

# Request for Proposal (RFP)/Fixed-Price Contract

## Nonprofit School Food Service Management Company (FSMC) Services Perea Elementary School

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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 Bidders

This document contains a Request for Proposals for providing food service management services for Perea Elementary School participation in the United States Department of Agriculture's School Nutrition Programs and sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance, this document shall constitute the contract (Contract) between the offeror and the school food authority.

1.1. Notice is hereby given that Perea Elementary School, hereinafter referred to as the School Food Authority (SFA), intends to examine alternatives to its present food service program.

No intent should be construed from this legal notice that the SFA intends to enter into a contract with any party for alternative food service unless, in the sole opinion of the SFA, it is in the SFA's best interest to do so.

All costs involved in submitting a response to this Request for Proposals (RFP) shall be borne in full by the party incurring the said cost.

The SFA reserves the right to accept any proposal which it determines most favorable to the interest of the SFA and to reject any or all proposals or any portion of any proposal submitted which, in the SFA's opinion, is not in the best interest of the SFA.

The offeror to this RFP will be referenced as the FSMC, and any contract that may arise from the RFP will be between the FSMC and the SFA.

The SFA strongly encourages Historically Underutilized Business (HUB), Minority and Women Business Enterprise (MWBE), and labor surplus area vendors to compete for this RFP.

1.2. Pre-bid meeting, Food Tastings & Vendor Presentations

An optional meeting with interested offerors to review the specifications and to clarify any questions will be held on May 17, 2021 at 12:45 pm via zoom. The link is <https://us02web.zoom.us/j/84947786832>. A floor plan of the food service space will be provided.

Food Tastings: Vendors are required to send samples of food to

Perea Elementary School  
Attn: Shandra Brooks  
1250 Vollintine Ave  
Memphis, TN 38107

Sample kits should include 5 breakfast items and 5 lunch items that are currently being served in other schools. Provide samples for 3 people. Samples should be the same portion sizes that students will receive during meal service. Please include heating instructions with items.

Food Tasting Sample kits should be received no later than May 20, 2021 by 2pm.

Vendor Presentations will be scheduled for the week of May 24, 2021 via zoom.

1.3. Bid submission date – All proposals must be received on or before June 2, 2021 at 9:00 am. Proposals will not be accepted after this time. Submit proposals in a sealed envelope marked Perea Elementary School Food Service Management Proposal. Proposals can be hand delivered or mailed to

Perea Elementary School  
Attn: Shandra Brooks  
1250 Vollintine Ave  
Memphis, TN 38107

Provide one original and one copy and two electronic copies of the proposals.

The public opening will be held on June 2, 2021 at 9:01 am at 1250 Vollintine Ave Memphis, TN 38107.

Offerors must submit a complete response to this RFP, including all certifications, to provide a responsive proposal.

Contracts entered based on submitted proposals are revocable if contrary to law.

1.4. Questions — Submit all questions in writing to Shandra Brooks at [brookss@pereaelementary.org](mailto:brookss@pereaelementary.org) by May 19, 2021 by noon.

1.5. If clarification of the specifications/instructions is required, the SFA will clarify the specifications/instructions in the form of an addendum issued to all prospective bidders. If the SFA issues any changes to this Request for Proposals (RFP), acknowledgement of receipt of such changes should be made to the SFA in writing, signed by an individual authorized to legally bind the bidder, and included in the bidder's bid package. If changes to the RFP are not acknowledged, the SFA retains the right to reject the bid as non-responsive. No addenda will be issued within 7 working days of the time and date set for the bid opening. Should the SFA determine that clarification of the specifications/instructions is necessary within 7 working days of the time and date set for the bid opening, the time and date set for the bid opening will be delayed to allow issuing of an addendum.

1.6. The subject matter of this RFP is subject to legislative changes either by the federal or state government. If any such changes occur prior to contract award, then all bidders will have the opportunity to modify their bids to reflect such changes. If any such changes occur after a contract award has been made, then the SFA (i) reserves the right to negotiate modifications to the contract reflecting such legislative changes; and (ii) shall have no obligation to provide unsuccessful bidders with the opportunity to modify their bids to reflect such legislative changes.

1.7. SFA reserves the right to accept any proposal which it deems most favorable to the interest of SFA and to reject any or all Proposals or any portion of any Proposal submitted which, in SFA's opinion, is not in the best interest of SFA.

1.8. To be considered, each offeror must submit a complete response to this solicitation using the forms provided, along with any other documents submitted as a part of the Proposal and considered

responsive to this RFP. No other documents submitted with the RFP and the Contract will affect the Contract provisions, and there may be no modifications to the RFP and Contract language. If an offeror modifies, revises, or changes the RFP and/or contract in any manner, the SFA may reject the offer as non-responsive.

- 1.9. Award will be made only to a qualified and responsible offeror whose proposal is responsive to this solicitation. A responsible offeror is one who's financial, technical, and other resources indicate an ability to perform the services required. The offeror shall submit for consideration such records of work and further evidence as may be required by the SFA's Board of Trustees. Failure to furnish such records and evidence, or the inclusion of any false or misleading information therein, shall be sufficient cause for the rejection of the Proposal or termination of any subsequent Contract.
- 1.10. Any proposal submitted after the time specified for receipt will not be considered and will be returned unopened.
- 1.11. No proposal may be altered, amended or withdrawn after June 2, 2021 at 9:00 am.
- 1.12. Timeline
  - May 3, 2021, bid available to public
  - May 17, 2021 @ 12:00 am, pre-bidders meeting
  - May 19, 2021 @ noon, Questions due
  - May 19, 2021 by 2:00 pm, food tasting drop off
  - May 24, 2021 thru May 28, 2021, vendor presentations
  - June 2, 2021 @ 9:00 am, proposals due
  - June 2, 2021 @ 9:01 am, bid opening
  - June 2, 2021, SFA reviews bids
  - June 4, 2021, SFA recommendation to TDOE
  - June 11, 2021, contract award
  - July 1, 2021, awarded Vendor begins service

## **Section 2: General Conditions**

- 2.1 Bids shall be submitted on the forms provided with these specifications. Bids shall be in a sealed envelope properly marked with the title of the bid, date and time of opening, and delivered to Perea Elementary School Attn: Shandra Brooks 1250 Vollintine Ave Memphis, TN 38107. on or before June 2, 2021 at 9:00 am. All certifications contained herein must be signed and submitted with the bid.
- 2.2 Bids submitted after the date and time specified will not be considered. Postmarks or dating of documents will be given no consideration in the case of late bids.
- 2.3 The SFA reserves the right to reject any or all bids when there are sound documented reasons to do so, or if the FSMC does not submit all required bid documents.
- 2.4 The SFA will not give any relief for errors or omissions to this document.
- 2.5 The SFA will not allow deviations or exceptions from the specifications and conditions of this document.

- 2.6 The submission of the bid indicates that the bidder is informed of the specifications and conditions contained herein.
- 2.7 The SFA will not allow bid withdrawal or any changes after submission of the bid.
- 2.8 Once opened, no bid modification will be allowed without written approval from the SFA.
- 2.9 The SFA's officers, employees, or agents shall neither solicit nor accept gratuities, favors, nor anything of monetary value from contractor nor potential contractors in connection with this bid.
- 2.10 The SFA reserves the right to investigate each bidder's ability to fulfill the terms of this bid.
- 2.11 All bids shall remain valid and subject to acceptance for a period of ninety (90) days after the bid opening date. Award of the contract shall be made to the lowest responsive, responsible bidder as determined by the SFA, based on the criteria and specifications outlined in the RFP and further set forth in the contract.
- 2.12 The meal rates bid must be calculated based on the menu(s) in Exhibit B and on the projected annual units provided on the "Bid Summary" form, both attached herein. Rates must be provided per unit. The totals shall be computed by multiplying the projected annual units by the rate bid per unit. The totals must be carried out to the second decimal place and must not be rounded. In the case of errors in the extension of the total(s), the actual unit rates shall govern.
- 2.13 For Summer Food Service Program: Bid Guarantee – If FSMCs submit a bid over \$250,000, they must submit a bid bond/guarantee in an amount of 5 percent. FSMCs are prohibited from posing any alternative forms of bid bonds (Memo SFSP 06-2019). Cash, certified checks, letters of credit, and escrow accounts, are not acceptable substitutes for bid bonds. The bond must be from one of the surety companies listed in the more recent issue of the United States Department of Treasury (TRE) Circular 570.
- 2.14 For Summer Food Service Program: Performance guarantee – When an FSMC and a sponsor enter into one or more contracts totaling over \$250,000, the sponsor shall obtain a performance bond from the FSMC in an amount not less than 10% nor more than 25% of the value of the contract for which the bid is made. Any FSMC which enters into more than one contract with any one sponsor shall obtain a performance bond covering all contracts if the aggregate amount of the contracts exceeds \$250,000. Food service management companies shall obtain bid bonds and performance bonds only from surety companies listed in the current Department of the Treasury Circular 570. No sponsor or State agency shall allow food service management companies to post any "alternative" forms of bid or performance bonds, including but not limited to cash, certified checks, letters of credit, or escrow accounts (7 CFR 225.15 (m)(6-7)). The state agency has determined that a Performance Bond is to be 10% of the value of the contract/s.
- 2.15 If a prospective FSMC does not agree with the bid award, they have the right to protest. Disputes arising from the award of this bid must be submitted in writing to Shandra Brooks at [brookss@pereaelementary.org](mailto:brookss@pereaelementary.org) no later than 5 days after the published award. The hearing official will disclose the dispute to the Tennessee Department of Education, Office of School Nutrition. The steps for dispute resolution are as follows:

1. A meeting with the hearing official and representatives from the disputing party to discuss and resolve the complaint.
  2. A written decision letter stating the reasons for the decision will be prepared by the hearing official and submitted in writing to the protestor and all parties involved. This decision letter will be mailed to the protestor and will advise the protestor that he has a right to an additional review.
  3. All employees will be notified that they cannot purchase under this procurement until a final decision is rendered.
  4. In the event that purchases must be made for school meals before a final decision is rendered, the emergency purchase procedures established by the school system will be used.
- 2.16 The SFA can add any additional administrative, contractual, or legal remedies per local board policy.
- 2.17 All prospective bidders should completely inspect the facilities and equipment prior to the bid due date and prior to submitting a bid. Failure to do so will not relieve the successful bidder from the necessity of furnishing and installing any material and equipment, performing any labor, or making any structural changes, without additional cost to the SFA, that may be required to carry out the intent of the resulting contract.
- 2.18 No bid will be accepted from, or contract awarded to, any person, firm, or corporation that is in arrears or is in default to the SFA upon any debt or contract, or is a defaulter, as surety or otherwise, upon any obligation to said SFA, or has failed to perform faithfully any previous contract with the SFA.
- 2.19 All completed bids and supporting documentation submitted shall be the property of the SFA.
- 2.20 Until such time as a contract is awarded, no bidder, prospective or otherwise, shall be provided access to any supporting bid documents received by the SFA. All supporting bid documents shall be held strictly confidential and shall be reviewed and evaluated solely by SFA employees. Such documents shall not be released for distribution under the Freedom of Information Act until such time as the contract has been awarded. Violation of this clause by any bidder, prospective or otherwise, shall result in automatic disqualification of the bidder from being awarded the contract. Violation of this clause by an SFA may result in (1) temporary withholding of cash payments pending correction of the deficiency by the SFA or other more severe enforcement action; (2) disallowing of both use of funds and matching credit for all or part of the cost of the activity or action not in compliance; (3) whole or partial suspension or termination of the SFA's program; (4) withholding of further awards for the program; or (5) other remedies that may be legally available. Actions that result in the violation of law will be referred to the appropriate local, state, or federal authority having jurisdiction. In order to offer a la carte meal service, all eligible children must be offered free, reduced price and full price reimbursable meals. Students may select additional servings of the food offered and pay for them at the A la Carte (Supplemental Sales) price scheduled established by the SFA. A la Carte items will comply with 7 CFR 210.16 and applicable Federal and State regulations. A la Carte items will comply with Smart Snacks Nutrition Standards.

### Section 3: Scope and Purpose

- 3.1 During the term of this Contract, FSMC shall operate SFA's Food Service Program in conformance with SFA's agreement with the Tennessee Department of Child Nutrition.
- 3.2 The FSMC shall provide the type of food service at sites as specified on Exhibit A for approximately 180 annual days during each term of the contract.
- 3.3 The SFA may, at any time during the term of the contract, add or remove sites and/or sites and/or meal periods to Exhibit A for programs covered by this contract, unless the addition or removal of sites and/or meal periods creates a material or substantive contract change. Some amendments to contracts that may be considered material and thus require a re-bid include:
- Adding other SFAs, or unaffiliated schools (to include new schools to be constructed within the SFA during the contract duration and potential contract renewals) not included in the original solicitation.
  - Adding more Child Nutrition Programs not included in the original solicitation and contract.
- 3.4 The FSMC shall be an independent contractor and not an employee of the SFA. The employees of the FSMC shall be considered solely employees of the FSMC and shall not be considered employees or agents of the SFA in any fashion.
- 3.5 The SFA shall be legally and financially responsible for the conduct of the food service and shall ensure compliance with the rules and regulations of the Tennessee School Nutrition Program and the United States Department of Agriculture regarding School Nutrition Programs.
- 3.6 FSMC shall have the exclusive rights to operate the programs checked below at the sties specified by the SFA in the Schedule of Food Service Locations and Services Provided. The FSMC shall provide meals for the following meal programs. Select all programs that apply:
- X National School Lunch Program
  - X School Breakfast Program
  - X Afterschool Snacks
  - X Summer Food Service Program
  - X Fresh Fruit and Vegetable Program
  - X USDA Foods (DOD) Program
  - X A la Carte Meals
  - X Adult Meals
- 3.7 The food Service provided shall be operated and maintained as a benefit to the SFA's students, faculty, and staff.
- 3.8 All income accruing as a result of payments by children and adults, federal reimbursements, and all other income from sources as donations, special functions, catering, extra sales, vending, concessions, contract meals, grants, and loans shall be deposited daily in the SFA's/Sponsor's nonprofit school food service account. Any profit or guaranteed return shall remain in the SFA's/Sponsor's nonprofit school food service account.

