



**REQUEST FOR PROPOSAL AND CONTRACT  
FOR VENDED SCHOOL MEAL SERVICES**

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**Becoming Collegiate Academy**



*In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.*

*Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.*

*To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](#), (AD-3027) found online at: [How to File a Complaint](#), and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:*

- 1. mail: U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410;*
- 2. fax: (202) 690-7442; or*
- 3. email: [program.intake@usda.gov](mailto:program.intake@usda.gov).*

*This institution is an equal opportunity provider.*

## **SECTION 1 INSTRUCTIONS TO RESPONDENTS**

### **1.1 Notice of Solicitation**

This Request for Proposal (“RFP”) is for the purpose of obtaining responses from caterers and vendors to provide meal services for Becoming Collegiate Academy, Inc. (SFA). Meal programs may include the United States Department of Agriculture (USDA) National School Lunch Program (NSLP), School Breakfast Program (SBP), Afterschool Snack Program (ASP), and the Seamless Summer Program (SSO). Becoming Collegiate Academy is a charter school located in Jacksonville, Florida. The goal of the Food Service Program is to provide students with hot, healthy, and nutritious meals throughout the span of the agreed-upon contract,

### **1.2 Proposal Submission**

Responses should address each of the requirements set forth in this RFP. Please provide the requested information no later than **5 PM EST on Tuesday, November 8th, 2022** to the address below. Responses will be publicly opened at 8 AM on Monday, October 24th, 2022 to be evaluated per the criteria specified in subsection 1.4, below.

Send Proposals to: Becoming Collegiate Academy  
5258 Norwood Avenue Unit 3  
Jacksonville, FL. 32208

Contact Information: Shaneta Oliver, Dean of Operations  
Email: [soliver@becomingschools.org](mailto:soliver@becomingschools.org)  
Phone: (904) 619-2461

### **1.3 Timeline**

- June 2, 2023, solicitation available to public
- June 15, 2023, respondent questions due
- June 19, 2023, questions answered by publishing Addendum 1, if applicable
- June 21, 2023, proposals due by 5 PM EST
- June 23, 2023, SFA review of proposals
- June 27, 2023, SFA recommendation to FDACS and FDACS review
- July 3, 2023, contract award
- August 14, 2023, awarded Vendor begins service

### **1.4 Evaluation Criteria**

Proposals received will be reviewed to ensure all material have been submitted as specified in this RFP. The evaluation of proposals will be conducted in accordance with the below criteria. Contract award decision will be made based on the vendor that attains the greatest overall proposal score. (Sponsor must include criteria and how contract will be awarded)

#### **Criteria:**

- Per Meal Charge      25 Points

- Company Experience 25 Points
- Menus / Product Spec 20 Points
- Taste Test Results 20 Points
- References 10 Points

### 1.5 Attachments

1. Exhibit A – Location of school(s)
2. Exhibit B – Approved 21-day cycle menu
3. Exhibit C – Menu Planning Approach Guidelines
4. Exhibit D – Contract Year School Calendar
5. Drug-Free Workplace Program Proposer Certification
6. Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion
7. Certification Regarding Lobbying
8. Disclosure of Lobbying Activities
9. Proposal Summary

### 1.6 Questions and Site Visits

Questions concerning this RFP and requests for a site visit can be submitted in writing via email to [soliver@becomingschools.org](mailto:soliver@becomingschools.org) or via phone at (904)619-2461. All responses to questions received will be made in writing on June 19, 2023, and sent to all potential vendors.

### 1.7 Addenda

Revisions which modify the RFP documents, by addition, deletions, clarifications or corrections will be issued in writing prior to the evaluation of the proposals.

## SECTION 2 GENERAL CONDITIONS

- 2.1 Proposals shall be submitted on the forms provided with these specifications. Proposals shall be in a sealed envelope properly marked with the title of the proposal, date and time of opening, and delivered to the address provided in subsection 1.2 no later than the time and date specified. All certifications contained herein must be signed and submitted with the proposal.

### 2.2 Proposal Deadline

The original copy of a vendor's proposal must be received at the address provided in subsection 1.2 no later than the time and date specified. The original will be dated and time-stamped upon receipt. Proposals received after the time and date specified in subsection 1.2 will result in rejection of the proposal.

### 2.3 Rejection of Proposal

Proposals that do not conform to the requirements of this RFP shall be rejected. Proposals may be rejected for reasons that include, but are not limited to, the following:

- a. The proposal was received after the submission deadline;
- b. The proposal was not signed by an authorized representative of the vendor;
- c. The proposal contained unauthorized amendments, deletions, or contingencies to the requirements of the RFP;
- d. The proposal was incomplete or contained significant inconsistencies or inaccuracies

## **2.4 Errors or Omissions**

If SFA determines that a proposal contains a minor irregularity or an error, such as a transposition, extension, or footing error in figures that are presented, SFA may provide the vendor an opportunity to correct the error. Information that is required to be included in the proposal and is inadvertently omitted shall not be accepted under this error correction provision. All information required to be included in a proposal must be received by the date and time that proposals are due. SFA reserves the right to seek clarification from a vendor of any information contained in the proposal.

## **2.5 Deviations or Exceptions**

Deviations or exceptions to the specifications provided in this RFP will not be considered.

## **2.6 Specifications and Conditions**

By submitting a response to this RFP vendors are acknowledging that they have read the specifications and conditions provided in the RFP and that their proposal is made in accordance with the provisions of such specifications. Vendors further agree to deliver services that meet or exceed specifications provided in the RFP should they be awarded a contract for services.

## **2.7 Withdrawal of Proposal**

Requests for withdrawal of a proposal may be considered if such request is received in writing within 72 hours after the proposal opening time and date. Requests received in accordance with this provision may be granted upon proof of the impossibility to perform based upon an obvious error on the part of the vendor. If a request for withdrawal is not received, a vendor shall be legally responsible for fulfilling all requirements of its proposal if it is accepted.

## **2.8 Proposal Modifications**

Requests for modifications of a proposal may be considered if such request is received in writing within 72 hours after the proposal opening time and date. Requests received in accordance with this provision may be granted upon proof of the impossibility to perform based upon an obvious error on the part of the vendor. If a request for modification is not received, a vendor shall be legally responsible for fulfilling all requirements of its proposal if it is accepted.

## **2.9 Prohibition of Gratuities**

By submission of a proposal, a vendor certifies that no employee of SFA has or shall benefit financially or materially from such proposal or subsequent contract. Any contract issued as a result of this RFP may be terminated at such time as it is determined that gratuities of any kind were either offered or received by any of the aforementioned persons.

## **2.10 Vendor Research**

SFA reserves the right to research any vendor submitting a proposal in response to this RFP to ensure the vendor's ability to perform the services as specified.

## **2.11 Conditions for Acceptance**

Vendors must submit a proposal meeting the requirements of the RFP to include the required attachments and certifications signed by the authorized official

## **2.12 Proposal computation method**

Estimated totals must be carried out to the second decimal place and must not be rounded.

**2.13 Protest of the RFP**

Any adversely affected person who desires to file a formal protest to this RFP must do so in accordance with chapter 120, Florida Statutes. Failure to file a protest within the time prescribed in section 120.57(3), Florida Statutes, or failure to post the bond or other security required by law within the time allowed for filing a bond shall constitute a waiver of proceedings under chapter 120, Florida Statutes.

**2.14 Copyrights**

The SFA reserves a royalty-free, nonexclusive, and irrevocable license to reproduce, publish or otherwise use, and to authorize others to use, for SFA purposes: (a) The copyright in any work developed under a grant, subgrant, or contract under a grant or subgrant; and (b) Any rights of copyright to which a grantee, subgrantee or contractor purchases ownership with grant support. 2 C.F.R Appendix II to Part 200

**2.15 Patents**

The SFA reserves a royalty-free, nonexclusive, and irrevocable license to reproduce, publish or otherwise use, and to authorize other to use, for SFA purposes patent rights with respect to any discovery or invention which arises or is developed in the course of or under such contract. 2 C.F.R Appendix II to Part 200

2.16 The Vendor shall ensure, at its own expense, required fingerprint-based criminal history record checks are conducted on all vendor employees assigned to the SFA, and results are provided to the SFA per the Jessica Lunsford Act, section 1012.32, Florida Statutes.

**2.17 Federal Debarment Certification**

The prospective proposer certifies, by submission and signature of this proposal, that the proposer complies fully with the Federal Debarment Certification regarding debarment suspension, ineligibility, and voluntary exclusion. As required by Executive Order 12549, Debarment and Suspension, and implemented at 34 CFR, part 85, as defined at the 34 CFR part 85, sections 85.105 and 85.110-(ed80-0013).

- (1) The prospective lower tier (\$25,000) participant certifies, by submission and of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any federal department or agency.
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participants shall attach an explanation to this proposal.

**2.18 Public Entity Crimes Certification**

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 proposal on a contract to provide any goods or services to a public entity, may not submit a proposal on a contract with a public entity for the construction or repair of a public building or public work, may not submit proposals on leases of real property to public entities, 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.

