

# INMATE FOOD SERVICE



**RFP #: COR 10-12**

**PROPOSAL CLOSES: APRIL 13, 2012 @ 4:00 P.M.**

## NOTICE TO BIDDERS

Notice is hereby given that the Board of County Commissioners of Okaloosa County, FL, will accept sealed bids until **4:00 p.m.** (local time) **April 13, 2012**, for **Inmate Food Service**. Pursuant to copies of bid provisions, bid forms, and specifications may be obtained from the Okaloosa County Purchasing Department, 602-C North Pearl Street, Crestview, FL 32536; 850-689-5960 or they may be downloaded from our website at [www.co.okaloosa.fl.us](http://www.co.okaloosa.fl.us) (Departments, Purchasing, Vendor Registration & Opportunities); this links you to the Florida Panhandle Purchasing Group website where our bid specifications will now be posted.

At **4:00 p.m.** (local time), **April 13, 2012**, the bids will be opened and read aloud. All bids must be in sealed envelopes reflecting on the outside thereof the bidder's name and "**Bid on Inmate Food Service to be opened at 4:00 p.m., April 13, 2012**".

Firms desiring consideration should provide an original and five (5) copies of their statement of qualifications/proposal. Guidelines detailing form and content requirements for the statement of qualification/proposal are available by contacting Richard L Brannon, Purchasing Director, 602-C North Pearl St., Crestview, FL 32536 or 850-689-5960.

There will be a mandatory pre-bid conference at the **Okaloosa County Correctional Facility, 1200 E. James Lee Blvd, Crestview, FL 32539; March 28, 2012 @ 10:00 a.m.** to discuss the scope of work and conduct a general walk through the facilities.

Proposals must be delivered to the Okaloosa County Purchasing Department at the address below no later than **4:00 p.m., (CST), April 13, 2012** in order to be considered.

There is no obligation on the part of the County to award the bid to the lowest bidder, and the County reserves the right to award the bid to the bidder submitting a responsive bid with a resulting negotiated agreement which is most advantageous and in the best interest of Okaloosa County, and to waive any irregularity or technicality in bids received. Okaloosa County shall be the sole judge of the bid and the resulting negotiating agreement that is in its best interest and its decision shall be final.

Any bidder failing to mark outside of envelope as set forth herein may not be entitled to have their bid considered.

All bids should be addressed as follows:

Okaloosa County Purchasing Dept  
Attn: Richard Brannon  
602-C North Pearl St.  
Crestview FL 32536

//Signed// \_\_\_\_\_  
Richard L Brannon  
Purchasing Director

02/29/2012  
Date

BOARD OF COUNTY COMMISSIONERS  
OKALOOSA COUNTY

Don R. Amunds  
Chairman

# SPECIFICATIONS

**RFP #:** COR 10-12

**PROPOSAL ITEM:** INMATE FOOD SERVICE

**INTENT** - The intent of this solicitation is to invite priced proposals for the purpose of providing food services for inmates in custody of the Okaloosa County Department of Corrections in accordance with the special conditions and specifications contained in this Request for Proposals. Pricing shall be expressed as a price per each individual meal served based on the average daily population specified herein.

## GENERAL

1. The Okaloosa County Department of Corrections (Department) houses an average daily population of approximately 466 inmates.
2. The yearly estimate of meals is 510,270.
  - a. The meal quantities provided are approximate and represent the estimated requirements of the County for the contract period.
  - b. Unit price and extended total prices shall be used only as a basis for evaluation of proposals.
  - c. Actual meal quantity necessary may be more or less than estimates listed in the specification document and the County shall be neither obligated nor limited to any specified amount.
3. The current contractor employs three cooks and a site supervisor and the County employs one cook (which will be retained) that are supervised by the contractor and the County.

## SCOPE OF SERVICES

1. The Food Service provider (Contractor) shall provide for all aspects of the food service operation and meet minimum requirements of the Department of Health & Rehabilitative Services standard 64E-11 Florida Administrative Code, Florida Model Jail Standards, Florida Corrections Accreditation Commission, National Commission on Correctional Health Care Accreditation, and the National School Lunch & Breakfast Program, and other applicable local, state and federal regulations.

The contractor must also comply with Attachment A (Contract Agreement Checklist).

2. The contractor shall secure and pay all federal, state and local licenses, permits and fees that may pertain to the food service operation.
3. The contractor shall insure that no employee or inmate shall work in any area of food service operations if he/she is known to have or suspected of having a communicable

disease, open wounds or sores, or respiratory infections. Clean outer garments will be worn, and all inmates working in food service or delivery will maintain a high degree of personal cleanliness. Documentation of inspections of inmates are required by Accreditation Standards and this documentation will be forward to Warehouse Supervisor monthly.

**4. Contractor provided staff**

- a. The contractor shall insure that all food preparation will be by or supervised by an employee trained in culinary services, holding a Professional Food Manager certification as required by Chapter 64E-11.012, Florida Administrative Code, with a minimum of 3 years corrections food service experience, and food knowledge, experience, capabilities to manage and direct the total administrative requirements for a nutritionally sound food service operation, and represent the contractor having authority to act on the contractor's behalf.
- b. The contractor shall provide sufficient, qualified staff to maintain food service operations for three meals each day of the year.
- c. The contractor shall define employee hiring practices to include criminal background check procedures and physical exams as required by Accreditation Standards. No employee that has been banned from another facility will be allowed to work in the County's facility. An affidavit attesting to the completion of background checks will be maintained on site for each employee.

**5. Inmate labor**

- a. The County shall make available sentenced inmate crews of a reasonable number whenever possible to assist in the daily food service preparation, processing, cleaning, etc.
- b. Inmate labor will be provided by the County unless population levels decrease to the point where the labor force must be reduced.
- c. The contractor shall include a list of inmate worker needs along with their proposal.
- d. When inmate labor is provided, the contractor will train the inmate workers on routine tasks, maintenance and operation of food service equipment and other duties assigned by the contractor's personnel and maintain records. Documentation of training of inmates is required by Accreditation Standards and this documentation will be forwarded to the Sergeant in charge of warehouse operations monthly.
- e. Training of inmates must include safety and sanitation guidelines and be closely followed. All injuries will reported in writing and reviewed for proper safety guidelines. Contractor will provide a plan of action to help reduce or prevent re-occurring injuries.
- f. The contractor will be responsible for full supervision of inmate labor while they are utilized in the food service operation. The contractor will be responsible for the monitoring for destruction of County property by inappropriate and/or misuse of

equipment and other property. The contractor shall be responsible for the repairs or replacement of equipment as determined by the County.

- g. The County cannot guarantee the continuity of inmate labor during emergency situations and the contractor shall provide backup labor on occasion via outside personnel to perform the services normally rendered by inmate labor.
6. The contractor shall insure that inmates will be given three substantial, wholesome and nutritious meals daily. Meals must be presented in a clean, presentable style. Not more than 14 hours may lapse between the evening meal and the morning meal. Beverage serving is a powdered drink mix, prepackaged, and placed on the food tray, and the contractor will provide a disposable paper cup once a day. Hot meals shall be served at least once daily. Seasonal fruits and vegetables shall be included in menu planning. Special consideration must be taken when planning meals for juvenile inmates, pregnant inmates, as well as other special diets as determined by medical personnel. Juveniles must be provided one healthy snack daily, in addition to three nutritious meals. Meals will also be available to employees of the Okaloosa County Department of Corrections at regularly scheduled meal times.
7. The contractor shall provide a contingency plan for providing food service in the event of lockdowns, strikes, natural disaster, epidemics, riots, fire, power failure or other events that may impact normal operations.
8. The contractor shall provide for menus that satisfy the recommended dietary allowances of the National Research Council – National Academy of Sciences, and meet the requirements of the USDA and the National School Lunch Program.
9. The contractor shall provide for menus to be planned for not less than 28 days in advance and certified by a nutritionist. Only USDA inspected and approved meats poultry, eggs, and dairy may be used. Only seafood handled in accordance with HACCP standards may be used in meal preparation. Proposed 2700 calorie menus shall be compatible with the sample menu attached and shall be submitted as part of the response to this Request for Proposals. Said menus shall provide for special meals on Christmas, Thanksgiving, and Easter.
10. The contractor shall provide for modified diets to be prepared for inmates when ordered by a physician or designee.
11. The contractor shall retain records of meals served for three years plus the current year.
12. Food may not be withheld nor the standard menu varied, as a disciplinary sanction or as a reward for good behavior or work for an individual inmate.
13. The contractor must provide bag meals to inmates going to court and to offsite work crew inmates. If an inmate going to court or work is on a special diet, the bag meal must be made in consideration of the special dietary needs.
14. Meals will be provided to staff, officers, and other emergency personnel during emergency situations as requested by the Department of Corrections.

