

**Special Conditions:**

- Contract to include all chemicals, parts, maintenance, labor, travel and service to dishwashers.
- Contractor to furnish automatic dishwashing machines designated for chemically sanitizing dishes with rinse water of 125 degrees minimum.
- Machines to be delivered and installed at no extra charge.
- Contractor to be responsible for furnishing and installing all detergent, rinse aid, and sanitizing solution necessary to produce sanitized and spot free dishes.
- Contractor to make routine inspections every 4 weeks and maintain dishwashing machines, including repairs and parts at no extra charge.
- A written report of inspections and maintenance to be provided to the DCI food services department every 4 weeks. Please contact Kimmy Shropshire at **(225) 634-6013** or [Kimmy.Shropshire@la.gov](mailto:Kimmy.Shropshire@la.gov)
- Emergency calls to be responded to within 2 hours the day of the call. Phone Number: **(225) 634-1200**
- Dishwashing machines and chemicals shall meet all State and Local health codes. Test Paper to check chloride shall be provided by Contractor. Equipment shall remain the property of the Contractor and shall not be moved or transferred by the Agency.
- If equipment requires frequent servicing and is determined to be in poor condition, a replacement will be made at the Agency's request.
- Chemicals shall be USDA and EPA approved. Machines shall be NSF and UL approved.
- Regularly scheduled services at Contractor discretion.