

**DEPARTMENT OF VETERANS AFFAIRS**

**Justification for Brand Name Awards IAW [FAR 13.106-1](#)  
For  
Over Micro-Purchase Threshold but Not Exceeding the SAT (\$250K)**

**Acquisition Plan Action ID: VA69D-17-AP-10181; Kitchen Conveyor and Food Preparation Items**

1. **Contracting Activity:** Department of Veterans Affairs, VISN 12, Great Lakes Acquisition Center, 115 South 84<sup>th</sup> Street, Suite 101, Milwaukee, Wisconsin 53214

**Organizational Activity:** Department of Veterans Affairs, Jesse Brown VA Medical Center, 2030 West Taylor, Chicago, IL 60612-4223

**Purchase Request number:** 537-18-1-969-0010; Kitchen Conveyor and Food Preparation Items

2. **Brief Description of Supplies/ Services required and the intended use/Estimated Amount:**

The Jesse Brown VA Medical Center needs a Kitchen Conveyor and Food Preparation Items that are needed to successfully make Veterans Hot/Cold food trays. Every day of the week, the Food and Nutrition Department makes approximately 950 to 1500 meals per day for Veterans whom both live at Jesse Brown permanently, or are in participating in out-patient programs. Meals on Trays is made for every Veteran for Breakfast, Lunch and Dinner. The Avtec Model No. INTERLOCK BELTM MMODEL CISW model meets the Governments needs as it will replace the same type and brand name as what is currently barely working. Brand Name is needed on this Conveyor, as is Brand name needed on the Dinex Model No DX821003 Induction Charger Case Base and Dinex Model No. DX811220 Induction Charger 811 Series. The Dinex model is being requested as it is the only brand that can work within a small space, and that fits the plates that are needed to be kept warm.

3. **Unique characteristics that limit availability to only one source, with the reason no other supplies or services can be used:** The Avtec Model conveyor is the only one of its kind that can replace the current model without needing more space. The space surrounding the existing Kitchen Conveyor is accommodating to only personnel who work on the conveyor. Only the Avtec Model has these exact dimensions and can fit into the space exactly. This requirement is essential, as the flow of the space surrounding the conveyor belt must be maintained to ensure adequate space for employees performing duties on the conveyor belt. Another salient characteristic that is essential and cannot be overlooked is the stainless steel removable interior, which makes cleaning a breeze. In other conveyor units, the interior is not removeable and must be cleaned by hand. In this unit, interior spaces can be placed in the dishwasher unit, which will sanitize all items and will also comply with VA health safety and food codes. The Conveyor stop reducer will also allow the belt to stop slowly, Without having food make a mess along the tray. The remote start will allow the conveyor director To slow down the travel speed of the conveyor, and to allow the computerized program to oversee Any issues to tray filling. The specific Dinex model of Induction Heaters and Case Bases will allow the Food items to be kept at a constant warm temperature for Veterans while trays are being made. The Brand Name Dinex is being requested because market research has revealed that only the Dinex Brand Name Induction Heaters can touch all areas of the containers holding food, as well as the Individual plates the induction heaters are required to keep hot. Other Induction heaters were Tested and this department found that all areas of contact on the plates were not in direct contact With other brands of induction heaters.

**4. Description of market research conducted and results or statement why it was not conducted:** The Service did extensive market research and performed research on the various brands of Dinex Induction Heaters. All were found to come short of the requirement to meet all contact points of the Plate being heated, except the Dinex. The Food And Nutrition department already has one Dinex Working and this Induction Heater is known to keep food hot. Throughout the past year, other Induction heaters were used, and they were found to not keep the food hot. The Avtec Conveyor model has the same salient characteristics as the model being replaced, and the need for Keeping and maintaining the surrounding space is essential to allowing many personnel to work the Food line simultaneously. Also noted as essential is the stainless steel and the removeable panels That can be put into the dishwasher for cleaning, versus hand cleaning with does not guarantee Sanitization of food preparation surfaces. Considering that there might be some Veterans with Compromised immune systems eating the prepared food trays, this is essential for maintaining the Health and wellness of the Veterans within the many programs at Jesse Brown VA Medical Center. The NAICS code for this procurement is 333241 (Food Product Machinery Manufacturing) and its small business size standard is 500 employees.

**5. Contracting Officer's Certification:** *Purchase is approved in accordance with FAR13.106-1(b). I certify that the foregoing justification is accurate and complete to the best of my knowledge and belief. **Note:** COs are required to make a determination of price reasonableness IAW FAR 13.106-3. See the [S19 Open Market \(FAR13\) Award Documentation Form with Abstract](#) to document price reasonableness.*

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Name: Shari Lee, Contracting Officer

Date: 4/25/2018