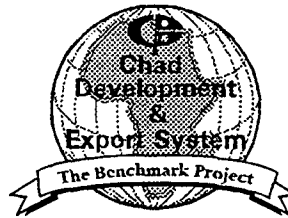


ESSO EXPLORATION & PRODUCTION CHAD INC.



CHAD DEVELOPMENT PROJECT



GENERAL PROJECT SPECIFICATION FOR SURVEY CATERING SERVICES

GPS-021

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1.0 PURPOSE

Contractor will provide Esso and Contractor employees and visitors with meal, laundry, housekeeping and cleaning services at camps as per Section 1 (General Execution Requirements), 23 (Occupational Health, Medical Facilities and Sanitation) and 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 all impacted areas associated with the camp(s), and related services performed at other locations. All services will be performed according to requirements of the Job Specification.

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 in the 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. Proper attention shall be given to the hygienic storage, preparation and serving of food. Coverings for food preparation areas shall be provided as appropriate.

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 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, potable water and disposable cups.

Laundry and shower areas which can provide resting sites for adult mosquitoes should be sprayed every 3 days with chemical grade CHEM REZ-25 or deltamethrin using hand-held sprayers. Spraymen should wear goggles, nitrile-gloves, and a respirator during mixing and application.

All laundry will be machine washed and machine dried. Outer clothing of workers should be treated with deltamethrin or permethrin by the laundry personnel. Dipping and machine 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 machine dried before being returned to the



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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.

Machine washing, machine drying, and ironing of all clothing and bedding related to provision of medical services 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 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.

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)
- Urinalysis



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- Complete blood count
- Thoracic X-ray and electrocardiogram as indicated

Hiring Exams for Food Handling Personnel:

- All of the above non-food handling personnel tests
- 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.
- Contractor, through their Camp Administrator in the field, 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



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- 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 reports, as per the formats established by Esso for such purposes, to the Esso site manager and Esso's Medical Director, for the following items:

1.7.1 Cleanup and Cafeterias

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 facilities, along with a listing of any irregularities found and corrective action implemented.

1.7.2 Personnel Administration

Monthly reports on the following:

- Personnel housed and meals served
- 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.



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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 freezers and refrigerators sufficient to properly provide safe cold storage.

1.8.5 Ventilation

Contractor shall provide adequate ventilation 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



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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 for the required satisfactory levels of performance of the services: break-resistant tableware, flatware and trays; condiments; napkins; toothpicks; 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.

1.8.9 Floor Surface

Kitchen and food preparation area floors must be non-porous 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.

Additionally, from time to time, Contractor will be responsible for preparing special function/ special menu meals upon request from Esso.

2.1.1 Special Diets

Contractor shall perform meal services, with a nutritionally balanced diet for any employees that have special diets, are under dietary medical attention, or are confined to beds for medical reasons.



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This service shall be prepared according to menus established by a certified nutritionist.

Esso's Representative will inform Contractor promptly of which non-Contractor persons are in the nutrition control program and update the listings, as needed, of the personnel requiring such services. Contractor will post adequate information on the bulletin boards regarding the "Special Menus." These menus will vary depending on the user's special requirements, such as, reducing cholesterol, reducing fat, etc.

2.1.2 Test Sampling of Food

Contractor will take samples of any food as requested by Esso administrative or medical personnel. Bacteriological tests may be performed periodically at the location during each phase of food preparation.

Receptacles and utensils for taking these samples will be supplied by Contractor at its expense. Contractor for each of the designated foodstuffs shall take a sample, which will be sealed hermetically and refrigerated for twenty-four (24) hours. Said samples will be made available for laboratory testing.

2.1.3 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.

2.1.4 Schedule for Providing the Service

The schedule for providing the service must be compatible with work requirements. Contractor is to provide one meal per employee for each meal setting, but is not required to provide more than three meals and two snacks per 24 hour period.



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2.1.5 Regulations and Specifications for Providing the Service

2.1.5.1 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. This will include lunch for personnel in the camp and sack lunches for all other camp residents who work outside the camp area. The food served shall be top quality and in appropriate quantities. Coolers will be provided, if necessary, to ensure that sack lunches in the field do not spoil.

All food shall be prepared correctly and according to the menus accepted previously by the Esso representative and shall be served in a clean, hygienic, and attractive manner, by competent and efficient cooks and helpers.

Contractor must present to Esso, for approval, three (3) calendar days prior to the performance of the service, weekly menus of the normal and ethnic/religious (where applicable) types. Western style hot breakfasts and dinners will be served.

Contractor shall provide meals and pick up used dishes to disabled personnel abiding by special diets required for medical reasons.

2.1.5.2 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.

2.1.5.3 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



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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.

2.1.5.4 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 practical, all food must be processed and prepared according to the various religious and cultural customs of all employees.

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.

2.1.5.5 Food Supplies

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

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.

2.1.5.6 Food Service Hygiene

Contractor must:

- Handle food according to the highest sanitary and hygienic standards developed by the USPHS or similar international standards agreed to by Esso's representative.



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- 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 personnel do not change clothes in the kitchen.
- Ensure that the personnel tending to the service line use white aprons, different from those utilized during the food preparation.
- Make the food handler's identification available to health authorities and Esso officials, as well as ensure that they are visibly worn during the performance of their duties.
- 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.

2.1.5.7 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.



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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.

The cleaning of outside areas will be the responsibility of the catering staff up to four (4) meters (13 ft.) from the facilities (cafeteria and storage warehouse) under their responsibility, which includes the washing of the outside of the facilities.

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

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.