15. The contractor shall provide special management meals meeting the minimum daily nutrition requirements and as approved by a physician or qualified medical staff member in place of regular meals in the event an inmate demonstrates disruptive behavior to include: throwing food, beverage, food utensils, food trays or any substance including human waste with food utensils or a food tray. Any menu substitution must be approved by a correctional sergeant or higher authority.
16. The contractor shall provide inmates additional caloric intake in excess of regular meals if approved by a nutritionist or similarly qualified person, as being reasonably necessary because of work or labor being performed by the inmate.
17. The contractor shall provide religious diets to inmates upon approval of the Chaplain and Food Service Manager.
18. The contractor shall permit inspections of the food service area by the Chief Correctional Officer of the Department of Corrections or his designee and make corrections on deficiencies found. Such inspections shall be conducted as often as deemed necessary by the Chief Correctional Officer of the Department of Corrections.
19. The contractor shall insure that food supplies not in preparation are stored in a locked, clean, well ventilated room, which is free from vermin.
20. The contractor shall insure that soaps, detergents, waxes, cleaning compounds, insect and rodent spray and other poisons be kept in a locked storage area separate from food supplies.
21. The contractor shall provide for the preparation of pre-plated meals for service on thermal insulated trays in quantities specified by Department staff and placed on carts. The trays for delivery will be clean and free of food on the outside.
22. Department staff shall insure that carts are returned to the food service area in a timely manner. Disposable cutlery will be provided by the contractor.
23. The contractor shall insure that all equipment and food service implements are kept clean when not in use, and cleaned promptly following each use.
24. The contractor shall notify Department maintenance or warehouse staff in writing when equipment, structures and fixtures are damaged or otherwise require repair.
25. The contractor shall maintain a procedure to keep an accurate accounting of all culinary equipment, specifically knives, sharps, etc.
26. The contractor shall maintain control of food service items such as mace, nutmeg and raisins, sugar, fruit etc. that might be used to manufacture contraband beverages.
27. The contractor shall insure that refrigerators are maintained at temperature levels consistent with 64E-11 Florida Administrative Code and are recorded.
28. The contractor shall develop a refrigerator checklist or other form to be used to document refrigerator temperatures and inspections daily.

29. The contractor will provide to the County, on a date and in a form mutually acceptable to the contractor and the County, regular meetings with the District and Site Supervisor to discuss issues and concerns. This provision does not preclude any immediate action required to address problems which would require prompt action or resolutions.
30. The Okaloosa County Department of Corrections participates in the National School Lunch & Breakfast Program. Upon selection, the contractor shall participate in and adhere to all rules and regulations of the National School Lunch & Breakfast Program. The contractor must be qualified for approval by the State of Florida to participate in this program upon being awarded the contract.
31. The contractor must outline how USDA donated commodity foods will be used and stored and maintain eligibility to receive USDA donated commodity foods. Commodities received will be used for the benefit of those persons held by the Okaloosa County Department of Corrections.
32. The contractor shall be responsible for preventive and routine maintenance of major food preparation equipment.
33. The contractor shall be responsible for maintaining an adequate supply of small wares to include serving trays, eating utensils, cooking utensils and other food preparation and delivery supplies.
34. Sanitation of the kitchen facilities (including County equipment and supplies provided for the execution of this contract) will be the responsibility of the contractor, including all financial obligation for cleaning agents and supplies (dishwashing chemicals and dispensing included).
  - a. The County reserves the right to approve (or reject) all such cleaning agents and supplies prior to the contractor using them in the sanitation of the kitchen facilities.
  - b. The County will assume the responsibility of inside cleaning of the ventilation hood system; contractor will provide sanitation of the outside and perimeter of the system.
  - c. The contractor will maintain on-site MSDS records of all chemicals used in the County facilities (a copy of the MSDS records must be provided to the County).
  - d. Dishwashing dispensing and chemicals will be the responsibility of the contractor.
35. The contractor shall provide all consumable supplies and food products required to operate the food service operation including paper and Styrofoam products, gloves, hairnets, and cleaning supplies.
36. The contractor must review existing facilities and include in the proposal a statement that the facilities meet their requirements. If the facilities do not meet their requirements, reasonable discrepancies must be noted and included in the proposal.
37. The contractor must also indicate in the proposal a provision for staff meals.



38. The contractor shall comply with all Okaloosa County Department of Corrections security requirements and will accept and comply with all County staff security directives.

**REFUSE SERVICE** - The County will provide at no cost to the contractor adequate trash removal facilities and services as it deems necessary to maintain the highest standard of sanitation. The contractor will be responsible for removal of all trash and waste to the appropriate receptacle and cleaning of the receptacles.

**PEST CONTROL** - The County shall provide all pest control services for the kitchen facility; however, the contractor's assistance is requested in reporting any needed service promptly to the Support Services Lieutenant. Should sanitation deficiencies be the cause of or contributing factor in the pest control problem(s), the contractor shall be responsible for improving the sanitation for the effected situation immediately upon notification by the County or pest control provider.

**EQUIPMENT** - The County will provide, install, maintain, repair and permit the contractor to utilize in the administration of this contract: capital equipment that the County deems necessary for food service and related activities.

1. Existing equipment includes: ovens, ranges, dishwasher, existing food processing and serving equipment, on-site refrigeration and storage area.
2. Damage incurred to the County's physical plant and/or equipment/supplies as a result of the contractor's negligence or intentional misuse/abuse (including inmate labor or unreported damage) shall be the responsibility of the contractor and shall be repaired or replaced at the contractor's expense. This expense will be deducted from the contract payment during the next billing cycle following the damage. All damage shall be reported in writing.
3. Equipment provided by the County shall be replaced or repaired as the County deems necessary, taking into consideration the average life of the equipment as determined by the manufacturer and any extraordinary circumstances.
4. All property purchased by the County shall remain the property of the County.
5. If additional equipment is needed by the contractor for the performance of this agreement, the contractor shall be responsible for its purchase.
6. All property purchased by the contractor shall remain the property and responsibility of the contractor.

**LIQUIDATED DAMAGES** - Failure to meet standards set forth in the contract for services will result in a penalty assessed on the contract payment on the billing cycle following the breach. A breach that relates to food quality, such as serving spoiled food, will result in a penalty of 10% of the invoice for the billing cycle the breach occurred. A breach that relates to safety, such as failure to follow tool control procedures, will result in a 10% penalty assessed for each billing cycle that the contractor remains out of compliance.

**PAYMENT** - The successful contractor shall be paid monthly upon submission of invoices through the Department of Corrections to the Okaloosa County Board of County Commissioners Finance



Office, 302 N. Wilson St, #203 Crestview FL 32536-3502. All invoices **must** show the County contract number.

### PRICING STRUCTURE

1. The prices quoted in this request for proposal shall be firm for the first one (1) year, twelve (12) consecutive month period. An incremental pricing structure is acceptable as long as it is structured by inmate population.
2. Prices shall be submitted in the unit of measurement specified on the proposal form, and shall include all overhead costs, profit and any delivery charges. Credit for USDA Commodities and Farm Products will be promptly credited on submitted invoices and deducted from the contract payment during the following billing cycle.
3. In the event of a renewal of the contract, unit pricing shall be subject to re-determination within the parameters outlined in this request for proposal. Subsequent annual price adjustments (**applied to per meal prices only – all other fees remain the same**) shall be made in proportion to the change (increase or decrease) in the Producer Price Index (PPI) and shall be submitted as a response to a County letter of inquiry regarding annual renewal of the contract. The contractor shall work with the Corrections Department in advance of renewal to assist staff in annual budgeting as needed. Any price adjustments will coincide with the County's fiscal year.
  - a. PPI information may be obtained on line at website [www.bls.gov/ppi](http://www.bls.gov/ppi) – under detailed statistics, utilize PCU20\_#Food & Kindred.
  - b. Documentation supporting any price increase shall be limited to once annually and must be submitted at the time of the contract renewal.
  - c. Any significant change to the scope of services requested by the County may require price adjustment negotiated to the mutual agreement of both parties.
4. Food service required by the County facilities outside the scope of this contract may be provided by the successful contractor upon written authorization by the County and at a mutually agreed upon price.

### CONTRACTOR'S STAFF ACCOMMODATIONS

The County will provide for the contractor adequate office space, including basic office furnishings and use of a phone in the kitchen area.

1. The contractor will be required to provide any additional equipment they deem necessary, such as computer, computer table, fax, modem, etc.
2. The cost of a phone and/or data line(s) and all local expenses will be paid by the County.

3. All long distance charges incurred by the contractor's staff will be paid by the contractor.

**PROPOSER SUBMITTAL** - Proposers shall submit information attesting to the qualifications of the company and its employees with its proposal submission form at the proposal opening date and time. Failure to submit this information may render the proposal non-responsive and the proposal may not be considered for award. Information to be submitted with the proposal form shall, at a minimum, include the following:

1. A list of references of at least three (3) commercial clients complete with contact name and telephone number.
2. A brief description of the work tasks and size of jobs performed for the commercial clients listed.
3. The name and resume/qualifications of the on-site Food Service Manager.
4. The name and resume/qualifications of the contractor's Regional Manager.
5. Transition plan describing procedures to provide a smooth transition from the current contractor to your proposed program.
6. Meal quality and preference monitoring plan describing methods for monitoring inmate preferences and individual complaints from inmates (on an on-going basis) and methods for responding to concerns and negative evaluations by County staff.
7. Sample reports and billing statements.
8. Bid amount for the menu provided herein.
9. Sample menus and recipes for alternative options and varieties and the bids associated with those alternatives.
10. Plans for vocational training to blend with existing offender re-entry programs.
11. Staffing plan for the life of the contract.

