



Notice of Statewide Contract Award

Official signed contract documents are on file with OMES-Central Purchasing.

Contract Title: Dishwashing and Dietary Cleaning Compounds and Services

Statewide Contract # : SW 0041

Contract Issuance Date: March 30, 2018

Total Number of Vendors: 1 *(For details see: Vendor Information Sheet)*

Contract Period: April 1, 2018 through March 31, 2019

Agreement Period: April 1, 2018 through March 31, 2021

Authorized Users: **All State Departments, Boards, Commissions, Agencies and Institutions, in addition to Counties, School Districts and Municipalities which may avail themselves of this contract.**

Contract Priority: Non Mandatory Statewide

Type of Contract: Indefinite Quantify, Firm, Fixed Price

OMES-CP Contact: Theresa Johnson **Title:** Contracting Officer

Phone: 1 - 405 - 521 - 2289 **Email:** theresa.johnson@omes.ok.gov



Awarded Supplier Information

Supplier Name: Ecolab Inc.

Supplier ID #: 0000069647

Supplier Address: One Ecolab Place

City: St. Paul

State: MN

Zip Code: 55102 -

Contact Person Name: Bruce Kottom

Phone #: 1-651-250-2892

Title: Sr. Government Sales Manager

Fax #: 1-651-306-5429

Email: Bruce.kottom@ecolab.com

Website: www.ecolab.com

Authorized Location: ☐ Locations list attached as (*attachment title*)

☐ Address:

City:

State:

Zip Code:

Contract ID #: 5153

Delivery: FOB Destination

Minimum Order: None

P/Card Accepted: ☒ Yes

☐ No

Other:

ORDERING:

Any supplies and/or services to be furnished under this contract shall be ordered by issuance of written purchase orders by state agencies and authorized entities. There is no limit on the number that may be issued. Delivery to multiple destinations may be required. All orders are subject to the terms and conditions of this contract. Any order dated prior to expiration of this contract shall be performed. In the event of conflict between a purchase order and this contract, the contract shall have precedence.

CONTRACTOR INVOICES:

The supplier shall be paid upon submission of proper certified invoices to the ordering agency at the prices stipulated on the contract. Invoices shall contain the contract number and purchase order number. Failure to follow these instructions may result in delay of processing invoices for payment. The Company or Corporation awarded shall be the only office authorized to receive orders, invoice and receive payment. If the suppliers wish to ship or provide service from a point other than the address listed on the face of the proposal, he will furnish a list of these locations. No ordering or invoicing will be done at these locations.

Invoicing shall be made in accordance with instructions by agency or division issuing the purchase order.

The supplier shall invoice the agencies on a monthly basis for services rendered during the previous month.

If you are paid more than 45 days after submitting a proper invoice, you may be entitled to claim an interest penalty. Contact the Office of Management and Enterprise Services for a copy of the regulations.

In cases of partial delivery the state agency may make partial payment, dependent on the dollar value, or hold all invoices for final delivery to be completed.

WARRANTY

The Successful supplier agrees the products furnished under this contract shall be covered by the most favorable commercial warranties the contractor gives to any customer for such products; and rights and remedies provided herein are in addition to and do not limit any rights afforded to the State of Oklahoma by any other clause of this contract.

PATENTS AND ROYALTIES

The supplier, without exception, shall indemnify and save harmless the State of Oklahoma and its employees from liability of any nature or kind, including cost and expenses for or on account of any copyrighted, patented, or unpatented invention, process, or article manufactured or used in the performance of the contract including its use by the State of Oklahoma. If the supplier uses any design, device or materials covered by letters, patent copyright, it is mutually agreed and understood without exception that the proposal prices shall include all royalties or cost arising from the use of such design, device, or materials in any way involved in the work.

The contract shall be for the quantities actually ordered during the life of the contract. Billing shall be made in accordance with instructions by the agency or division issuing the purchase order.

PRODUCTS OFFERED:

All products offered shall have been nationally marketed brands of the same manufacturer and shall have had the same brand name and formulation for a period of not less than twelve (12) months prior to the solicitation closing date.

