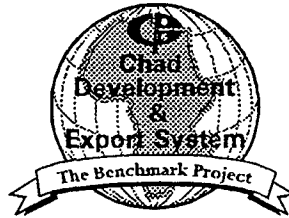


ESSO EXPLORATION & PRODUCTION CHAD INC.



CHAD DEVELOPMENT PROJECT



GENERAL PROJECT SPECIFICATION FOR CATERING SERVICES

GPS-002

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1.0 PURPOSE

Contractor will provide Esso and Contractor employees and visitors with meal, laundry, housekeeping and office cleaning services at project camps as per Section 1 (General Execution Requirements) and Section 29 (Socioeconomic Interactions) of the Coordination Procedure.

1.1 Overview

The services will entail materials, food, supplies, labor, supervision and all that is needed to perform these services, including: meal preparation, housekeeping, garbage/waste collection, segregation, storage and incineration. In addition, Contractor shall be responsible for cleanliness and sanitation of cafeteria(s), offices, recreation areas, personnel housing, medical center, warehouse and workshop areas, parking areas, and guardhouses. All services will be performed according to requirements of the Job Specification. With prior Esso approval, some distinction may be made between main and secondary camps with regard to level of services.

1.2 Planning and Execution

Contractor shall employ all the resources and personnel required for planning, scheduling and estimating materials, equipment and goods, including all supplies, foodstuffs, cleaning elements and other equipment needed for the efficient, safe and hygienic performance of the services. Contractor shall have plans prepared, prior to mobilization, for Esso approval, that provides for foodstuffs, meals and the maintenance of all equipment required in the operation. Contractor must also present at the same time, to Esso, its updated procedure manuals for each of the activities.

Likewise, Contractor must have personnel to properly manage the purchasing, transportation, receipt and storage of all foodstuffs, materials, equipment, and goods required to provide a proper service.

1.3 Drug and Alcohol Policy

The possession and/or consumption of alcoholic beverages is strictly prohibited. Possession and/or consumption may constitute grounds for dismissal. Drug and alcohol policy statement and implementation plan are provided Principal Document.



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1.4 Overall Scope of the Services

Contractor will provide the following services:

1.4.1 Meal Service

Contractor will provide, at no cost to employees, meal services in Contractor operated and managed cafeterias, at all camps. This will include purchasing, preparing, serving and cleaning up.

1.4.2 Sanitation of Facilities and Garbage Collection, Segregation and Disposal

Contractor will perform all cleaning services, as well as those of garbage collection, segregation, incineration, transportation, and disposal, at all facilities under its charge. Said activities shall be performed according to procedures agreed to by Contractor and Esso prior to mobilization.

1.4.3 Coffee Service

Contractor will provide coffee service as described in 2.1.6.

1.4.4 Lodging, Laundry and Ironing Service

Contractor shall assign lodging and shall limit access to only authorized personnel. Project personnel shall be supplied with a clean supply of linens and cleaning implements for personal use. These items shall include but not be limited to: a set of bedding for single bed (bottom sheet, top sheet and pillow case), quilt, blanket, hand and body towels, floor mat, mattress cover, unscented soap, shower curtain, potable water and disposable cups. Keys and key holders will be replaced at Contractor's expense when lost by personnel requiring them.

Laundry and shower areas which can provide resting sites for adult mosquitoes should be sprayed every 3 days with chemical grade



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CHEM REZ-25 or deltamethrin using hand-held sprayers. Spraymen should wear goggles, nitrile-gloves, and a respirator during mixing and application.

Outer clothing of workers should be treated with deltamethrin or permethrin by the laundry personnel. Dipping and washing clothes in a solution of cold water with 2.5% deltamethrin or permethrin should provide adequate protection against mosquitoes. After washing, the clothes should be air dried before being returned to the workers. Deltamethrin or permethrin will not fade or stain clothing, and it will not leave a noticeable odor. It remains protective through up to 40 washings with hot water and soap.

Bednets should be treated with deltamethrin or permethrin as described above for clothing. They should be kept closed around beds at all times, even when no one is sleeping in the bed. Bednets should be treated with deltamethrin or permethrin every 3 months.

Washing, drying, and ironing of all clothing and bedding from the Medical Center must be done separately from the laundry of the camp residents.

Biodegradable soaps and detergents are mandatory. All laundry will be treated with permethrin or deltamethrin insecticide. Laundry bags will be kept in each of the rooms for persons staying overnight at the camps, in order to provide them with the laundry service.