- 3.9 The SFA/Sponsor and the FSMC agree that this contract is neither a cost-plus-a-percentage-of-income nor a cost-plus-a-percentage-of-cost contract which are both prohibited, as required under United States Department of Agriculture (USDA) regulations 7 CFR Part 210.6(c).
- 3.10 The food service provided shall be operated and maintained as a benefit to the SFA's students, faculty, and staff. All income accruing as a result of payments by children and adults, federal reimbursements, and all other income from sources as donations, special functions, catering, extra sales, vending, concessions, contract meals, grants, and loans shall be deposited daily in the SFA's/Sponsor's food service account. Any profit or guaranteed return shall remain in the SFA's/Sponsor's food service account.
- 3.11 The FSMC shall be an independent contractor and not an employee of the SFA. The employees of the FSMC are not employees of the SFA.
- 3.12 The FSMC's operation of SFA's Food Service Program shall include the performance by the FSMC of all the Services described in this Contract, for the benefit of SFA's students, faculty, and staff.

#### **Section 4: SFA Responsibilities**

- 4.1 Pursuant to statute and the code of federal regulations, the SFA shall retain control of its Food Service Program. The SFA shall designate an administrator representative to be the responsible official for the Food Service Program.
- 4.2 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 Tennessee School Nutrition Program and the USDA. The SFA must authorize any deviations from the approved menu cycle and adhere to the procurement standards specified in 7 CFR 210.21
- 4.3 The SFA may request menu changes periodically throughout the term of the contract and shall inform the FSMC of any adjustments to menus and monitor implementation of adjustments.
- 4.4 The SFA shall ensure all USDA Foods received for use by the SFA and made available to the FSMC shall be utilized within the specified term of this contract. All USDA Foods received must be used for the preparation and service of meals and for other allowable uses in accordance with the code of federal regulations, 7 CFR Part 250.
- 4.5 The SFA shall establish and maintain an advisory board composed of parents, teachers, and students to assist in menu planning.
- 4.6 The SFA shall be responsible for receiving medical statements and requests regarding students' disabilities/special dietary needs and shall ensure the FSMC complies with all special dietary accommodation requirements. Substitutions are made on a case-by-case basis and must be supported by a statement with the description of the disability and resulting dietary restrictions to accommodate the children with disabilities. In the case of food allergies, the food or foods to be omitted must be identified and alternatives recommended. The SFA may choose to accommodate requests related to a disability that is not supported by a medical statement if the requested modifications can be accomplished within the program meal pattern. In the case of a student with disabilities, the statement must be signed by a state-licensed healthcare professional authorized to



write medical prescriptions. For students without disabilities, the statement must be signed by a recognized medical authority. In the state of Tennessee, state-licensed healthcare professionals authorized to write medical prescriptions include medical doctors, osteopathic physicians, advanced practice nurses, physician's assistants, dentists, podiatrists, optometrists, and veterinarians.

- 4.7 The SFA retains control of the nonprofit school food service account and overall financial responsibility for the programs operated; establishes all prices for all meals served under the nonprofit school food service account (e.g., pricing for reimbursable meals and non-program foods and meals, including à la carte food services, adult meals, and other food service programs operated, as applicable); develops the 21-day cycle menu in accordance with the meal pattern requirements for all programs operated; conveys menu adjustment requirements to the FSMC; and monitors implementation of those adjustments.
- 4.8 The SFA must maintain responsibility for the implementation of free and reduced-price policy in accordance with 7 CFR 245. (See page 16 of the Food Service Management Companies guidance for SFAs.)
- 4.9 The SFA must apply the internal control procedures required by 7 CFR 210.8(a) to the preparation of the monthly Claim for Reimbursement. The SFA must complete all reports as required by the state agency.
- 4.10 The SFA is responsible for establishing adult meal charges in accordance with FNS Instruction 782-5, "Pricing of Adult Meals in the National School Lunch and School Breakfast Programs." The SFA shall adhere to the procurement standards specified in §210.21 when contracting with the food service management company.
- 4.11 The SFA should establish all prices, including price adjustments for food items served under the nonprofit school service account (e.g. reimbursable meals, a la carte service, and adult meals).
- 4.12 IF the FSMC is responsible for providing the SFA with non-program foods, the FSMC will provide written documentation of food costs and revenues to the SFA on a monthly basis. The information must include food cost for reimbursable meals, food cost for non-program foods, revenue from non-program foods, and total revenue. Non-program foods include: adult meals, a la carte, catering, vending and student stores operated, or any other sales generated through the non-profit school food service account not already described. This information is required to determine compliance with revenue from non-program foods 7CFR Part 210.14(f) and Memo SP 20-2016.
- 4.13 The FSMC shall provide additional food service for events such as banquets, parties and refreshments for meetings as requested by the SFA. The SFA will be charged the meal equivalent rate. USDA commodities shall not be used for these special functions unless a School Food Authority's students will be the primary beneficiaries. (Memo FD-080 Guidance in Crediting for, and use of, Donated Foods in Contracts with Food Service Management Companies)
- 4.14 SFAs may request of the FSMC additional food programs; however, the SFA reserves the right, at its sole discretion, to sell or dispense any food or beverage before or after the SFA's regularly scheduled lunch or breakfast periods, provided such is not prohibited by state or federal program regulations.

- 4.15 The SFA shall ensure that the food service operation is in conformance with the school food authority's agreement under the Program;
- 4.16 The SFA shall monitor the food service operation through periodic on-site visits;
- 4.17 The SFA shall retain control of the quality, extent, and general nature of its food service, and the prices to be charged the children for meals;
- 4.18 The SFA shall retain signature authority on the State agency-school food authority agreement, free and reduced price policy statement and claims;
- 4.19 The SFA shall ensure that all federally donated foods received by the school food authority and made available to the food service management company accrue only to the benefit of the school food authority's nonprofit school food service and are fully utilized therein;
- 4.20 The SFA shall maintain applicable health certification and assure that all State and local regulations are being met by a food service management company preparing or serving meals at a school food authority facility;
- 4.21 The SFA shall establish an advisory board composed of parents, teachers, and students to assist in menu planning;
- 4.22 The SFA shall obtain written approval of invitations for bids and requests for proposals before their issuance when required by the State agency. The school food authority must incorporate all State agency required changes to its solicitation documents before issuing those documents; and
- 4.23 The SFA shall ensure that the State agency has reviewed and approved the contract terms and that the school food authority has incorporated all State agency required changes into the contract or amendment before any contract or amendment to an existing food service management company contract is executed. Any changes made by the school food authority or a food service management company to a State agency pre-approved prototype contract or State agency approved contract term must be approved in writing by the State agency before the contract is executed. When requested, the school food authority must submit all procurement documents, including responses submitted by potential contractors, to the State agency, by the due date established by the State agency.

## **Section 5: FSMC Responsibilities**

- 5.1 The food service management company shall prepare meals at all full-service kitchens sites, for the 2021-2022 school year at the specified locations and times listed in Exhibit A or as designated by the SFA.
- 5.2 The FSMC shall provide its services hereunder at all times in accordance with generally accepted standards of care and best practices in the industry.

- 5.3 The FSMC shall adhere to the 21-day cycle menu(s) and portion sizes specified by the SFA in 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 who shall ensure all foods and beverages are of equivalent or better quality and variety as the foods and beverages required for the first 21 days of meal service. The meals must meet the Food-Based Meal Pattern as designated herein by the SFA for each term of the contract, if applicable. Meals must adhere to all dietary specifications and meet the nutrition standards for National School Lunch, School Breakfast, and/or Summer Meal programs for the age/grade groups of school children and as listed in Exhibit C. All nutrition standards requirements indicated by the USDA for implementation through the 2019–20 school year for the National School Lunch and School Breakfast programs and, if applicable, the Afterschool Snack Program and Fresh Fruit and Vegetable Program, must be implemented.
- 5.4 The serving sizes provided by the SFA on the 21-day cycle menu(s) in Exhibit B 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 average daily calorie ranges per five-day week and the nutrient standards as stated in Exhibit C, the FSMC must adjust the serving sizes and/or provide additional food items as necessary to meet the required calorie ranges and nutrient standards while meeting all Food-Based Meal Pattern requirements and without significantly altering the 21-day cycle menu(s).
- 5.5 The FSMC shall be responsible for providing meals and menus appropriate for the age of the students served and deemed acceptable to students, as evidenced by: 1) a minimum of plate waste; and 2) high participation levels in the National School Lunch, School Breakfast, and/or Summer Meal programs, as applicable.
- 5.6 The FSMC should participate in the parent, teacher, and student advisory board.
- 5.7 The FSMC is required to substitute food components of the meal pattern for students with disabilities in accordance with 7 CFR § 15b when the disability restricts their diet. The FSMC is also permitted to make substitutions for students without disabilities when they are unable to eat regular meals because of a medical or special dietary need. Refer to the requirements outlined in Section 4.6.
- 5.8 The FSMC shall be responsible for the quality and wholesomeness of meals up to and including the service to the students of the SFA.
- 5.9 The FSMC shall support the SFA staff with ensuring compliance with meal counting and reimbursement practices.
- 5.10 The FSMC shall ensure there is a sufficient staffing plan in place to fully execute breakfast, lunch and snack, where applicable, at all sites. The FSMC will provide the SFA with its plan for staff absences to ensure no SFA staff has to fill in for meal preparation and serving gaps.
- 5.11 The awarded FSMC shall provide a detailed implementation plan for all sites for the SFA's review. Any feedback provided by the SFA shall be incorporated in the implementation plan.
- 5.12 The SFA shall conduct performance reviews of the FSMC's performance under the contract. Any services performed under this contract shall be subject to a performance review. The FSMC shall

cooperate with the SFA in these reviews, which may require the FSMC to provide records of its performance. Performance reviews may be used by the SFA to determine whether to enter into future contractual relationships with the FSMC, including subsequent contract renewal terms, as applicable. Performance reviews may include, but are not limited to:

- completion and performance of contractual services rendered;
- adherence to the meal pattern and food specification requirements, including quality and variety;
- performance on SFA On-Site Reviews, including the performance of the FSMC per 7 CFR 210.15(a)(3)(5), and status of required corrective action, if any and as applicable;
- performance on state and/or federal reviews and status of required corrective action, if any and as applicable;
- participation trends, including program participation compared to à la carte sales, if applicable; and
- responsiveness of regional management to the SFA and local staff/management, including the Advisory Board and Local Wellness Committee, as applicable.

5.13 SFAs with fixed price FSMC agreements must comply with the nonprogram foods requirements in 7 CFR Part 210.14. The FSMC shall provide SFA with food cost data it requests in order to determine the SFA's compliance with the revenue from nonprogram foods requirements. The information provided by the FSMC must be sufficient for the SFA to be able to provide specific information about the food service operation and all required products and services they are seeking to procure. For example, essential information includes:

- For fixed price per meal contracts, awarded on a per meal basis and with revenues from nonprogram foods sales converted into meal equivalents to which the fixed price cost is applied, the FSMC will annually provide information on food costs and revenues. The information must include food cost for reimbursable meals, food cost for non-program foods, revenue from non-program foods, and total revenue. Nonprogram foods include: a la carte; catering; vending; and student stores operated, or any other sales generated through the nonprofit school food service account not already described. This information is used to determine compliance with revenue from nonprogram foods at 7 CFR 210.14(f).
- Historical information on the type and value of nonprogram foods and meals to be offered in other food service operation, for example, catering. When the FSMC will be responsible for providing the SFA with, or calculating nonprogram food costs and program revenues for compliance with the 7 CFR Part 210.14(f), the contract must clearly identify this requirement.

5.14 Fresh Fruit and Vegetable Program (FFVP): Sites participating in FFVP must provide all children in the awarded elementary (K-8\_ schools with a variety of fresh fruits and vegetables must be provided separately from the lunch or breakfast meal, in one or more areas of the school during the official school day. The awarded SFA elementary schools must participation in the NSLP. All elementary schools that participate in the FFVP are required to widely publicize within the school the availability of free fresh fruits and vegetables. A school application must be submitted annually for consideration to participate in the FFVP.

FFVP costs that may be reimbursed are broken into two (2) categories:

Administrative costs are the documented expenses you have for planning the Program, managing

the paperwork, obtaining the equipment you need, and all other aspects of FFVP that are not related to the preparation and service of fruits and vegetables. Administrative costs currently cannot exceed 10% of the total funds.

Operating costs are the primary costs of running the FFVP such as:

- Buying fruits, vegetables, low fat or non-fat dip for vegetables only.
- Buying nonfood items like napkins, paper plates, serving bowls and trays, cleaning supplies, and trash bags.
- Value-added services such as pre-cut produce, ready-made produce trays, and delivery charges.
- Salaries and fringe benefits for employees who do such tasks as washing and chopping produce, preparing trays, distributing produce to classrooms, setting up kiosks, restocking vending machines, and cleaning up.

The FSMC will be required to document and track FFVP expenses separately. Documentation must clearly outline the allocation of costs charged to the FFVP (i.e., direct labor salaries and benefits, administrative fees, produce costs, etc.)

It is the preference of the USDA that the FFVP portion of this contract be billed under an actual program cost basis even if the other programs are billed under the fixed fee structure. The SFA may also choose to run this program independently from the contract.

- 5.15 CFR 210.16( C ) (3): No payment is to be made for meals that are spoiled or unwholesome at time of delivery, do not meet detailed specifications as developed by the [school food authority](#) for each [food component](#) specified in [§ 210.10](#), or do not otherwise meet the requirements of the [contract](#). Specifications shall cover items such a grade, purchase units, style, condition, weight, ingredients, formulations, and delivery time.
- 5.16 The SFA will obtain meals from other sources if meals are rejected or if an insufficient number of meals are delivered. The SFA will contact the food service management company immediately regarding the reasons for rejected meals or if an inadequate number of meals is delivered to the satellite sites. If the food service management company 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 food service management company. The food service management company is responsible for the cost of replacement meals.

## **Section 6: Purchases/Buy American**

- 6.1 The FSMC shall retain title of all purchased food and nonfood items.
- 6.2 This SFA participates in the National School Lunch Program and School Breakfast Program and is required to use the nonprofit food service funds, to the maximum extent practical, to buy domestic commodities or products for program meals. A “domestic commodity or product” is defined as one that is either produced in the U.S. or is processed in the U.S. substantially using agricultural commodities that are produced in the U.S. as provided in 7 CFR Part 210.21(d). Note that products must be both produced and processed in the U.S.