## 2.19 Drug-Free Workplace Certification

In accordance with Florida Statute 287.087, whenever two or more proposals, proposals, or replies that are equal with respect to price, quality, and service are received by a school food authority for the procurement of commodities or contractual services, a reply received from a business which certifies that it has implemented a Drug-Free Workplace Program by signing the enclosed Drug-Free Workplace Certification Form, shall be given preference in the award process.

### SECTION 3 SCOPE

- 3.1 The VENDOR shall provide the type of food service at sites as specified in Exhibit A for approximately 180 days (NSLP) and 90 days (SSO). The SFA may add or remove sites and/or meal periods for programs covered by this contract from Exhibit A at any time during the period of the contract unless the addition or removal of sites and/or meal periods creates a material or substantive contract change.
- 3.2 The SFA reserves the right to maintain, add to, and/or remove present food and beverage vending machines in its facilities.
- 3.3 The VENDOR shall be an independent contractor and not an employee of the SFA. The employees of the vendor shall be considered solely employees of the vendor and shall not be considered employees or agents of the SFA in any fashion.
- 3.4 The VENDOR shall provide food service in compliance with the rules and regulations of the Florida Department of Agriculture and Consumer Services ("FDACS") and the USDA regarding Child Nutrition Programs.

### SECTION 4 SCHOOL FOOD AUTHORITY RESPONSIBILITIES

- 4.1 The SFA shall approve the menus and recipes for meals and other food to be served or sold to students to ensure compliance with the rules and regulations of the FDACS and the USDA. The SFA must authorize any deviations from the approved menu cycle.
- 4.2 The SFA may request menu changes periodically throughout the contract period and shall inform the vendor of any adjustments to menus and monitor the implementation of adjustments.
- 4.3 The SFA orders meals on a weekly basis for each site for each type of meal to be delivered. The SFA can increase or decrease the number of meals ordered or cancel deliveries on a twenty-four-hour notice to the vendor.
- 4.4 The SFA shall ensure the food service is in conformance with its *Permanent Agreement* and the *Policy Statement for Free Meals, Free Milk, and Reduced-Price Meals*.
- 4.5 The SFA shall retain control of the quality, extent, and general nature of its food service and the prices to be charged for meals, milk, a la carte items, adult meals, and vending machine items, as applicable.
- 4.6 The SFA shall ensure USDA Foods received for use by the SFA and made available to the VENDOR are utilized within the specified Term of this Contract in the SFA's food service operation for the preparation and service of meals and for other allowable uses in accordance with the Code of Federal Regulations, 7 C.F.R. Part 250.

- 4.7 The SFA shall maintain and visibly post applicable health certification and assure all state and local regulations are met where meals are served at the SFA facilities.
- 4.8 The SFA shall establish and maintain an advisory board composed of parents, teachers, and students to assist in menu planning.

## **SECTION 5 VENDOR RESPONSIBILITIES**

- 5.1 The VENDOR shall provide its services hereunder at all times in accordance with generally accepted standards of care and best practices in the industry.
- 5.2 The VENDOR shall deliver meals as requested by the SFA to sites at the specified locations at the times listed on Exhibit A or as designated by the SFA.
- 5.3 The VENDOR shall adhere to the 21-day cycle menu(s) and portion sizes specified by the SFA on Exhibit B for the first 21 days of meal service. Thereafter, changes in the menu(s) may be made with prior approval of the SFA. The meals must meet the Food-Based Menu Planning Approach as designated herein by the SFA for each Term of the Contract and all subsequent renewals, if applicable. Meals must meet or exceed the calories and meet the nutrient standards for National School Lunch, School Breakfast, and/or summer meals programs for the age/grade groups of school children and as listed in Exhibit C.
- 5.4 The serving sizes provided by the SFA on the 21-day cycle menu(s) are, in most cases, based on the required minimum serving sizes stated in Exhibit C. If the serving sizes for the food items indicated on the menu(s) do not meet the required weekly calorie and nutrient standards as stated in Exhibit C, the vendor must increase serving sizes and/or provide additional food items as necessary to meet the calorie and nutrient standards without altering the 21-day cycle menu(s). Serving sizes may not be decreased unless otherwise stated in this *Request for Proposal and Contract*. The vendor shall provide the menu cycle to the SFA ten days prior to the month it begins.
- 5.5 The VENDOR shall be responsible for providing meals and menus appropriate for the age of the students served and acceptable to students evidenced by a minimum of plate waste and participation levels in the National School Lunch, School Breakfast, and/or Summer Food Service Program meals, as applicable.
- 5.6 The VENDOR is required to substitute food components of the meal pattern for students with disabilities in accordance with 7 C.F.R. § 15b when the disability restricts their diet and is permitted to make substitutions for students without disabilities when they are unable to eat regular meals because of a medical or special dietary need. Substitutions are made on a case-by-case basis and must be supported by a statement of the need for substitutes that includes the recommended alternate foods unless otherwise exempted by the Food and Nutrition Service, USDA. In the case of a student with disabilities, the statement must be signed by a medical doctor. For students without disabilities, the statement must be signed by a recognized medical authority.
- 5.7 The vendor shall be responsible for the quality and wholesomeness of meals up to and including delivery to the SFA.

## **SECTION 6 INVOICING AND PAYMENT**

- 6.1 The Vendor shall submit itemized invoices to the SFA monthly. Invoices shall specify the number of meals provided to the SFA and the unit price for each meal type.



- 6.2 The SFA shall pay the Vendor the unit price specified in the Proposal Summary times meals provided as specified in the invoice. The SFA shall pay:
- 6.2.1 According to the time frame as stated on the Vendor's invoice; or
  - 6.2.2 Five (5) business days after receiving Meal Claim Reimbursement; whichever occurs sooner.
  - 6.2.3 No later than forty-one days (41) calendar days of its receipt of the invoice from the Vendor.
- 6.3 The Vendor shall use the following delinquent payment notification procedures in order to exercise its right to demand payment from the SFA:
- 6.3.1 For invoices not paid within forty-two (42) calendar days after the SFA received the invoice, the Vendor shall send the SFA a notice letter with a copy of the original invoice attached. The Vendor shall also provide a copy of the notice letter to the FDACS.
  - 6.3.2 When an invoice previously noticed when delinquent forty-two (42) calendar days is still delinquent and not paid in full within sixty-three (63) calendar days after the SFA received the invoice, the Vendor must provide a second letter to the SFA with a copy of the original invoice attached and provide a copy to the FDACS.
  - 6.3.3 The Vendor may suspend service or terminate its contract with the SFA if the SFA has failed to make full and complete payment for any invoice sixty-three (63) or more calendar days after the invoice was received. The Vendor's failure to terminate its contract shall not waive its right to seek payment under appropriate Florida Law and procedures.

## **SECTION 7 USDA FOODS**

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- 7.1 Any USDA Foods received for use by the SFA and made available to the VENDOR shall be utilized within the specified Term of this Contract in the SFA's food service operation for the preparation and service of meals and for other allowable uses in accordance with the Code of Federal Regulations, 7 C.F.R. Part 250.
- 7.2 The VENDOR shall accept and use USDA Foods in as large a quantity as may be efficiently utilized in the nonprofit food service subject to the approval of the SFA.
- 7.3 The VENDOR shall manage all USDA Foods to ensure the foods are utilized in the SFA's food service.
- 7.4 The VENDOR shall utilize all USDA ground beef, ground pork, and processed end products received in the SFA's food service. Commercially-purchased foods shall not be substituted for these foods.
- 7.5 The VENDOR shall utilize all other USDA Foods, or substitute commercially-purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA Foods as determined by the SFA, in the SFA's food service.
- 7.6 The VENDOR shall credit the SFA's monthly bill/invoice the current market value of all USDA foods received during each Contract Term as the foods are used in the SFA's food service. The VENDOR must credit the SFA for all USDA Foods received for use in the SFA's food service each

Contract Term whether the USDA Foods have been used or not. Such credit shall be issued in full prior to the expiration of each Contract Term.