## **EVALUATION & AWARD**

1. **Committee Evaluation**
  - a. The committee may request documentation from proposers of any information provided in their proposal response or require the proposer to clarify or expand qualification statements.
  - b. The committee may also require a site visit and/or verbal interview with the proposer and his/her company to clarify and expand upon the proposal response.
2. **Award & Evaluation Criteria**

Award will be made to the "lowest responsive" proposer. Responsiveness will be determined by the committee at the time proposals are evaluated using criteria that may include:

- a. References provided with the proposal response.
- b. The proposer's ability to satisfactorily handle the type and volume of work being offered by the County, which includes general management's capability as evidenced in the written proposal, comments of references and site visits.
- c. Staff and program offered, variety of capacity, range of capacity and quality of past jobs performed.
- d. Proposer's management, technical and supervisory personnel (including experience in training and supervising inmate labor) and experience in the type of work proposal.
- e. The quality and variety of the proposer's sample menu and details on preparation and delivery of the meals requested.
- f. Ease of the liaison to communicate with the County Department/Divisions.
- g. Proposer's internal management and ability to provide timely and accurate records, backup for emergency situations and accurate reporting, record keeping and billing of the meals prepared.
- h. Total program cost as it relates to the recommended service level for the County's facilities.
- i. Any or all bids or responses may be rejected when there are sound, documented business reasons that serve the best interest of the program sponsor or the department.

# GENERAL CONDITIONS

**EFFECTIVE DATE** - The effective date of this contract would be effective upon signing a contract agreement by both parties and would run through September 30, 2013. This contract may be renewable for three (4) additional 1-year periods upon agreement by both parties.

**INFORMATION** - Questions of a technical nature should be directed to Lt. April McQueen, Okaloosa County Department of Corrections; 850-689-5690. Any other questions should be directed to Richard Brannon, Okaloosa County Purchasing Department; 850-689-5960. Any changes by the County to specifications shall be in writing in the form of an addendum and furnished to all bidders. Verbal information obtained otherwise will not be considered in awarding of bids.

All bidders are required to conduct a site visit and become familiar with the scope of work before submitting a bid.

**Deadline for questions regarding this proposal are to be in writing and received no later than 10 days prior to the closing date of the proposal.**

## INSURANCE REQUIREMENTS

### Contractor's Insurance

1. The Contractor shall not commence any work in connection with this agreement until he has obtained all required insurance and such insurance has been approved by the Okaloosa County Risk Management Officer nor shall the Contractor allow any subcontractor (approved by County of Okaloosa) to commence work in this subcontract until all similar insurance required of the subcontractor has been so obtained and approved.
2. All insurance policies shall be with insurers licensed to do business in the State of Florida, and any insuring company is required to have a minimum rating of A, Class X in the Best's Key Rating Guide published A.M. Best & Co., Inc.
3. The County of Okaloosa shall be furnished proof of coverage by a certified, complete duplicate of all insurance contracts including every endorsement. The complete insurance contracts must be delivered to the County Representative not less than ten (10) days prior to the commencement of any and all contractual agreements between the County of Okaloosa and the Contractor. The County shall retain the right to reject all insurance contracts that do not meet the requirement of this Agreement.
4. The insurance definition of Insured or Additional Insured shall include subcontractor, sub-subcontractor and any associated or subsidiary companies of the Contractor that are involved and which are part of the contract.
5. The County of Okaloosa reserves the right during the term of this contract to

request additional certified copies of any insurance contracts to support any Certificates of Insurance. At any time the insurance coverage is unacceptable to the County of Okaloosa, the County reserves the right to terminate this contractual agreement.

6. The designation of Contractor shall include any associated or subsidiary company which is involved and is a part of the contract and such, if any associated or subsidiary company involved in the project must be named in the workers compensation coverage.
7. All policies shall be written so that the County of Okaloosa will be notified of cancellation or restricted amendments at least thirty (30) days prior to the effective date of such cancellation or amendment, such notice to be given directly to the County representative.
8. All insurance contracts should list Okaloosa County as an Additional Insured. The Contractor shall provide the County current Certificates of Insurance for all policies.

#### **Workers' Compensation Insurance**

1. The Contractor shall secure and maintain during the life of this agreement Workers' Compensation insurance for all of his employees employed for the project or any site connected with the work, including supervision, administration or management, of this project and in case any work is sublet, with the approval of the County of Okaloosa, the Contractor shall require the Subcontractor similarly to provide Workers' Compensation insurance for all employees employed at the site of the project, and such evidence of insurance shall be furnished the County of Okaloosa not less than ten (10) days prior to the commencement of any and all subcontractual agreements which have been approved by the County of Okaloosa.
2. Such insurance shall comply with the Florida Workers' Compensation Law.
3. No class of employee, including the contractor himself, shall be excluded from the Workers' Compensation insurance coverage. The Workers' Compensation insurance shall also include Employer's Liability coverage.

#### **Business Automobile and Public Liability Insurance**

1. The Contractor shall maintain Business Automobile Liability insurance coverage throughout the life of this Agreement. The insurance shall include Owned, Non-owned & Hired Motor Vehicle coverage.
2. The Contractor shall carry other Public Liability insurance against all other Bodily Injury, Property Damage and Personal and Advertising Injury exposures. The coverage shall include both On-and Off-Premises Operations, Contractual Liability, Board Form Property Damage, and Professional Liability.
3. All liability insurance shall be written on an occurrence basis and shall not be

written on a claim-made basis. If the insurance is issued with an aggregate limit of liability, the aggregate limit of liability shall apply only to the locations included in this Agreement. If, as the result of any claims or other reasons, the available limits of insurance reduce to less than those stated in the Limits of Liability, the Contractor shall notify the County representative in writing. The Contractor shall purchase additional liability insurance to maintain the requirements established in this Agreement. Umbrella or Excess Liability insurance can be purchased to meet the Limits of Liability specified in this Agreement.

- 4. Public liability coverage shall be endorsed to include the following:
  - a. Premises – Operation Liability
  - b. Occurrence Bodily Injury and Property Damage Liability
  - c. Independent Contractor's Liability
  - d. Completed Operations and Products Liability
  
- 5. Contractor shall agree to keep in continuous force Commercial General Liability coverage including Completed Operations and Products Liability for two (2) years beyond acceptance of project.

**Limits of Liability**

The insurance required shall be written for not less than the following, or greater if required by law and shall include Employer's liability with limits as prescribed in this contract:

		<u><b>LIMIT</b></u>
1.	Worker's Compensation	
	1) State	Statutory
	2) Employer's Liability	\$1 million each accident
2.	Business Automobile & Commercial General Liability Insurance	\$1,000,000 each occurrence (A combined single limit)
3.	Personal and Advertising Injury	\$250,000

**Notice of Claims or Litigation** - The Contractor agrees to report any incident or claim that results from performance of this Agreement. Within ten (10) days of the Contractor's knowledge, the County representative shall receive written notice describing the incident or claim. In the event such incident or claim involves injury or property damage to a third party, verbal notification shall be given the same day the Contractor becomes aware of the incident or claim. A detailed written report is to be made within ten (10) days.

**Indemnification & Hold Harmless** - To the fullest extent permitted by law, Contractor shall indemnify and hold harmless The County, its officers and employees from liabilities, damages, losses, and costs including but not limited to reasonable attorney fees, to the extent caused by the negligence, recklessness, or intentional wrongful conduct of the Contractor and other persons employed or utilized by the Contractor in the performance of this contract.

## Certificate of Insurance

1. All insurance shall include the interest of all entities names in and its respective agents, consultants, servants and employees of each and all other interests as may be reasonably required by Okaloosa County as Additional Insured. The coverage afforded the Additional Insured under this policy shall be primary insurance. If the Additional Insured have other insurance that is applicable to the loss, such other insurance shall be on an excess or contingent basis. The amount of the company's liability under this policy shall not be reduced by the existence of such other insurance.
2. Certificates of insurance, in duplicate, indicating the job site and evidencing all required coverage must be submitted to and approved by Okaloosa County prior to the commencement of any of the work. The certificate holder(s) shall be as follows:

Okaloosa County  
602-C North Pearl Street  
Crestview, Florida 32536

3. All policies shall expressly require 30 days written notice to Okaloosa County at the address set out above, or the cancellations of material alterations of such policies, and the Certificates of Insurance, shall so provide.
4. All certificates shall be subject to Okaloosa County's approval of adequacy of protection and the satisfactory character of the Insurer.
5. The Certificates of Insurance shall disclose any and all deductibles or self-insured retentions (SIRs). Deductibles or SIRs in excess of \$10,000 will not be accepted unless specifically approved in writing by Okaloosa County. All deductibles or SIRs, whether approved by Okaloosa County or not, shall be the Contractor's full responsibility. In particular, the Contractor shall afford full coverage as specified herein to entities listed as Additional Insured. In no way will the entities listed as Additional Insured be responsible for, pay for, be damaged by, or limited to coverage required by this schedule due to the existence of a deductible or SIR. Specific written approval from Okaloosa County will only be provided upon demonstration that the Contractor has the financial capability and funds necessary to cover the responsibilities incurred as a result of the deductible or SIR.
6. In the event of failure of the Contractor to furnish and maintain said insurance and to furnish satisfactory evidence thereof, Okaloosa County shall have the right (but not the obligation) to take out and maintain insurance on the project. All costs for the coverage will be paid by Contractor upon presentation of a bill.

## General Terms

Any type of insurance or increase of limits of liability not described above which the Contractor required for its own protection or on account of statute shall be its own responsibility and at its own expense.

The carrying of the insurance described shall in no way be interpreted as relieving the Contractor of any responsibility under this contract.



Should the Contractor engage a subcontractor or sub-subcontractor, the same conditions will apply under this agreement to each subcontractor and sub-subcontractor.

