



Request for Proposal: Camp Catering

The Mount Nansen Remediation Project is currently accepting proposals to provide camp catering for a 2-4 week program at the Mount Nansen Remediation Site. The site bunkhouse is equipped with two stoves, four fridges, cooking utensils, pots/pans, dishware, and small appliances.

Duration: Estimated February 17 to March 10, 2025

(dates are still being finalized and subject to change)

Location: Mount Nansen Remediation Site

Camp size: 10-15 people / day

Scope of Work

1. Prepare and serve breakfast, lunch, dinner and snacks of adequate amount daily. Meals are to be nutritious and balanced.

- 2. Communicate with the Site Manager and receive direction about site expectations and needs.
- 3. Develop a meal plan for duration of contract.
- 4. Inventory and order food and supplies as needed.
- 5. Arrange for delivery of food and supplies to site.
- 6. Create and submit accurate and complete invoices and timesheets for payment.
- 7. Maintain a sanitary kitchen, food service and dining area.

Expectations

- 1. Professionalism respectful communication, tidiness, appropriate attire, working well with others and contributing to a team.
- 2. Adhere to all MNRLP site safety and conduct rules.
- 3. Experience successfully providing food services on a contract basis and reference(s) from past client(s).

Certification Requirements

- 1. Standard First Aid
- 2. Driver's Licence
- 3. Food Safe Level 1 certification
- 4. Licenced and insured vehicle capable of accessing the site
- 5. WSCB coverage in good standing
- 6. Liability insurance

Bid Submission Requirements

Please complete the attached form as your bid submission. Bids are due to Bev Brown at the LSCFN Lands Department by January 31 at 3pm YT.





Company		
Contact		
	Name (First/Last)	Phone Number
		Email
Name(s) of employees who will work at site		☐ Food Safe ☐ Standard First Aid ☐ Valid Yukon Driver's Licence Other qualifications:
		 □ Food Safe □ Standard First Aid □ Valid Yukon Driver's Licence Other qualifications:
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Commercial Bid	Hourly Rates Please include the name and/or title of the employees who would work under this contract	\$/day, Name/title:		
	Food <i>Breakfast, lunch, dinner, snacks</i>	\$/person/day		
	Other (please include details)			
Meal Planning	Please attach a separate sheet with an example	an example of a meal plan you would use for a 3-day period.		
Prior Experience	Site/Client Name	Duration		
		Number of people		
		Reference contact information		
	Site/Client Name	Duration		
		Number of people		
		Reference contact information		
	Site/Client Name	Duration		
		Number of people		
		Reference contact information		
Health & Safety	Please complete the attached HSSE form and provide a copy of your company's Health and Safety Policy / Manual.			
Insurance	Please provide copies of your WSCB certificate in good standing, and your liability insurance.			





Contractor HSSE Information Form (to be completed as part of bid submission)

COMPANY DETAILS						
Company Name:			No. of Employees:			
Contact Name/Title:	· · · · · · · · · · · · · · · · · · ·					
Address:						
Telephone:		N	Mobile No:			
Nature of Business:						
INSURANCE & OWNERSHIP DETAILS						
Name of Public and Produ						
Policy No:		Expiry Date:				
Value of Cover: \$			'			
Name of Worker's Compe						
Policy No:		Expiry Date:				
Value of Cover: \$						
Name of Professional Inde						
Policy No:		Expiry Date:				
Value of Cover: \$						
Has there been a change in ownership in your business within the last 3 years? Yes No						
(If YES, please provide details):						
INCIDENT EXPERIENCE						
2.1 Using your business' last 3 years of work related injury data, complete the following details:						
		3 Years Prev	vious .	2 Years Previous	1 Year Previous	
a. Total number of Lost Time Injuries (LTI)						
b. Total employee hours worked						
c. Lost Time Injury Frequency Rate (LTIFR)						
(Calculation of LTIFR = No of LTIs x 200,000 / total hours worked)						
d. Total number of Repo duty cases, lost time cases						





e. Total Recordable Injury Frequency Rate (TRIFR)				
(Calculation of TRIFR = No. of Reportable accidents x 200,000 / total hours worked)				
Total number of lost time work days and restricted duty work days				
f. Accident Severity Rate				
2.2. Has your business had any fatalities in the last 3 years? Y	es No 🗌			
LEGISLATIVE FINES AND CITATIONS				
Has your business had any fines assessed against it for safety and health issues during the past three years? Yes \[\] No \[\]				
♣ Please attach details – Attached Documents □				
ENVIRONMENTAL				
Using your business' last 3 years of environmental data, com	plete the following deta	ils:		
	3 Years Previous	2 Years Previous	1 Year Previous	
a. Number of non-reportable environmental incidents				
b. Number of reportable environmental incidents				
ENVIRONMENTAL FINES AND CITATIONS				
Has your business had any fines assessed against it for environmental issues during the past three years? Yes \[\] No \[\]				
HEALTH & SAFETY - ACCIDENT & INCIDENT REPORTING				
Describe your health and safety accident/incident reporting	and investigating proced	lure:		
HAZARD IDENTIFICATION				
Describe your system for identifying and controlling hazards. Include, if part of your company's program such activities as inspection programs, employee observation programs, change management/design reviews, audit programs, etc.				
Does your business have a documented system for recording regular inspections and maintenance of tools, machinery (eg. Cranes, slings, vehicles etc.) and electrical equipment? Yes No				
cranes, sings, venicles etc., and electrical equipment: fes				





If YES , please describe:			
SUPERVISOR TRAINING			
Describe the orientation programs managers are required to complete p	prior to starting work.		
Describe other cafety related training required to be attended by super-	vicore		
Describe other safety related training required to be attended by superv	//5015.		
DOCUMENTED SAFETY AND HEALTH PROGRAM			
Does your company have documented procedures which address the following:			
HEALTH & SAFETY – POLICY & PROCEDURE	YES	NO	N/A
a. Company Policy Statement on Safety			
Health & Safety – Procedures			
b. Program Commitment and Leadership by Management			
c. Risk Management			
d. Training Inductions, safety training, and Competency training requirements			
e. Safety Meetings			
f. Standard Tasks Procedures Preparation, Administration and Review			
g. Accident - Incident Investigation			
h. Emergency Response			
i. Inspections			
j. Corrective Action System			
k. Contractor Selection and Management			
I. Medical Programs (pre placement, annual, and routine)			
m. Alcohol and Drug abuse			





n. Industrial H	Industrial Hygiene System				
o. Environmental Management and Response					
p. Hazardous Materials & Chemicals Controls					
q. Energy Isolation					
r. Others					
MNRLP, ENSERO, JDS PREVIOUS CONTRACT PERFORMANCE					
Have you performed work for MNRLP, Ensero, and/or JDS previously? Yes No					
If YES, please supply the date, location and job performed:					
QUESTIONNAIRE COMPLETED BY:					
Name:		Signature:			
Position:		Date:			