Private label (brand) names will not be accepted as a statement of manufacturer or brand name and will cause rejection of the proposal.

DISPENSER/SERVICE INCLUDED:

Contractor should supply any equipment necessary for the "cost efficient" dispensing of all products in this proposal. The equipment should employ the latest changes and improvements necessary for the "cost efficient" dispensing of all products.

Dish machine dispensing equipment must be approved by the Board of Health and carry N.S.F. and UL Seals of Approval. A detailed description of the dispensing equipment on file in OMES. The equipment must meet all plumbing, electrical and Board of Health approvals and must be approved by the National Sanitation Foundation.

The equipment must be state of the art and kept currently updated so as to always offer to each institution the latest in technology to ensure proper use cost control.

Such features as "tritration variation by shift" and equipment with "print out capabilities" will be made available to the state agencies at their request to assist them in the use of the successful supplier(s) product.

Supplier(s) shall calculate all proposal prices in such a manner that the dispensers and technical assistance services complying with the following specifications are provided to all users participating in the contract on a loan-type basis for the term of this contract and at no additional cost to that of products nor with any obligation to the State of Oklahoma.

Installation of the equipment must be done at the supplier's expense and within a reasonable period of time after acceptance.

The Supplier(s) shall be responsible for coordinating with the dietary manager, agency engineer and concerned union personnel or their appointed representatives at each agency the installation of dispenser(s). In the event a quantity of previous supplier's products

remain unused subsequent to the effective date of this contract, coordination between the new supplier(s) and the dietary manager shall ensure the previous contract's products are completely utilized allowing the previous supplier's dispensers to remain in place before similar products are received from the new supplier(s) and shall further ensure that no interruption of service shall occur during transition. The removal of dispenser(s) shall be coordinated effort between the new and the previous supplier. The previous supplier is to service the equipment once a month until the product is used up.

Supplier(s) must provide and install at their own expense, approved proportioners for all products sold to ensure use cost control, eliminate waste and reduce hazards in the work place.

Approved proportioners must be properly installed and in compliance with local plumbing, electrical, and Board of Health codes.

SERVICE/TECHNICAL ASSISTANCE:

Supplier(s) shall provide a minimum of one (1) service call at intervals not to exceed four (4) weeks during the contract period.

Service calls shall be made by representative(s) of the product manufacturer who shall have been technically trained and employed by the manufacturer for a period of not less than one (1) year during which the representatives' responsibility shall have been the servicing of institutional dishwashing equipment.

SEE LIST OF REPRESENTATIVES BY ZONE AND COUNTIES – ATTACHMENT B

Supplier(s)/representative(s) shall be solely responsible for coordinating the service visit(s) with the dietary manager and for ensuring that any or all of the following services are provided to the manager's satisfaction while the agency is utilizing the supplier's product(s).

Inspect and properly maintain all dispensing equipment.

Inspect dishwashing equipment in operation at the agency as to functioning of mechanical parts, gauges, valves, cleanliness of wash arms and rinse nozzles. Provide adjustments as necessary and clean the interior of all of the equipment's dispensers and mechanical parts.

Check the solutions on each machine for optimum concentration and temperature.

Render any and all other services normally provided other customers which shall include instruction on necessary equipment maintenance procedures to be followed by agency personnel between the regular service calls.

At the time of each service (and emergency) visit, a written report in triplicate on the contractor's standard form shall be completed. One copy shall be retained by the participating state agency, the second copy for the supplier's file and the final copy to be submitted by the supplier to the Central Purchasing Division on a quarterly basis along with the quarterly usage reports.

Additionally, as requested by the agency and within twenty-four (24) hours of such request, the supplier shall provide any and all emergency repair service(s) to dispenser(s) and/or dispenser installation(s) to include all parts and labor.

SERVICE RESPONSE:

Supplier(s) should supply twenty-four (24) hour service response to the needs of the agencies by having customer service available twenty-four (24) hours a day every day.

Agencies should expect a return call within two (2) hours of a call generated by the supplier's customer service center.