The Contractor hereby waives all rights of subrogation against Okaloosa County and its consultants and other indemnities of the Contractor under all the foregoing policies of insurance.

### **Umbrella Insurance**

The Contractor shall have the right to meet the liability insurance requirements with the purchase of an umbrella insurance policy. In all instances, the combination of primary and umbrella liability coverage must equal or exceed the minimum liability insurance limits stated in this agreement.

# SPECIAL CONDITIONS

1. **Bid Amount** – Bidders are requested to use the attached Bid Sheet to provide pricing.
2. **Local Preference** - Okaloosa County reserves the right to grant a preference to in-county bidders **only** when bids are received from firms located in states, counties, municipalities or other political subdivisions which offer preference to bidders located in such political subdivisions. The amount of preference given to local bidders will be the same as that given by the state, county, municipality or other political subdivisions in which a bidder is located. If the political subdivision in which a bidder is located offers a preference to its local firms, that bidder must plainly state the extent of such preference to include the amount and type preference offered. Any bidder failing to indicate such preference will be removed from the County bid list and any all bids from that firm will be rejected.

**Note: For bidder's convenience, this certification form is enclosed and is made a part of the bid package.**

3. **Public Entity Crime Information** - A person or affiliate who has been placed on the convicted vendor list following a conviction for a public entity crime may not submit a bid on a contract to provide any goods or services to a public entity, may not submit a bid on a contract with a public entity for the construction or repair of a public building or public work, may not submit bids on leases of real property to a public entity, may not be awarded or perform work as a contractor, supplier, subcontractor, or consultant under a contract with any public entity, and may not transact business with any public entity in excess of the threshold amount provided in Section 287.017, for CATEGORY TWO for a period of 36 months from the date of being placed on the convicted vendor list.
4. **Discrimination** - An entity or affiliate who has been placed on the discriminatory vendor list may not submit a bid on a contract to provide goods or services to a public entity, may not submit a bid on a contract with a public entity for the construction or repair of a public building or public work, may not submit bids on leases of real property to a public entity, may not award or perform work as a contractor, supplier, subcontractor, or consultant under contract with any public entity, and may not transact business with any public entity.
5. **Conflict of Interest** - The award hereunder is subject to the provisions of Chapter 112, Florida Statutes. All respondents must disclose with their proposal the name of any officer, director, or agent who is also a public officer or an employee of the Okaloosa Board of County Commissioners, or any of its' agencies.

Furthermore, all respondents must disclose the name of any County officer or employee who owns, directly or indirectly, an interest of five percent (5%) or more in the firm or any of its branches.

Furthermore, the official, prior to or at the time of submission of the proposal, must file a statement with the Clerk of Circuit Court of Okaloosa County if he is an officer or employee of the County, disclosing his or spouses or child's interest and the nature of the intended business.

**Note: For bidder's convenience, this certification form is enclosed and is made a part of the bid package.**

6. **Identical Tie Proposal** - Preference shall be given to businesses with drug-free workplace programs. Whenever two or more proposals that are equal with respect to price, quality and service are received by the County for the procurement of commodities or contractual services, a proposal received from a business that certifies that it has implemented a drug-free workplace program shall be given preference in the award process (see attached certification form).

Established procedures for processing tie proposals will be followed if none of the tied vendors have a drug-free workplace program.

**Note: For bidder's convenience, this certification form is enclosed and is made a part of the bid package.**

7. **Reorganization or Bankruptcy Proceedings** - Bids will not be considered from vendors who are currently involved in official financial reorganization or bankruptcy proceedings.
8. **Bid Opening Information** - Bid Opening shall be public, on the date and time specified on the bid form. It is the bidder's responsibility to assure that his bid is delivered at the proper time and place. Offers by telegram, facsimile, or telephone are NOT acceptable. **NOTE:** Crestview, Florida is "**not a next day guaranteed delivery location**" by delivery services.
9. **Right to Waive and Reject**
  - A. The Board, in its absolute discretion, may reject any proposal of a proposer that has failed, in the opinion of the Board, to complete or perform an Okaloosa County contracted project in a timely fashion or has failed in any other way, in the opinion of the Board, to perform a prior contract in a satisfactory manner, and has directed the Okaloosa County Purchasing Director to emphasize this condition to potential proposers.
  - B. There is no obligation on the part of the County to award the proposal to the lowest proposer, and the County reserves the right to award the proposal to proposer submitting a responsive proposal with a resulting negotiated agreement which is most advantageous and in the best interest of Okaloosa county, and to reject any and all proposals or to waive any irregularity or technicality in proposals received. Okaloosa County shall be the sole judge of the proposal and the resulting negotiated agreement that is in its best interest and its decision shall be final.
  - C. The Board of County Commissioners reserves the right to waive any informalities or reject any and all proposals, in whole or part, to utilize any applicable state contracts in lieu of or in addition to this proposal and to accept the proposal that in its judgment will best serve the interest of the County.
  - D. The Board of County Commissioners specifically reserves the right to reject any conditional proposal and will normally reject those that made it impossible to determine the true amount of the proposal. Each item must be proposed separately and no attempt is to be made to tie any item or items to any other item or items.

10. **Disqualification of Proposers** - Any of the following reasons may be considered as sufficient for the disqualification of a proposer and the rejection of his proposal or proposals:
- A. More than one proposal for the same work from an individual, firm or corporation under the same or different name.
  - B. Evidence that the proposer has a financial interest in the firm of another proposer for the same work.
  - C. Evidence of collusion among proposers. Participants in such collusion will receive no recognition as proposers for any future work of the County until such participant shall have been reinstated as a qualified proposer.
  - D. Uncompleted work that in the judgment of the County might hinder or prevent the prompt completion of additional work if awarded.
  - E. Failure to pay or satisfactorily settle all bills due for labor and material on former contracts in force at the time of advertisement of proposals.
  - F. Default under previous contract.
  - G. The Board, in its absolute discretion, may reject any proposal of a proposer that has failed, in the opinion of the Board, to complete or perform an Okaloosa County contracted project in a timely fashion or has failed in any other way, in the opinion of the Board, to perform a prior contract in a satisfactory manner, and has directed the Okaloosa County Purchasing Director to emphasize this condition to potential proposers.
11. **No Bid Information** – If not submitting a bid, respond by returning this bid, marking it “**NO BID**” and explain the reason. Repeated failure to quote without sufficient justification shall be cause for removal of the supplier's name from the bid mailing list. **NOTE:** To qualify as a respondent, bidder must submit a “No Bid” and it must be received no later than the stated bid opening date and hour.
12. **Bonding Requirements**
- 1. An acceptable **bidder's bond** in the amount of 5% of the total proposal for a one year period shall accompany the proposal at the time of the proposal opening. (When calculating the bid bond, the proposer shall use the provided estimated annual number of meals multiplied by the highest cost per meal for the one-year period).
  - 2. Within 14 calendar days after notification of award of the RFP, the successful contractor must execute the written contract (see attached sample) and provide an acceptable **performance bond**. The performance bond shall be in the amount of \$500,000 and shall be executed by the contractor and a corporate surety company authorized to transact business in the State of Florida.

13. **Contract Cancellation**

1. **Termination by the County for Cause** – The County may terminate the contract if the contractor:
  - a. Refuses or fails to supply enough properly skilled workers or proper materials to satisfactorily provide complete Corrections Food Service as requested.
  - b. Fails to make payments to suppliers or subcontractors for materials and/or labor in accordance with the respective agreements between the contractors and subcontractors.
  - c. Disregards laws, ordinances or rules, regulations or orders of a public authority having jurisdiction over the contract.
  - d. Otherwise commits a substantial breach of any provision of the contract document.

2. **Termination by Either Party for Convenience**

- a. **By mutual agreement, both parties of the contract agreement**, upon receipt and acceptance of not less than 120 calendar days written notice, the contract may be terminated on an agreed upon date, prior to the end of the contract period, without penalty to either party.
- b. Upon termination, the County shall pay the contractor the full cost of all work properly done by the contractor to the date of termination not previously paid for by the County. If at the date of such termination, the contractor has properly prepared or fabricated off site any goods for subsequence incorporation in the work, the County may direct the contractor to deliver such goods to a location determined by the County, whereupon the County shall pay the contractor the cost for such goods and materials.

14. **Non-Appropriation of Funds** – The County may terminate this contract upon 30 calendar day's written notice to the contractor if the County's governing body(s) fail to appropriate monies for the purpose of providing food services covered under the contract agreement.

15. **Termination for Bankruptcy or Insolvency** – In the event of any proceedings by or against either party, voluntary or involuntary, in bankruptcy or insolvency, or for the appointment of a receiver or trustee for the benefit of creditors, of the property of the contractor, the County may cancel this contract or affirm the contract and hold the contractor responsible for damages.

16. **Contract Assignment** – The contract established as a result of this RFP process shall not be transferred to/or assigned without prior written consent of the County Board of County Commissioners.