- 7.7 Credit issued by the VENDOR to the SFA for USDA foods received during each Contract Term and used in the SFA's food service shall be recorded on the monthly bill/invoice as a separate line item entry and shall be clearly identified and labeled. Attached to the invoice shall be a detailed list identifying each received USDA Foods item used in the SFA's food service and each USDA Foods item credit issued for unused USDA Foods, along with the current market value as issued by the FDACS.
- 7.8 The current value of USDA Foods is based on the information listed on the SFA's Web-Based Supply Chain Management (WBSCM) Requisition and by the Requisition Status Report. If not listed, the current market value of USDA Foods will be based on the prices issued by the FDACS.
- 7.9 The SFA shall ensure the method and timing of crediting does not cause its cash resources to exceed limits established in 7 C.F.R. § 210.9(b)(2).
- 7.10 At the end of each Contract Term and upon expiration or termination of the Contract, a reconciliation shall be conducted by the SFA to ensure and verify correct and proper credit has been received for the full value of all USDA Foods received by the VENDOR during each Contract Term for use in the SFA's food service.
- 7.11 The SFA shall verify receipt of USDA Foods shipments through its electronic records or by contacting the FDACS or processor as applicable.
- 7.12 The SFA reserves the right to conduct commodity credit audits throughout each Contract Term to ensure compliance with federal regulations 7 C.F.R. Part 210 and Part 250.
- 7.13 The VENDOR must accept liability for any negligence on their part that results in any loss, damage, out of condition, or improper use of USDA Foods not yet credited to the SFA, and shall credit the SFA either monthly or through a fiscal year-end reconciliation.
- 7.14 The SFA and VENDOR shall consult and agree on end products to be produced from USDA Foods during each Contract Term. If the SFA and VENDOR cannot agree on end products, the VENDOR shall utilize the USDA Foods in the form furnished by the USDA.
- 7.15 If the VENDOR acts as an intermediary between a processor and the SFA, the VENDOR shall credit the SFA the current market value of the USDA Foods contained in the processed end products unless the processor is providing such credit to the SFA. Such credit shall be issued to the SFA on the monthly bill/invoice as a separate line item entry and shall be clearly identified and labeled.
- 7.16 The VENDOR shall not enter into any processing agreements with a processor as required in subpart C of 7 C.F.R. Part 250. The VENDOR shall also not enter into any subcontracts for further processing of USDA Foods.
- 7.17 The VENDOR shall have records maintained and available to substantiate the receipt, use, storage, and inventory of USDA Foods. The VENDOR must submit to the SFA monthly inventory reports showing all transactions for processed and non-processed USDA Foods.
- 7.18 The SFA, the FDACS, the Auditor General, and the USDA, or their duly authorized representatives, may perform on-site reviews of the VENDOR's food service operation, including the review of records, to ensure compliance with the requirements of this Contract and federal regulations 7 C.F.R. Part 210 and Part 250.
- 7.19 The VENDOR shall return all unused USDA ground beef products, ground pork products, and processed end products to the SFA upon termination, expiration, or non-renewal of the Contract.

- 7.20 At the discretion of the SFA, the VENDOR may be required to return other unused USDA Foods to the SFA upon termination, expiration, or non-renewal of the Contract.
- 7.21 The SFA shall retain title to all USDA Foods provided to the VENDOR for use in the SFA's food service.
- 7.22 USDA donated foods or processed end products containing USDA donated foods shall not be used for catering or special functions conducted outside of the nonprofit school food service.

## **SECTION 8 PURCHASES/BUY AMERICAN**

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- 8.1 The VENDOR shall retain the title of all purchased food and non-food items.
- 8.2 The VENDOR shall purchase, to the maximum extent practicable, domestic commodities or products which are either an agricultural commodity produced in the United States or a food product processed in the United States substantially using agricultural commodities produced in the United States.
- 8.3 The VENDOR shall not substitute commercially-purchased foods for USDA ground beef, ground pork, and processed end products received.
- 8.4 The VENDOR may substitute commercially-purchased foods for all other USDA Foods received. All commercially-purchased food substitutes must be of the same generic identity as the USDA Foods received, of U.S. origin, and of equal or better quality than the USDA Foods as determined by the SFA.
- 8.5 The SFA shall ensure commercially-purchased foods used in place of USDA Foods received are of the same generic identity as the USDA Foods received, of U.S. origin, and of equal or better quality than the USDA Foods as determined by the SFA.
- 8.6 The VENDOR shall certify the percentage of U.S. content in the products supplied to the SFA.
- 8.7 The SFA reserves the right to review VENDOR purchase records to ensure compliance with the *Buy American* provision in 7 C.F.R. Part 250.
- 8.8 The VENDOR shall provide Nutrition Facts labels and any other documentation requested by the SFA to ensure compliance with U.S. content requirements.
- 8.9 The VENDOR must request approval for exceptions to Buy American Provision from Sponsor prior to delivery. Requests should include documentation such as cost or availability data. Sponsor must document when an exception is approved, including all Buy American Provision requirements as stated in 7 CFR Part 210.21(d) and FNS Policy Memo SP 38-2017. The following must be documented for each approval:
  - 8.9.1 Consideration made for the use of domestic alternative foods before approving an exception.
  - 8.9.2 The use of a non-domestic food exception when competition reveals the cost of domestic is significantly higher than non-domestic food.
  - 8.9.3 The use of a non-domestic alternative food due to the domestic food not being produced or manufactured in sufficient and reasonable available quantities of satisfactory quality.

**SECTION 9  
EQUIPMENT**

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- 9.1 The VENDOR shall provide all equipment to hold and serve the meals.
- 9.2 The SFA shall repair and service SFA-owned equipment except when damages result from the use of less-than-reasonable care by VENDOR employees as determined by the SFA.
- 9.3 The VENDOR shall provide, at no cost to the SFA, complete maintenance, repair, and replacement services for all VENDOR-owned property and equipment.
- 9.4 The SFA shall be legally responsible for any losses of USDA Foods that may arise due to equipment malfunction or loss of electrical power not within the control of the VENDOR.
- 9.5 The VENDOR shall not remove food preparation or serving equipment owned by the SFA from the SFA's premises.
- 9.6 The SFA must give prior approval and have final authority for the purchase of equipment used for storage, preparation, serving, or delivery of school meals.
- 9.7 The VENDOR shall retain title to all VENDOR-owned property and equipment when placed in service.
- 9.8 Upon expiration or termination of the Contract, it shall be the VENDOR's responsibility to remove all VENDOR-owned property and equipment within a timely manner and without damage to SFA facilities.
- 9.9 The SFA shall retain title to all SFA-owned property and equipment when placed in service. If the property and/or equipment is amortized through the VENDOR and the Contract expires or is terminated, the SFA can return the property to the VENDOR for full release of the unpaid balance or continue to make payments in accordance with amortization schedules.

**SECTION 10  
INSPECTION OF FACILITY**

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The SFA, the FDACS, and the USDA reserve the right to inspect the VENDOR's preparation and storage facilities, and transporting vehicles prior to award of Contract and without notice at any time during each Contract Term, including the right to be present during preparation and delivery of meals.

10.2

The VENDOR must provide meals when requested for periodic inspection by the local or state health department or an independent agency to determine the bacterial levels in the meals served.

**SECTION 11  
DELIVERY REQUIREMENTS AND NONCOMPLIANCE**

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- 11.1 Meals must be delivered in accordance with the approved menu cycle.

- 11.2 The VENDOR shall provide a delivery slip with the date and the number of meals delivered. The SFA authorized representative or his/her designee must sign the delivery slip and verify the condition of the meals received.
- 11.3 Meals must be delivered in closed-topped, sanitary vehicles.
- 11.4 Meals must be delivered in clean, sanitary transporting containers that maintain the proper temperatures of food and are food-grade containers approved by the local or state health departments.
- 11.5 When an emergency prevents the VENDOR from delivering meals, the VENDOR shall notify the SFA-authorized representative or his/her designee immediately by phone indicating the reasons for the need for substitution.
- 11.6 The SFA reserves the right to inspect and determine the quality of food delivered. The SFA may reject and not pay for any meals or components of meals that are unwholesome, judged as poor quality, damaged, incomplete either due to inadequate portion sizes or missing number of meal components, or delivered in unsanitary conditions such as incorrect temperatures.
- 11.7 The SFA will obtain meals from other sources if meals are rejected or if an insufficient number of meals is delivered. The SFA will contact the VENDOR immediately regarding the reasons for rejected meals or if an inadequate number of meals delivered. If the VENDOR cannot replace meals in time for meal service, then the SFA can obtain meals from another source and deduct the actual cost of such meals from the monthly bill of the VENDOR. The VENDOR is responsible for the cost of replacement meals.
- 11.8 The SFA will not pay for deliveries made later than the regularly scheduled lunch or breakfast periods as listed on Exhibit A, or as otherwise stated in this Contract.

## **SECTION 12 PACKAGING REQUIREMENTS**

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- 12.1 Hot meal unit—Packaging suitable for maintaining components at temperatures in accordance with state and local health standards. Container and overlay should have an airtight closure, be of non-toxic material, and be capable of withstanding temperatures of 350°F (204°C) or higher.
- 12.2 Hot bulk meals must be in stainless steel containers with lids with a depth of no more than four inches.
- 12.3 Cold meal unit or unnecessary to heat—Container and overlay to be plastic or paper and non-toxic.
- 12.4 Cold meals must be in white or brown paper bags or in boxes with enough strength to hold meals without tearing or ripping.
- 12.5 Cartons—Each carton shall be labeled to meet state or local requirements. Label should include the following:
- Processor's name, address, and zip code
  - Food items and meal type
  - Date of production
  - Quantity of individual units per carton

- 12.6 VENDOR shall insert non-food items that are necessary for the meal to be eaten. Meals shall be delivered with the following items: condiments, straws for milk, napkins, single service ware, and serving utensils.
- 12.7 All refrigerated food shall be delivered at an internal temperature of 40°F or below.
- 12.8 All frozen food shall be delivered at 0°F or below. Frozen products should show no evidence of thawing and re-freezing, freezer burn, or any off-color or odors.
- 12.9 All hot food shall be delivered with an internal temperature of 135°F or above.