Agencies should expect a resolution of service issues within twenty-four (24) hours of the initial call generated to the supplier. If a resolution is not achieved in the twenty-four (24) hour period, a written plan of action should be agreed upon by both the agency and the supplier as to the nature of the problem and the expected time of completion of any necessary repair(s) or improvement(s).

If the service response or equipment down time exceeds one day due to the fault of the supplier, an appropriate refund must be credited to the account by the supplier based on the added cost of labor to wash by hand and any other additional related extra expense such as the use and substitution of paper products that must be compensated for.

Service must be prompt and satisfactory; otherwise, the contract may be cancelled for nonperformance.

Service specialists must provide in-house training and instructions on the proper use of the equipment.

Suppliers must be well versed and capable of conducting OSHA and Right to Know information classes as it relates to their products in the work place.

ADDITIONAL SPECIFICATIONS:

Products must be approved by the USDA, EPA and the Poison Control Center and must be verified as being effective. All sanitizers must carry an EPA registration number affixed to the label and be registered by the supplier providing the product.

Chemicals can not be shipped or delivered with food products.

Products in conjunction with the equipment must provide satisfactory results.

In-house training and instructions on the proper use of the products must be provided by the successful supplier(s) to include "Right to Know" training.

The successful supplier(s) must be well versed and capable of conducting OSHA and Right to Know information classes as they relate to their products in the work place.

All containers and labeling must meet DOT approval.

PACKAGING:

Packaging shall be in manufacturer's standard new containers sufficiently durable to insure safe delivery and the construction and labeling of which shall allow ready acceptance by common carriers regularly engaged in interstate commerce.

All containers specified herein shall be so designed and constructed that the product shall not affect nor shall it be affected by the containers in which it is furnished. Containers shall not have defects affecting serviceability such as rust spots, dents and weak seams.

LABELING:

Permanently affixed to each container and to each case shall be the manufacturer's standard identification commercial typeset label which shall be in compliance with the Federal Hazardous Substances Labeling Act and applicable to O.S.H.A. requirements.

The label shall be in acid resistant ink, dunnison thermiage or be such that the label will resist deterioration and remain legible throughout the using period of the contents.

The label shall clearly indicate at least the following:

Generic identification of the product therein.

Name and address of the manufacturer.

Trade/brand name of the product therein.

Warning statement and precautionary handling instructions.

Supplier shall supply an 800 poison control number for chemical emergencies on all containers of product ensuring quick and easy access to help in the event of a chemical emergency.

Recommended antidotal action information as required.

The statement: "Protect from Freezing" (as applicable).

Manufacturer's directions for use in detail.

Net contents in U.S. standard pounds, ounces, gallons or fluids.

Active ingredient claim as required.

EPA registration number as required.

PACKAGING OF DELIVERIES:

Packaging of product(s) delivered shall be as contracted.

All deliveries shall be clearly marked with the agency purchase order number and labeled as specified herein.

Shipments not in accordance with the above may be refused or returned to the supplier freight collect.

POISON CONTROL:

All products proposed and furnished in fulfilling the terms and specifications of this contract shall be currently and properly on file with the National Clearing House of Poison Control, U.S. Departments of Health, Education, and Welfare, Public Health Service, Food and Drug Administration, 5401 Westbaro Avenue, Bethesda, Maryland 20016, with all data necessary for prompt and correct treatment of accidents to be available from local poison control centers on a 24 hour basis.

PRODUCT SPECIFICATIONS

Degreaser and Oven Cleaner

- Product shall be biodegradable, nonabrasive uniform alkaline liquid compound specifically formulated for use in institutional dietary areas to remove oil, baked-on fats, greases and carbonized deposits on broilers, grills, deep fat fryers, vents and range hood or canopy undersides.
- Product shall be registered as U.S.D.A. acceptable for use in food processing and service areas.
- Product shall be nonflammable both in concentrate and in solution.
- Should a diluted solution be necessary, the supplier(s) are to provide proper dispensing equipment. Installation and maintenance of that equipment should be included.
- Product shall be formulated for use in diluted and undiluted form.
- No butyl cellusolve allowed.
- Product performance must be equivalent to a product conforming to the following:
 - Total alkalinity as K2O: 15.0% to 18.5%
 - Butyl cellusolve: None allowed
 - Wetting agent % (wt.): 4.0% to 10.0%
 - PH (100%): 13.1 to 13.9
 - Specific Gravity: 1.140 to 1.320
- Stability in Storage
The product concentrate shall remain stable; show no separation nor sediment, sour, change in appearance, gel and not deteriorate nor lose any detergency effectiveness for at least one (1) year when stored in closed shipping containers at temperatures ranging between 32 degrees F. and 100 degrees F.