# CUSTOMER REFERENCE SHEET

Refer to Bid Specification

NAME OF CUSTOMER \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
PHONE NUMBER \_\_\_\_\_  
PERSON TO CONTACT \_\_\_\_\_

NAME OF CUSTOMER \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
PHONE NUMBER \_\_\_\_\_  
PERSON TO CONTACT \_\_\_\_\_

NAME OF CUSTOMER \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
PHONE NUMBER \_\_\_\_\_  
PERSON TO CONTACT \_\_\_\_\_

NAME OF CUSTOMER \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
PHONE NUMBER \_\_\_\_\_  
PERSON TO CONTACT \_\_\_\_\_

NAME OF CUSTOMER \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
PHONE NUMBER \_\_\_\_\_  
PERSON TO CONTACT \_\_\_\_\_

# LOCAL PREFERENCE DATA SHEET

Refer to Special Bid Condition

Does the state, county, municipality or political subdivision in which your firm is located offer a preference to their local bidders? (If your firm is located in Okaloosa County, you will check "NO.") If "YES," list below the extent of such preference.

YES \_\_\_\_\_

NO \_\_\_\_\_

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\_\_\_\_\_  
Bidder's Company Name

\_\_\_\_\_  
Authorized Signature – Manual

\_\_\_\_\_  
Authorized Signature – Typed



# CONFLICT OF INTEREST DISCLOSURE FORM

For purposes of determining any possible conflict of interest, all bidders/proposers, must disclose if any Okaloosa Board of County Commissioner, employee(s), elected officials(s), of if any of its agencies is also an owner, corporate officer, agency, employee, etc., of their business.

Indicate either "yes" (a county employee, elected official, or agency is also associated with your business), or "no". If yes, give person(s) name(s) and position(s) with your business.

YES \_\_\_\_\_

NO \_\_\_\_\_

**NAME(S)**

**POSITION(S)**

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FIRM NAME: \_\_\_\_\_

BY (PRINTED): \_\_\_\_\_

BY (SIGNATURE): \_\_\_\_\_

TITLE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

\_\_\_\_\_

PHONE NO. \_\_\_\_\_

# DRUG-FREE WORKPLACE CERTIFICATION

THE BELOW SIGNED BIDDER CERTIFIES that it has implemented a drug-free workplace program. In order to have a drug-free workplace program, a business shall:

1. Publish a statement notifying employees that the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
2. Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
3. Give each employee engaged in providing the commodities or contractual services that are under quote a copy of the statement specified in subsection 1.
4. In the statement specified in subsection 1, notify the employees that, as a condition of working on the commodities or contractual services that are under quote, the employee will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of Chapter 893 or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
5. Impose a sanction on, or require the satisfactory participation in, drug abuse assistance or rehabilitation program if such is available in employee's community, by any employee who is convicted.
6. Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign this statement, I certify that this firm complies fully with the above requirements.

DATE: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

COMPANY: \_\_\_\_\_

NAME: \_\_\_\_\_

(Typed or Printed)

ADDRESS: \_\_\_\_\_

TITLE: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

PHONE NO.: \_\_\_\_\_

# INDEMNIFICATION AND HOLD HARMLESS

To the fullest extent permitted by law, CONTRACTOR shall indemnify and hold harmless COUNTY, its officers and employees from liabilities, damages, losses, and costs including but not limited to reasonable attorney fees, to the extent caused by the negligence, recklessness, or intentional wrongful conduct of the CONTRACTOR and other persons employed or utilized by the CONTRACTOR in the performance of this Agreement.

\_\_\_\_\_  
Bidder's Company Name

\_\_\_\_\_  
Authorized Signature – Manual

\_\_\_\_\_  
Physical Address

\_\_\_\_\_  
Authorized Signature – Typed

\_\_\_\_\_  
Mailing Address

\_\_\_\_\_  
Title

\_\_\_\_\_  
Phone Number

\_\_\_\_\_  
FAX Number

\_\_\_\_\_  
Cellular Number

\_\_\_\_\_  
After-Hours Number(s)

\_\_\_\_\_  
DATE

# CONTRACT

This agreement, executed in Crestview, Florida this \_\_\_\_\_ day of \_\_\_\_\_ 2012 between the County of Okaloosa, Florida, the Owner, hereinafter called the Party of the First Part, and \_\_\_\_\_ or **its** successors, executors, administrators and assigns, hereinafter called the Party of the Second Part.

**WITNESSETH:**

That for and in consideration of payments, hereinafter mentioned, to be made by the Party of the First Part, the Party of the Second Part agrees to furnish all equipment, machinery, tools and labor; to furnish and deliver all materials required to be furnished and delivered in and about the improvement and to do and perform all work **related to providing inmate food service as per attached #COR 10-12** for an approximate total price of \$\_\_\_\_\_ in strict conformity with the provisions of this Contract, the Notice to Contractors, the Specifications and the Plans approved by the Owner. The said Plans, Specifications, the Notice to Contractors, and the Proposal are hereby made a part of this agreement as fully and to the same effect as if the same had been set forth at length in the body of this agreement.

As security for the full and faithful performance of this contract and all the incidents thereto, the Party of the Second Part had made and furnished a Contract Bond with \_\_\_\_\_ as Surety (as required per the bid package), which is accepted by Parties of the First Part and made a part of this contract.

In consideration of the foregoing promises, the Party of the First Part agrees to pay to the Party of the Second Part such unit prices for the work actually done as are set out in the accompanying proposal in the manner provided in the said Specifications.

The Contractor shall be prepared to begin work to be performed under the contract as he set forth in his proposal, but will not proceed until he receives official notice to begin.

This contract will be in effect upon completion of signatures by both parties and will run through \_\_\_\_\_. This contract may be renewed for three (3) additional one-year periods if in agreement by both parties.

**REPRESENTATIVES:** The authorized representative of the County shall be:

Paul Lawson  
Okaloosa County Department of Corrections  
1200 E. James Lee Blvd.  
Crestview FL 32536  
850-689-5685 / 850-689-5090 (Fax)  
E-Mail: [plawson@co.okaloosa.fl.us](mailto:plawson@co.okaloosa.fl.us)

The authorized representative for \_\_\_\_\_ shall be:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

E-Mail: \_\_\_\_\_

All notices required by this agreement shall be in writing to the representative listed above with a courtesy copy to the following:

Jack Allen  
Contracts & Leases Coordinator  
Okaloosa County Purchasing Department  
602-C North Pearl Street  
Crestview, FL 32536  
850-689-5960 / 850-689-5998 (FAX)  
E-Mail: [jallen@co.okaloosa.fl.us](mailto:jallen@co.okaloosa.fl.us)

**IN WITNESS WHEREOF**, the Chairman of the Board of County Commissioners, by authority vested in him, has hereunto subscribed his name on behalf of the County of Okaloosa, Florida, the Owner, and the said \_\_\_\_\_ has hereto fixed his signature, the day and year above written.

**WITNESS:**

\_\_\_\_\_

\_\_\_\_\_

**CONTRACTOR**

**BY** \_\_\_\_\_

\_\_\_\_\_

**TITLE**

**STATE OF FLORIDA  
COUNTY OF OKALOOSA**

This contract is accepted this \_\_\_\_ day of \_\_\_\_\_ 2012 and is effective on the \_\_\_\_ day of \_\_\_\_\_ 2012.

**ATTEST:**

**COUNTY OF OKALOOSA, FLORIDA**

\_\_\_\_\_  
Gary Stanford  
Deputy Clerk of Court

**BY** \_\_\_\_\_  
Don R. Amunds, Chairman

# ATTACHMENT A

## CONTRACT AGREEMENT CHECKLIST

Date: \_\_\_\_\_

Sponsor Name: \_\_\_\_\_

Agreement #: \_\_\_\_\_

Every contract between a Sponsor of the National School Lunch/Breakfast Program must contain all of the language and federal citation numbers found in the center and right-hand columns. Or, the Sponsor and FSMC contractor can agree to include all of these requirements by making these pages an attachment to the RFP/Contract and add signature lines to the bottom of each page.

<b>Contract Item Number Showing Compliance</b>	<b>Regulation Reference, 7 CFR</b>	<b>Provision to be included in Contract between FSMC Company &amp; School Food Authority (SFA)</b>
_____	1. 210.16 (a) (1)	SFA: Shall adhere to and include the requirements of the NSLP Regulations in any contractual agreement with a Food Service Management Company. (FSMC).
_____	2. 210.16 (a) (2)	SFA: Shall ensure that the food service operation is in conformance with the SFA agreement under the program.
_____	3. 210.16 (a) (3)	SFA: Shall monitor the food service operation through periodic on-site visit.
_____	4. 210.16 (a) (4)	SFA: Shall retain control of the quality, extent and general nature of its food service and the prices to be charged for meals.
_____	5. 210.16 (a) (5)	SFA: Shall retain signature authority on the State agency-school food authority agreement, free and reduced price policy statements and meal claims.
_____	6. 210.16 (a) (6)	SFA: Shall ensure that all federal donated foods received by the school food authority and made available to the food service management company accrues

only to the benefit of the agency.

\_\_\_\_\_

7. 210.16 (a) (7)

SFA: Shall maintain applicable health certification and ensure that all State and local regulations are being met by a food service or management company preparing serving meals at a food authority facility.

\_\_\_\_\_ NA \_\_\_\_\_

8. 210.16 (a) (8)

SFA: Shall establish an advisory board composed of parents, teachers and students to assist in menu planning and to evaluate food quality and vendor performance.

\_\_\_\_\_

9. 210.16 (b) (1)

FSMC: Shall adhere to the 21-day cycle menu that was included in the IFB or RFP for the first 21 days of meal service. Changes thereafter may be made by the SFA with the agreement of the vendor.