All clothing and bedding will be ironed with a hot iron prior to returning to camp personnel.

1.5 Contractor Personnel Requirements

Contractor shall employ a Catering Administrator (with prior Esso approval, full or part-time, e.g. may be a combined Camp and Catering Administrator) with sufficient experience and authority to solve, in an expeditious manner, any problems or claims which may arise with regard to the services, whether administrative or operational, covered in the specifications.

It is the Contractor's obligation to maintain, within the minimum personnel required, one (1) kitchen Chef (Head Cook) and one (1) nutritionist or food engineer on a full or part-time basis, for the duration of camp operations.



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1.5.1 Hiring and Periodic Medical Examinations

Hiring medical examinations must be performed on all food handlers according to the legal requirements and the Job Specifications. Emphasis shall be placed on contagious diseases, dermatological and respiratory problems, gastric disorders and oral infections.

This information must be recorded in the personnel medical records, especially designed for this purpose.

Hiring Exams for Non-Food Handling Personnel:
(lodging, laundry and ironing service)

- General medical examination (stating the absence of infectious or contagious diseases and of skin ailments)

Hiring Exams for Food Handling Personnel:

- General medical examination (stating the absence of infectious or contagious diseases and of skin ailments)
- Urinalysis
- Complete blood count
- Thoracic X-ray and electrocardiogram as indicated
- Microscopic exam of fresh stool for ova and parasites

Periodic Examinations:

- Exam periods shall be determined by the risks. At a minimum, exams must be carried out quarterly.
- Esso reserves the right to perform directly or through third parties, whatever medical examinations it considers necessary and to modify the requirements mentioned whenever it considers that it is necessary.
- A copy of each catering service employee's clinical history will be forwarded to Esso's Medical Department. Contractor will keep the originals which will be available for Esso's inspection. These are confidential documents and Contractor is responsible for handling them in a secure manner.



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- Contractor is required to immediately report any illness or injury of food handlers to Esso's Medical Director and to report any corrective actions taken to verify the quality of the food supply.
- Esso reserves the right to request Contractor to withdraw from service any personnel who, in Esso's judgment, represents a health risk.

1.6 Training

If Contractor elects to utilize local/national labor in the execution of catering services he shall be responsible for training to include but not be limited to the following:

- Personal hygiene
- Facility sanitation and disinfection
- Housekeeping service regulations
- Food storage, preparation and service standards
- Basic laundry practices
- Laundry practices for contaminated medical garments
- Garbage collection, segregation and disposal
- Proper procedures for control of insects and rodents
- Insecticide usage

1.7 Reporting

Contractor will submit succinct reports, as per the formats established by Esso for such purposes, to the Esso site manager for the following items:

1.7.1 Cleanup and Cafeterias

Monthly scheduling of the cleanup brigades, particularly for disinfecting and pest control, to be carried out in the various facilities in Contractor's charge.

Weekly reports of inspections carried out on the catering facilities, along with a listing of any irregularities found and corrective action implemented.



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1.7.2 Personnel Administration

Monthly reports on the following:

- Hiring and termination of personnel,
- Personnel training (indicating content and duration of course), and
- Occupational health activities.

1.8 Equipment, Spare Parts and General Goods to be Supplied by Contractor

1.8.1 Equipment

It is Contractor's responsibility to provide all equipment, spare parts and general goods required for the performance of the services.

1.8.2 Vehicles

It is the Contractor's responsibility to provide vehicles for the transportation of Contractor personnel, materials and everything relating to the performance of these services.

The required vehicles must meet all industrial and project safety regulations defined in Coordination Procedure 22 - Project Safety Practices.

1.8.3 Spare Parts

Contractor will supply all the spare parts required to perform maintenance on its equipment.

1.8.4 Refrigeration Units

Contractor shall provide adequate walk-in freezers and refrigerators sufficient to properly provide safe cold storage. Large units shall have a functioning thermometer.



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1.8.5 HVAC

Contractor shall provide adequate air-conditioning units for both kitchens and food serving/ dining areas.

1.8.6 Exhaust Fans and Filtered Ventilation

Contractor shall provide adequate exhaust fans and frequently cleaned filtered ventilation systems for both kitchen and dining areas. These must be of appropriate size to effectively provide ventilation.