B.1. Dishwashing Machine Detergent

- Product shall be a chlorinated solid detergent specifically formulated for use in all mechanical spray-type dishwashing machines under large volume, institutional dishwashing conditions. Shall include detergent builders to promote emulsification, deflocculation and sequestration.
- Product shall incorporate a metal inhibitor to prevent corrosion of soft metals.
- Product shall be formulated for and completely soluble in all water hardnesses.
- Product performance must be equivalent to a product conforming to the following:
 - Total alkalinity: 5.0% to 6.0% as NA2O
 - 0.1% Phosphate
 - Available chlorine: none
 - Free caustic @ NaOH: 2.5 maximum
 - PH of a 1.0% solution: 10.6 to 11.4
- Stability in Storage
The product shall remain stable; shall not agglomerate nor sediment, sour, change in appearance, deteriorate, nor lose any detergency effectiveness for at least one (1) year when stored in closed shipping containers at temperatures ranging between 32 degrees F. and 100 degrees F.

Detergent for Mechanical Pot and Pan Washing Machines

- Product shall be nonabrasive solid detergent specifically formulated for use in mechanical pot-washing machines and other similar heavy-duty applications.
- Product shall be designed specifically for dispensing directly into the machine from the shipping container. The dispenser should provide a proactive alert system for use in controlling the product use, monitoring temperatures and machine on time.
- Product shall incorporate a foam inhibiting agent to assure adequate wash pressures when used in dishwashing machines.
- Product shall be suitable for use in institutional mechanical spray-type dishwashing machines under those conditions requiring this type of product.
- Product shall be formulated for and completely soluble in all water hardnesses.
- Product performance must be equivalent to a product conforming to the following:
 - Total alkalinity: 3.1% as NA20 maximum
 - Phosphate as P205: none
 - Nonionic solids: 6% minimum
 - Foam controller (active): 1.5% to 3.2%
 - PH of 100% solution: 12.1
- Stability in Storage

The product shall remain stable; shall not agglomerate nor sediment, sour, change in appearance, deteriorate, nor lose any detergency effectiveness for at least one (1) year when stored in closed shipping containers at temperatures ranging between 32 degrees F. and 100 degrees F.

Heavy Duty Detergent for Manual Pot and Pan Washing

- Product shall be a solid concentrate specifically formulated for manual washing of glassware, dishes, silverware and pots and pans.
- Product shall be formulated for and completely soluble in all water areas.
- Product shall be safe for use on aluminum and plastic ware and have no deleterious effects on the skin of a normal user.
- Product performance must be equivalent to a product conforming to the following:
 - Total alkalinity @ NA20: 1.0% maximum
 - Total wetting agent (100% active): 24.0% to 30.0%
 - Total nonvolatile: 25.0% to 31%
 - PH of concentrate: 7.5 to 9.2
 - Inorganic salts: 2.0% maximum
 - Phosphate as P205: none
- Stability in Storage

The product concentrate shall remain stable; show no separation nor sediment, sour, change in appearance, gel and not deteriorate nor lose any detergency effectiveness for at least one (1) year when stored in closed shipping containers at temperatures ranging between 32 degrees F. and 100 degrees F

Dishwashing Machine Detergent

- Product shall be a nonabrasive solid concentrate detergent specifically formulated for use in all mechanical dishwashing machines. Product must be capable of providing synergistic detergent action when combined with sodium hypochlorite bleaching solutions and nonionic type rinse additives.
- Product shall be designed specifically for dispensing directly into the machine from the shipping container. The dispenser should provide proactive alert system for use in controlling product use, monitoring temperatures and machine on time.
- Product shall be formulated for and completely soluble in all water hardnesses.
- Product performance must be equivalent to a product conforming to the following:

Total alkalinity as NA20: 3.2% to 3.7%

Phosphate as P205: 0.3%

Available chlorine: none

Inorganic mineral control and sequestering agents: 20% minimum

NTA or EDTA: 0.0%

Nitrogen: 0.0%

Ph of 1% (distilled water) solution: 10.0 minimum

Ph of concentrate: 13.0 minimum

Specific gravity: 1.170 minimum

- Stability in Storage

The product concentrate shall remain stable; show no separation nor sediment, sour, change in appearance, gel and not deteriorate or lose any detergency effectiveness for at least one (1) year when stored in closed shipping containers at temperatures ranging between 32 ° F. and 100 ° F.

Liquid Sanitizer for use in Low-Temp Chemical Sanitizing Dishwashing Machines

- Product shall be a high purity sanitizing and bleaching product which contains not less than 5% sodium hypochlorite by weight. This product shall be rapidly and completely soluble in hard or soft water in all proportions and shall be suitable for dispensing directly from its container into the dishwashing machine.
- Product shall be registered with the U.S. Environmental Protection Agency.
- Product shall be registered as acceptable under the U.S.D.A. Meat, Poultry, Rabbit and Egg Products Inspection Programs.
- Product performance must be equivalent to a product conforming to the following:

Sodium hypochlorite by weight: 5.0% to 5.8%

Specific gravity: 1.056 to 1.067

Weight per gallon: 8.80 lbs. to 8.90 lbs.

- Stability in Storage

The product concentrate shall remain stable; show no separation or sediment, sour, change in appearance, gel and not deteriorate nor lose any effectiveness for at least one year when stored in closed shipping containers at temperatures ranging between 32 ° F. and 100 ° F.

Solid Detergent for Low Temperature Chemical Sanitizing Dishwashing Machines

- Product shall be nonabrasive solid free-flowing homogeneous built detergent specifically formulated for use in mechanical pot-washing machines and other similar heavy-duty applications. Product shall be designed specifically for dispensing directly into the machine from the shipping container. The dispenser should provide a proactive alert system for use in controlling product use, monitoring temperatures, and machine on time.
- Product shall incorporate a foam-inhibiting agent to assure adequate wash pressures when used in dishwashing machines.
- Product shall be suitable for use in institutional mechanical spray-type dishwashing under those conditions requiring this type of product.
- Product shall be formulated for and completely soluble in all water hardnesses.
- Product performance must be equivalent to a product conforming to the following:
 - Total alkalinity as NA20: 3.2% to 3.7%
 - Phosphate at P205: 0.3%
 - Available chlorine: none
 - Inorganic mineral control and sequestering agents: 20% minimum
 - NTA or EDTA: 0.0%
 - Nitrogen: 0.0%
- **Stability in Storage**

The product concentrate shall remain stable; show no separation or sediment, sour, change in appearance, gel and not deteriorate nor lose any detergency effectiveness for at least one (1) year when stored in closed shipping containers at temperatures ranging between 32 ° F. and 100 ° F.

Rinse Additive

- Product shall be a solid concentrate, nonionic drying agent formulated specifically for use in the final rinse of all mechanical spray-type dishwashing machines to promote low-residue rinsing. Product shall provide acceptable sheeting ability on china, stainless steel and melamine surfaces and be non-foaming in a dishwasher at 50 - 200 PPM with usual soil conditions at temperatures greater than 140 ° F. Product shall be formulated for and completely soluble in all water hardnesses.
- Product performance must be equivalent to a product conforming to the following:
 - Alcohol, glycol and/or other aromatic solvents: 5% maximum
 - Heavy metals: 50 PPM maximum
 - PH of 100% solution: 6.8 to 7.2
 - Isooctylphenoxy polyethoxy ethanol: 7.0% minimum, 20.0% maximum
 - Other active non-volatiles: 13.0% minimum, 15.0% maximum
 - Total active ingredients not to exceed: 25.0%
- **Stability in Storage**

The product concentrate shall remain stable; show no separation or sediment, sour, change in appearance, gel and not deteriorate nor lose any detergency effectiveness for at least one (1) year when stored in closed shipping containers at temperatures ranging between 32 ° F. and 100 ° F.