### **SECTION 13 MEAL PRICING**

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- 13.1 All proposals must be calculated based on the menu(s) in Exhibit B. Milk will be supplied by the VENDOR.
- 13.2 The price per meal must include the meal including milk, condiments applicable to the menu, serving utensils if applicable, packaging and containers needed to transport food in a sanitary manner, and transportation to and from the SFA.
- 13.3 All proposals must be submitted using the *Proposal Summary* form attached herein. All rates must be written in ink or typed in the blank space(s) provided and the estimated totals must be carried out to the second decimal place and must not be rounded.
- 13.4 The proposal price(s) must be calculated net of applicable discounts, rebates, and credits received by the VENDOR and must not include the use of commodities, alternate pricing structures such as guaranteed commodity credits, or Offer versus Serve credits unless otherwise stated herein.
- 13.5 The SFA is not obligated to purchase any minimum number or dollar amount of meals under this Contract.
- 13.6 The VENDOR shall receive a fixed meal rate for each reimbursable school breakfast, school lunch, after-school snack and/or summer food service meal served.
- 13.7 The VENDOR must submit all invoices pertaining to the SFA nonprofit food service within 30 days of the last day of each month or the final day of the program.
- 13.8 The VENDOR shall receive no payment for meals that are spoiled or unwholesome at the time of serving, that do not meet the detailed specifications for each food component or menu item in accordance with 7 C.F.R. Part 210, or that do not otherwise meet the requirements of the Contract.
- 13.9 The VENDOR cannot provide guaranteed USDA Foods credits. The VENDOR shall credit the SFA's monthly bill/invoice the current market value of all USDA Foods as designated herein. Credit issued by the VENDOR to the SFA for USDA Foods received during each Contract Term and used in the SFA's food service shall be recorded on the monthly bill/invoice as a separate line item entry and shall be clearly identified and labeled. Attached to the invoice shall be a detailed list identifying each received USDA Foods item used in the SFA's food service and each USDA Foods item credit issued for unused USDA Foods, along with the current market value as issued by the FDACS. Prior to the expiration of each Contract Term, the SFA shall be credited in full for all USDA Foods received.

- 13.10 The VENDOR shall submit separate billing for special functions conducted outside of the nonprofit school food service account.
- 13.11 The fixed meal rate for meals must be calculated as if no commodities were available.

**SECTION 14  
REVENUE**

- 14.1 The SFA shall receive all revenue from the food service.
- 14.2 All goods, services, or monies received as the result of any equipment or USDA Foods rebate shall be credited to the SFA's nonprofit food service account.
- 14.3 If reimbursement is denied as a direct result of the failure of the VENDOR to comply with the provisions of this Contract, the VENDOR shall assume responsibility for the amount denied.

**SECTION 15  
LICENSES, CERTIFICATIONS, AND TAXES**

- 15.1 Throughout the Term of the Contract and each renewal Term, the VENDOR shall obtain and maintain all applicable licenses and permits required by federal, state, and local law.
- 15.2 The VENDOR shall have state or local health certification for any facility outside the SFA in which it proposes to prepare meals, if applicable, and must maintain this health certification for each Contract Term.

**SECTION 16  
RECORD KEEPING**

- 16.1 The VENDOR shall retain all records relating to food service production and delivery for the initial contract and all subsequent renewals for a period of five years either from the date the final contract renewal period has expired, receipt of final payment under the contract is recorded, or after the SFA submits the final Claim for Reimbursement for the final fiscal year of the contract, whichever occurs last.
- 16.2 The VENDOR shall have records maintained and available to demonstrate compliance with the requirements relating to USDA Foods. Such records shall include the following:
  - 16.2.1 The receipt, use, storage, and inventory of USDA Foods;
  - 16.2.2 Monthly inventory reports showing all transactions for processed and non-processed USDA Foods; and
  - 16.2.3 Documentation of credits issued to the SFA for USDA Foods received.
- 16.3 All records must be available for the period of time specified above for the purpose of making audits, examinations, excerpts, and transcriptions by representatives of the SFA, the FDACS, the USDA, and the Auditor General, and other governmental entities with monitoring authority at any reasonable time and place. If audit findings have not been resolved, the records shall be retained beyond the specified period as long as required for the resolution of the issues raised by the audit.
- 16.4 The VENDOR accepts liability for any overclaims due to VENDOR negligence or non-compliance with regulations, including those overclaims based on review or audit findings.

- 16.5 All records relating to the Contract, including subsequent Renewal Terms, if applicable, are property of the SFA and shall be maintained in original form on SFA premises for the duration of the Contract. At any time during the Contract, the SFA reserves the right to require the VENDOR to surrender all records relating to the Contract to the SFA within 30 days of such request. Such records shall include but are not limited to:
- All data, materials, and products created by the VENDOR on behalf of the SFA and in furtherance of the Services
  - Production records, including quantities and amounts of food used in preparation of each meal and food component of menus
  - Standardized recipes and yield from recipes as deemed necessary per the requirements of paragraph 15.8
  - Processed product nutritional analysis
  - Dates of preparation of meals
  - Number of meals and locations where meals were delivered
  - Signed delivery slips
  - Nutritional content of individual food items and meals as delivered
  - Bills charged to SFA for meals delivered under this contract including the credit of USDA foods where applicable
  - Inventory records
  - Food and proposal specifications
  - All documents and records as noted in this *Request For Proposal and Contract*
- 16.6 Upon expiration or termination of the Contract, the VENDOR shall surrender all records as noted above, relating to the initial Contract and all subsequent renewal Terms, if applicable, to the SFA within 30 days of the Contract expiration or termination.
- 16.7 The SFA shall retain all records relating to the initial contract and all subsequent renewals for the length of the retention periods required by federal, state, or local laws and regulations that govern the SFA regarding recordkeeping and records retention.
- 16.8 All records must be available for the period of time specified above for the purpose of making audits, examinations, excerpts, and transcriptions by representatives of the SFA, the FDACS, the USDA, and the Auditor General, and other governmental entities with monitoring authority at any reasonable time and place. If audit findings have not been resolved, the records shall be retained beyond the specified period as long as required for the resolution of the issues raised by the audit.

## **SECTION 17 TERMS AND TERMINATION**

- 17.1 This Contract is effective for a one-year period commencing August 15, 2022, or upon written acceptance of the contract, whichever occurs last, through August 1, 2023, (the "Contract Term" or "Term") with options to renew yearly not to exceed four additional years (each a "Renewal Term").
- 17.2 Renewal of this Contract is contingent upon the fulfillment of all Contract provisions relating to USDA Foods.



- 17.3 Either the SFA or VENDOR can terminate this Contract for cause or for convenience with a sixty- (60) day written notification. Following sixty- (60) day written notification, the SFA can terminate this Contract in whole or in part without the payment of any penalty or incurring any further obligation to the VENDOR.
- 17.4 Following any termination for convenience, the VENDOR shall be entitled to compensation for services completed upon submission of invoices and proof of claim for services provided under this Contract up to and including the date of termination. The SFA shall have the right to receive services from the Contractor through the effective date of the notice of termination, and may, at its election, procure such work from other contractors as may be necessary to complete the services.
- 17.5 Notwithstanding the notice period in paragraph 17.3, the SFA may immediately terminate the Contract, in whole or in part, upon notice to the VENDOR if the SFA determines that the actions, or failure to act, of the VENDOR, its agents, employees or subcontractors have caused, or reasonably could cause jeopardy to health, safety, or property; or if the SFA determines that the VENDOR lacks the financial resources to perform under the Contract.
- 17.6 If the VENDOR fails to perform to the SFA's satisfaction any material requirement of this Contract or is in violation of a material provision of this Contract, the SFA shall provide written notice to the VENDOR requesting that the breach or non-compliance be remedied within sixty- (60) days. If the breach or noncompliance is not remedied by the specified period of time, the SFA may either: (a) immediately terminate the Contract without additional written notice or, (b) enforce the terms and conditions of the Contract, and in either event, seek any available legal or equitable remedies and damages. The SFA may finish the services by whatever method the SFA may deem expedient. Any damages incurred by the SFA as a result of any VENDOR default shall be borne by the VENDOR at its sole cost and expense, shall not be payable as part of the Contract amount, and shall be reimbursed to the SFA by the VENDOR upon demand.
- 17.7 Neither the VENDOR nor SFA shall be responsible for any losses resulting if the fulfillment of the terms of the Contract is delayed or prevented by wars, acts of public enemies, strikes, fires, floods, acts of God, or any other acts which could not have been prevented by the exercise of due diligence ("Act of God"). The SFA may cancel the Contract without penalty if the VENDOR's performance does not resume within 30 days of the VENDOR's interruption of services due to an Act of God.
- 17.8 The only rates and fees that may be adjusted in subsequent Contract Terms are the fixed rates contained herein. Before any fixed rate adjustments can be implemented as part of a Contract renewal agreement, the VENDOR shall document to the SFA, through a written financial analysis, the need for such adjustments. Adjustment of all individual per meal fixed rates and applicable fees in subsequent Contract Terms must not exceed the *Consumer Price Index for Urban Consumers—Food Away From Home* annualized rate for December of the current school year. Individual per meal fixed-rate and applicable fixed fee increases cannot exceed the CPI as stated above. Percentage increases cannot be applied to any previous year's total estimated or actual contract cost.

