

BET Facility Advertisement

The facility named below is available for immediate assignment.

To:	Business Enterprises of Texas Licensed Managers and Consultants
From:	Nancy Greely Supervisor of Field Operations, Business Enterprises of Texas (BET)
Subject:	Availability of Level 1 Facility Facility # 1-217-4 USCG Sector Houston-Galveston 13411 Hillard Street Houston, TX 77034
Date:	June 23, 2026
Signed	Nancy Greely

This announcement pertains to a time sensitive assignment opportunity. Please note that standard timelines are not applicable.

Due to the compressed timeframe of less than 30 days for proposal submission in response to the Request for Proposal (RFP) for this contract, the standard Business Enterprises of Texas (BET) teaming partner selection process could not be completed. To ensure a responsive and competitive proposal within the required deadline, please use one of TWC approved teaming partners such as Blackstone Consulting, FSIG or Southern who are qualified entities with demonstrated experience in operating military food service contracts and the capacity to provide immediate proposal support. This deviation from standard procedures was necessary to meet the strict proposal submission deadline.

As the proposal for this contract is currently under review, award is not guaranteed, and potential delays to the contract start date and the assignment are possible. Applicants should be aware of this uncertainty.

To minimize disruption to BET managers, if a manager is selected for this assignment and TWC is ultimately not awarded the contract, the selected manager will be permitted to remain in their current permanent assignment (if applicable). This selection for the USCG Sector Houston-Galveston contract is valid for this specific advertisement only.

In the event TWC is not awarded this contract, future food service opportunities at USCG Sector Houston-Galveston will be advertised according to standard BET procedures. This means the selection made under this advertisement is void, and all interested parties, including any manager provisionally selected for this contract, must reapply through the standard BET process. This standard process will be followed unless future RFP deadlines necessitate an expedited selection.

Eligibility Criteria:

The emergency military facility assignment procedures will be utilized to expedite the assignment process. The following summary information is being provided for any licensed manager who wishes to apply for this facility and meets the eligibility requirements for a Level 1 facility as outlined in Rule §854.23(b). Applicants wishing to apply for this advertisement are required to submit a completed B E 114 B E T Business Application form to the Central Office via email at BET_Applications@twc.texas.gov (BET_Applications@twc.texas.gov) and to District 3 email at BET_D3_Houston@twc.texas.gov (BET_D3_Houston@twc.texas.gov). The email's subject line must include the B E T Manager's name, facility name, and the facility number they are applying for. Homemade applications or Letters of Intent will not be accepted. The B E 114 is available on the B E T website:

<https://www.twc.texas.gov/programs/vocational-rehabilitation/business-enterprises-texas/facility-management>

NOTE: As part of the onboarding process for contractors assigned to work at U.S. Coast Guard facilities they are required to complete a National Agency Check with Inquiries (NACI). This is the standard federal background investigation for low-risk, non-sensitive positions and is used to determine a contractor's suitability for working in a government environment. The NACI includes identity verification, criminal history check, employment and residential history review for the past five years, and confirmation of U.S. citizenship. Manager and all employees must pass this background check before being allowed to work in this facility. A favorable NACI background check is required for an applicant to be eligible for this assignment as required by program Rule §854.207 (c) (4) (D). Applicants must submit the required paperwork to the appropriate point of contact within five business days of presentation of request by the Business Consultant.

Business Plan:

Because this is a military contract, applicants must also submit a business plan in accordance with Rule §854.24(e)(1). Applicant shall submit a business plan to the BET director no later than the **5th business day** after the postmark date on the notice of facility availability. A business plan must be presented, in electronic format, to the BET director via e-mail at cynthia.gonzalez@twc.texas.gov.

Type of Facility:

Department of Defense (D O D) food service contract providing full food service to US Coast Guard personnel at Sector Houston-Galveston. Services will include dining facility management; providing food; cooking; food preparation, stocking, serving and replenishing; cleaning facilities, equipment, and utensils; preparing vegetables

and fruits for the salad bar; bussing tables; performing cashier services; maintaining quality control; and ensuring minor operator maintenance of food service equipment.

Term of Contract:

The Texas Workforce Commission (T W C) will be the prime contractor for the food service contract at USCG Sector Houston-Galveston. The awarded contract will be for the period December 1, 2026, to November 30, 2027, plus four (4) one-year option periods through November 30, 2031 (60 months total), with a potential 6-month extension under FAR 52.217-8.

Management Services:

Per BET Rules, the TWC will require the manager assigned to this facility to execute a support contract with a teaming partner that is a food service management firm that specializes in Department of Defense Full Food Service/Dining Facility Attendant contracts, to assist the licensed manager in providing management services for the USCG Sector Houston-Galveston food service contract.