- 6.3 Exceptions to the “Buy American” provision should be used as a last resort; however, an alternative or exception may be approved upon request. To be considered for the alternative or exception, the request must be completed using the “Buy American Certification Form” and submitted with the bid. If a request for an exception occurs after time of bid and during the contract period, it must be submitted in writing to Shandra Brooks at [brookss@pereaelementary.org](mailto:brookss@pereaelementary.org), a minimum of 7 day(s) in advance of delivery.
- 6.4 The FSMC 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, and must be in compliance with the “Buy American” provision in 7 CFR Part 210.21(d).
- 6.5 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.
- 6.6 The FSMC shall certify the percentage of U.S. content in the products supplied to the SFA to show compliance with the “Buy American” provision in 7 CFR Part 210.21(d).
- 6.7 The SFA reserves the right to review FSMC purchase records to ensure compliance with the “Buy American” provision in 7 CFR Part 210.21(d).
- 6.8 The FSMC shall provide Nutrition Facts labels and any other documentation requested by the SFA to ensure compliance with U.S. content requirements.
- 6.9 For the duration of the contract and all subsequent renewal terms, as applicable, the FSMC shall purchase foods and beverages that are equivalent or better in quality and variety as those items required in the 21-day cycle menu, per the requirements outlined above, in Exhibit B, and the food specifications contained herein. For the first 21 days of meal service, FSMC shall adhere to the 21-day cycle menu provided in the RFP (Exhibit B) and developed in accordance with the provisions of 210.10 or 210.10 (a). Thereafter, changes in the menu may be made with the approval of the SFA.

## **Section 7: Equipment**

- 7.1 The FSMC shall provide all equipment to prepare, hold and serve the meals. Meals must be cooked and prepared on-site. Equipment should be in place by July 9, 2021. The FSMC and SFA will perform inventory of equipment and keep a record of items owned either by the SFA or food service management company.
- 7.2 The SFA shall make structural changes needed to comply with federal, state, and local laws, ordinances, rules, and regulations.
- 7.3 The FSMC shall provide written notification to the SFA of any equipment belonging to the FSMC within 10 days of its placement on the SFA premises.
- 7.4 The SFA must give prior approval and have final authority for the purchase of equipment used for storage, preparation, or delivery of school meals.

- 7.5 The FSMC shall retain title to all FSMC-owned property and equipment when placed in service.
- 7.6 The FSMC shall provide, at no cost to the SFA, complete maintenance, repair, and replacement services for all FSMC-owned property and equipment.
- 7.7 Upon expiration or termination of the contract, it shall be the FSMC's responsibility to remove all FSMC-owned property and equipment within a timely manner and without damage to SFA facilities.
- 7.8 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 FSMC and the contract expires or is terminated, the SFA can return the property to the FSMC for full release of the unpaid balance or continue to make payments in accordance with amortization schedules.

### **Section 8: Inspection of Facility**

- 8.1 The SFA, the Tennessee School Nutrition Program, and the USDA reserve the right to inspect the FSMC's preparation facilities, 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.
- 8.2 The FSMC 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 9: Service Requirements and Noncompliance**

- 9.1 Meals must be prepared in accordance with the approved menu cycle.
- 9.2 Meals must be served in clean, sanitary, food-grade transporting containers—approved by the local or state health department—that maintain the proper temperatures of food.
- 9.3 When an emergency prevents the FSMC from serving meals, the FSMC shall notify the SFA-authorized representative or his/her designee immediately by phone, indicating the reasons for the need for substitution.
- 9.4 The SFA reserves the right to inspect and determine the quality of food served. The SFA may reject and not pay for any meals or components of meals that are unwholesome, judged as poor quality, damaged, incomplete due to inadequate portion sizes or missing number of meal components, or served in unsanitary conditions such as incorrect temperatures.
- 9.5 The SFA will obtain meals from other sources if meals are rejected or if an insufficient number of meals are served. The SFA will contact the FSMC immediately regarding the reasons for rejected meals or if an inadequate number of meals is served. If the FSMC 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 FSMC. The FSMC is responsible for the cost of replacement meals.

## **Section 10: Packaging Requirements for meals in the classroom, alternate locations and field trips**

- 10.1 Hot meal unit must have packaging suitable for maintaining components at temperatures in accordance with state and local health standards. The container and overlay should have an airtight closure, be of non-toxic material, and be capable of withstanding temperatures of 350 degrees Fahrenheit (204 degrees Celsius) or higher.
- 10.2 Cold meal unit or unnecessary to heat must have a container and overlay that is plastic or paper and non-toxic.
- 10.3 Hot bulk meals must be in stainless steel containers, or approved alternate, with lids with a depth of no more than four inches.
- 10.4 Cold meals must be in white or brown paper bags or in boxes with enough strength to hold meals without tearing or ripping.
- 10.5 Cartons shall be labeled to meet state or local requirements. The label should include:
  - processor's name, address, and zip code (plant);
  - food items and meal type;
  - date of production; and
  - quantity of individual units per carton.
- 10.6 Meals shall be served with the following items: condiments, straws for milk, napkins, single service ware, and serving utensils. FSMC shall insert non-food items that are necessary for the meal to be eaten.
- 10.7 All refrigerated food shall be served at an internal temperature of 40 degrees Fahrenheit or below.
- 10.8 All frozen food shall be delivered at zero degrees Fahrenheit or below. Frozen products should show no evidence of thawing and re-freezing, freezer burn, or any off color or odors.
- 10.9 All hot food shall be served with an internal temperature of 135 degrees Fahrenheit or above.

## **Section 11: Meal Pricing**

- 11.1 All bids must be calculated based on the menu(s) in Exhibit B and on the projected annual units provided on the "Bid Summary" form, both attached herein. Milk will be supplied by the FSMC. All bids shall be submitted using the "Bid Summary" form. 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.
- 11.2 The bid rate(s) must include the meal, including milk, condiments applicable to the menu, serving utensils, packaging and containers needed to serve food in a sanitary manner to the SFA.



- 11.3 The bid rate(s) must be calculated net of applicable discounts, rebates, and credits received by the FSMC and must not include the use of USDA Foods, alternate pricing structures such as guaranteed USDA Foods credits, or Offer versus Serve credits unless otherwise stated herein.
- 11.4 The FSMC shall receive the fixed meal rate specified on the bid form for each meal type multiplied by the number of meals accepted by the SFA and served to the SFA.

**Designation of Program Expenses to be Completed by SFA/Sponsor**

1. The FSMC guarantees to the SFA/Sponsor that the proposal meal rate for each reimbursable school meal shall include the expenses as designated with an "X" or a "U" under Column 1. The FSMC shall be responsible for negotiating/paying all employee fringe benefits, employee expenses, and accrued vacation and sick pay for staff on their payroll.
2. The SFA/Sponsor shall pay those expenses as designated with an "X" or a "U" under Column II.

DESCRIPTION	COLUMN I (FSMC)	COLUMN II (SFA/SPONSOR)
LABOR:		
Payroll, managers and/or supervisors	X	
Payroll, full and part-time workers	X	
Payroll, Monitors	X	
Life Insurance	X	
Medical/Dental Insurance	X	
Retirement Plans	X	
Social Security	X	
Vacation	X	
Sick Leave	X	
Holiday Pay	X	
Uniforms	X	
Tuition Reimbursement	X	
Labor Relations	X	
Unemployment Compensation	X	
Workers Compensation	X	
Processing and Payment of Payroll	X	
FOOD:	X	
OTHER EXPENSES:		
Accounting	X	
Bank Charges	X	
Data Processing	X	
Recordkeeping	X	
Processing and Payment of invoices	X	
Equipment – Major	X	
Original Purchase	X	
Routine Maintenance	X	

Major Repairs	X	
Replacement	X	
Equipment – Expendable (Trays, tableware, glassware, utensils)	X	
Original Purchase	X	
Replacement	X	
Cleaning/Janitorial Supplies	X	
Insurance	X	
Liability Insurance	X	
Insurance on Supplies/Inventory	X	
Laundry and Linen	X	
Office Materials	X	
Paper/Disposable Supplies	X	
Pest Control		X
Postage	X	
Printing	X	
Product Tasting	X	
Promotional Materials	X	
Taxes and License	X	
Telephone		
Local	X	
Long Distance	X	
Medium of Exchange for Point of Service Counts including Student Payments		X
Training	X	
Transportation of Meals	X	
Trash Removal	X	
From Kitchen	X	
From School Premises		X
Travel	X	
Utilities		X
Vehicles	X	
Warewashing Equipment	X	
Warewashing Chemicals	X	
Fresh Fruit and Vegetable Program (if applicable)	X	
Purchase of food items	X	
Preparation (if needed)	X	
Packaging (if needed)	X	
Serving	X	
Purchase of Supplies (i.e. containers, paper, etc.)	X	
Cleaning	X	
Nutrition	X	
Documentation of Expenses	X	

- 11.5 The FSMC cannot provide guaranteed USDA Foods credits. If the FSMC receives USDA Foods, the FSMC must credit the current market value of USDA Foods used on the monthly bill/invoice to the SFA. Credit issued by the FSMC to the SFA upon the use of USDA Foods received 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 along with the current market value as issued by the Tennessee Department of Agriculture. Prior to the expiration of each Contract Term, the SFA shall be credited in full for all USDA Foods received.
- 11.6 The SFA shall ensure the method and timing of crediting does not cause its cash resources to exceed the limits established in 7 CFR § 210.9(b)(2).
- 11.7 The FSMC must submit invoices for payment for meals served within 10 days of the last day of each month or the final day of service for the school year.
- 11.8 The SFA is not obligated to purchase any minimum number or dollar amount of meals under this contract.

## **Section 12: Revenue**

- 12.1 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.
- 12.2 If reimbursement is denied as a direct result of the failure of the FSMC to comply with the provisions of this contract, the FSMC shall assume responsibility for the amount denied.
- 12.3 All bids must be calculated based on the menu(s) in Exhibit B and on the projected annual units provided on the "Bid Summary" form, both attached herein. Milk will be supplied by the food service management company. All bids shall be submitted using the "Bid Summary" form. 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.

The bid rate(s) must include the meal, including milk, condiments applicable to the menu, serving utensils, packaging and containers needed to transport food in sanitary manner, and transportation to and from the SFA.

## **Section 13: Licenses, Certifications, and Taxes**

- 13.1 Throughout the term of the contract and each renewal term, the FSMC shall obtain and maintain all licenses, permits, and health certifications required by federal, state, and local laws.
- 13.2 The FSMC shall obtain state or local health certification for any facility where components are prepared or packaged, and the FSMC shall maintain this health certification for each contract term.
- 13.3 The FSMC and all affiliates shall collect and remit the Tennessee Use Tax on all sales of tangible personal property in the state of Tennessee.

## Section 14: Record Keeping

- 14.1 The FSMC shall have records maintained and available to demonstrate compliance with the requirements relating to USDA Foods. Such records shall include the following:
- the receipt, use, storage, and inventory of USDA Foods;
  - monthly inventory reports showing all transactions for processed and non-processed USDA Foods; and
  - documentation of credits issued to the SFA for USDA Foods received.
- 14.2 The FSMC shall retain all records relating to food service production and delivery for each contract term and provide copies to the SFA each month, including, but not limited to, the following:
- all data, materials, and products created by the FSMC 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 components of menus;
  - product ingredient list;
  - Nutrition Facts label; product formulation statements for products and/or Child Nutrition labels;
  - standardized recipes and yield from recipes as deemed necessary per the requirements of section 17;
  - processed product nutritional analysis;
  - dates of preparation of meals;
  - nutritional content of individual food items and meals as prepared;
  - bills charged to SFA for meals delivered under this contract, including the credit of USDA Foods where applicable;
  - inventory records;
  - temperature logs;
  - food and bid specifications; and
  - all documents and records as noted in this Invitation for Bid and Contract.
- 14.3 All records relating to the contract are the sole property of the SFA. At any time during the contract term, the SFA reserves the right to require the FSMC to surrender all records relating to the contract to the SFA within 30 days of such request.
- 14.4 Upon expiration or termination of the contract, the FSMC 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.
- 14.5 The SFA shall retain all records relating to the initial contract and all subsequent contract renewal terms for a period of three years, beginning from the date the final contract renewal term has expired, the receipt of final payment under the contract is recorded, or after the SFA submits the final "Monthly Claim for Reimbursement" for the final fiscal year of the contract, whichever occurs last.
- 14.6 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 Tennessee

School Nutrition Program, 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. The Food Service Management Company will be required to pay for any overclaims assessed by the State Agency due to negligence or noncompliance with regulations. This liability should correspond to either the 3-year record retention period established in 7 CFR 210.23(c) or the State Agency-established record retention timeframe, whichever is greater.

- 14.7 7 CFR 250.54 (b): Recordkeeping requirements for the food service management company. The food service management company must maintain the following records relating to the use of donated foods in its contract with the recipient agency: (1) The donated foods and processed end products received from, or on behalf of, the recipient agency, for use in the recipient agency's foodservice; (2) Documentation that it has credited the recipient agency for the value of all donated foods received for use in the recipient agency's foodservice in the school or fiscal year, including, in accordance with the requirements in § 250.51(a), the value of donated foods contained in processed end products; and (3) Documentation of its procurement of processed end products on behalf of the recipient agency, as applicable.
- 14.8 7 CFR 250.54 (c): Review requirements for the recipient agency. The recipient [agency](#) must ensure that the [food service management company](#) is in compliance with the requirements of this part through its monitoring of the food [service](#) operation, as required in 7 CFR parts [210](#), [225](#), or [226](#), as applicable. The recipient [agency](#) must also conduct a reconciliation at least annually (and upon termination of the contract) to ensure that the [food service management company](#). 7 CFR 210.16 ( c ) (1) The [food service management company](#) shall maintain such records as the [school food authority](#) will need to support its Claim for [Reimbursement](#) under this part, and shall, at a minimum, report claim information to the [school food authority](#) promptly at the end of each month. Such records shall be made available to the [school food authority](#) upon request, and shall be retained in accordance with [§ 210.23\(c\)](#).
- 14.9 7 CFR 250.54 (d): Departmental reviews of food service management companies. The [Department](#) may conduct reviews of [food service management company](#) operations, as necessary, to ensure compliance with the requirements of this part with respect to the use and management of [donated foods](#).
- 14.10 7 CFR 250.54 (a) Recordkeeping requirements for the recipient agency. The recipient agency must maintain the following records relating to the use of donated foods in its contract with the food service management company:  
(1) The donated foods and processed end products received and provided to the food service management company for use in the recipient agency's food service;  
(2) Documentation that the food service management company has credited it for the value of all donated foods received for use in the recipient agency's food service in the school or fiscal year, including, in accordance with the requirements in § 250.51(a), the value of donated foods contained in processed end products; and  
(3) The actual donated food values used in crediting.