## **SECTION 18 GENERAL CONTRACT TERMS**

- 18.1 No provision of this Contract shall be assigned or subcontracted without prior written consent of the SFA.
- 18.2 This solicitation/Contract, exhibits, and attachments constitute the entire agreement between the SFA and VENDOR and may not be changed, extended orally, or altered by course of conduct. No other contracts will be signed by the SFA.

- 18.3 Each party to this Contract represents and warrants to the other that: (a) it has the right, power, and authority to enter into and perform its obligations under this Contract and (b) it has taken all requisite action (corporate, statutory or otherwise) to approve execution, delivery and performance of this Contract, and (c) this Contract constitutes a legal, valid and binding obligation upon itself in accordance with its terms.
- 18.4 Any silence, absence, or omission from the Contract specifications concerning any point shall be regarded as meaning that only the best commercial practices are to prevail, and all materials, workmanship, and services rendered shall be of a quality that would normally be specified by the SFA.
- 18.5 No course of dealing or failure of the SFA to enforce strictly any term, right, or condition of this Contract shall be construed as a waiver of such term, right, or condition. No express waiver of any term, right, or condition of this Contract shall operate as a waiver of any other term, right, or condition.
- 18.6 Payments on any claim shall not prevent the SFA from making claim for adjustment on any item found not to have been in accordance with the provisions of this Contract.
- 18.7 It is further agreed between the SFA and VENDOR that the exhibits, attachments, and clauses attached and designated are hereby in all respects made a part of this Contract.
- 18.8 Minority-Owned Business Enterprise. Both parties agree to take affirmative steps to ensure that small businesses, minority-owned businesses and women's business enterprises are used whenever possible:
- 18.8.1 Affirmative steps shall include the following: Include qualified small businesses, minority-owned businesses and women's business enterprises on solicitation lists;
- 18.8.2 Assuring that small businesses, minority-owned businesses and women's businesses are solicited whenever they are potential sources;
- 18.8.3 When economically feasible, dividing total requirements into smaller tasks or quantities so as to permit maximum small businesses, minority-owned businesses and women's business participation;
- 18.8.4 Where the requirement permits, establishing delivery schedules which will encourage participation by small businesses, minority-owned businesses and women's businesses;
- 18.8.5 Using the services and assistance of the Small Business Administration and the Department of Commerce's Minority Business Development Agency in the solicitation and utilization of small businesses, minority-owned businesses and women's business enterprises.
- 18.9 The VENDOR shall comply with Title VI of the Civil Rights Act of 1964, as amended; USDA regulations implementing Title IX of the Education Amendments; Section 504 of the Rehabilitation Act of 1973; Age Discrimination Act of 1975; 7 C.F.R. Parts 15, 15a, and 15b; and FNS Instruction 113-1, *Civil Rights Compliance and Enforcement—Nutrition Programs and Activities*, and any additions or amendments.
- 18.10 If this Contract is in excess of \$100,000, the SFA and VENDOR shall comply with all applicable standards, orders, and regulations, including but not limited to:
- The Clean Air Act (42 U.S.C. § 7401 *et seq.*), the Clean Water Act (33 U.S.C. § 1311–1330, § 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 C.F.R. § 1.1 *et seq.*);

- *Certification Regarding Lobbying* pursuant to 31 U.S.C. 1352 (2 C.F.R. Appendix II to Part 200); and
- *Disclosure of Lobbying Activities* pursuant to 31 U.S.C. 1352 (2 C.F.R Appendix II to Part 200).
- *Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion – Lower Tier Covered Transaction*, non-federal entities are subject to the non-procurement debarment and suspension regulations implementing Executive Orders 12549 and 12689, 2 CFR part 180. These regulations restrict awards, subawards, and contracts with certain parties that are debarred, suspended, or otherwise excluded from or ineligible for participation in Federal assistance programs or activities.

18.11 The VENDOR certifies compliance with:

- Energy Policy and Conservation Act (Pub. L. 94–163, 89 Stat. 871);
- Contract Work Hours and Safety Standards Act (29 C.F.R. Part 5);
- Executive Order 11246, entitled *Equal Employment Opportunity*, as amended by Executive Order 11375 and Department of Labor Regulation (41 C.F.R. Chapter 60);
- Copeland “Anti-Kickback” Act (18 U.S.C. 874) as supplemented in Department of Labor regulations (29 C.F.R. Part 3); and
- Davis-Bacon Act (40 U.S.C. 276a to 276a-7) as supplemented by Department of Labor regulations (29 C.F.R. Part 5).
- Procurement of Recovered Materials. (Stat. 200.323 Solid Waste Disposal Act)

18.12 The VENDOR is subject to the provisions of Section 2209d of Title 7 of the United States Code due to the use of federal funds for the food service program. All announcements and other materials publicizing this program must include statements as to the amount and proportion of federal funding involved.

18.13 The FDACS and the USDA are not parties to this Contract and are not obligated, liable, or responsible for any action or inaction by the SFA or the VENDOR. The SFA has full responsibility for ensuring the terms of the Contract are fulfilled.

18.14 Piggybacking: A SFA may make purchases at or below the specified prices from contracts awarded by other city or county governmental agencies, other district school boards, community colleges, federal agencies, the public or governmental agencies of any state, or from state university system cooperative proposal agreements when the awarded vendor will permit purchases by an SFA at the same terms, conditions, and prices (or below such prices) awarded in such contract, and such purchases are to the economic advantage of the district school board. This process commonly referred to as “piggybacking,” is not a method for procuring goods and services, but is an option SFAs may use in an effort to obtain the most economical prices for needed items. Piggybacking on a contract will not be approved by the FDACS if it will cause a substantive change to this solicitation.

18.15 To the fullest extent permitted by law, the VENDOR agrees to indemnify, defend, and hold harmless the SFA and its respective agents, officers and employees from and against any and all claims, demands, suits, liabilities, injuries (personal or bodily), property damage, causes of action, losses, costs, expenses, damages, or penalties, including, without limitation, reasonable defense costs, and reasonable legal fees, arising or resulting from, or occasioned by or in connection with (i) any bodily injury or property damage resulting or arising from any act or omission to act (whether negligent, willful, wrongful, or otherwise) by the VENDOR, its subcontractors, anyone directly or indirectly employed by them or anyone for whose acts they may be liable; (ii) failure by the VENDOR or its subcontractors to comply with any Laws applicable to the performance of the

Services; (iii) any breach of this Contract, including, without limitation, any representation or warranty provided by the VENDOR herein; (iv) any employment actions of any nature or kind including but not limited to, workers compensation, or labor action brought by the VENDOR's employees; or (v) any identity breach or infringement of any copyright, trademark, patent, or other intellectual property right.

## **SECTION 19 FOOD SPECIFICATIONS**

- 19.1 All USDA Foods offered to the SFA and made available to the VENDOR are acceptable and should be utilized in as large a quantity as may be efficiently utilized.

For all other food components, specifications shall be as follows:

- 19.2 All breads, bread alternates, and grains must be whole grain or whole grain-rich. All breads and grains must be fresh (or frozen, if applicable) and must meet the minimum weight per serving as listed on USDA's *Exhibit A: School Lunch and Breakfast*. Ready-to-Eat (RTE) breakfast cereals must list a whole grain as the primary ingredient and the cereal must be fortified. RTE cereals that are made from 100 percent whole grains do not have to be fortified. If applicable, the product should be in moisture-proof wrapping and the pack-code date provided.
- 19.3 All meat and poultry must have been inspected by the USDA and must be free from off-color or odor.
- 19.3.1 Beef must be at least 70:30 lean to fat, preferably 80:20 lean to fat or better.
- 19.3.2 Poultry should be U.S. Grade A when applicable and should meet the recommendations outlined in *Specifications for Poultry Products, A Guide for Food Service Operators* from the USDA.
- 19.3.3 For breaded and battered meat/meat alternate items, all flours must be whole grain or whole grain-rich and breading/batter must not make up more than 30 percent of the weight of the finished product. Note: Manufacturers producing qualifying products (meat/meat alternate entrées containing grains) may apply for a Child Nutrition (CN) Label to indicate the number of ounce equivalent (oz. eq.) grains that meet the whole grain-rich criteria. The term "oz. eq. grains" on the CN Label indicates that the product meets the whole grain-rich criteria and credit for as a grain serving while the terms "bread" or "bread alternate" on the CN Label indicates that the product meets previous program requirements for grains/breads and are not creditable toward a grain serving.
- 19.3.4 For sausage patties, the maximum fat allowed is 50 percent by weight; industry standard of 38 to 42 percent fat is preferred.
- 19.4 All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from beef, pork, and/or poultry. No meat by-products, fillers, extenders, non-fat milk solids, or cereal will be allowed except to include those products containing Alternate Protein Products (APP) within the limits specified in 9 CFR 319.180(e) and meeting the requirements of Appendix A of 7 CFR 210, 220, 225, and 226. No other binders and extenders may be used in conjunction with the APP to receive the ounce per ounce crediting. Meats must not show evidence of greening, streaking, or other discoloration.
- 19.5 All cheese should be free of mold and undesirable flavor and odors; pasteurized when applicable, and preferably reduced- or low-fat. Hard cheese should have a bright, uniform, attractive appearance, and demonstrate satisfactory meltability. Soft (e.g., cottage cheese) and hard cheese should have a pleasing flavor, and contain proper moisture and salt content. Cream cheese, if offered, may be offered as extra food or condiment. Any item labeled as "imitation" cheese or

cheese “product” does not meet the requirements for use in food-based menu planning approaches and is not creditable toward meal pattern requirements.