The assigned manager's teaming partner will absorb all pre-and post-award financial expenses, provide technical expertise, prepare any needed B E T proposals for the USCG Sector Houston-Galveston food service contract, and develop a training program to assist the manager in becoming proficient in operating the contract. The teaming partner will provide corporate and on-site operational and managerial support concerning day-to-day contract performance and quality control issues. The teaming partner will provide, at a minimum, the following services:

Management:

1. Work with the licensed manager to make sure any deadlines and/or service requirements stated in the D O D contract are met.

2. Develop and, after approval by the TWC, execute a contract start-up plan per the terms of the D O D contract.
3. Attend all performance and contract management meetings with the D O D contracting officials.
4. Provide an on-site representative before and after the contract commences, to train and provide guidance to the assigned licensed manager.
5. In cooperation with the licensed manager, conduct interviews and hire personnel to fill all positions required to properly staff the contract.
6. Develop and prepare contract-operating budgets.
7. In cooperation with the licensed manager, preparation of all deliverables required under the contract including quality control plans, standard operating procedures, property control plans, management plans, safety plans, sanitation training plans, etc.
8. Provide all reasonable assistance to ensure satisfactory performance and train the assigned licensed manager in the management skills and techniques necessary to assume responsibility for the day-to-day operation of the contract.

Administrative support:

1. Establish and maintain contract payroll accounts.
2. Establish and maintain contract accounts payable and receivables that are consistent with all controls established by the D O D and the T W C.
3. Develop internal control systems to monitor contract costs.
4. Complete monthly reports to an employee welfare fund for health and welfare payments, pension benefits and union dues (if applicable).
5. Provide any management, financial, and other services related to the contract, which are not included in the General and Administrative (G & A) portion of the total USCG Sector Houston-Galveston contract price.

6. The accounting function of the contract will be subcontracted to a third party certified as a Historically Underutilized Business.

Note: Due to the restrictive proposal submission deadline with this contract, the standard teaming partner selection process will not be utilized.

Equipment:

The Department of Defense will provide the facilities, fixtures, and foodservice preparation equipment and utensils. The licensed manager and teaming partner will be required to provide all supplies necessary to perform work under the contract to include all training.

Menus

All menus must adhere to the Armed Forces Recipe Services standards. Recipes will be from Armed Forces Recipe Services, Professional Cooking, USCG Portal Recipe, or any approved reference for healthy food cooking as guidance for all food prepared in the galley. The licensed manager and his or her team will be responsible for providing all food required for the execution of this contract.

Number of Employees:

USCG Sector Houston-Galveston has an estimated monthly volume of 800 breakfasts and 1,900 lunches (roughly 40 breakfasts and 95 lunches daily).

Hours of operation:

Designated serving hours are:

Monday-Friday 6:30 AM- 7:45 AM for breakfast

Monday-Friday 11:30 AM-12:45 PM for lunch

Weekend/Reserves: Services required twice a year for drill weekends.

Emergency Services: The contractor must be prepared to operate up to 24 hours a day during emergencies (e.g., hurricanes, search and rescue operations, or oil spills).

Quality Assurance/Quality Control:

The D O D will utilize Quality Assurance Evaluators (Q A E) to monitor contract operations. The licensed manager and his or her team will have the responsibility to develop a comprehensive quality control program.

Average Contract Sales:

Estimated Contract Value is \$4,127,000 over the 60-month period.

Income:

The licensed manager will execute a support contract with the approved teaming partner, stating the percentage amount of contract profits the manager and teaming partner will receive during the operation of the contract.

Contact Information

For information regarding this facility, please contact:

Business Consultants:	Tina Vega, 832-217-5067 Matt Hoffman, 346-823-2221
E C M Representatives:	Scott Magee 504-616-6969 Ashley Edwards 713-855-9452
The official advertisement date:	June 23, 2026

Facility Schedule

The following schedule will apply to this facility:

Description	Date Due	Time Due
<p>BE114 – The B E T Business Application form is due to B E T Central Office via email at BET_Applications@twc.texas.gov and to District #3 email at BET_D3_Houston@twc.texas.gov</p> <p>Include with the application proof of current sales tax.</p>	<p>June 25, 2026</p>	<p>5:00 p.m.</p>
<p>Written applications processed by regional teams are due to the B E T Central Office.</p>	<p>June 30, 2026</p>	<p>5:00 p.m.</p>
<p>Panel/Selection Interviews will be held virtually</p>	<p>TBD</p>	
<p>Facility changeover schedule.</p>	<p>TBD</p>	

Advertisement Disclaimer

The information listed in this advertisement, such as products offered, hours of operation, employee counts, sales projections, and the number or type of vending machines, is all subject to modification due to changing business trends and demands. No information provided in any facility advertisement should be considered as a contractual obligation by the Texas Workforce Commission, real or implied.