## Section 15: Terms and Termination

- 15.1 This contract is effective for a one-year period commencing July 1, 2021 or upon written acceptance of the contract, whichever occurs last, through June 30, 2022 (the term of the contract), with options to renew yearly, not to exceed four additional years (each a renewal term).
- 15.2 Renewal of this contract is contingent upon the fulfillment of all contract provisions relating to USDA Foods.
- 15.3 Either the SFA or FSMC can terminate this contract for cause or for convenience with a 60-day written notification. Following a 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 FSMC.
- 15.4 Following any termination for convenience, the FSMC 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 FSMC 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.
- 15.5 Notwithstanding any provision to the contrary in this contract, obligations of the SFA will cease immediately without penalty of further payment being required if sufficient funds for this agreement are not appropriated by the Tennessee General Assembly or a federal funding source, or such funds are otherwise not made available to the SFA for payments in accordance with this contract.
- 15.6 Notwithstanding the notice period in paragraph 15.3, the SFA may immediately terminate the contract, in whole or in part, upon notice to the FSMC if the SFA determines that the actions, or failure to act, of the FSMC, its agents, employees, or subcontractors have caused—or reasonably could cause—jeopardy to health, safety, or property; or, if the SFA determines that the FSMC lacks the financial resources to perform under the contract.
- 15.7 If the FSMC 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 FSMC requesting that the breach of noncompliance be remedied within 60 days. If the breach is not remedied by the specified period of time, the SFA may: (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 it may deem expedient. Any damages incurred by the SFA as a result of any FSMC default shall be borne by the FSMC 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 FSMC upon demand.
- 15.8 Neither the FSMC 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, 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 FSMC's performance does not resume within 30 days of the FSMC's interruption of services due to an act of God.

- 15.9 The only rates and fees that may be adjusted in subsequent contract terms are the fixed rates and fixed fees contained herein. Before any fixed rate or fee adjustments can be implemented as part of a contract renewal agreement, the FSMC 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, South Region annual rate for December of the current school year, as compared to the rate for December of the previous year. Percentage increases cannot be applied to any previous contract term’s total estimated or actual contract cost. The calculation method regarding the determination of à la carte equivalents, if applicable, is outlined in the “Meal Pricing” section of this contract. The SFA will be allowed to propose a price decrease if “Consumer Price Index for All Urban Consumers – Food Away From Home, South Region” indicates a decrease.
- 15.10 Approval by state agency needs to be added for amendments and contract renewals. See below:
- All amendments must be documented, reviewed, and approved by the State agency prior to execution 2 CFR 210.16(a)(10). Additionally, the State agency must review and obtain awarding agency approval for all proposed contract modification changes when the scope of a contract or the change increases the contract amount by more than the Simplified Acquisition Threshold (Federal \$250,000). [2 CFR 200.324(b)(5)]

## **Section 16: General Contract Terms**

- 16.1 No provision of this contract shall be assigned or subcontracted without prior written consent of the SFA.
- 16.2 This solicitation/contract, exhibits, and attachments constitute the entire agreement between the SFA and the FSMC and may not be changed, extended orally, or altered by course of conduct. No other contracts will be signed by the SFA.
- 16.3 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; (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.
- 16.4 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.
- 16.5 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.
- 16.6 Payments on any claim shall not prevent the SFA from making claims for adjustment on any item found not to have been in accordance with the provisions of this contract.

- 16.7 It is further agreed between the SFA and FSMC that the exhibits, attachments, and clauses attached and designated are hereby in all respects made a part of this contract.
- 16.8 If this contract is in excess of \$100,000, the SFA and FSMC 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.*);
  - “Certificate Regarding Lobbying” pursuant to 31 U.S.C. 1352 (Appendix A: 7 C.F.R. Part 3018);
  - “Bid-Rigging Certification” pursuant to Section 33E-3 or Section 33E-4 of the Tennessee Criminal code, contained in Chapter 38 of the Tennessee Revised Statutes;
  - “Certificate of Independent Price Determination;”
  - “Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion—Lower Tier Covered Transactions” pursuant to Executive Orders 12549 and 12689 (7 CFR 3017 Subpart C); and
  - “Disclosure of Lobbying Activities” pursuant to 31 U.S.C. 1352 (Appendix A: 7 CFR Part 3018).
- 16.9 The FSMC certifies compliance with:
- Energy Policy and Conservation Act (Pub. L. 94–163, 89 Stat. 871);
  - The Department of Labor regulations (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);
  - Contract Work Hours/Safety Standards Act (40 U.S.C. 3701-3708) (for contracts in excess of \$2,500);
  - Rights to Inventions Made Under a Contract or Agreement (Appendix II to 2 CFR 200/7 CFR 3019.48);
  - Davis Bacon Act (for construction contracts in excess of \$2,000) (Appendix II to 2 CFR 200/7 CFR 3019.48); and
  - Byrd Anti-Lobbying Amendment (31 U.S.C. 1352) (Appendix II to 2 CFR Part 200 (j) (for contracts worth \$100,000 or more).
- 16.10 The FSMC 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.
- 16.11 The Tennessee School Nutrition Program 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 FSMC. The SFA has full responsibility for ensuring the terms of the contract are fulfilled.
- 16.12 To the fullest extent permitted by law, the FSMC 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, 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 FSMC, its subcontractors, anyone directly or indirectly employed by them, or anyone for whose acts they may be liable; (ii) failure by the FSMC 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 FSMC herein; (iv) any employment actions of any nature or kind, including but not limited to workers compensation or labor action brought by the FSMC's employees; or (v) any identity breach or infringement of any copyright, trademark, patent, or other intellectual property right.

- 16.13 In order for the SFA to respond timely and appropriately to the requirements of the Tennessee Freedom of Information Act (FOIA), the FSMC must review all documents required to be provided under this contract and the exemptions for release under FOIA and, if exemptions are allowed, provide the SFA a redacted copy for release under FOIA, along with the original. The redacted copy shall be marked as "redacted," and the FSMC shall reference the specific grounds under FOIA or other law or rule supporting the specific redaction request to exempt certain information. Notwithstanding the foregoing, the SFA may not necessarily be allowed to release *just* the redacted versions. Redactions based on personal privacy and preliminary drafts, by law, must be sent to the state of Tennessee public access counselor before a denial to a FOIA request can be made. The SFA will abide by the decisions of the public access counselor.
- 16.14 Each party, including its agents and subcontractors, to this contract may have or gain access to confidential and proprietary data or information of the other party including, without limitation, other technical information (including functional and technical specifications, designs, drawings, analysis, research, processes, computer programs, methods, ideas, "know how," etc.), business information (sales and marketing research, materials, plans, accounting and financial information, personnel records, etc.), all student data and information, and other information designated as confidential expressly or by the circumstances in which it is provided (confidential information). No confidential information collected, maintained, or used in the course of performance of the contract shall be disseminated except as authorized by law and with the written consent of the disclosing party, either during the term of the contract or thereafter. The recipient must return any and all confidential information used in the course of the performance of the contract, in whatever form it is maintained, promptly upon termination of the contract, or earlier at the request of the disclosing party, or notify the disclosing party in writing of its destruction, if destruction is permitted by the disclosing party. Confidential information does not include data or information lawfully in the recipient's possession prior to its acquisition from the disclosing party; received by the recipient from a third party who was free to disclose it; publicly known through no breach of confidentiality obligation by the recipient; or independently developed by the recipient without the use or benefit of the disclosing party's confidential information.
- 16.15 The FSMC will comply with the relevant requirements of the Family Educational Rights and Privacy Act (FERPA) (20 U.S.C. 1232g) regarding the confidentiality of student education records as defined in FERPA. Any use of information contained in student education records to be released must be approved by the SFA. To protect the confidentiality of student education records, the FSMC will limit access to student education records to those employees who reasonably need access to them in order to perform their responsibilities under this contract. Any student records in the FSMC's possession shall be returned to the SFA when no longer needed for the purposes for

which they were provided or, at the SFA's written request, they shall be permanently destroyed and the FSMC shall provide written confirmation to the SFA upon the destruction of student records.

- 16.16 "Cost-plus- a- percentage of cost and cost-plus-a percentage of income contracts are prohibited. [2 CFR 200.323(d)]"
- 16.17 Allowable Costs: The contractor must separately identify for each cost submitted for payment to the school food authority the amount of that cost that is allowable (can be paid from the nonprofit school food service account) and the amount that is unallowable (cannot be paid from the nonprofit school food service account); or the contractor must exclude all unallowable costs from its billing documents and certify that only allowable costs are submitted for payment and records have been established that maintain the visibility of unallowable costs, including directly associated costs in a manner suitable for contract cost determination and verification.
- 16.18 The Selected FSMC shall comply with 2 CFR §200.321 Contracting with small and minority businesses, women's business enterprises, and labor surplus area firms. Compliance with this regulation requires the selected FSMC and SFA to do the following with contracting:
- a. The Selected FSMC and SFA must take all necessary affirmative steps to assure that minority businesses, women's business enterprises, and labor surplus area firms are used when possible.
  - b. Affirmative steps must include:
    - 1) Placing qualified small and minority businesses and women's business enterprises on solicitation lists;
    - 2) Assuring that small and minority businesses, and women's business enterprises are solicited whenever they are potential sources;
    - 3) Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, and women's business enterprises;
    - 4) Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses, and women's business enterprises;
    - 5) Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and
    - 6) Requiring the prime contractor, if subcontracts are to be let, to take the affirmative steps listed in paragraphs (1) through (5) of this section.
    - 7) The Selected FSMC and SFA agree to comply.

## **Section 17: Food Specifications**

All USDA Foods offered to the SFA and made available to the FSMC 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:

- 17.1 At least half of the weekly grains offered in the NSLP and SBP must be whole grain-rich, and the remaining grain items offered must be enriched. All grain component items must be fresh (or frozen, if applicable) and must meet the minimum weight per serving as listed on "Exhibit A: School

Lunch and Breakfast Whole Grain-Rich Ounce Equivalency (oz. eq.) Requirements for School Meal Programs.”

- 17.2 All grain component items must be fresh (or frozen, if applicable) and must meet the minimum weight per serving as listed on “Exhibit A: School Lunch and Breakfast Whole Grain-Rich Ounce Equivalency (oz. eq.) Requirements for School Meal Programs.”
- 17.3 If applicable, product should be in moisture-proof wrapping and pack-code date should be provided.
- 17.4 All meat and poultry must have been inspected by the USDA and must be free from off color or odor.
- Beef must be at least 80:20 lean to fat.
  - 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.
  - For breaded and battered items, all flours must be whole grain for grains credit.
- 17.5 All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from beef and/or poultry. No variety meats, fillers, extenders, non-fat milk solids, or cereal will be allowed. Meats must not show evidence of greening, streaking, or other discoloration.
- 17.6 All cheese should be firm, compact, and free from gas holes; free of mold; free of undesirable flavor and odors; pasteurized when applicable; and preferably reduced or low-fat. All cheese should also have a bright, uniform, and attractive appearance; have a pleasing flavor; demonstrate satisfactory meltability; and contain proper moisture and salt content.
- 17.7 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 by the USDC.
- 17.8 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, fruit must meet the food distributors’ second-quality level. Fruits should have characteristic color, good flavor, be well-shaped, and be free from scars and bruises. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.
- 17.9 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, vegetables must meet the food distributor’s second-quality level. Vegetables should have characteristic color, 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.
- 17.10 All canned vegetables must meet the food distributors’ first-quality level (extra fancy and fancy) and canned fruits must meet the second-quality level (standard). Vegetables should have characteristic color; good, fresh flavor; and be free from discoloration, blemishes, and decay. Efforts should be made to purchase low-sodium or no sodium added vegetables and fruit packed in juice or water.

- 17.11 Eggs must be inspected and passed by the state or federal Department of Agriculture and used within 30 days of date on carton. Eggs should be grade A, uniform in size, clean, sound-shelled, and free of foreign odors or flavors.
- 17.12 Sauces, such as gravy, spaghetti sauce, pizza sauce, etc., must be smooth and uniform in color with no foreign substance, flavor, odor, or off color.
- 17.13 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.
- 17.14 Meals and food items must be stored and prepared under properly controlled temperatures and in accordance with all applicable health and sanitation regulations.
- 17.15 All fruit juices must be 100 percent fruit juice.
- 17.16 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 name products in terms of quality, performance, and desired characteristics, as determined by the SFA.
- 17.16 All food items must adhere to the sodium target levels in subsequent contract terms, if applicable, as required by the USDA “Nutrition Standards in the National School Lunch and School Breakfast Programs: Implementation Timeline for Final Rule” and/or other subsequent guidance issued by the USDA.
- 17.17 Nutrition labels or manufacturer specifications must indicate zero grams of trans fat per serving for all foods.
- 17.18 Fluid milk must be low-fat (flavored or unflavored) or fat-free (flavored or unflavored). Unflavored milk must be offered and two milk choices must be offered daily as required by the SFA.
- 17.19 Efforts must be made to lower the levels of saturated fat in all purchased products.

### **Section 18: Professional Standards**

- 18.1 Employees of both the SFA and of the FSMC must comply with the professional standards for state and local school nutrition programs personnel, as required by the Healthy, Hunger-Free Kids Act of 2010. A summary of the hiring and training requirement for professional standards can be viewed by clicking the following link: <https://www.tn.gov/education/snp-resources/snp-program-requirements/snp-professional-standards.html>.
- 18.2 Professional standards hours must be completed during the school year (July 1–June 30). FSMC should provide copies of professional standards hours monthly, and as needed.

## Section 19: USDA Foods

- 19.1 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. These foods must be used in the preparation and service of meals and for other allowable uses in accordance with the code of federal regulations, 7 CFR Part 250.
- 19.2 The vendor shall accept and use USDA Foods in as large a quantity as may be efficiently utilized in the nonprofit food service program, subject to approval by the SFA.
- 19.3 The vendor shall manage all USDA Foods to ensure they are utilized in the SFA's food service.
- 19.4 In accordance with 7 CFR 250.51(a) and (b), 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.
- 19.5 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.
- 19.6 In accordance with 7 CFR 250.51(a) and (b), the vendor shall credit the SFA's monthly bill/invoice the current market value of all USDA Foods received. 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.
- 19.7 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 Tennessee Department of Agriculture.
- 19.8 The current market value of USDA Foods is based on the prices issued by the Tennessee Department of Agriculture in compliance with 7 CFR § 250.58(e).
- 19.9 The SFA shall ensure the method and timing of crediting does not cause its cash resources to exceed limits established in 7 CFR § 210.9(b)(2).
- 19.10 At the end of each contract term and upon expiration or termination of the contract, the SFA shall conduct a reconciliation 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.
- 19.11 The SFA shall verify receipt of USDA Foods shipments through its electronic records or by contacting the Tennessee Department of Agriculture or processor as applicable.