1.8.7 General Goods

Contractor must supply, among other things: kitchen materials and implements (pots and pans, appliances, etc.), napkins, disposable cups, aluminum foil, plastic wrap, drinking water bottles, plastic garbage containers with lids, garbage bags and clear bags for food storage, waste paper baskets for restrooms, mops, brooms, polishers, buckets, deodorizers, detergents, disinfectants, toilet paper, plastic bags for sanitary napkin disposal, unscented soap with wrapper, liquid soap and dispensers, paper hand towels and dispensers for restrooms and paper towel rolls for food handlers and any other elements needed for the satisfactory performance of the catering services. Cloth towels are to be avoided in food preparation and food serving areas.

The following dining room general items, although not exclusively, shall be supplied: break-resistant tableware, flatware and trays; condiments; napkins; toothpicks; table cloths and linen. Sinks, brushes, soap and paper towels for hand washing must be provided in the immediate mess area.

1.8.8 Maintenance

It is Contractor's responsibility to perform a proper maintenance to guarantee the operability and long life of the equipment.

The use of garbage disposal units is prohibited in the kitchen.



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1.8.9 Floor Surface

Kitchen and food preparation area floors must be non-porous and be surrounded by mop-board type molding at least 10 cm (4 inches) in height to facilitate frequent disinfectant mopping.

1.8.10 Table Tops and Counter Tops

Contractor must surface all tables and counters in food service and food preparation areas with non-porous covering suitable for frequent disinfectant cleansing.

2.0 SPECIFIC OBLIGATIONS FOR EACH SERVICE

2.1 Meal Service

Meal services consist of providing balanced meals and nutrition of optimum organoleptic and microbiological quality.

2.1.1 Test Sampling of Food

Bacteriological tests must be performed periodically at the location during each phase of food preparation.

2.1.2 Food Transportation and Storage

Contractor must guarantee an adequate system of purchasing, transporting, preserving and handling of foodstuffs from supply point or source to the camps observing the minimum and maximum temperature and humidity conditions required for each type of food, so as to preserve these foodstuffs in optimum conditions of quality. All foodstuffs must be transported and stored observing reasonable health procedures.

2.1.3 Regulations and Specifications for Providing the Service

2.1.3.1 Meals

Contractor will provide, prepare and serve breakfast, lunch and dinner every day and to each person residing in the camp(s) and to guests authorized by Esso. Furthermore,



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lunches shall be provided to all employees who are not camp residents. Coolers will be provided, if necessary, to ensure that lunches in the field do not spoil.

Contractor shall provide meals to disabled personnel in rooms or Medical Center.

2.1.3.2 Temperature

Food temperature at time of serving must be consistent with U.S. Public Health Service (USPHS) Requirements or other similar international standards agreed to by Esso's representative.

2.1.3.3 Spoiled Food or Food with Past Expiration Dates

Contractor may not utilize food with past expiration dates or food that is deteriorated or spoiled.

Esso reserves the right to inspect foodstuff warehouses and storage places for the purpose of verifying that the foodstuffs stored there do meet the minimum requirements mentioned above.

In the event that Esso officials find food with expired dates or deteriorated or spoiled food, they will proceed, together with Contractor, to destroy the products.

2.1.3.4 Meals According to Religious or Ethnic Custom

Contractor shall operate kitchens and meal service to meet the demands of a diversified multi-national work force.

To the extent possible, Contractor will purchase foodstuffs nationally. Under no circumstances shall "bushmeat" or wild game be purchased for preparation in the camp kitchens and served in camp cafeterias.

2.1.3.5 Food Supplies

Contractor must keep a record of stock inventories, which must be available for periodic inspections by Esso.



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The main warehouse will be the site assigned to store, classify and wash the foodstuffs, as required. The receptacles utilized for holding food must be washed hygienically before use.

Contractor must carry out disinfecting in the cold storage rooms at least once a week or whenever requested to do so by Esso.

2.1.3.6 Food Service Hygiene

Contractor must:

- Handle food according to the highest sanitary and hygienic standards developed by the USPHS or similar international standard agreed to by Esso's representative.
- Enforce hygiene and cleanliness standards for all food services personnel, ensuring that they wash their hands before handling food. To this end, there must always be liquid soap, disposable towels, finger nail brushes, and disinfectant available for washing hands.
- Keep its personnel supplied with uniforms, shoes, caps and cook's hats, hair nets, face masks and gloves for handling food. In addition, the personnel must be supplied with the following protective gear: Gloves for food handling, protective gloves for cutting operations, plastic boots and aprons for washing and disinfecting the cafeterias.
- Ensure that the personnel tending to the service line use white aprons, different from those utilized during the food preparation.
- Make available the procedures manual for the cleaning and disinfecting of utensils, dinnerware, silverware, tables and hot tables, freezers, etc., to be utilized in the performance of the Contract. These procedures may be modified in agreement with Esso.