- 19.6 All fish must have been inspected by the United States Department of Commerce (USDC) and meet minimum flesh and batter/breading requirements for a USDC Grade A product or a product packed under federal inspection (PUFI) by the USDC. Note: Manufacturers producing qualifying products (meat/ meat alternate entrées containing grains) may apply for a Child Nutrition (CN) Label to indicate the number of ounce equivalent (oz. eq.) grains that meet the whole grain-rich criteria. The term “oz. eq. grains” on the CN Label indicates that the product meets the whole grain-rich criteria and credit for as a grain serving while the terms “bread” or “bread alternate” on the CN Label indicates that the product meets previous program requirements for grains/breads and are not creditable toward a grain serving.
- 19.7 All fresh fruits must be ripe and in good condition when delivered and must be ready for consumption per the USDA *Food Buying Guide*. At a minimum, fruits must meet the food distributors’ second-quality level. Fruits should have characteristic color and good flavor and be well-shaped and free from scars and bruises. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.
- 19.8 All fresh vegetables must be ripe and in good condition when delivered and must be ready for consumption per the USDA *Food Buying Guide*. At a minimum, fresh vegetables must meet the food distributors’ second-quality level. Fresh vegetables should have characteristic color and good flavor, be well-shaped and be free from discoloration, blemishes, and decay. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements
- 19.9 All canned vegetables must meet the food distributors’ first quality level (extra fancy and fancy) and should be reduced-sodium, low-sodium, or no added salt.
- 19.10 All canned fruits must meet the food distributors’ second quality level (standard). Canned fruit must be packed in juice, water, or light syrup, and all frozen or dried fruit must have no added sweetener (nutritive or non-nutritive).
- 19.11 All fruit juices must be 100 percent, full-strength juice.
- 19.12 Eggs must be inspected and passed by the state or federal Department of Agriculture and used within 30 days of date on the carton. Eggs should be grade A, uniform in size, clean, sound-shelled, and free of foreign odors or flavors.
- 19.13 Sauces, (i.e., spaghetti, pizza) and gravy must be smooth and uniform in color with no foreign substance, flavor, odor, or off-color.
- 19.14 If applicable, the food production facility, manufacturing plant, and products must meet all sanitary and other requirements of the Food, Drug, and Cosmetic Act and other regulations that support the wholesomeness of products.
- 19.15 Meals and food items must be stored and prepared under properly controlled temperatures and in accordance with all applicable health and sanitation regulations.
- 19.16 When the specification calls for “Brand Name or Equivalent”, the brand name product is acceptable. Other products may be considered with proof that such products meet stated specifications and are deemed equivalent to the brand products in terms of quality, performance, and desired characteristics, as determined by the SFA.
- 19.17 Breakfast and lunch program meals must meet the sodium target level prescribed in 7 C.F.R. section 210.10 for the applicable school year.
- 19.18 Nutrition labels or manufacturer specifications must indicate zero grams of added trans-fat (less than 0.5 grams) per serving. Meats that contain a minimal amount of naturally-occurring trans fats

are allowed in the school meal programs.

19.19 USDA requires SFA's to offer two fluid milk choices daily. Fluid milk choices must be from unflavored low-fat (1 percent milk fat) or fat-free, flavored or unflavored.

**PROPOSAL SUMMARY**

**Request for Proposal and Contract  
Nonprofit School Food Service**

This document contains a solicitation for the furnishing of meals for a nonprofit food service program for the period beginning August 14, 2023, and ending August 1, 2024, and sets forth the terms and conditions applicable to the procurement. Upon acceptance, this document shall constitute the Contract between the proposer and the school food authority (SFA). The proposer shall not plead misunderstanding or deception because of such estimate of quantities, or of the character, location, or other conditions pertaining to the solicitation/Contract.

**PER MEAL RATES MUST BE QUOTED AS IF NO USDA FOODS WILL BE RECEIVED**

	<u>Units</u> <sup>1</sup>	<u>Rate</u>	<u>Total</u> <sup>2</sup>
1. Reimbursable Breakfast	1. _____	1. _____	1. _____
2. Reimbursable Lunches (K-5)	2. _____	2. _____	2. _____
2. Reimbursable Lunches (6-8)	2. _____	2. _____	2. _____
2. Reimbursable Lunches (9-12)	2. _____	2. _____	2. _____
3. Reimbursable After-School Snacks	3. _____	3. _____	3. _____
Total Estimated Amount of Contract <sup>2</sup>			\$ _____

<sup>1</sup> "Units" equals the number of estimated students participating daily in NSLP, multiplied by the number of days meals will be served during the Contract Term.

<sup>2</sup>All totals must be carried out to the second decimal place and must not be rounded.

By submission of this proposal, the proposer certifies that in the event the proposer receives an award under this solicitation, the proposer shall operate in accordance with all applicable current program regulations. This agreement shall be in effect for one year and may be renewed by mutual agreement for four additional one-year Renewal Terms.

\_\_\_\_\_  
Vendor

\_\_\_\_\_  
Street Address

\_\_\_\_\_  
City State Zip Code

\_\_\_\_\_  
Signature of Authorized Proposer Title Date

**ACCEPTANCE OF CONTRACT**  
Shaneta Oliver

Dean of Operations

**Name of Sponsor Representative**

**Title**

**Signature of Authorized Sponsor Representative**

**Date**



## DRUG-FREE WORKPLACE CERTIFICATION

IDENTICAL TIE PROPOSALS - 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 State or by any political subdivision 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. Established procedures for processing tie proposals will be followed if none of the tied vendors have 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 a proposal 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 the proposal, 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 satisfactory participation in a drug abuse assistance or rehabilitation program if such is available in the employee's community, by any employee who is so convicted.
- 6) Make a good faith effort to continue to maintain a drug-free workplace through the implementation of this section.

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

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VENDOR'S SIGNATURE



**CERTIFICATION REGARDING LOBBYING**

**CERTIFICATION FOR CONTRACTS, GRANTS, AND COOPERATIVE AGREEMENTS**

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of congress, or an employee of a member of congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.
2. If any funds other than Federal-appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a member of congress, an officer or employee of congress, or an employee of a member of congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, Disclosure Form to Report Lobbying, in accordance with its instructions.
3. The undersigned shall require that the language of this certification be included in the award documents for all sub-awards at all tiers (including subcontracts, subgrants, and contracts under grants, loans, and cooperative agreements) and that all sub-recipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by Section 1352, title 31, U.S. Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

By \_\_\_\_\_ Date: \_\_\_\_\_  
(Signature of Official (Executive Director) Authorized to Sign Application)

By \_\_\_\_\_ Date: \_\_\_\_\_  
(Signature of Official (Chief Financial Officer) Authorized to Sign Application)

For \_\_\_\_\_  
Name of Grantee

\_\_\_\_\_  
Title of Grant Program



## INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or sub-award recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants, and contract awards under grants.
5. If the organization filing the report in item 4 checks "Subawardee," then enter the full name, address, city, state, and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below the agency name, if known. For example, Department of Transportation, and United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitations to Proposal (ITB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Included prefixes, e.g., "RFP-DE-90-001."
9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
10. (a) Enter the full name, address, city, state and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in item 4 to influence the covered Federal action.  
  
(b) Enter the full names of the individual(s) performing services, and include full address if different from 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. The certifying official shall sign and date the form; print his/her name, title, and telephone number.