- 19.12 The SFA reserves the right to conduct USDA Foods credit audits throughout each contract term to ensure compliance with federal regulations 7 CFR Part 210 and Part 250.
- 19.13 The vendor may store and inventory USDA Foods together with commercial foods purchased for use in the SFA's food service. The vendor must meet all storage and inventory management requirements outlined in 7 CFR Part 250. USDA ground beef, ground pork, and processed end products shall be stored in a manner that ensures usage in the SFA's food service.
- 19.14 The vendor must accept liability for any negligence on its 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.
- 19.15 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.
- 19.16 The SFA shall have processing contracts in place when a commercial facility processes or repackages USDA Foods. The vendor shall pay all related processing fees and costs. The SFA shall not be responsible for any costs associated with processing USDA Foods. The Tennessee Recipient Agency Processing Contract, Tennessee State Master Processing Contract, or National Processing Contract must be used as the basis for the processing agreement as determined by the Tennessee Department of Agriculture. The terms and conditions of the processing contract must comply with 7 CFR Part 250. In accordance with 7 CFR 250.51(a), the vendor must credit the SFA for the value of all USDA Foods received for use in the SFA's meal service in a school year or fiscal year (including both entitlement and bonus foods). This includes crediting for the value of USDA Foods contained in processed end products (per 6.19 below).
- 19.17 The vendor shall not enter into subcontracts for further processing of USDA Foods.
- 19.18 The vendor shall be responsible for all delivery, freight/handling, storage, and warehousing costs associated with USDA Foods.
- 19.19 If the vendor acts as an intermediary between a processor and the SFA, the vendor shall credit the SFA for the value of USDA Foods contained in the processed end products at the USDA Foods processing agreement value unless the processor is providing such credit directly 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.
- 19.20 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.
- 19.21 The SFA, Tennessee School Nutrition Program, Comptroller General, and 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 CFR Part 210 and Part 250.

- 19.22 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.
- 19.23 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.
- 19.24 The SFA shall retain title to all USDA Foods provided to the vendor for use in the SFA's food service.
- 19.25 The bid rate per meal must be calculated as if no USDA Foods were available.
- 19.26 Under the provisions stated in the Base Contract, the FSMC must credit the SFA for the value of all USDA Foods received for use in the SFA's meal service in the school year or fiscal year (including both entitlement and bonus foods), and include the value of USDA Foods contained in processed end products, in accordance with the contingencies in 7 CFR 250.51(a). Furthermore, the FSMC shall be responsible for activities related to USDA Foods in accordance with 7 CFR 250.50(d), and must assure that such activities are performed in accordance with the applicable requirements in 7 CFR part 250. In support of terms outlined in the USDA Foods section of the Base Contract, Parties shall provide the following:
- a) Verification – Receipt of USDA Foods: SFA shall attach a copy of the SFA's Year-end reconciliation verifying correct and proper credit has been received for the full value of all USDA Foods received by the selected FSMC during the fiscal year. The SFA reserves the right to conduct USDA donated food credit audits throughout the year to ensure compliance with federal regulations 7 CFR 210 and 7 CFR 250.
  - b) Verification – Usage of USDA Foods: Renewals of the Base Contract is contingent upon adequate usage of USDA Foods.

## Bid Criteria Point Matrix

(25) points	<p>Cost &amp; Financial Proposal</p> <ul style="list-style-type: none"> <li>➤ FSMC with the lowest price receives the maximum points. The other vendors receive points equal to the lowest price divided by their meal price x maximum points. Do not round.</li> </ul>
(20) points	<p>Service Capability Plan</p> <ul style="list-style-type: none"> <li>➤ Provide description of on-site cooking plan.</li> <li>➤ Provide on-site and support staff with job descriptions and proposed work schedule.</li> <li>➤ Provide last two health permits of 3 school sites. (Sites should be the closest accounts to Perea Elementary School)</li> <li>➤ The FSMC demonstrating the most thorough service standards and functions plan as well as volume of meals provided receives 20 points. The remaining FSMC each will receive a set score related to whether their plan is deemed as poor, fair, good, or exceptional.</li> </ul>
(5) points	<p>Experience in working with Child Nutrition Program (CNP).</p> <ul style="list-style-type: none"> <li>➤ FSMC with more than 5 years' experience will receive maximum points. Each FSMC will receive 1 point for each year of experience with a maximum of 5.</li> </ul>
(5) points	<p>References</p> <ul style="list-style-type: none"> <li>➤ Provide at least 3 references from similar size accounts that we can contact. Doing business with like school systems and familiarity with regulations pertaining to such operations/References. FSMC with at least 3 references will receive maximum points.</li> </ul>
(10) points	<p>Food Tasting</p> <ul style="list-style-type: none"> <li>➤ FSMC will prepare 5 breakfast and 5 lunch items. Each breakfast and lunch sample will be graded on the following criteria <ul style="list-style-type: none"> <li>○ Flavor 1-10</li> <li>○ Quality of food 1-10</li> <li>○ Appearance 1-10</li> </ul> </li> </ul> <p style="margin-left: 40px;">Breakfast and lunch scores will be averaged from all participants.</p> <ul style="list-style-type: none"> <li>➤ The FSMC with the highest averaged score will receive the maximum 10 points. The other vendors receive points equal to the highest scorer divided by their average x maximum points. Do not round.</li> </ul>
(5) points	<p>Financial Condition/Stability, Business Practices.</p> <ul style="list-style-type: none"> <li>➤ Provide company business practices and financial statements for last 3 full years.</li> <li>➤ Provide copies of company financial statements for past 3 years</li> <li>➤ Provide list of all lost contracts in the past 5 years with reasons for cancelled contract</li> <li>➤ FSMC awarded the top score of 5 points most show financial aptitude, low debt, credit and financial stability. The remaining FSMC each will receive a set score related to whether their financial practices are deemed as poor, fair, good or exceptional.</li> </ul>
(5) points	<p>Accounting and Reporting Systems.</p> <ul style="list-style-type: none"> <li>➤ Provide accounting practices and invoice procedures.</li> <li>➤ Provide copy of monthly invoice</li> <li>➤ Provide copy of meal production record that will be used</li> <li>➤ The FSMC awarded a top score of 5 points needs to provide examples of their record keeping system and reporting systems to include book entries, subdivided accounts, budget and inventory controls. The remaining FSMC each will receive a set score related to whether their accounting practices are deemed as poor, fair, good, or exceptional.</li> </ul>
(5) points	<p>Personnel Management</p> <ul style="list-style-type: none"> <li>➤ Provide a resume for management team</li> <li>➤ Provide a staffing plan for cafeteria staff</li> <li>➤ Provide job descriptions and duties for cafeteria staff</li> <li>➤ The FSMC awarded a top score of 5 points needs to provide resumes for management team to include any child nutrition experience, on-site staffing schedule, and on-site job descriptions and duties for cafeteria staff. The remaining FSMC each will receive a set score related to whether their accounting practices are deemed as poor, fair, good, or exceptional.</li> </ul>
(15) points	<p>Promotion of the School Food Service Program</p> <ul style="list-style-type: none"> <li>➤ Provide a marketing program that will promote the School Food Service Program. Marketing program should include, special promotional events, flyers, plan to enhance the dining space and experience. The FSMC awarded a top score of 15 points needs to provide a detailed marketing plan for School Year 21–22. The remaining FSMC</li> </ul>



each will receive a set score related to whether their accounting practices are deemed as poor, fair, good, or exceptional.

(5) points

Involvement of Students, Staff, and Patrons

- Provide a plan of how FSMC will involve students, staff and patrons in the child nutrition program. The FSMC awarded a top score of 5 points needs to a detailed plan that includes a timeline and tools that will be utilized to involve students, staff and patrons. The remaining FSMC each will receive a set score related to whether their accounting practices are deemed as poor, fair, good, or exceptional.

100 points TOTAL

# Request for Proposal and Contract Nonprofit School Food Service Bid Summary

This document contains a bid solicitation and contract for the furnishing of meals for the nonprofit school food service program(s) for the period beginning July 1, 2021, and ending June 30, 2022, and sets forth the terms and conditions applicable to the procurement. Upon acceptance, this document shall constitute the contract between the bidder and the school food authority (SFA). The bidder shall not plead misunderstanding or deception because of such estimate of quantities, or of the character, location, or other conditions pertaining to the bid solicitation/contract. Per meal prices must be quoted as if no USDA Foods will be received.

	Projected Annual Units	Rate per Unit	Estimated Total **
1. Reimbursable Breakfasts with Milk	28,476		
2. Reimbursable Lunches with Milk	34,578		
3. Reimbursable Afterschool Snacks	9,040		
4. A la Carte Equivalents Fee	500		
5. Summer Food Service Program Breakfast	200		
6. Summer Food Service Program Lunch	200		

Total Estimated Amount of Bid\*\*: \$ \_\_\_\_\_

*\*\*All totals must be carried out to the second decimal place and must not be rounded.*

Name of bidder: \_\_\_\_\_  
 Street address: \_\_\_\_\_  
 City: \_\_\_\_\_  
 State: \_\_\_\_\_  
 Zip code: \_\_\_\_\_

By submission of this bid, the bidder certifies that, in the event the bidder receives an award under this solicitation, the bidder shall operate in accordance with all applicable current program regulations. This agreement shall be in effect for the period specified, not to exceed one year, and may be renewed by mutual agreement for four additional one-year contract terms.

\_\_\_\_\_  
*Bidder Signature Title Date*

Acceptance of Contract

School food authority (SFA): \_\_\_\_\_

\_\_\_\_\_  
*Authorized SFA Representative Signature Title Date*

## Site Data Form—Food Service Management Contract

Site Name, Address, and Phone Number	Contact Person	Current Enrollment	Breakfast		Lunch	
			Annual Number of Serving Days	Average Daily Participation	Annual Number of Serving Days	Average Daily Participation
Perea Elementary School 1250 Vollintine Ave Memphis, TN 38107	Shandra Brooks	140	180	100	180	120

## Eligibility Data and Projected Enrollments

Site Name	October 2020 Eligibility Data		Projected Enrollments				
	Free	Reduced-price	2021-22	2022-23	2023-24	2024-25	2025-26
Perea Elementary School	140		226	306	386	386	386

## Meal Service Information

Site Name	Breakfast			Lunch		
	Meal Service Schedule	Meal Charges		Meal Service Schedule	Meal Charges	
		Reduced	Paid		Reduced	Paid
Perea Elementary School	7:30 am – 8:05 am	n/a	n/a	10:45 – 1:15	n/a	n/a

## Food-based Meal Pattern 21-day Cycle Menu

Menu Planning Worksheet K - 8

Week 1 - Lunch

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	<b>Cheeseburger/bun</b> <b>Grapes (½c)</b> <b>Collard Greens (½c)</b> <b>French Fries (1/2 c)</b> <b>1% Milk (1c)</b>	<b>Chicken Alfredo</b> <b>Salad (1c)</b> <b>Carrot Sticks (1/2)</b> <b>Pears (1/2c)</b> <b>Green Peas (½c)</b> <b>1% Milk (1c)</b>	<b>Beef Tacos</b> <b>Brown Rice (1oz)</b> <b>Cuban Black Beans (1/2c)</b> <b>Cantaloupes and Pineapple (½c)</b> <b>1% Milk (1c)</b>	<b>Baked Chicken</b> <b>Roasted Potatoes (½c)</b> <b>Mixed Vegetables (1/4 c)</b> <b>Orange Slices (½ c)</b> <b>WG Roll (2 oz)</b> <b>1% Milk (1c)</b>	<b>Home Style Spaghetti &amp; Beef Sauce (1c)</b> <b>Steamed Broccoli and Cauliflower (1/2c)</b> <b>Peaches (½c)</b> <b>Bean Salad (¼c)</b> <b>String Cheese (1oz)</b> <b>1% Milk (1c)</b>
<b>Meat/meat alternate:</b> 8-9 ounce equivalent weekly (K-5) 9-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Hamburger Patty (2 oz) Cheese Slice (1oz)	Chicken (1 oz)	Beef (1.5 oz)	Chicken (1.25 oz)	Beef Sauce (2 oz) String Cheese (1 oz)
<b>Fruit:</b> 2½ cups weekly ½ cup daily minimum	½ c Grapes	1/2 c Pears	½ c Cantaloupe/Pineapple	½ c Sliced Oranges	½ c Peaches
<b>Vegetable:</b> 3¾ cups weekly ¾ cup daily minimum	1 c	7/8 c	7/8 c	¾ c	7/8 c
<ul style="list-style-type: none"> <li>• Dark/Green ½ cup weekly</li> </ul>	½ c Collard Greens				¼ c Steamed Broccoli
<ul style="list-style-type: none"> <li>• Red/Orange ¾ cup weekly</li> </ul>		1/8 c (in salad) 1/2 Carrots	3/8 c		
<ul style="list-style-type: none"> <li>• Beans, Peas (Legumes) ½ cup weekly</li> </ul>		1/8 c (in salad)	½ c black beans		¼ c 3 Bean Salad
<ul style="list-style-type: none"> <li>• Starchy ½ cup weekly</li> </ul>	1/2 c French Fries	½ c Green Peas		½ c Roasted Potatoes	
<ul style="list-style-type: none"> <li>• Other ½ cup weekly</li> </ul>		1/8 c (in salad)		¼ c Mixed Vegetables	¼ c Steamed Cauliflower
<ul style="list-style-type: none"> <li>• Additional Vegetable to reach total 1 cup weekly</li> </ul>					3/8 c (in Spaghetti)
<b>Grains:</b> 8-9 ounce equivalent weekly (K-5) 8-10 ounce equivalent weekly (6-8)	Bun (1 oz eq)	Noodles (1 oz eq)	Taco Shells (1 oz eq) Brown Rice (1 oz eq)	Brown rice (1 oz eq) WG Roll (2 oz eq)	Spaghetti (1 oz eq)

1 ounce equivalent daily minimum					
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Bun and Cornbread	Pasta	Brown Rice Pilaf	Muffins and casserole	Spaghetti
<b>Milk:</b> Two choices required 5 cups weekly 1 cup daily	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk