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2.1.3.7 Tidiness and Cleanliness

Contractor must clean, tidy up and disinfect all facilities under its care and in so doing bear the responsibility of upholding the highest standards of cleanliness, neatness and hygiene. Esso will carry out periodic inspections at its facilities and will forward any pertinent observations, which shall immediately be addressed by Contractor.

Cleaning, disinfecting and tidying up will be done on tables, places where food is processed, chairs, grills and equipment in general, after every serving, utilizing biodegradable disinfectants and detergents.

Kitchen equipment and utensils, including silverware, dinnerware and glasses will be washed with biodegradable detergents and disinfectants after each serving. The grease collector, the smoke exhaust funnels and the ventilators in the kitchen and cafeteria, will be cleaned at least once a week or more often, as needed.

The freezers, cold storage rooms and storage cupboards will be kept clean and disinfected according to the highest standards of cleanliness and free of residue and garbage. Special attention will be paid to pest and rodent prevention in the storage and bakery areas.

Contractor must clean the cafeteria tables and chairs before, during, and after each meal. The floors will be wet-mopped after each serving, washed during the day and scrubbed at least once a week. The windows must be cleaned at least once a month. Kitchen utensils and implements, dinnerware and silverware must be washed and sterilized after each serving. Refrigerators, foodstuff storage places, vegetable preparation rooms, etc., must be kept clean and waste free. Any screen-wire utilized on doors and windows must be kept in excellent repair.

Contractor must make a diligent effort to keep the cafeteria and kitchen areas free of flies, mosquitoes and other insects, rodents and other pests.



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All public restrooms must be cleaned at least two (2) times per day. Restrooms must be kept supplied with protective paper toilet seat covers, toilet paper, paper towels, liquid soap and dispensers. Biodegradable detergents must be used, to uphold the highest degrees of hygiene and environmental protection.

The floors, baskets and trash and garbage receptacles must be washed and disinfected daily. Garbage receptacles must be covered when not in use and kept at a distance from the food handling and processing areas.

2.1.4 Menus

Contractor shall offer balanced menus for breakfast, lunch and dinner, incorporating recommendations made by the nutritionist.

2.1.5 Noxious Food

Esso reserves the right to determine which ingredients in the preparation of the meals are harmful to health and to prohibit the use of said products.

2.1.6 Coffee Service

Contractor shall provide free coffee and tea in the camps at designated locations. The designated coffee areas shall have related supplies and shall be kept in a state of cleanliness and hygiene at all times.

2.1.7 Quality Control

Contractor must create and implement a Quality Control system for all products associated with camp food supplies, meal preparation and sanitation; in particular, perishable goods or those classified as having a high epidemiological risk. Said system must control, at least, the following:

- The fixing of organoleptic or physical-chemical parameters for fruits, meats, eggs and milk products. This will include washing fruits, vegetables, etc. in potassium permanganate, or chlorine solutions to kill disease causing organisms.



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- Controls for perishable foodstuffs to include an ongoing verification of the packaging of said products and the conditions of transportation.
- Inspection of the system, handling and quality of frozen meats and fish.

There will be at least one Contractor representative present in the cafeteria during meals, who will be responsible for the promptness and efficiency of the service.

2.2 Cleaning and Sanitation

2.2.1 Services and Schedule

The services described below include, but are not limited to: all materials, articles, food products, supplies, labor, and supervision necessary to provide the services of cleaning, sanitation and hygiene, garbage collection and recycling, at the sites mentioned in Section 1.1 as well as room, laundry, and cafeteria services.