\_\_\_\_\_

10. 210.16 (c)

SFA: Shall not enter into contract that is on a "cost-plus-a-percentage-of-cost" or "cost-plus-a-percentage-of-income" basis. Contracts that allow income or revenue to accrue to the vendor are prohibited.

\_\_\_\_\_

11. 210.16 (c) (1)

FMSC: Shall maintain such records as the food authority will need to support its claim for reimbursement.

\_\_\_\_\_

Shall, at a minimum, report claim information to the food authority promptly at the end of each month;

\_\_\_\_\_

Shall make all records available to the food authority upon request; and

Shall retain all records in accordance with 210.23 (c); records shall be retained for a minimum period of 3 years after the submission of the final claim for reimbursement (fiscal year) or as necessary to resolve any audit issues.

\_\_\_\_\_

12. 210.16 (c) (2)

Company: Shall have and maintain for duration of the contract,



State/local health certification for any facility outside in which it proposes to prepare Program meals.

\_\_\_\_\_

13. 210.16 (c) (3)

SFA: Has detailed specifications each food component specified in 210.10 and

\_\_\_\_\_

Shall not pay for meals that do not meet the written specifications outlined in Program regulations and the Sponsors requirements or for meals that are spoiled, not in the same temperature zone or unwholesome.

\_\_\_\_\_

14. 210.16 (d)

FSMC: Shall be of duration of no Longer than one (1) year;

\_\_\_\_\_

Options for the yearly renewal of the contract shall not exceed four (4) additional years; and

\_\_\_\_\_

Either party may cancel the contract for cause with 60-day notification.

\_\_\_\_\_

15. 7 CFR 3016

Contract: Shall contain provisions for administrative, contractual or legal remedies for breach or violation of contract terms, to include sanctions/penalties as many be deemed appropriate.

16. 7 CFR 3016

Contract: Shall contain provisions for contract termination, due default or due to circumstances beyond their control of the contractor (describe conditions).

17. 7 CFR 3016

Contract: Contains provision for compliance with Executive Order 11246, "Equal Employment Opportunity," as amended by Executive Order 11375, and as supplemented by Department of Labor regulations (41 CFR Part 60).

\_\_\_\_\_

18. 7 CFR 3016

Contract: (In excess of \$100,000) contains provision for compliance with Section 306 of the Clean Air Act (42 USC 1857 (h));



# BID SHEET

DATE SUBMITTED: \_\_\_\_\_

RFP #: COR 10-12

PROPOSAL ITEM: INMATE FOOD SERVICE

## BID PRICE PER MEAL

BREAKFAST \$ \_\_\_\_\_

LUNCH \$ \_\_\_\_\_

DINNER \$ \_\_\_\_\_

-----  
**ANTI-COLLUSION STATEMENT:** The below signed bidder has not divulged to, discussed or compared his bid with other bidders and has not colluded with any other bidder or parties to bid whatever. (Note: No premiums, rebates, or gratuities permitted either with, prior to, or after any delivery of materials. Any such violation will result in the cancellation and/or return of material (as applicable) and the removal from bid list(s).

\_\_\_\_\_  
Bidder's Company Name

\_\_\_\_\_  
Authorized Signature – Manual

\_\_\_\_\_

\_\_\_\_\_  
Authorized Signature – Typed

\_\_\_\_\_  
Address

\_\_\_\_\_  
Title

\_\_\_\_\_  
Phone #

\_\_\_\_\_  
Fax #

\_\_\_\_\_  
Federal ID # or SS #

**Okaloosa County, FL**

**Weekly Average 2700 Calories Per Day - Adults  
Weekly Average 2900 Calories Per Day - Juveniles**

**Enhanced Food Based Menu Planning Option - USDA 1996**

WEEK I		Adults	Juveniles	Adults	Juveniles	Adults & Juveniles		
<b>T H U R S D A Y</b>	Fruit Drink w/ Vit C Dry Cereal Lyonnaise Potatoes Biscuits (1/40) Margarine 1% Milk	1 pkt 1 c 1 c 1 @ 1/3 oz 8 oz		T. Ham LF Scalloped Potatoes LF Carrot Coleslaw Cornbread (1/60) Margarine Cookies (mix - 1 oz ea)	2 oz 1 c 1/2 c 1 @ 1/3 oz 1 @	4 oz t. ham 3/4 c coleslaw omit margarine 8 oz milk choice	Stroganoff w/ Noodles (2 oz gd meat) Pinto Beans Dinner Roll (mix) Margarine Iced Cake (1/60) Fruit Drink w/ Vit C Fruit Drink with/ B12, C, Ca, D, E (Adults only)	10 oz 1 c 2 oz 1/3 oz 1 @ 1 pkt 1 pkt
<b>F R I D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * LF Breakfast Meat Gravy (1 oz gd meat) Lyonnaise Potatoes Biscuits (1/40)	1 pkt 1 c 8 oz 1 c 1 @	8 oz 1% milk	Meat, Macaroni & Tomatoes (3 oz gd meat, 4.5 oz pasta) LF Northern Beans Cornbread (1/60) Margarine Fresh or Canned Fruit	10 oz 1 c 1 @ 1/3 oz 1 @ or 1/2 c	omit margarine 8 oz milk choice	Meatloaf (scratch) (2 oz meat) Gravy Parsley Noodles Carrots Cornbread (1/60) Margarine Cookies (mix - 1 oz ea) Fruit Drink w/ Vit C Fruit Drink with/ B12, C, Ca, D, E (Adults only)	3 oz 3 oz 1 c 1/2 c 1 @ 1/3 oz 2 @ 1 pkt 1 pkt
<b>S A T U R D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * H.C. Egg Biscuits (1/40) Margarine	1 pkt 1 c 1 @ 1 @ 1/3 oz	1 @ or 1/2 c fruit	T. Salami Sandwich: T. Salami Mustard Enriched Bread LF Cajun Potatoes LF Carrots Iced Cake (1/60)	3 oz 1/4 oz 4 sl 1/2 c 1/2 c 1 @	4 oz t. salami 3/4 c carrots 8 oz milk choice	Meat & Noodles in Brown Sauce (2 oz gd meat) Green Beans Cornbread (1/60) Margarine Cookies (mix - 1 oz ea) Fruit Drink w/ Vit C	10 oz 3 oz 1/2 c 1 @ 1/3 oz 2 @ 1 pkt
<b>S U N D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * Pancakes (Mix - 6 ozv total) Syrup Margarine	1 pkt 1 c 3 @ 2 oz 1/3 oz	1 @ or 1/2 c fruit	Sloppy Joe (3 oz gd meat) Hamburger Bun LF Pinto Beans Celery Sticks LF Dressing Iced Cake (1/60)	4 oz 1 @ 1 c 1/2 c 1/2 oz 1 @	3/4 c celery sticks 8 oz milk choice	Meatballs (scratch) (1.6 oz meat) Onion Gravy Rice Creamy Coleslaw Biscuits (1/40) Margarine Brownie (1/60) Fruit Drink w/ Vit C	2 oz (4 @) 3 oz 1 c 1/2 c 1 @ 1/3 oz 1 @ 1 pkt
<b>M O N D A Y</b>	Fruit Drink w/ Vit C Dry Cereal LF Breakfast Meat Gravy (1 oz gd meat) Biscuits (1/40) LF Cottage Fries 1% Milk	1 pkt 1 c 8 oz 1 @ 1 c 8 oz		T. Hot Dogs (3 oz total) Mustard Enriched Bread Baked Beans LF Macaroni Salad Fresh or Canned Fruit	2 @ 1/2 oz 2 sl 1 c 1/2 c 1 @ or 1/2 c	8 oz milk choice	Spaghetti w/ Meat Sauce (2 oz gd meat) Carrots Dinner Roll (mix) Margarine Iced Cake (1/60) Fruit Drink w/ Vit C	10 oz 1/2 c 2 oz 1/3 oz 1 @ 1 pkt
<b>T U E S D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * Lyonnaise Potatoes Biscuit (1/40) Margarine	1 pkt 1 c 1 c 1 @ 1/3 oz	8 oz 1% milk	T. Bologna Sandwich: T. Bologna Mustard Enriched Bread LF Pinto Beans LF Creamy Coleslaw Iced Cake (1/60)	3 oz 1/4 oz 4 sl 1 c 1/2 c 1 @	3/4 c coleslaw 8 oz milk choice	Chili w/ Beans (2 oz gd meat) Rice Cornbread (1/60) Margarine Cookies (mix - 1 oz ea) Fruit Drink w/ Vit C	10 oz 1 c 1 @ 1/3 oz 2 @ 1 pkt
<b>W E D N E S D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * LF Cottage Fries Biscuit (1/40) Margarine	1 pkt 1 c 1 c 1 @ 1/3 oz	8 oz 1% milk	T. Ham Macaroni & Cheese LF Carrots Biscuits (1/40) Margarine Fresh or Canned Fruit	2 oz 1 c 1/2 c 1 @ 1/3 oz 1 @ or 1/2 c	4 oz t. ham 3/4 c carrots omit margarine 8 oz milk choice	Chicken Pattie w/ Gravy Noodles Greens Biscuit (1/40) Margarine Brownie (1/60) Fruit Drink w/ Vit C	3 oz / 3 oz 1 c 1/2 c 1 @ 1/3 oz 1 @ 1 pkt

If Hot Cereal w/ Dairy Blend has one asterisk (\*) after the name, this notates that 125 mg Calcium is included within the product.