Rinse Additive for use in Low Temperature Chemical Sanitizing Dishwashing Machines

- Product shall be a concentrated liquid or solid for use in a dishwashing machine by means of an injector system. It shall be non-corrosive and shall contain not more than 5% alcohol or aromatic solvents. It shall have a foam depressing ability and shall be able to function effectively in soft or hard water.
- The chemical analysis must be in the following ranges:
 - Cloud point in concentrated product: 118 degrees F. to 128 degrees F.
 - Haze point of 100% solution: 40 degrees F. minimum
 - Specific gravity at 25 degrees C.: 1.012 to 1.030
 - PH of 1% solution of distilled water: 8.5

Lime Solvent Detergent

- Product shall be a nonabrasive, uniform liquid concentrate, acidic detergent specifically formulated to remove lime, food, film and scale from stainless steel, aluminum, ceramic, glass, plastic and concrete surfaces with no significant deleterious effects. Wetting agent shall be of low-foaming type to prevent excessive foaming and/or aeration while being pumped and/or recirculated.
- Product shall be formulated for and completely soluble in all water hardnesses.
- Product performance must be equivalent to a product conforming to the following:
 - Nonionic synthetic wetting agent (100% active): 1.3% minimum
 - Total acidic content: 11 – 35%
 - Heavy metals:
 - PH of 0.1% (distilled water) solution: 1.21% to 2.06^
- Stability in Storage

The product concentrate shall remain stable, show no separation or sediment, sour, change in appearance, gel and not deteriorate or lose any detergency effectiveness for at least one (1) year when stored in closed shipping containers at temperatures ranging between 32 ° F. and 100 ° F.

Liquid, Quaternary Nonrinse Sanitizer for Hand Warewashing

- Liquid product shall be for use on any food contact surface not requiring a rinse. Product shall be non-corrosive and non-injurious to metal or plastic surfaces. Product to be used for sanitizing, disinfecting and deodorizing in food service operations. Products to be approved effective in use dilution test on staphylococcus aureus, salmonella, choleraesuis and pseudomonas aeruginosa at 400-PPM active quaternary.
- Product performance must be equivalent to a product conforming to the following:
 - PH (100%): 7.9
 - PH (1%): 7.6
 - Specific gravity: .9925
 - Active quaternary: 7.5%

Presoak and Destaining Agent

- Product shall be a homogeneous nonabrasive, non-corrosive, low foaming liquid or solid stain removal and soaking compound specifically formulated to remove coffee, tea and food stains for plastic ware, china and metal surfaces.
- Product shall be formulated for and completely soluble in all water hardnesses.
- Product shall contain no chlorine releasing compounds nor other substances which may adversely affect melamine, plastic or aluminum surfaces.
- Product performance must be equivalent to a product conforming to the following:
 - Total alkalinity as NA20: 3.7 maximum
 - Nonionic content: 4.5% to 5.0% by weight
 - Phosphate as P205: none
 - PH of 1.0% (distilled water) solution: 10.0 to 11.0
 - Anionic phosphate ester: 2.0% minimum
- Stability in Storage

The product concentrate shall remain stable; show no separation or sediment, sour, change in appearance, gel and not deteriorate nor lose any detergency effectiveness for at least one (1) year when stored in closed shipping containers at temperatures ranging between 32 ° F. and 100 ° F.

