

INTENT TO AWARD SOLE SOURCE CONTRACT

Title	Intent to Award Sole Source Contract - Determination and Findings
Notice Date	September 12, 2014
Response Due Date	September 15, 2014
Reference Number	0006860
Contract Description	The University of the District of Columbia (UDC), Department of Agricultural Experiment Station - Muirkirk Farm has an immediate need for a 500 lbs smokehouse for drying fish and smoking meats and vegetable.
Vendor Name	Temba Engineering Systems
Point of Contact	Tracy Williams Contract Specialist twilliams@udc.edu

Determination and Findings for Sole Source Procurement

Reference No.: 0006860

Caption: 500 lbs Smokehouse

Proposed Contractor: Temba Engineering Systems

Program Agency: University of the District of Columbia,
Agricultural Experiment Station – Muirkirk Farm

FINDINGS:

1. **Authorization:** D.C. Code § 2-354.04, 8(b) DCMR Chapter 30, §§3005, 3005.1, 3005.2(f) and 3019
2. **Minimum Need:** The University of the District of Columbia, Agricultural Experiment Station – Muirkirk Farm has an immediate need to procure a 500 lbs smokehouse for drying fish and smoking meats and vegetable.
3. **Estimated Cost:** The estimated cost of \$90,000 is found to be fair and reasonable.
4. **Facts Which Justify Sole Source Procurement:**

The proposed smokehouse will be designed to circulate hot air with wood smoke particles at desired process temperature, and humidity. The smokehouse density is controlled by using hardwood chips from hickory smoke generators-heated to 300-440 F.

All cycles and stages of the proposed smokehouse systems are controlled and monitored by a Microprocessor. The microprocessor not only displays the process values, but also it controls the programmed values and the current active functions. The microprocessor contains precisions controls and remote monitoring system.

The proposed smokehouse is designed and custom built according the UDC's specifications.

- a. Pursuant to DCMR 8(b) 3005.2(f) The University may procure copyrighted or patented materials, without subjecting such procurements to competition.

Temba Engineering services (TES) is the only producer and designer of the pressure fish drying system with focus on improved construction, energy efficiency and kept the African traditional food flavor.

- b. In accordance with DCMR 8(b) 3005.2(v) professional development training which supports administrator, faculty, and student achievement may be procured without competition.

TES will provide local training to advance the use of technology, management to both students and local community.

- c. It is in the best interest of the University to procure the 500 lbs smoke house from Temba Engineering Systems.

5. **Contract Specialist Certification:**

I have reviewed the above findings and certify that they are sufficient to justify the use of the sole source method of procurement under the cited statutory authority. I recommend that the Contracting Officer approve the use of the sole source procurement method for this proposed contract.

09/11-2014

Date



Tracy Williams
Contract Specialist

6. **Determination:**

Based on the above findings and in accordance with D.C. Code § 2-354.04, 8(b) DCMR Chapter 30, §§3005, 3005.1, 3005.2(f)(v) and 3019, I hereby determine that the above, 500 lbs smokehouse, described herein should be procured from **Temba Engineering Systems**. It is further determined that: this action is in the best interest of the University; the cost to the University is fair and reasonable.

9/11/2014

Date



Mary Ann Harris
Chief Contracting Officer