Service	Frequency	Comment
Cafeteria Service	7 days a week	according to schedules which adjust to the needs of project operations
Laundry	6 days a week	according to schedules which adjust to the needs of project operations
Garbage Collection, Segregation and Disposal	7 days a week	
Sanitation and Cleaning	7 days a week	The Contractor shall: <ul style="list-style-type: none"> • Sweep, mop, dust daily and wash weekly or more frequently, if needed. Debris will be removed as necessary. • Periodically wash the walls, windows, ceilings and doors



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2.2.2 Overall Requirements

Contractor must fulfill the following general requirements, as a minimum, for the performance of the sanitation and cleanup services being considered in this section. It is also its responsibility to carry out periodic inspections in order to guarantee compliance with said standards:

DUTIES	PERFORMANCE STANDARD
Refrigerators	Must be kept clean and free of frost.
Water Fountains	Water fountains must be kept clean and disinfected. Obstacles must be removed and leaks repaired immediately.
Sweeping	A well-swept floor should not show signs or dust pan tracks. Dirt should not be left in the corners, behind the doors or under the carpets or furniture. Cleaning equipment and implements must be put back in their place. Rooms must be left in an orderly fashion.
Mopping	Floors must be scrubbed with a damp cloth (not wet) and a mop with cleaning solutions (detergents, bactericides deodorizers or similar products).
Wall Washing	There must be no visible streaks nor markings. Wood panels, as well as corners and other hard-to-reach areas must be clean.
Vacuuming	If carpeted, personnel rooms and medical facilities must be vacuumed twice weekly.
Restrooms	Restroom areas must be scrubbed and disinfected twice daily. Toilets, basins and urinals must be kept clean inside and out.
Trash Removal	All areas where trash, waste, sand, etc., tend to gather, as well as access ways, passageways, flat areas, must be kept cleared.



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2.2.3 Washing and Ironing Service Requirements

Laundry services will be operated for everyone staying at Contractor's camp.

Laundry facilities are to include procedures and provisions for permeation of clothing, barrier curtains, uniforms, mosquito nets, and other designated materials with Esso approved insect repellent solutions (generally Permethrin based).

Laundry procedures will include the following tasks: hot iron all washed items; sweep, mop, dust, and constantly remove accumulations of lint and fibers from the washers and dryers; maintain the laundry equipment free from detergent, soap and chemical residue used in the laundry process.

Clothing from the medical center must be handled separately and the utmost care and control must be exercised in its disinfection. Chlorine bleach and hot wash cycles are to be used.

2.2.4 Housekeeping Service Requirements

Housekeeping service must include cleaning of the housing module, sweeping and waxing of floors, making of beds, complete cleaning of each bathroom, change of soap and a supply of toilet paper, as required, change of bed clothing and towels at least two (2) times a week.

2.2.5 Requirements for Garbage Collection, Segregation and Disposal

Contractor will collect garbage and wastes daily or more often if necessary, at the following locations: kitchen, living areas, offices and workshops described in the terms of the CONTRACT, common areas and access ways. Garbage and wastes will be deposited in cans and containers until they are picked up, bearing in mind the following potential segregation categories:

- Paper
- Plastic
- Glass
- Non-Ferrous Metals
- Wood
- Ferrous Metals
- Food Products



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Contractor is obligated to apply Esso's requirements concerning garbage, including collection, storage and disposal, as stated in Section 30 of the Coordination Procedure - Environmental Management.

2.2.6 Control of Insects and Rodents

Contractor shall emphasize insect and rodent control as a major priority, daily ascertaining that garbage areas are clean and free of rodent signs. Immediate action must be taken should a rodent situation arise in the camp.

* All pesticides must be approved by Esso prior to purchase, storage or use.

Cleaning will include the application of insecticides and disinfectants approved by Esso. It is mandatory to utilize household-type insecticides and baits, excluding pest and rodent control services in outside areas and general fumigation in the entire plant.

Dirty or standing water and organic residues produced by the kitchen and food service areas will be disposed of on a daily basis. Holes and depressions that could trap standing water shall be filled.

2.2.7 Special Facilities Sanitation Service - Medical Center

Facility Sanitation and Disinfecting

Sanitation and disinfecting of these facilities will be defined by Esso's Health, Safety, Environmental (HSE) personnel, in coordination with Contractor's personnel. At a minimum, medical facility must be mopped with disinfectant detergents two (2) times per day. Additional mopping will be carried out as requested and under the direction of medical personnel.

It is important that cleaning implements utilized in the Medical Center not be utilized outside this facility.



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Collection, Washing, Ironing and Delivery of Clothing

The procedure for Medical Center laundry collection, washing, ironing and delivery is to be performed separately from other camp laundry (a separate washer, dryer and iron must be employed). HSE will define other recommendations on this particular process to Contractor.

Cleaning of facilities must be done at least two (2) times per day.