**Okaloosa County, FL**

**Weekly Average 2700 Calories Per Day - Adults  
Weekly Average 2900 Calories Per Day - Juveniles**

**Enhanced Food Based Menu Planning Option - USDA 1996**

WEEK II		Adults	Juveniles	Adults	Juveniles	Adults & Juveniles	
<b>T H U R S D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * Lyonnaisse Potatoes Coffeecake (1/40) Margarine	1 pkt 1 c 1 c 1 @ 1/3 oz		T. Hot Dogs (3 oz total) Mustard Enriched Bread LF Noodles Baked Beans Fresh or Canned Fruit	2 @ 1/2 oz 2 sl 1 c 1 c 1 @ or 1/2 c	Meat & Spanish Rice (2 oz gd meat) Green Beans Creamy Coleslaw Cornbread (1/60) Margarine Cookies (mix - 1 oz ea) Fruit Drink w/ Vit C Fruit Drink with/ B12, C, Ca, D, E (Adults only)	10 oz  1/2 c 1/2 c 1 @ 1/3 oz 2 @ 1 pkt  1 pkt
			8 oz 1% milk		8 oz milk choice		
<b>F R I D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * Pancakes (Mix - 6 ozv total) Syrup Margarine	1 pkt 1 c 3 @ 2 oz 1/3 oz	1@ or 1/2 c fruit	Meatloaf (scratch) (3 oz meat) Gravy LF Cajun Potatoes LF Mixed Vegetables Enriched Bread Margarine Cookies (mix - 1 oz ea)	4 oz 3 oz 1 c 1/2 c 2 sl 1/3 oz 1 @	Turkey ala King w/ Noodles (2 oz diced meat) Peas Cornbread (1/60) Margarine Iced Cake (1/60) Fruit Drink w/ Vit C Fruit Drink with/ B12, C, Ca, D, E (Adults only)	10 oz  1/2 c 1 @ 1/3 oz 1 @ 1 pkt  1 pkt
			8 oz 1% milk		omit margarine	8 oz milk choice	
<b>S A T U R D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * LF Breakfast Meat Gravy (1 oz gd meat) Biscuits (1/40) Hash Brown Potatoes	1 pkt 1 c 8 oz 1 @ 1 c		T. Bologna Sandwich: T. Bologna Mustard Enriched Bread LF Northern Beans Celery Sticks LF Dressing Brownie (1/60)	3 oz 1/4 oz 4 sl 1 c 1/2 c 1/2 oz 1 @	Meat, Macaroni & Tomatoes (2 oz gd meat) Carrots Cornbread (1/60) Margarine Cookies (mix - 1 oz ea) Fruit Drink w/ Vit C	10 oz  1/2 c 1 @ 1/3 oz 2 @ 1 pkt
			8 oz 1% milk		3/4 c celery sticks	8 oz milk choice	
<b>S U N D A Y</b>	Fruit Drink w/ Vit C Dry Cereal Lyonnaisse Potatoes Biscuits (1/40) Margarine 1% Milk	1 pkt 1 c 1 c 1 @ 1/3 oz 8 oz		T. Ham Macaroni & Cheese LF Creamy Coleslaw Cornbread (1/60) Margarine Fresh or Canned Fruit	2 oz 1 c 1/2 c 1 @ 1/3 oz 1 @ or 1/2 c	T. Hot Dogs (3 oz total) Mustard Noodles O'Brien Green Beans Enriched Bread Margarine Iced Cake (1/60) Fruit Drink w/ Vit C	2 @ 1/2 oz 1 c 1/2 c 2 sl 1/3 oz 1 @ 1 pkt
						8 oz milk choice	
<b>M O N D A Y</b>	Fruit Drink w/ Vit C Dry Cereal Breakfast Sausage Biscuits (1/40) Margarine 1% Milk	1 pkt 1 c 1 oz 1 @ 1/3 oz 8 oz	1@ or 1/2 c fruit	T. Salami Sandwich: T. Salami Mustard Enriched Bread Baked Beans Veggie Sticks LF Dressing Cookies (mix - 1 oz ea)	3 oz 1/4 oz 4 sl 1 c 1/2 c 1/2 oz 1 @	Spaghetti w/ Meat Sauce (2 oz gd meat) Carrots Dinner Roll (mix) Margarine Iced Cake (1/60) Fruit Drink w/ Vit C	10 oz  1/2 c 2 oz 1/3 oz 1 @ 1 pkt
					3/4 c veg sticks	8 oz milk choice	
<b>T U E S D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * Pancakes (Mix - 6 ozv total) Syrup Margarine	1 pkt 1 c 3 @ 2 oz 1/3 oz	1@ or 1/2 c fruit	T. Ham w/ White Beans (3 oz diced meat) LF Carrots Garlic Toast Margarine Fresh or Canned Fruit	10 oz  1/2 c 2 sl 1/3 oz 1 @ or 1/2 c	Meatballs (scratch) (1.6 oz meat) Onion Gravy Rice Cabbage Cornbread (1/60) Margarine Brownie (1/60) Fruit Drink w/ Vit C	2 oz (4 @) 3 oz 1 c 1/2 c 1 @ 1/3 oz 1 @ 1 pkt
			8 oz 1% milk			8 oz milk choice	
<b>W E D N E S D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * LF Breakfast Meat Gravy (1 oz gd meat) Biscuits (1/40) LF Cottage Fries	1 pkt 1 c 8 oz 1 @ 1 c		Meat & Noodles in Brown Sauce (3 oz gd meat, 4.5 oz pasta) LF Pinto Beans LF Creamy Coleslaw Cornbread (1/60) Margarine Iced Cake (1/60)	10 oz  1 c 1/2 c 1 @ 1/3 oz 1 @	Chicken Pattie w/ Gravy Cottage Fries Mixed Vegetables Biscuits (1/40) Margarine Cookies (mix - 1 oz ea) Fruit Drink w/ Vit C	3 oz / 3 oz 1 c 1/2 c 1 @ 1/3 oz 2 @ 1 pkt
			8 oz 1% milk			8 oz milk choice	

If Hot Cereal w/ Dairy Blend has one asterisk (\*) after the name, this notates that 125 mg Calcium is included within the product.

# Okaloosa County, FL

Weekly Average 2700 Calories Per Day - Adults  
Weekly Average 2900 Calories Per Day - Juveniles