Menu Planning Worksheet K - 8  
Week 2 - Lunch

Component	Monday	Tuesday	Wednesday	Thursday	Friday
	Mexicali Taco Boat (¾c) Shredded Cheese (½oz) Spanish Rice (1oz) Sliced Peaches (½c) 1% Milk (1c)	Pizza with Ground Turkey Topping (3"x8") Carrot Chips (½c) Strawberries (1/2c) 1% Milk (1c)	BBQ Chicken (2oz) Brown Rice Pilaf (½c) Black Eyed Peas (1/2c) Collard Greens (1/2c) Cantaloupe Cubes (½c) 1% Milk (1c)	Home Style Turkey & Beef Macaroni (1c) Green Peas (¾c) Banana (1) 1% Milk (1c)	Chicken Pot Pie (2/3c) Cream Spinach (1/2c) Biscuit (1 oz) Apple (1/2) 1% Milk (1c)
<b>Meat/meat alternate:</b> 8-9 ounce equivalent weekly (K-5) 9-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Taco Boat (2.5 oz) Shredded Cheese (½oz)	Pizza (1.25 oz)	Chicken (2 oz)	Turkey and Beef (2 oz)	Chicken (2 oz)
<b>Fruit:</b> 2½ cups weekly ½ cup daily minimum	½ c Peaches	½ c Strawberries	½ Cantaloupe	1 Banana	½ Apple
<b>Vegetable:</b> 3¾ cups weekly ¾ cup daily minimum	¾ c	¾ c	1 c	1 c	¾ c
<ul style="list-style-type: none"> <li>Dark/Green ½ cup weekly</li> </ul>			1/2 c Collard Greens		1/2 c Creamed Spinach
<ul style="list-style-type: none"> <li>Red/Orange ¾ cup weekly</li> </ul>	¾ c (in Taco Boat)	¼ c (in Pizza) ½ c Carrots			
<ul style="list-style-type: none"> <li>Beans, Peas (Legumes) ½ cup weekly</li> </ul>			1/2c Black Eyed Peas		
<ul style="list-style-type: none"> <li>Starchy ½ cup weekly</li> </ul>				1/2 c Green Peas	1/8 c (in pie)
<ul style="list-style-type: none"> <li>Other ½ cup weekly</li> </ul>				½ c (in Macaroni)	
<ul style="list-style-type: none"> <li>Additional Vegetable to reach total 1 cup weekly</li> </ul>					1/8 c (in pie)
<b>Grains:</b> 8-9 ounce equivalent weekly (K-5) 8-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Spanish Rice (1 oz eq)	Pizza (2 oz eq)	Brown Rice Pilaf (2 oz eq)	Macaroni (1 oz eq)	Pot Pie (1.5 oz WG crust) Whole Grain Biscuit (1 oz)
<ul style="list-style-type: none"> <li>Non-Whole Grain-Rich</li> </ul>					
<ul style="list-style-type: none"> <li>Whole Grain-Rich</li> </ul>	Rice	Pizza crust	Brown Rice	Macaroni	Biscuit and crust
<b>Milk:</b> Two choices required 5 cups weekly 1 cup daily	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk



Menu Planning Worksheet K - 8  
Week 3 - Lunch

Component	Monday	Tuesday	Wednesday	Thursday	Friday
	Volcanic Meatloaf (½c) Green Beans (1/2) Roll (1oz) Apple (1) 1% Milk (1c)	BBQ Rib Patty Sandwich Orange Slices – 1/2 Cup Baked Beans (½c) Steamed Corn (½c) 1% Milk (1c)	Chicken and Bean Burrito Bowl (2oz) Vegetable Dippers (1/2 cup) Peaches (1/2c) Tortilla Chips (1 oz) 1% Milk (1c)	Lemon Chicken (2 oz) Roasted Vegetable Medley (1 cup) Strawberries (1/2 c) WG Roll (2 oz) 1% Milk (1c)	Pepperoni and Cheese Calzone Curly Fries (1 cup) Apple Slices (1/2c) 1% Milk (1c)
<b>Meat/meat alternate:</b> 8-9 ounce equivalent weekly (K-5) 9-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Meatloaf (2.5 oz)	Rib Patty (2 oz)	Chicken (1/2 oz) Legume as M/MA (1 and ½ oz)	Chicken (2 oz)	Pepperoni (1 oz) Cheese (1 oz)
<b>Fruit:</b> 2½ cups weekly ½ cup daily minimum	1 Apple - medium	1/2 c Oranges	1/2 c Peaches	½ c Strawberries	1/2 c Apple Slices
<b>Vegetable:</b> 3¾ cups weekly ¾ cup daily minimum	7/8 c	1 c	1 c	1 and 1/4 c	1 and 1/8 c
<ul style="list-style-type: none"> <li>Dark/Green ½ cup weekly</li> </ul>				½ cup Broccoli	
<ul style="list-style-type: none"> <li>Red/Orange ¾ cup weekly</li> </ul>			3/8 c (in burrito bowl) ¼ c Carrot Sticks (in vegetable dippers)	½ cup Carrots	1/8 c (in Calzone)
<ul style="list-style-type: none"> <li>Beans, Peas (Legumes) ½ cup weekly</li> </ul>	¼ c black beans (in Meatloaf)	½ Baked Beans			
<ul style="list-style-type: none"> <li>Starchy ½ cup weekly</li> </ul>		½ c Steamed Corn			1 c (Curly Fries)
<ul style="list-style-type: none"> <li>Other ½ cup weekly</li> </ul>	1/8 c (in Meatloaf) 1/2 c Green Beans		1/8 c (in burrito bowl) ¼ c Celery Sticks (in vegetable dippers)	¼ cup onion	
<ul style="list-style-type: none"> <li>Additional Vegetable to reach total 1 cup weekly</li> </ul>					
<b>Grains:</b> 8-9 ounce equivalent weekly (K-5) 8-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Roll (1 oz eq)	Sandwich Bun (2 oz eq)	Burrito Bowl (1 oz eq) Tortilla Chips (1 oz eq)	Roll (2 oz eq)	Pizza (2 oz eq)
<ul style="list-style-type: none"> <li>Non-Whole Grain-Rich</li> </ul>					

• Whole Grain-Rich	Roll	Bun	Tortilla Chips and Roll	Roll	Calzone crust
<b>Milk:</b> Two choices required 5 cups weekly	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk

Menu Planning Worksheet K - 8  
Week 4 - Lunch

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	<b>Cheeseburger/bun</b> <b>Grapes (½c)</b> <b>Collard Greens (½c)</b> <b>French Fries (1/2 c)</b> <b>1% Milk (1c)</b>	<b>Chicken Alfredo Salad (1c)</b> <b>Carrot Sticks (1/2)</b> <b>Pears (1/2c)</b> <b>Green Peas (½c)</b> <b>1% Milk (1c)</b>	<b>Beef Tacos</b> <b>Brown Rice (1oz)</b> <b>Cuban Black Beans (1/2c)</b> <b>Cantaloupes and Pineapple (½c)</b> <b>1% Milk (1c)</b>	<b>Baked Chicken</b> <b>Roasted Potatoes (½c)</b> <b>Mixed Vegetables (1/4 c)</b> <b>Orange Slices (½ c)</b> <b>WG Roll (2 oz)</b> <b>1% Milk (1c)</b>	<b>Home Style Spaghetti &amp; Beef Sauce (1c)</b> <b>Steamed Broccoli and Cauliflower (1/2c)</b> <b>Peaches (½c)</b> <b>Bean Salad (¼c)</b> <b>String Cheese (1oz)</b> <b>1% Milk (1c)</b>
<b>Meat/meat alternate:</b> 8-9 ounce equivalent weekly (K-5) 9-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Hamburger Patty (2 oz) Cheese Slice (1oz)	Chicken (1 oz)	Beef (1.5 oz)	Chicken (1.25 oz)	Beef Sauce (2 oz) String Cheese (1 oz)
<b>Fruit:</b> 2½ cups weekly ½ cup daily minimum	½ c Grapes	1/2 c Pears	½ c Cantaloupe/Pineapple	½ c Sliced Oranges	½ c Peaches
<b>Vegetable:</b> 3¾ cups weekly ¾ cup daily minimum	1 c	7/8 c	7/8 c	¾ c	7/8 c
<ul style="list-style-type: none"> <li>• Dark/Green ½ cup weekly</li> </ul>	½ c Collard Greens				¼ c Steamed Broccoli
<ul style="list-style-type: none"> <li>• Red/Orange ¾ cup weekly</li> </ul>		1/8 c (in salad) 1/2 Carrots	3/8 c		
<ul style="list-style-type: none"> <li>• Beans, Peas (Legumes) ½ cup weekly</li> </ul>		1/8 c (in salad)	½ c black beans		¼ c 3 Bean Salad
<ul style="list-style-type: none"> <li>• Starchy ½ cup weekly</li> </ul>	1/2 c French Fries	½ c Green Peas		½ c Roasted Potatoes	
<ul style="list-style-type: none"> <li>• Other ½ cup weekly</li> </ul>		1/8 c (in salad)		¼ c Mixed Vegetables	¼ c Steamed Cauliflower
<ul style="list-style-type: none"> <li>• Additional Vegetable to reach total 1 cup weekly</li> </ul>					3/8 c (in Spaghetti)
<b>Grains:</b> 8-9 ounce equivalent weekly (K-5) 8-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Bun (1 oz eq)	Noodles (1 oz eq)	Taco Shells (1 oz eq) Brown Rice (1 oz eq)	Brown rice (1 oz eq) WG Roll (2 oz eq)	Spaghetti (1oz eq)
<ul style="list-style-type: none"> <li>• Non-Whole Grain-Rich</li> </ul>					
<ul style="list-style-type: none"> <li>• Whole Grain-Rich</li> </ul>	Bun and Cornbread	Pasta	Brown Rice Pilaf	Muffins and casserole	

<b>Milk:</b> Two choices required 5 cups weekly 1 cup daily	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk
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Menu Planning Worksheet K - 8  
Week 5 - Lunch

<b>Component</b>	<b><u>Monday</u></b>
	<b>Mexicali Taco Boat (¾c)</b> <b>Shredded Cheese (½oz)</b> <b>Spanish Rice (1oz)</b> <b>Sliced Peaches (½c)</b> <b>1% Milk (1c)</b>
<b>Meat/meat alternate:</b> 8-9 ounce equivalent weekly (K-5) 9-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Taco Boat (2.5 oz) Shredded Cheese (½oz)
<b>Fruit:</b> 2½ cups weekly ½ cup daily minimum	½ c Peaches
<b>Vegetable:</b> 3¾ cups weekly ¾ cup daily minimum	¾ c
<ul style="list-style-type: none"> <li>• Dark/Green ½ cup weekly</li> </ul>	
<ul style="list-style-type: none"> <li>• Red/Orange ¾ cup weekly</li> </ul>	¾ c (in Taco Boat)
<ul style="list-style-type: none"> <li>• Beans, Peas (Legumes) ½ cup weekly</li> </ul>	
<ul style="list-style-type: none"> <li>• Starchy ½ cup weekly</li> </ul>	
<ul style="list-style-type: none"> <li>• Other ½ cup weekly</li> </ul>	
<ul style="list-style-type: none"> <li>• Additional Vegetable to reach total 1 cup weekly</li> </ul>	
<b>Grains:</b> 8-9 ounce equivalent weekly (K-5) 8-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Spanish Rice (1 oz eq)
<ul style="list-style-type: none"> <li>• Non-Whole Grain-Rich</li> </ul>	
<ul style="list-style-type: none"> <li>• Whole Grain-Rich</li> </ul>	Rice
<b>Milk:</b> Two choices required 5 cups weekly 1 cup daily	1 c 1% Milk or 1 c Skim Chocolate Milk

**Food-based Meal Pattern 21-day Cycle Menu Breakfast**  
**Menu Planning Worksheet**  
**WEEK 1 – Breakfast**

<b>Milk:</b> 1 cup Two choices required	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk
<b>Grains</b>	Blueberry Pancake on a Stick (1 oz eq) Turkey Sausage (.5 oz eq)	Granola (1 oz eq) and Yogurt Parfait (1/2 c)	Whole Wheat Buttermilk Biscuit (1 oz eq) Sausage Patty (1 oz eq)	Peanut Butter (2 Tbsp) Banana (½c) Rollup (2 oz tortilla) (1 oz meat alt and 2 oz eq grain)	Whole Wheat Buttermilk Biscuit (1 oz eq) Chicken Patty (1 oz eq)
<b>Vegetable or Fruit:</b> ¾ cup	½ c Mixed Berries cup ½ c Apple Juice	½ c Peaches, Bananas ½ c Grape Juice	½ c Apples slices ½ c Orange Juice	¼ c (in Rollup) ½ c Sliced Oranges ½ c Apple Juice	1/2 c Apple slices ½ c Orange Juice
<b>Meat/Meat Alternate:</b> 1 oz.					

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

**Menu Planning Worksheet – K-12**  
**WEEK 2 - BREAKFAST**

<b>Milk:</b> 5 cups weekly 1 cup daily Two choices required	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk
<b>Grains:</b> 9 ounce equivalent weekly 1 ounce equivalent daily minimum	Oatmeal Muffin Squares (2 oz eq)	Breakfast Pizza (1 oz M/MA, 1 oz eq WG)	2 Whole Grain Pancakes (2 oz eq)	Biscuit (1 oz eq) Sausage Patty (1 oz eq)	Whole Grain Cinnamon Rolls Frosted (1 oz eq)
• <b>Non-Whole Grain-Rich</b>					
• <b>Whole Grain- Rich</b>	Muffins	Crust	Pancakes	Biscuit	Cinnamon Roll
<b>Fruit:</b> 5 cups weekly 1 cup daily minimum	1/2 c Pineapple Chunks 1/2 c Orange Juice	½ c Cantaloupe Balls 1/2 c Apple Juice ¾ c Vegetables	1/2 c Apple Slices 1/2 c Apple Juice	1 Banana 1/2 c Apple Juice	1 Orange 1/2 c Orange Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

**Menu Planning Worksheet – K-12**  
**WEEK 3 - BREAKFAST**

<b>Milk:</b> 5 cups weekly 1 cup daily Two choices required	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk
<b>Grains:</b> 9 ounce equivalent weekly 1 ounce equivalent daily minimum	Whole Wheat Buttermilk Biscuit (1 oz eq) Chicken Patty (1 oz eq)	Breakfast Pizza (1 oz M/MA, 1 oz eq WG)	Whole Grain Waffles (2.0 oz eq)	Whole Wheat Buttermilk Biscuit (1 oz eq) Sausage Patty (1 oz eq)	Whole Grain Cinnamon Rolls Frosted (1 oz eq)
• <b>Non-Whole Grain-Rich</b>					
• <b>Whole Grain-Rich</b>	Biscuit	Crust	Waffles	Biscuit	Cinnamon Roll
<b>Fruit:</b> 5 cups weekly 1 cup daily minimum	1/2 c Pineapple Chunks 1/2 c Orange Juice	1/2 c Cantaloupe Balls 1/2 c Apple Juice	1 c Apple Slices 1/2 c Orange Juice	1 Banana 1/2 c Orange Juice	1 Orange 1/2 c Apple Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.