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

Contractor must collect all wastes left at the tables, on dirty plates and utensils, and on trays and other implements utilized for serving the meals. Waste and garbage must be collected in bags/containers for such purpose and containers shall be kept covered, labeled and apart from the living area. Waste will be managed in a manner that prevents attraction of predators and scavengers as per Contractor's approved waste management plan.

2.1.6 Menus

Contractor shall offer the complete basic and special menus for breakfast, lunch and dinner, balanced and culturally/religiously appropriate, incorporating any recommendations made by the nutritionist.

The lunch and dinner menus must be different.

2.1.7 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.

2.1.8 Product Substitution

Product(s) may not be substituted into project foodstuffs or supplies without Esso approval.

2.1.9 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



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fruits, vegetables, etc. in potassium permanganate, or chlorine solutions to kill disease causing organisms.

- 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.
- A manual that serves as a guide for receiving foodstuffs.
- Periodic visits to the various suppliers of perishable foodstuffs.

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

Contractor will guarantee an adequate stock of all classes of foodstuffs, as well as the supply and turnover of the same.

Requirements for the serving, as well as for the provision of food, must be based on the principle of providing fresh and appetizing meals, served in an agreeable ambiance, following reasonable hygienic and sanitary requirements.

2.2 Services of Cleaning and Sanitation; Garbage Collection, Segregation and Storage; Housekeeping; Laundry and Cafeteria

2.2.1 Overview

The services described below include, but are not be 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.

2.2.2 Services to be Included

Mobilization and housing of personnel and products necessary for performing the services of cleanup, garbage collection, segregation, incineration and disposal, as well as laundry, housekeeping and cafeteria services.



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Provision of necessary products/elements to carry out the services described in this specification.

Provision of the necessary personnel for collection, segregation, incineration and disposal of garbage and refuse that are produced in the kitchen and sanitation works within the camp and worksite facilities.

Operate the laundry and ironing equipment.

2.2.3 Schedule of Catering Operations

2.2.3.1 Sanitation and Cleaning Service

This service shall be performed seven (7) days a week with schedules which adjust to the needs of survey operations and in accordance with the requirements stipulated below.

2.2.3.2 Cafeteria Service

This service shall be performed seven (7) days a week according to schedules which adjust to the needs of survey operations.

2.2.3.3 Laundry Schedule

This service shall be performed seven (7) days a week according to schedules which adjust to the needs of survey operations.

2.2.3.4 Garbage Collection, Segregation and Disposal Service

This service shall be performed seven (7) days a week according to schedules that adapt to survey needs.

2.2.4 Scope of Requirements and Specifications for Performance of Services

2.2.4.1 Requirements for the Cleaning and Sanitation Service

All places listed in Section 1.1 must be swept, mopped, dusted daily and will be washed one time per week or more frequently, if so required. Debris will be removed as necessary.



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The Contractor, at its expense, shall periodically schedule, in conjunction with Esso, Sanitation Brigades to execute the following chores in a thorough manner:

- washing of the walls, windows, ceilings and doors
- fumigation* against insects and rodents in the facilities and up to a 4 meter distance around the same

* 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.

2.2.4.2 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
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Refrigerators	Must be kept clean and free of frost.
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Water Fountains	Water fountains must be kept clean and disinfected.
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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.
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DUTIES	PERFORMANCE STANDARD
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	<p>There must be no visible streaks nor markings. Wood panels, as well as corners and other hard-to-reach areas must be clean. Walls and doors must be without hand prints and stains, washed using a soft cloth, soap and water and then dried.</p> <p>Walls must maintain their clear, uniform colors and must not be stained with the use of harsh cleaning solutions. Water must not be allowed to run onto the floors or electrical fixtures. Furniture must be put back in its place.</p>
Dusting	Dust must not be left on the surfaces. Grease stains and markings must not be left on the surfaces or walls by the use of oily cleaning agents. Dust must be removed, taking care not to spread it around offices and rooms.
Vacuuming	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. The use of detergents, cleaners and disinfectants must be to the highest degree. There are to be no marks left on the walls or other items, floors, dividers and partitions must be kept clean. Metal elements, doorknobs, etc., must be cleaned and polished. Mirrors must be kept clean and in their place.



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DUTIES

PERFORMANCE STANDARD

Towel
Holders

Must be kept free of dust and dirt. Be careful with those materials that are not heat resistant or that cannot be mechanically washed.

Trash
Removal

All areas where trash, waste, sand, etc., tend to gather, as well as access ways, passageways, flat areas, must be kept cleared.

Contractor must submit for Esso approval the Procedures Manual for the different sanitation and disinfecting activities, as well as for those regarding garbage and trash collection, segregation, incineration, and disposal that he expects to perform.

2.2.4.3 Washing and Ironing Service Requirements

Contractor shall be prepared to deal with the needs of a multi-national workforce. 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 facilities will be washed and cleaned so as to maintain a level of cleanliness that meets the requirements of the Job Specification.

Laundry procedures will include the following tasks: machine washing and machine drying; 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.



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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.

2.2.4.4 Housekeeping Service Requirements

Housekeeping service must include cleaning of the living quarters, sweeping and waxing, as appropriate, 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 at least two (2) times a week and as required and a daily change of towels, cleaning of glass fixtures, walls, closets, etc.

2.2.4.5 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

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.

2.2.4.6 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. Control measures must be pre-approved by Esso personnel.



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SURVEY CATERING SERVICES**

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 with gravel as necessary.

2.2.4.7 Special Facilities Sanitation Service - Medical Service Area

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, the medical service area 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 service area not be utilized outside this facility.

Collection, Washing, Ironing and Delivery of Clothing

The procedure for medical service related 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.