Enhanced Food Based Menu Planning Option - USDA 1996

WEEK III		Adults	Juveniles	Adults	Juveniles	Adults & Juveniles		
T H U R S D A Y	Fruit Drink w/ Vit C	1 pkt		T. Ham	2 oz	4 oz t. ham	Chili w/ Beans	10 oz
	Hot Cereal w/ Dairy Blend & Sugar *	1 c		LF AuGratin Potatoes	1 c		(2 oz gd meat)	
	Coffecake (1/40)	1 @		LF Green Beans	1/2 c		Rice	1 c
	LF Cottage Fries	1 c		Biscuit (1/40)	1 @		Cornbread (1/60)	1 @
	Margarine	1/3 oz		Margarine	1/3 oz	omit margarine	Margarine	1/3 oz
				Iced Cake (1/60)	1 @		Cake (1/60)	1 @
			8 oz 1% milk				Fruit Drink w/ Vit C	1 pkt
						Fruit Drink with/ B12, C, Ca, D, E (Adults only)	1 pkt	
F R I D A Y	Fruit Drink w/ Vit C	1 pkt	1@ or 1/2 c fruit	Taco Meat (3 oz gd meat)	4 oz		BBQ Chicken Pattie	3 oz
	Hot Cereal w/ Dairy Blend & Sugar *	1 c		Cheese	1/2 oz		(1 oz bbq sauce)	
	Breakfast Sausage	1 oz		Tortillas 6"	2 @		Parsley Noodles	1 c
	Biscuit (1/40)	1 @		LF Rice	1 c		Carrots	1/2 c
	Margarine	1/3 oz		LF Refried Beans	1 c		Cornbread (1/60)	1 @
			8 oz 1% milk	Fresh or Canned Fruit	1 @ or 1/2 c		Margarine	1/3 oz
							Brownie (1/60)	1 @
						Fruit Drink w/ Vit C	1 pkt	
						Fruit Drink with/ B12, C, Ca, D, E (Adults only)	1 pkt	
S A T U R D A Y	Fruit Drink w/ Vit C	1 pkt		T. Salami Sandwich:	3 oz	4 oz t. salami	Spaghetti w/ Meat Sauce	10 oz
	Hot Cereal w/ Dairy Blend & Sugar *	1 c		T. Salami	1/4 oz		(2 oz gd meat)	
	Lyonnaisse Potatoes	1 c		Mustard	4 sl		Green Beans	1/2 c
	Biscuit (1/40)	1 @		Enriched Bread	1 c		Dinner Roll (mix)	2 oz
	Margarine	1/3 oz		LF Navy Beans	1/2 c	3/4 c coleslaw	Margarine	1/3 oz
			8 oz 1% milk	LF Creamy Coleslaw	1 @		Brownie (1/60)	1 @
				Cookies (mix - 1 oz ea)			Fruit Drink w/ Vit C	1 pkt
S U N D A Y	Fruit Drink w/ Vit C	1 pkt	1@ or 1/2 c fruit	Stroganoff w/ Noodles	10 oz		Meatloaf (scratch) (2 oz meat)	3 oz
	Dry Cereal	1 c		(3 oz gd meat, 4.5 oz pasta)			Gravy	3 oz
	Pancakes (Mix - 6 ozv total)	3 @		LF Carrots	1/2 c	3/4 c carrots	Rice	1 c
	Syrup	2 oz		Dinner Roll (mix)	2 oz	omit margarine	Ranch Beans	1 c
	Margarine	1/3 oz		Margarine	1/3 oz		Biscuits (1/40)	1 @
	1% Milk	8 oz		Fresh or Canned Fruit	1 @ or 1/2 c		Margarine	1/3 oz
							Iced Cake (1/60)	1 @
						Fruit Drink w/ Vit C	1 pkt	
M O N D A Y	Fruit Drink w/ Vit C	1 pkt		Meat, Macaroni & Tomatoes	10 oz		Meatballs (scratch) (1.6 oz meat)	2 oz (4 @)
	Hot Cereal w/ Dairy Blend & Sugar *	1 c		(3 oz gd meat, 4.5 oz pasta)			Gravy	3 oz
	LF Breakfast Meat Gravy	8 oz		LF Pinto Beans	1 c	3/4 c veg sticks	Parsley Noodles	1 c
	(1 oz gd meat)			Veggie Sticks	1/2 c		Peas	1/2 c
	Biscuits (1/40)	1 @		LF Dressing	1/2 oz	omit margarine	Dinner Roll (mix)	2 oz
	LF Cottage Fries	1 c		Cornbread (1/60)	1 @		Margarine	1/3 oz
			8 oz 1% milk	Margarine	1/3 oz		Brownie (1/60)	1 @
			Cookies (mix - 1 oz ea)	1 @		Fruit Drink w/ Vit C	1 pkt	
T U E S D A Y	Fruit Drink w/ Vit C	1 pkt		T. Hot Dogs (3 oz total)	2 @		Stroganoff w/ Rice	10 oz
	Hot Cereal w/ Dairy Blend & Sugar *	1 c		Mustard	1/2 oz		(2 oz gd meat)	
	Hash Brown Potatoes	1 c		Enriched Bread	2 sl		Mixed Vegetables	1/2 c
	Biscuit (1/40)	1 @		LF Carrots	1/2 c	3/4 c coleslaw	Dinner Roll (mix)	2 oz
	Margarine	1/3 oz		LF Creamy Coleslaw	1/2 c		Margarine	1/3 oz
			8 oz 1% milk	Iced Cake (1/60)	1 @		Cookies (mix - 1 oz ea)	2 @
							Fruit Drink w/ Vit C	1 pkt
W E D N E S D A Y	Fruit Drink w/ Vit C	1 pkt		T. Bologna Sandwich:	3 oz		Fish Square	3 oz
	Dry Cereal	1 c		T. Bologna	1/4 oz		Tartar Sauce	1/2 oz
	LF Breakfast Meat Gravy	8 oz		Mustard	4 sl	3/4 c celery sticks	Rice Pilaf	1 c
	(1 oz gd meat)			Enriched Bread	1/2 c		Mixed Vegetables	1/2 c
	Biscuits (1/40)	1 @		Celery Sticks	1/2 oz		Cornbread (1/60)	1 @
	LF Cottage Fries	1 c		LF Dressing	1/2 oz		Margarine	1/3 oz
	1% Milk	8 oz		Fresh or Canned Fruit	1 @ or 1/2 c		Cookies (mix - 1 oz ea)	2 @
						Fruit Drink w/ Vit C	1 pkt	
							8 oz milk choice	

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**Okaloosa County, FL**

**Weekly Average 2700 Calories Per Day - Adults**  
**Weekly Average 2900 Calories Per Day - Juveniles**

**Enhanced Food Based Menu Planning Option - USDA 1996**

WEEK IV		Adults	Juveniles	Adults	Juveniles	Adults & Juveniles		
<b>T H U R S D A Y</b>	Fruit Drink w/ Vit C Dry Cereal Coffeecake (1/40) Hash Brown Potatoes Margarine 1% Milk	1 pkt 1 c 1 @ 1 c 1/3 oz 8 oz		Chili Mac w/ Beans (3 oz gd meat, 4.5 oz pasta) Veggie Sticks LF Dressing Cornbread (1/60) Margarine Cookies (mix - 1 oz ea)	10 oz  1/2 c 1/2 oz 1 @ 1/3 oz 1 @	1c veg sticks  omit margarine  omit margarine  8 oz milk choice	Turkey Ala King w/ Noodles (2 oz diced meat) Glazed Carrots Dinner Roll (mix) Margarine Iced Cake (1/60) Fruit Drink w/ Vit C Fruit Drink with/ B12, C, Ca, D, E (Adults only)	10 oz  1/2 c 2 oz 1/3 oz 1 @ 1 pkt 1 pkt
<b>F R I D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * LF Breakfast Meat Gravy (1 oz gd meat) Biscuits (1/40) LF Cottage Fries	1 pkt 1 c 8 oz  1 @ 1 c		T. Ham Macaroni & Cheese LF Pinto Beans LF Coleslaw Vinaigrette Cornbread (1/60) Margarine Brownie (1/60)	2 oz 1 c 1/2 c 1/2 c 1 @ 1/3 oz 1 @	4 oz t. ham  3/4 c coleslaw  omit margarine  8 oz milk choice	Chicken Pattie w/ Gravy Parsley Rice Mixed Vegetables Dinner Roll (mix) Margarine Cookies (mix - 1 oz ea) Fruit Drink w/ Vit C Fruit Drink with/ B12, C, Ca, D, E (Adults only)	3 oz / 3 oz 1 c 1/2 c 2 oz 1/3 oz 2 @ 1 pkt 1 pkt
<b>S A T U R D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * Pancakes (Mix - 6 ozv total) Syrup Margarine	1 pkt 1 c 3 @ 2 oz 1/3 oz	1@ or 1/2 c fruit	Stroganoff w/ Noodles (3 oz gd meat, 4.5 oz pasta) Carrot Sticks LF Dressing Dinner Roll (mix) Margarine Fresh or Canned Fruit	10 oz  1/2 c 1/2 oz 2 oz 1/3 oz 1 @ or 1/2 c	3/4 c carrot sticks  omit margarine  8 oz milk choice	BBQ Beef Pattie Scalloped Potatoes Green Beans Cornbread (1/60) Margarine Iced Cake (1/60) Fruit Drink w/ Vit C	3 oz 1 c 1/2 c 1 @ 1/3 oz 1 @ 1 pkt
<b>S U N D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * Breakfast Sausage Lyonnaisse Potatoes Biscuit (1/40) Margarine	1 pkt 1 c 1 oz 1 c 1 @ 1/3 oz		T. Hot Dogs (3 oz total) Mustard Enriched Bread LF Carrots Baked Beans Iced Cake (1/60)	2 @ 1/2 oz 2 sl 1/2 c 1 c 1 @		Meatballs (scratch) (1.6 oz meat) Gravy Rice Creamy Coleslaw Biscuits (1/40) Margarine Cookies (mix - 1 oz ea) Fruit Drink w/ Vit C	2 oz (4 @) 3 oz 1 c 1/2 c 1 @ 1/3 oz 2 @ 1 pkt
<b>M O N D A Y</b>	Fruit Drink w/ Vit C Dry Cereal LF Breakfast Meat Gravy (1 oz gd meat) Biscuit (1/40) Lyonnaisse Potatoes 1% Milk	1 pkt 1 c 8 oz  1 @ 1 c 8 oz		T. Salami Sandwich: T. Salami Mustard Enriched Bread LF Pinto Beans Fresh or Canned Fruit	3 oz 1/4 oz 4 sl 1 c 1 @ or 1/2 c	4 oz t. salami  8 oz milk choice	Spaghetti w/ Meat Sauce (2 oz gd meat) Green Beans Dinner Roll (mix) Margarine Cookies (mix - 1 oz ea) Fruit Drink w/ Vit C	10 oz  1/2 c 2 oz 1/3 oz 2 @ 1 pkt
<b>T U E S D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * Pancakes (Mix - 6 ozv total) Syrup Margarine	1 pkt 1 c 3 @ 2 oz 1/3 oz	1@ or 1/2 c fruit	Sloppy Joe (3 oz gd meat) Hamburger Bun LF Carrots LF Creamy Coleslaw Brownie (1/60)	4 oz 1 @ 1/2 c 1/2 c 1 @	3/4 c coleslaw  8 oz milk choice	Turkey Stew (2 oz diced meat) Rice Navy Beans Cornbread (1/60) Margarine Cookies (mix - 1 oz ea) Fruit Drink w/ Vit C	10 oz  1 c 1 c 1 @ 1/3 oz 2 @ 1 pkt
<b>W E D N E S D A Y</b>	Fruit Drink w/ Vit C Hot Cereal w/ Dairy Blend & Sugar * LF Cottage Fries Biscuit (1/40) Margarine	1 pkt 1 c 1 c 1 @ 1/3 oz		T. Bologna Sandwich: T. Bologna Mustard Enriched Bread LF Noodles Celery Sticks LF Dressing Fresh or Canned Fruit	3 oz 1/4 oz 4 sl 1 c 1/2 c 1/2 oz 1 @ or 1/2 c	3/4 c celery sticks  8 oz milk choice	T. Hot Dogs (3 oz total) Mustard Enriched Bread Baked Beans Creamy Coleslaw Iced Cake (1/60) Fruit Drink w/ Vit C	2 @ 1/2 oz 2 sl 1 c 1/2 c 1 @ 1 pkt

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