**Menu Planning Worksheet – K-12**  
**WEEK 4 (repeat of week 1) - BREAKFAST**

<b>Milk:</b> 5 cups weekly 1 cup daily Two choices required	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk
<b>Grains:</b> <b>9 ounce equivalent weekly</b> <b>1 ounce equivalent daily minimum</b>	Blueberry Pancake on a Stick (1 oz eq) Turkey Sausage (.5 oz eq)	Granola (1 oz eq) and Yogurt Parfait (1/2 c)	Whole Wheat Buttermilk Biscuit (1 oz eq) Sausage Patty (1 oz eq)	Peanut Butter (2 Tbsp) Banana (½c) Rollup (2 oz tortilla) (1 oz meat alt and 2 oz eq grain)	Whole Wheat Buttermilk Biscuit (1 oz eq) Chicken Patty (1 oz eq)
• <b>Non-Whole Grain-Rich</b>					
• <b>Whole Grain- Rich</b>	Pancakes	Granola	Biscuit	Tortilla	Biscuit
<b>Fruit:</b> <b>5 cups weekly</b> <b>1 cup daily</b> <b>minimum</b>	½ c Mixed Berries cup ½ c Apple Juice	½ c Peaches, Bananas ½ c Grape Juice	½ c Apples slices ½ c Orange Juice	¼ c (in Rollup) ½ c Sliced Oranges ½ c Apple Juice	1/2 c Apple slices ½ c Orange Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

## Menu Planning Worksheet – K-12

### Day 21 - BREAKFAST

<b>Milk:</b> 5 cups weekly 1 cup daily Two choices required	1 c 1% Milk or 1 c Skim Chocolate Milk
<b>Grains:</b> 9 ounce equivalent weekly 1 ounce equivalent daily minimum	Whole Wheat Buttermilk Biscuit (1 oz eq) Chicken Patty (1 oz eq)
<ul style="list-style-type: none"> <li>• <b>Non-Whole Grain-Rich</b></li> </ul>	
<ul style="list-style-type: none"> <li>• <b>Whole Grain-Rich</b></li> </ul>	Biscuit
<b>Fruit:</b> 5 cups weekly 1 cup daily minimum	1/2 c Pineapple Chunks 1/2 c Orange Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

**Menu Planning Worksheet**  
**WEEK 1 – Summer Feeding BREAKFAST**

<b>Milk:</b> 5 cups weekly 1 cup daily Two choices required	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk
<b>Grains:</b> 9 ounce equivalent weekly 1 ounce equivalent daily minimum	Assorted Cereal (1 oz. Grain)	Beef Sausage on a Biscuit (1 oz. M/MA 1 oz. Grain)	Breakfast Ring (1 oz. M/MA 1 oz. Grain)	Egg and Cheese Breakfast Burrito (1oz. M/MA, 1.75 oz. Grain)	Cinni Minni (2 oz.)
<ul style="list-style-type: none"> <li>• <b>Non-Whole Grain-Rich</b></li> </ul>					
<ul style="list-style-type: none"> <li>• <b>Whole Grain-Rich</b></li> </ul>	Cereal	Biscuit	Dough	Tortilla	Dough
<b>Fruit:</b> 5 cups weekly 1 cup daily minimum	1 each Bananas	1 c Apple Slices	1 c Orange Juice	½ c Sliced Oranges ½ c Apple Juice	1 c Grapes

Juice – Student has choice of apple, white grape or orange tangerine.  
Cereal – will be either Frix, Cocoa Puff, or Cinnamon Toast Crunch  
No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

**Menu Planning Worksheet**  
**WEEK 2 – Summer Feeding - BREAKFAST**

	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
<b>Milk:</b> 5 cups weekly 1 cup daily Two choices required	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk
<b>Grains:</b> 9 ounce equivalent weekly 1 ounce equivalent daily minimum	Assorted Cereal (1 oz.)	Ultimate Breakfast Round (2 oz.)	Blueberry Bagel (2 oz.)	Beef Sausage on a Biscuit (1 oz. M/MA 1 oz. Grain)	Cinni Minni (2 oz.)
• <b>Non-Whole Grain-Rich</b>					
• <b>Whole Grain-Rich</b>	Cereal	Granola Bar	Bagel	Biscuit	Dough
<b>Fruit:</b> 5 cups weekly 1 cup daily minimum	1 c Apple Juice	1 c Bananas	½ c Apples slices ½ c Orange Juice	1 c Apple Slices	1 c Orange Juice

Juice – Student has choice of apple, white grape or orange Tangerine.

Cereal – will be either Trix, Cocoa Puff, or Cinnamon Toast Crunch

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

**Menu Planning Worksheet**  
**WEEK 3 – Summer Feeding – BREAKFAST**

<b>Milk:</b> 5 cups weekly 1 cup daily Two choices required	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk
<b>Grains:</b> 9 ounce equivalent weekly 1 ounce equivalent daily minimum	Assorted Cereal (1 oz.)	Breakfast Ring (1 oz. M/MA 1 oz. Grain)	Egg and Cheese Breakfast Burrito (1oz. M/MA, 1.75 oz. Grain)	Beef Sausage on a Biscuit (1 oz. M/MA 1 oz. Grain)	Cinni Minni (2 oz.)
• <b>Non-Whole Grain-Rich</b>					
• <b>Whole Grain-Rich</b>	Cereal	Dough	Tortilla	Biscuit	Dough
<b>Fruit:</b> 5 cups weekly 1 cup daily minimum	1 c Banana	1 c Apple Juice	1 c Apples slices	1 c Grapes	1/2 c Apple slices 1/2 c Orange Juice

Juice – Student has choice of apple, white grape or orange tangerine.  
 Cereal – will be either Trio, Cocoa Puff, or Cinnamon Toast Crunch  
 No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

**Menu Planning Worksheet**  
**WEEK 4 – Summer Feeding – BREAKFAST**

	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
<b>Milk:</b> 5 cups weekly 1 cup daily Two choices required	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk
<b>Grains:</b> 9 ounce equivalent weekly 1 ounce equivalent daily minimum	Assorted Cereal (1 oz.)	Ultimate Breakfast Round (2 oz.)	Beef Sausage on a Biscuit (1 oz. M/MA 1 oz. Grain)	Blueberry Bagel (2 oz.)	Egg and Cheese Breakfast Burrito (1oz. M/MA, 1.75 oz. Grain)
• <b>Non-Whole Grain-Rich</b>					
• <b>Whole Grain-Rich</b>	Cereal	Cereal Bar	Biscuit	Bagel	Tortilla
<b>Fruit:</b> 5 cups weekly 1 cup daily minimum	1 c Apple slices	1 c Peaches	½ c Apples slices ½ c Orange Juice	1 c Grapes	1 c Orange Juice

Juice – Student has choice of apple, white grape or orange tangerine.

Cereal – will be either Trix, Cocoa Puff, or Cinnamon Toast Crunch

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

**Menu Planning Worksheet**  
**Day 21 – Summer Feeding – BREAKFAST**

<b>Milk:</b> 5 cups weekly 1 cup daily Two choices required	<u><b>Monday</b></u>  1 c 1% Milk or 1 c Skim Chocolate Milk
<b>Grains:</b> 9 ounce equivalent weekly 1 ounce equivalent daily minimum	Assorted Cereal (1 oz.)
• <b>Non-Whole Grain-Rich</b>	
• <b>Whole Grain-Rich</b>	Cereal
<b>Fruit:</b> 5 cups weekly 1 cup daily minimum	1 c Bananas

Juice – Student has choice of apple, white grape or orange tangerine.

Cereal – will be either Trix, Cocoa Puff, or Cinnamon Toast Crunch

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

**Menu Planning Worksheet**  
**WEEK 1 - Summer Food Service Program LUNCH**

<b>Component</b>	<b><u>Monday</u></b>	<b><u>Tuesday</u></b>	<b><u>Wednesday</u></b>	<b><u>Thursday</u></b>	<b><u>Friday</u></b>
	Turkey & Cheese Sandwich Veggie Dippers (1c) Gold Rush Juice (1/2c) Sliced Apples (1/2c) Milk (1c)	Beef & Cheese Taco Stick (1 each) Mexicali Corn (1c) Fruit Slush (1c) Milk (1c)	Ham & Cheese w/crackers Carrot Sticks Grape (1 c) Milk (1c)	BBQ Rib Patty Sandwich Orange Slices (1/2 c) Gold Rush Juice (1/2c) Baked Beans (1c) 1% Milk (1c)	Pepperoni Pizza Bagels Garden Salad (1c) Applesauce (1c) Milk (1c)
<b>Meat/meat alternate:</b> 10-12 ounce equivalent weekly 2 ounce equivalent daily	Deli Turkey (1 oz.) Cheese Slice (1oz.)	Beef (1 oz.) Cheese (1 oz.)	Deli Ham (1 oz.) Cheese Slice (1 oz.)	Pork Rib Patty (2 oz.)	Pepperoni (1 oz.) Cheese (1 oz.)
<b>Fruit:</b> 5 cups weekly/1 cup daily	1/2 c Sliced Apples 1/2 c Juice	1 c Fruit Slush	1 c Grapes	1/2 c Sliced Oranges 1/2 c Juice	1 c Applesauce
<b>Vegetable:</b> 5 cups weekly 1 cup daily	1 c	1 c	1 c	1 c	1 c
<ul style="list-style-type: none"> <li>Dark/Green 1/2 cup weekly</li> </ul>					1/2 c Romaine Lettuce (1 cup served)
<ul style="list-style-type: none"> <li>Red/Orange 1 1/4 cup weekly</li> </ul>	1/2 c Carrot Sticks		1 c Carrot Sticks		1/4 c Tomatoes (in Calzone) 1/4 c Tomatoes (in Salad)
<ul style="list-style-type: none"> <li>Beans, Peas (Legumes) 1/2 cup weekly</li> </ul>				1 c Baked Beans	
<ul style="list-style-type: none"> <li>Starchy 1/2 cup weekly</li> </ul>		1 c Corn			
<ul style="list-style-type: none"> <li>Other 3/4 cup weekly</li> </ul>	1/2 c Celery Sticks				1/4 c Cucumber
<ul style="list-style-type: none"> <li>Additional Vegetable to reach total 1 1/2 cups weekly</li> </ul>					
<b>Grains:</b> 10-12 ounce equivalent weekly	WG Sliced Bread (1 oz. each slice)	WG Taco Stick (2 oz.)	WG Sliced Bread (1 oz. each slice)	WG Roll (2 oz.)	WG Calzone Dough (2 oz.)



2 ounce equivalent daily					
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Bread			Muffins and casserole	
<b>Milk:</b> 5 cups weekly 1 cup daily	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk

**Menu Planning Worksheet**  
**WEEK 2 - Summer Food Service Program LUNCH**

<b>Component</b>	<b><u>Monday</u></b>	<b><u>Tuesday</u></b>	<b><u>Wednesday</u></b>	<b><u>Thursday</u></b>	<b><u>Friday</u></b>
	Bacon Cheese Dip Baked Bread Stick Celery Sticks (1/2c) Orange Wedges (1c) Milk (1c)	Mini Cheese Ravioli Roasted Potatoes (1/2c) Gold Rush Juice (1/2c) Sliced Watermelon (1/2c) Milk (1c)	Pepperoni Pizza Lunch Kit Carrot Sticks (1c) Fruit Slush (1c) Milk (1c)	Grilled Cheese Seasoned Pinto Beans (1c) Grape Giggles (1c) Milk (1c)	Pepperoni Pizza Bagels Garden Salad (1c) Applesauce (1c) Milk (1c)
<b>Meat/meat alternate:</b> 10-12 ounce equivalent weekly 2 ounce equivalent daily	Bacon (1 oz.) Cheese (1oz.)	Cheese (2 oz.)	Pepperoni (1 oz.) Cheese (1 oz.)	Cheese Slices (2 oz.)	Pepperoni (1 oz.) Cheese (1 oz.)
<b>Fruit:</b> 5 cups weekly/1 cup daily	1 c Orange wedges	1/2 c Sliced Watermelon 1/2 c Juice	1 c Fruit Slush	1 c Grapes	1 c Applesauce
<b>Vegetable:</b> 5 cups weekly 1 cup daily	1 c	1 and 1/8 c	1 and 1/8 c	1 c	1 c
<ul style="list-style-type: none"> <li>Dark/Green 1/2 cup weekly</li> </ul>					1/2 c Romaine Lettuce (1 cup served)
<ul style="list-style-type: none"> <li>Red/Orange 1 1/4 cup weekly</li> </ul>		1/2 c Tomato (in sauce)	1/2 c Carrot Sticks 1/2 c Tomato (in sauce)		1/4 c Tomatoes (in Calzone) 1/4 c Tomatoes (in Salad)
<ul style="list-style-type: none"> <li>Beans, Peas (Legumes) 1/2 cup weekly</li> </ul>				1 c Pinto Beans	
<ul style="list-style-type: none"> <li>Starchy 1/2 cup weekly</li> </ul>		1/2 c roasted potatoes			
<ul style="list-style-type: none"> <li>Other 3/4 cup weekly</li> </ul>	1 c Celery Sticks	1/8 c onion (in sauce)	1/8 c onion (in sauce)		1/4 c Cucumber
<ul style="list-style-type: none"> <li>Additional Vegetable to reach total 1 1/2 cups weekly</li> </ul>					
<b>Grains:</b> 10-12 ounce equivalent weekly 2 ounce equivalent daily	WG Bread Stick (2 oz.)	Ravioli (2 oz.)	WG Pizza Crust (2 oz. each slice)	WG Sliced Bread (1 oz. for each slice)	WG Calzone Dough (2 oz.)