## EXHIBIT B

### SAMPLE 21-DAY CYCLE MENUS Grades K – 8<sup>th</sup> Lunch

	1	2	3	4	5	VEG
M/M A G/B	2 oz. Baked Chicken	2 oz. Cheese (Sauce)	2 oz. Cheese/Pepperoni (Pizza)	2 oz. Baked Chicken Tenders (meat)	2 oz. Chicken/Cheese (Quesadilla)	x 1/2 Dk Green
	1 oz. Whole Grain Dinner Roll	1 c. Whole Grain Pasta Macaroni	2 oz. Whole Grain Pizza Crust	1 oz. Tenders Whole Grain Breading	1 oz. Whole Grain Tortilla	x 3/4 Red/Orange
Fruit	1/2 c. Seasoned Whole Grain Brown Rice 1/2 c. 1/2 cup Fresh Apple	1/2 c. 1/2 cup Peaches	1/2 c. 1/2 cup Fresh Orange Wedges	1/2 c. 1/2 cup Cinnamon Applesauce	1 oz. Whole Grain Tortilla Chips 1/2 c. 1/2 cup Pineapple Chunks	x 1/2 Beans/Peas x 1/2 Starchy x 1/2 Other
Veg	3/4 c 1/2 cup Sweet Potato Casserole 1/4 cup Green Beans	3/4 c 1/2 cup Potato Rounds, Baked 1/4 cup Baby Carrots FF Ranch	3/4 c 1 cup Lettuce Salad* (credit 1/2 cup) (Dark Green) FF Dressings 1/4 cup Corn	3/4 c 1/2 cup Mashed Potatoes 1/4 cup Green Peas	3/4 c 1/2 cup Pinto Beans 1/2 cup Lettuce (credit 1/4 cup), 1/8 cup Salsa	x 1 cup Add'l x Grains (9 oz)
M/M A G/B	2 oz. Meat (Spaghetti Sauce)	2 oz. Oven-Baked Fish Nuggets(meat)	2 oz. Hamburger	2 oz. Grilled Chicken (Caesar Wrap)	2 oz. Cheese (Grilled Cheese)	x 1/2 Dk Green
	1 c. Whole Grain Pasta—Spaghetti	1 oz. Nugget Whole Grain Breading	2 oz. Whole Grain Bun	1 oz. Whole Grain Tortilla	2 oz. Whole Grain Bread	x 3/4 Red/Orange x 1/2 Beans/Peas
Fruit	1/2 c. 1/2 cup Fresh Banana	1 oz. Whole Grain Dinner Roll	1/2 c. 1/2 cup Fruit Cocktail	1/2 c. 1/2 cup Cantaloupe Wedges	1/2 c. 1/2 cup Pears	x 1/2 Starchy x 1/2 Other
Veg	3/4 c 1 cup Lettuce Salad* (credit 1/2 cup) (Dark Green) 1/4 cup Baby Carrots FF Ranch	3/4 c 1/2 cup Potato Wedges, Baked 1/4 cup Green Beans	3/4 c 1/2 cup Baked Sweet Potato Fries 1/4 cup lettuce (credit 1/8 cup), 1/8 cup tomato, pickles (garnish)	3/4 c 1/2 cup Roasted New Potatoes 1/4 cup Sliced Cucumbers and Onions	3/4 c 1/2 cup Baked Beans 1/4 cup Corn	x 1 cup Add'l x Grains (9 oz)
M/M A G/B	2 oz. Meat (Sloppy Joe)	2 oz. Meat (Chili)	2 oz. Grilled Chicken (Sandwich)	2 oz. Hot Ham and Cheese (Pita)	2 oz. Meat & Cheese (Tacos)	x 1/2 Dk Green
	2 oz. Whole Grain Bun	1 oz. Whole Grain Snack Crackers	2 oz. Whole Grain Bun	1 oz. Whole Grain Pita	1 oz. Whole Grain Tortilla	x 3/4 Red/Orange x 1/2 Beans/Peas
Fruit	1/2 c. 1/2 cup Watermelon	1 oz. Whole Grain Dinner Roll	1/2 c. 1/2 cup Fresh Apple	1 oz. Whole Grain Tortilla Chips	1/2 c. 1/2 cup Applesauce	x 1/2 Starchy x 1/2 Other
Veg	3/4 c 1/2 cup Potato Salad 1/4 cup Coleslaw	3/4 c 1/8 cup Variety Beans (Chili) 3/8 cup Carrot Coins, Cooked 1/4 cup Green Peas	3/4 c 1/2 cup Baked Sweet Potato Casserole 1/4 cup Broccoli, Steamed	3/4 c 3/8 cup Beans (Fiesta Dip) 3/8 cup Celery Sticks	3/4 c 1 cup Lettuce Salad* (credit 1/2 c) (Dark Green) 1/2 cup shredded (credit 1/4 cup) lettuce, diced tomato (garnish)	x 1 cup Add'l x Grains (9 oz)

	16	17	18	19	20	VEG
M/MA	2 oz. Ground Turkey & LF Cheese (Ziti)	2 oz. Meat (Stir Fry)	2 oz. Shredded Chicken (BBQ)	2 oz. Beef (Burrito)	2 oz. Hot Turkey and Cheese (Sub)	x 1/2 Dk Green
G/B	1 cup Whole Grain Pasta—Ziti (Baked)	1 oz. Whole Grain Brown Rice	2 oz. Whole Grain Bun	1 oz. Whole Grain Tortilla	2 oz. Whole Grain Bun	x 1/2 Red/Orange
Fruit	1/2 c. 1/2 cup Fresh Banana	1/2 c. 1/2 cup Fresh Pineapple Chunks	1/2 c. 1/2 cup Baked Cinnamon Apples	1 oz. Whole Grain Tortilla Chips	1/2 c. 1/4 cup Sliced Kiwi	x 1/2 Beans/Peas
Veg	3/4 c. 1/2 cup Baked Potato Wedges 1/4 cup Corn	3/4 c. 1/4 cup Oriental Veg (Stir Fry) 1/2 cup Steamed Broccoli & Cauliflower (equal parts)	3/4 c. 1 cup Lettuce Salad* (credit 1/2 cup) (Dark Green) FF Dressings 1/4 cup Tomatoes	3/4 c. 1/8 cup Variety Beans (Burrito) 3/8 cup Refried Beans 1/4 cup Salsa	3/4 c. 1/2 cup Baked Sweet Potato Fries 1/4 cup Green Beans	x 1/2 Starchy x 1/2 Other x 1 cup Add'l
M/MA	21	<p>The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service.</p> <p>Products may be brand name or equivalent as stipulated in this contract.</p> <p>The contractor is encouraged to incorporate low sodium products.</p> <p>Required average daily calorie range per 5-day week = 600–650</p> <p>Light, low-fat, non-fat, and sugar-free products/food items to be used as necessary to meet the average daily calorie range.</p> <p>*Leafy green vegetables: 1 cup counts as 1/2 cup of vegetables</p> <p>Grains must meet the designated ounce equivalents per the menu guidelines.</p> <p>8 oz. milk served daily per meal pattern requirements.</p> <p>Condiments to be included.</p>				
G/B	2 oz. Gr. Chicken & LF Cheese (Chef Salad)					
	1 oz. Whole Grain Croutons					
	1 oz. Whole Grain Soft Breadstick					
Fruit	1/2 c. 1/2 cup Fresh Apple					
Veg	3/4 c. 1 cup Lettuce Salad* (Dark Green) (credit 1/2 cup) 1/8 cup Shredded Carrots, 1/8 cup Diced Tomatoes, Sliced Cucumbers (garnish)					

