 1. See also *What Name and Number To Give the Requester* for guidelines on whose number to enter.

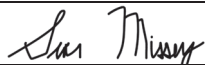
Social security number									
			-				-		
or									
Employer identification number									
3	6		-	2	5	5	4	7	6

Part II Certification

Under penalties of perjury, I certify that:

- The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and
- I am not subject to backup withholding because (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and
- I am a U.S. citizen or other U.S. person (defined below); and
- The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.

Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and, generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions for Part II, later.

Sign Here	Signature of U.S. person 	Date 01/07/2025
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General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.

What's New

Line 3a has been modified to clarify how a disregarded entity completes this line. An LLC that is a disregarded entity should check the appropriate box for the tax classification of its owner. Otherwise, it should check the "LLC" box and enter its appropriate tax classification.

New line 3b has been added to this form. A flow-through entity is required to complete this line to indicate that it has direct or indirect foreign partners, owners, or beneficiaries when it provides the Form W-9 to another flow-through entity in which it has an ownership interest. This change is intended to provide a flow-through entity with information regarding the status of its indirect foreign partners, owners, or beneficiaries, so that it can satisfy any applicable reporting requirements. For example, a partnership that has any indirect foreign partners may be required to complete Schedules K-2 and K-3. See the Partnership Instructions for Schedules K-2 and K-3 (Form 1065).

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS is giving you this form because they