Silverware Presoak

- The product shall be a 100% active solid presoak in a solid capsule equipped with a handle for ease in handling.
- The solid product shall contain active enzymes to break down stubborn food soils.
- The capsule shall be designed to eliminate misuse by employees. To provide maximum safety and control of detergent usage and costs.
- The solid presoak shall be metal safe and shall detarnish silver and eliminate stainless steel haze.
- The solid presoak shall be fed and controlled by a system to dispense the exact amount of presoak needed for soak tanks or bus pans of any size.
- The solid product must meet the following characteristics:
 - PH of 1.0% solution: 10 - 11
 - Enzymes (protease):
 - Appearance and odor: Blue solid
 - Phosphate as P:
 - Active alkalinity:
 - Biodegradable: Yes
 - Wetting agents:
 - Carbonate as CO2:
 - Total alkalinity: 16.0% - 21.0%
 - Non-phosphate water conditioners: Present

**Service/Technical Assistance
Sales Service Personnel**

Ecolab Service Rep	Street Address	City, State & Zip	Phone Number	County	REGION
TERESA JEAN	1700 BOARDWALK AVE	MCALISTER OK 74501	(800) 352 5326	PITTSBURG	ZONE 2
GARY L ROSS	1003 LALICKER DR	WELLSTON OK 74881	(800) 352 5326	LINCOLN	ZONE 3
MICHAEL E MILLER	4701 GRAND AVE	NOBLE OK 73068	(800) 352 5326	CLEVELAND	ZONE 3
JERRY D KOTHE	906 S BROOKWOOD DR	PERRY OK 73077	(800) 352 5326	NOBLE	ZONE 4
RUSSELL E PLANK	14501 SEDONA DR	OKLAHOMA CITY OK 73142	(800) 352 5326	OKLAHOMA COUNTY	ZONE 4
CHRIS B BOARMAN	7224 SKIPPING STONE DR	EDMOND OK 73034	(800) 352 5326	OKLAHOMA COUNTY	ZONE 4
KEVIN D NIZZA	2232 LANEWAY DR	OKLAHOMA CITY OK 73159	(800) 352 5326	OKLAHOMA COUNTY	ZONE 4
BLAKE A THOMPSON	2425 NW 19TH ST	OKLAHOMA CITY OK 73107	(800) 352 5326	OKLAHOMA COUNTY	ZONE 4
MARK BUTZ	1400 ROLLING HILLS ST	WEATHERFORD OK 73096	(800) 352 5326	CUSTER	ZONE 5
GARY D DAVOULT	7010 RED ROBIN RD	DUNCAN OK 73533	(800) 352 5326	STEPHENS	ZONE 7
JACOB A WALKER	3908 HICKORY STICK DR	CHICKASHA OK 73018	(800) 352 5326	GRADY	ZONE 7
JOEY L DAVIS	9613 N 110TH E AVE	OWASSO OK 74055	(800) 352 5326	ROGERS	ZONE 8
REMIGIUSZ FERENC	13777 E CRESTVIEW RD	CLAREMORE OK 74019	(800) 352 5326	ROGERS	ZONE 8
CHRISTOPHER R HOLT	6425 E 146TH ST S	BIXBY OK 74008	(800) 352 5326	TULSA	ZONE 8
CODY R PHILLIPS	10217 E 116TH PL S	BIXBY OK 74008	(800) 352 5326	TULSA	ZONE 8
BRIAN M MUNSELL	2813 E LOUISVILLE ST	BROKEN ARROW OK 74014	(800) 352 5326	TULSA	ZONE 8
BRIAN TEAL	2037 E 133RD PL S	BIXBY OK 74008	(800) 352 5326	TULSA	ZONE 8
SHANE NELSON	7541 S MINGO RD # 2112	TULSA OK 74133	(800) 352 5326	TULSA	ZONE 8
WILLIAM FLANAGAN	5390 E 81ST ST # 524	TULSA OK 74137	(800) 352 5326	TULSA	ZONE 8
DAVID W ENGLISH	800 SOUTH 24TH STREET	FORT SMITH AR 72901	(800) 352 5326	SEBASTIAN CO, AR	ARKANSAS
DAN G WHIDDON	131 MILLER COUNTY 525	TEXARKANA AR 71854	(800) 352 5326	MILLER CO. AR	ARKANSAS
TUCKER HEWITT	2506 S TYLER AVE	JOPLIN MO 64804	(800) 352 5326	JASPER CO, MO	MISSOURI



Dispatch via Print

[illegible]**Contract Lines:**COMMENTS:

Final = The price is final after adjustments
 Hard = Apply adjustments regardless of other adjustments
 Skip = Skip adjustments if any other adjustments have been applied

Authorized Signature