**EXHIBIT B, Continued**

**SAMPLE 21-DAY CYCLE MENUS  
Grades K – 12<sup>th</sup> Breakfast**

<p align="center"><b>1</b></p> <p><b>G/B</b> 1 oz. Whole Grain Pancakes</p> <p><b>G/B or</b> 1 oz. Turkey Sausage</p> <p><b>M/MA</b></p> <p><b>F/V</b> 1/2 c. Fresh Blueberries</p> <p>1/2 c. 100% Pineapple Juice</p> <p align="right">Syrup</p>	<p align="center"><b>2</b></p> <p>1 oz. Whole Grain Toast</p> <p>1 oz. Scrambled Eggs w/veggies</p> <p>1/2 c. Mushrooms, Red/Green Peppers, and Onions</p> <p>1/2 c. 100% Orange Juice</p>	<p align="center"><b>3</b></p> <p>1 oz. Whole Grain English Muffin</p> <p>1/2 oz. Egg</p> <p>1/2 oz. Lowfat Cheese</p> <p>1/2 c. Orange Wedges</p> <p>1/2 c. 100% Apple Juice</p>	<p align="center"><b>4</b></p> <p>1 oz. Whole Grain Cereal</p> <p>1 oz. Fat-Free Yogurt (1/2 cup)</p> <p>1/2 c. Fresh Banana</p> <p>1/2 c. 100% Grape Juice</p>	<p align="center"><b>5</b></p> <p>2 oz. Whole Grain Bagel</p> <p align="center">w/Low-Fat Cream Cheese</p> <p>1/2 c. Fresh Apple</p> <p>1/2 c. 100% Fruit Punch Juice</p>
<p align="center"><b>6</b></p> <p><b>G/B</b> 1/2 c. Oatmeal (credit 1 oz)</p> <p><b>G/B or</b> 1 oz. Whole Grain Granola Bar (credit 1/2 oz)</p> <p><b>M/MA</b></p> <p><b>F/V</b> 1/2 c. Cinnamon Apples</p> <p>1/2 c. 100% Pineapple Juice</p>	<p align="center"><b>7</b></p> <p>1 oz. Whole Grain Cereal</p> <p>1 oz. Whole Grain Apple Muffin (credit 1/2 oz)</p> <p>1/4 c. Raisins* (credit 1/2 cup)</p> <p>1/2 c. 100% Orange Juice</p>	<p align="center"><b>8</b></p> <p>2 oz. Whole Grain Waffles</p> <p>1/2 c. Pineapple</p> <p>1/2 c. 100% Apple Juice</p>	<p align="center"><b>9</b></p> <p>1 oz. Whole Grain Cereal</p> <p>1 oz. Whole Grain Animal Crackers</p> <p>1/2 c. Pears</p> <p>1/2 c. 100% Grape Juice</p>	<p align="center"><b>10</b></p> <p>1 oz. Whole Grain English Muffin</p> <p>1 oz. Peanut Butter</p> <p>1/2 c. Peaches</p> <p>1/2 c. 100% Fruit Punch Juice</p>
<p align="center"><b>11</b></p> <p><b>G/B</b> 2 oz. Whole Grain French Toast</p> <p><b>G/B or</b></p> <p><b>M/MA</b></p> <p><b>F/V</b> 1/2 c. Applesauce</p> <p>1/2 c. 100% Pineapple Juice</p> <p align="right">Syrup</p>	<p align="center"><b>12</b></p> <p>1 oz. Whole Grain Cereal</p> <p>1 oz. Fat-Free Yogurt (1/2 cup)</p> <p>1/2 c. Fresh Banana</p> <p>1/2 c. 100% Orange Juice</p>	<p align="center"><b>13</b></p> <p>1 oz. Whole Grain Biscuit</p> <p>1/2 oz. Egg</p> <p>1/2 oz. Lowfat Cheese</p> <p>1/2 c. Mixed Fruit</p> <p>1/2 c. 100% Apple Juice</p>	<p align="center"><b>14</b></p> <p>1 oz. Whole Grain Cereal</p> <p>1 oz. Hard Boiled Egg</p> <p>1/2 c. Orange Wedges</p> <p>1/2 c. 100% Grape Juice</p>	<p align="center"><b>15</b></p> <p>1 oz. Whole Grain Toast</p> <p>1 oz. Scrambled Eggs w/veggies</p> <p>1/2 c. Mushrooms, Red/Green Peppers, and Onions</p> <p>1/2 c. 100% Orange Juice</p>
<p align="center"><b>16</b></p> <p><b>G/B</b> 1/2 c. Oatmeal (credit 1 oz)</p> <p><b>G/B or</b> 1 oz. Whole Grain Granola Bar (credit 1/2 oz)</p> <p><b>M/MA</b></p> <p><b>F/V</b> 1/4 c. Raisins* (credit 1/2 cup)</p> <p>1/2 c. 100% Pineapple Juice</p>	<p align="center"><b>17</b></p> <p>1 oz. Whole Grain Cereal</p> <p>1 oz. Whole Grain Blueberry Muffin (credit 1/2 oz)</p> <p>1/2 c. Fresh Apple</p> <p>1/2 c. 100% Orange Juice</p>	<p align="center"><b>18</b></p> <p>2.4 oz. Whole Grain Waffles (credit 2 oz)</p> <p>1/2 c. Peaches</p> <p>1/2 c. 100% Apple Juice</p> <p align="right">Syrup</p>	<p align="center"><b>19</b></p> <p>1 oz. Whole Grain Cereal</p> <p>1 oz. Whole Grain Graham Crackers</p> <p>1/2 c. Cinnamon Apples</p> <p>1/2 c. 100% Grape Juice</p>	<p align="center"><b>20</b></p> <p>2 oz. Whole Grain English Muffin</p> <p>1/2 c. Pineapple</p> <p>1/2 c. 100% Fruit Punch Juice</p> <p align="right">Jelly</p>

<p>21</p> <p>G/B 1.2 oz. Whole Grain Pancakes (credit 1 oz)</p> <p>G/B or 1 oz. Turkey Sausage</p> <p>M/MA</p> <p>F/V 1/2 c. Mixed Fruit</p> <p>1/2 c. 100% Orange Juice Syrup</p>	<p>The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service. Products may be brand name or equivalent as stipulated in this contract.</p> <p>Required average daily calorie range per 5-day week = 450–500</p> <p>*Raisins: 1/4 cup counts as 1/2 cup fruit equivalent.</p>	<p>The contractor is encouraged to incorporate low sodium products. Condiments to be included. Grains and meat/meat alternates must meet the designated ounce equivalents per the menu guidelines.</p> <p>8 oz. milk served daily per meal pattern requirements.</p>
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The breakfast menu must meet the 2014–2015 meal pattern requirements for all components, including the whole grains and daily one-cup fruit requirements, and Sodium Target 1 (≤540 mg sodium at breakfast).



**EXHIBIT C**  
**FOOD BASED NUTRITION STANDARDS**  
**FOR MENU PLANNING**  
**NATIONAL SCHOOL LUNCH PROGRAM & SCHOOL BREAKFAST PROGRAM**

	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5	Grades 6-8	Grades 9-12	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food <sup>a</sup> Per Week (Minimum Per Day)					
Fruits (cups) <sup>b,c</sup>	5 (1)	5 (1)	5 (1)	2½ (½)	2½ (½)	5 (1)
Vegetables (cups) <sup>b,c</sup>	0	0	0	¾ (¾)	¾ (¾)	5 (1)
Dark green <sup>d</sup>	0	0	0	½	½	½
Red/Orange <sup>d</sup>	0	0	0	¾	¾	1¼
Beans/Peas (Legumes) <sup>d</sup>	0	0	0	½	½	½
Starchy <sup>d</sup>	0	0	0	½	½	½
Other <sup>d, e</sup>	0	0	0	½	½	¾
Additional Veg to Reach Total <sup>f</sup>	0	0	0	1	1	1½
Grains (oz. eq.)	7 (1)	8 (1)	9 (1)	8 (1)	8 (1)	10 (2)
Meats/Meat Alternates (oz. eq.)	0 <sup>g</sup>	0 <sup>g</sup>	0 <sup>g</sup>	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) <sup>h</sup>	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
<b>Other Specifications: Daily Amount Based on the Average for a 5-Day Week</b>						
Min-max calories (kcal) <sup>h,i,o</sup>	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) <sup>j</sup>	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) <sup>i, j</sup> Target 1, 2014-2015	≤ 540	≤ 600	≤ 640	≤ 1,230	≤ 1,360	≤ 1,420
Target 2, 2017-2018	≤ 485	≤ 535	≤ 570	≤ 935	≤ 1,035	≤ 1,080
Target 3, 2022-2023	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
<b>Trans fat</b>	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

<sup>a</sup>Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is ½ cup.

<sup>b</sup>One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup>For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or “Other vegetables” subgroups as defined in §210.10(c)(2)(iii).

<sup>d</sup>Larger amounts of these vegetables may be served.

<sup>e</sup>This category consists of “Other vegetables” as defined in §210.10(c)(2)(iii)(E). For the purposes of the NSLP, “Other vegetables” requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes)/vegetable subgroups as defined in § 210.10(c)(2)(iii).

<sup>f</sup>Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>g</sup>There is no separate meat/meat alternate component in the SBP. Schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.

<sup>h</sup>The average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).

<sup>i</sup>Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1 percent milk fat are not allowed.

<sup>j</sup>Final sodium specifications are to be reached by SY 2022-2023 or July 1, 2022. Intermediate sodium specifications are established for SY 2014-2015 and 2017-2018. See required intermediate specifications in § 210.10(f)(3) for lunches and § 220.8(f)(3) for breakfast.

**NON-COLLUSION AFFIDAVIT**

STATE OF FLORIDA

COUNTY OF \_\_\_\_\_

\_\_\_\_\_ (VENDOR) being first duly sworn, deposes, and says that:  
(FSMC Official)

VENDOR is the \_\_\_\_\_ of \_\_\_\_\_,  
(Owner, Partner, Officer, Representative, Agent) (Vendor)

VENDOR is fully informed respecting the preparation and contents of the attached proposal and of all pertinent circumstances respecting such proposal;

Such proposal is genuine and is not a collusive or sham proposal;

Neither the said VENDOR nor any of its officers, partners, owners, agents, representative, employees or parties in interest, including this affidavit, have in any way colluded, conspired, connived or agreed, directly or indirectly, with any other VENDOR, firm or person to submit a collusive or sham proposal in connection with the contract for which the attached proposal has been submitted; or to refrain from proposing in connection with such contract; or have in any manner, directly or indirectly, sought by agreement or collusion, or communications, or conference with any VENDOR, firm, or person to fix the price or prices in the attached proposal or any other VENDOR, or to fix any overhead, profit, or cost element of the proposal price or the proposal price of any other VENDOR, or to secure through any collusion conspiracy, connivance, or unlawful agreement any advantage against the SFA, or any person interested in the proposed contract;

The price of items quoted in the attached proposal are fair and proper and are not tainted by collusion, conspiracy, connivance, or unlawful agreement on the part of the VENDOR or any of its agents, representatives, owners, employees, or parties in interest, including this affidavit.

By \_\_\_\_\_

Subscribed and sworn to before me this \_\_\_\_\_ day of \_\_\_\_\_, 20\_\_\_\_.

\_\_\_\_\_  
Notary Public (Signature)

My Commission Expires:  
\_\_\_\_\_