• Non-Whole Grain-Rich					
• Whole Grain-Rich	Bread	Ravioli	Pizza Crust	Bread	Pizza Crust
<b>Milk:</b> 5 cups weekly 1 cup daily	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk

**Menu Planning Worksheet**  
**WEEK 3 - Summer Food Service Program LUNCH**

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	<b>Garlic Cheesy Pull-Apart</b> <b>Marinara Cup (1/2c)</b> <b>Celery Sticks (1/2c)</b> <b>Orange Wedges (1c)</b> <b>Milk (1c)</b>	<b>Mini Cheeseburgers (2e)</b> <b>Corn on the Cob (1c)</b> <b>Gold Rush Juice (1/2c)</b> <b>Sliced Watermelon (1/2c)</b> <b>Milk (1c)</b>	<b>Mini Pizza Burgers</b> <b>Gold Rush Juice (1/2c)</b> <b>Fruit Slush (1/2c)</b> <b>Veggie Dippers (1c)</b> <b>Milk (1c)</b>	<b>Mini Chicken &amp; Cheese Quesadillas w/salsa</b> <b>Cuban Black Beans (1/2c)</b> <b>Grape Giggles (1c)</b> <b>Milk (1c)</b>	<b>Pepperoni Pizza Bagels</b> <b>Garden Salad (1c)</b> <b>Applesauce (1c)</b> <b>Milk (1c)</b>
<b>Meat/meat alternate:</b> 10-12 ounce equivalent weekly 2 ounce equivalent daily	Cheese (2 oz.)	Beef (1 oz.) Cheese (1 oz.)	Beef (1 oz.) Cheese (1 oz.)	Chicken (1 oz.) Cheese (1 oz.)	Pepperoni (1 oz.) Cheese (1 oz.)
<b>Fruit:</b> 5 cups weekly/1 cup daily	1 c Orange Wedges	½ c Juice ½ c Watermelon	½ Juice 1/2 c Fruit Slush	1 c Grapes	1 c Applesauce
<b>Vegetable:</b> 5 cups weekly 1 cup daily	1 c	1 c	1 c	1 c	1 c
<ul style="list-style-type: none"> <li>• Dark/Green ½ cup weekly</li> </ul>					½ c Romaine Lettuce (1 cup served)
<ul style="list-style-type: none"> <li>• Red/Orange 1 1/4 cup weekly</li> </ul>	½ c Marinara Sauce		½ c Carrots Sticks	½ c Salsa	¼ c Tomatoes (in Calzone) ¼ c Tomatoes (in Salad)
<ul style="list-style-type: none"> <li>• Beans, Peas (Legumes) ½ cup weekly</li> </ul>				1/2 c Black Beans	
<ul style="list-style-type: none"> <li>• Starchy ½ cup weekly</li> </ul>		1c Corn			
<ul style="list-style-type: none"> <li>• Other ¾ cup weekly</li> </ul>	½ c Celery Sticks		½ c Celery Sticks		¼ c Cucumber
<ul style="list-style-type: none"> <li>• Additional Vegetable to reach total 1 ½ cups weekly</li> </ul>					
<b>Grains:</b> 10-12 ounce equivalent weekly	WG Bread (2 oz.)	WG Hamburger Buns (2 oz.)	WG Hamburger Buns (2 oz.)	WG Roll (2 oz.)	WG Calzone Dough (2 oz.)

2 ounce equivalent daily					
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Pull Apart			Muffins and casserole	
<b>Milk:</b> 5 cups weekly 1 cup daily	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk

**Menu Planning Worksheet**  
**WEEK 4 - Summer Food Service Program LUNCH**

<b>Component</b>	<b><u>Monday</u></b>	<b><u>Tuesday</u></b>	<b><u>Wednesday</u></b>	<b><u>Thursday</u></b>	<b><u>Friday</u></b>
	Turkey & Cheese Sandwich Veggie Dippers (1c) Gold Rush Juice (1/2c) Sliced Apples (1/2c) Milk (1c)	Beef & Cheese Taco Stick (1 each) Mexicali Corn (1c) Fruit Slush (1c) Milk (1c)	Ham & Cheese w/crackers Carrot Sticks (1c) Grape (1 c) Milk (1c)	BBQ Rib Patty Sandwich Orange Slices (1/2 c) Gold Rush Juice (1/2c) Baked Beans (1c) 1% Milk (1c)	Pepperoni Pizza Bagels Garden Salad (1c) Applesauce (1c) Milk (1c)
<b>Meat/meat alternate:</b> 10-12 ounce equivalent weekly 2 ounce equivalent daily	Deli Turkey (1 oz.) Cheese Slice (1oz.)	Beef (1 oz.) Cheese (1 oz.)	Deli Ham (1 oz.) Cheese Slice (1 oz.)	Pork Rib Patty (2 oz.)	Pepperoni (1 oz.) Cheese (1 oz.)
<b>Fruit:</b> 5 cups weekly/1 cup daily	½ c Sliced Apples ½ c Juice	1 c Fruit Slush	1 c Grapes	½ c Sliced Oranges ½ c Juice	1 c Applesauce
<b>Vegetable:</b> 5 cups weekly 1 cup daily	1 c	1 c	1 c	1 c	1 c
• Dark/Green ½ cup weekly					½ c Romaine Lettuce (1 cup served)
• Red/Orange 1 1/4 cup weekly	½ c Carrot Sticks		1 c Carrot Sticks		¼ c Tomatoes (in Calzone) ¼ c Tomatoes (in Salad)
• Beans, Peas (Legumes) ½ cup weekly				1 c Baked Beans	
• Starchy ½ cup weekly		1 c Corn			
• Other ¾ cup weekly	½ c Celery Sticks				¼ c Cucumber
• Additional Vegetable to reach total 1 ½ cups weekly					
<b>Grains:</b> 10-12 ounce equivalent weekly	WG Sliced Bread (1 oz. each slice)	WG Taco Stick (2 oz.)	WG Crackers (2 oz.)	WG Roll (2 oz.)	WG Calzone Dough (2 oz.)

2 ounce equivalent daily					
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Bread			Muffins and casserole	
<b>Milk:</b> 5 cups weekly 1 cup daily	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk	1 c 1% Milk or 1 c Skim Chocolate Milk

**Menu Planning Worksheet**  
**Final Day for 21 day Menu - Summer Feeding LUNCH**

<b>Component</b>	<b><u>Monday</u></b>
	<b>Mini Cheeseburgers (2e)</b> <b>Corn on the Cob (1c)</b> <b>Gold Rush Juice (1/2c)</b> <b>Sliced Watermelon (1/2c)</b> <b>Milk (1c)</b>
<b>Meat/meat alternate:</b> 10-12 ounce equivalent weekly 2 ounce equivalent daily	Beef (1 oz.) Cheese (1 oz.)
<b>Fruit:</b> 5 cups weekly/1 cup daily	½ c Juice ½ c Watermelon
<b>Vegetable:</b> 5 cups weekly 1 cup daily	1 c
<ul style="list-style-type: none"> <li>• Dark/Green ½ cup weekly</li> </ul>	
<ul style="list-style-type: none"> <li>• Red/Orange 1 1/4 cup weekly</li> </ul>	
<ul style="list-style-type: none"> <li>• Beans, Peas (Legumes) ½ cup weekly</li> </ul>	
<ul style="list-style-type: none"> <li>• Starchy ½ cup weekly</li> </ul>	1c Corn
<ul style="list-style-type: none"> <li>• Other ¾ cup weekly</li> </ul>	
<ul style="list-style-type: none"> <li>• Additional Vegetable to reach total 1 ½ cups weekly</li> </ul>	
<b>Grains:</b> 10-12 ounce equivalent weekly 2 ounce equivalent daily	WG Hamburger Buns (2 oz.)
<ul style="list-style-type: none"> <li>• Non-Whole Grain-Rich</li> </ul>	
<ul style="list-style-type: none"> <li>• Whole Grain-Rich</li> </ul>	
<b>Milk:</b> 5 cups weekly 1 cup daily	1 c 1% Milk or 1 c Skim Chocolate Milk



**Menu Planning Worksheet**  
**WEEK 1 – After School Snack**

<b>1 Milk:</b> 1 cup Two choices required					1 c 1% Milk or 1 c Skim Chocolate Milk
<b>1 Fruit or Vegetable:</b> ¾ cup Juice, fruit and/or vegetable	¾ cup Fresh Apple Slices	¾ cup Grapes		¾ cup Carrot sticks	
<b>1 Grain:</b> 1 Slice bread or 1 serving cornbread or biscuit or roll or muffin or ¾ cup cold dry cereal or ½ cup hot cooked cereal or ½ cup pasta or noodles or grains			¼ cup Granola		1 cup Dry Cereal OR 1 oz eq. Cereal Bar
<b>1 Meat/Meat Alternate:</b> 1 oz. meat or poultry or fish or 1 oz. alternate protein product or 1 oz. cheese or ½ cup egg or ¼ cup cooked dry beans or peas or 2 TBSP. peanut or other nut or seed butters or 1 oz. nuts and/or seeds or 4 oz. yogurt	2 TBSP. Nut Butter	1 oz. Cheese, cubed	½ cup Low-Fat Yogurt	1 oz. Hummus	

\*Students MUST have two different components. There is no Offer versus Serve in the afterschool snack program. The students must take both components in the full crediting amount.

**Menu Planning Worksheet**  
**WEEK 2 – After School Snack**

<b>1 Milk:</b> 1 cup Two choices required		1 c 1% Milk or 1 c Skim Chocolate Milk			1 c 1% Milk or 1 c Skim Chocolate Milk
<b>1 Fruit or Vegetable:</b> ¾ cup Juice, fruit and/or vegetable	¾ cup Celery Sticks		¾ cup Dried Fruit, no sugar added	1 whole Banana	
<b>1 Grain:</b> 1 Slice bread or 1 serving cornbread or biscuit or roll or muffin or ¾ cup cold dry cereal or ½ cup hot cooked cereal or ½ cup pasta or noodles or grains		1 oz. Graham Crackers			1 oz. Whole Grain Goldfish Crackers
<b>1 Meat/Meat Alternate:</b> 1 oz. meat or poultry or fish or 1 oz. alternate protein product or 1 oz. cheese or ½ cup egg or ¼ cup cooked dry beans or peas or 2 TBSP. peanut or other nut or seed butters or 1 oz. nuts and/or seeds or 4 oz. yogurt	2 TBSP. Nut Butter		½ cup Low-Fat Yogurt	1 oz. Low Fat Cheese, String Cheese	

\*Students MUST have two different components. There is no Offer versus Serve in the afterschool snack program. The students must take both components in the full crediting amount.

**Menu Planning Worksheet**  
**WEEK 3 – After School Snack**

<b>1 Milk:</b> 1 cup Two choices required	1 c 1% Milk or 1 c Skim Chocolate Milk		1 c 1% Milk or 1 c Skim Chocolate Milk		
<b>1 Fruit or Vegetable:</b> ¾ cup Juice, fruit and/or vegetable			¾ cup Carrot Sticks	¾ cup Strawberries	1 cup Apple Juice
<b>1 Grain:</b> 1 Slice bread or 1 serving cornbread or biscuit or roll or muffin or ¾ cup cold dry cereal or ½ cup hot cooked cereal or ½ cup pasta or noodles or grains	1 Blueberry Muffin	1 oz. Graham Crackers			
<b>1 Meat/Meat Alternate:</b> 1 oz. meat or poultry or fish or 1 oz. alternate protein product or 1 oz. cheese or ½ cup egg or ¼ cup cooked dry beans or peas or 2 TBSP. peanut or other nut or seed butters or 1 oz. nuts and/or seeds or 4 oz. yogurt		2 TBSP. Nut Butter		½ cup Low-Fat Yogurt	1 oz. Low Fat Cheese, String Cheese

\*Students MUST have two different components. There is no Offer versus Serve in the afterschool snack program. The students must take both components in the full crediting amount.

**Menu Planning Worksheet**  
**WEEK 4 – After School Snack**

<b>1 Milk:</b> 1 cup Two choices required					1 c 1% Milk or 1 c Skim Chocolate Milk
<b>1 Fruit or Vegetable:</b> ¾ cup Juice, fruit and/or vegetable	¾ cup Fresh Apple Slices	¾ cup Grapes		¾ cup Carrot sticks	
<b>1 Grain:</b> 1 Slice bread or 1 serving cornbread or biscuit or roll or muffin or ¾ cup cold dry cereal or ½ cup hot cooked cereal or ½ cup pasta or noodles or grains			¼ cup Granola		1 cup Dry Cereal OR 1 oz eq. Cereal Bar
<b>1 Meat/Meat Alternate:</b> 1 oz. meat or poultry or fish or 1 oz. alternate protein product or 1 oz. cheese or ½ cup egg or ¼ cup cooked dry beans or peas or 2 TBSP. peanut or other nut or seed butters or 1 oz. nuts and/or seeds or 4 oz. yogurt	2 TBSP. Nut Butter	1 oz. Cheese, cubed	½ cup Low-Fat Yogurt	1 oz. Hummus	

\*Students MUST have two different components. There is no Offer versus Serve in the afterschool snack program. The students must take both components in the full crediting amount.

**Menu Planning Worksheet**  
**Day 21 – After School Snack**

<b>1 Milk:</b> 1 cup Two choices required	
<b>1 Fruit or Vegetable:</b> $\frac{3}{4}$ cup Juice, fruit and/or vegetable	$\frac{3}{4}$ cup Celery Sticks
<b>1 Grain:</b> 1 Slice bread or 1 serving cornbread or biscuit or roll or muffin or $\frac{3}{4}$ cup cold dry cereal or $\frac{1}{2}$ cup hot cooked cereal or $\frac{1}{2}$ cup pasta or noodles or grains	
<b>1 Meat/Meat Alternate:</b> 1 oz. meat or poultry or fish or 1 oz. alternate protein product or 1 oz. cheese or $\frac{1}{2}$ cup egg or $\frac{1}{4}$ cup cooked dry beans or peas or 2 TBSP. peanut or other nut or seed butters or 1 oz. nuts and/or seeds or 4 oz. yogurt	2 TBSP. Nut Butter

\*Students MUST have two different components. There is no Offer versus Serve in the afterschool snack program. The students must take both components in the full crediting amount.

## Meal Choices and Additional Daily Offerings

Site Name	Reimbursable Meal "Entrée" Choices*	Additional Fruit Choices	Additional Vegetable Choices	Salad Bar Offered	Additional Daily Offerings
Perea Elementary School	2	1	1	0	n/a

\*The minimum number of Reimbursable Meal "Entrée" Choices is one per the 21-day cycle menu. This column does not denote the number of additional "entrée" choices. For example, two means the one entrée per the 21-day cycle menu and one additional "varied" entrée that may be served as part of the reimbursable meal, for a total of two reimbursable meal entrées from which students may choose. In addition, the varied Reimbursable Meal "Entrée" Choices are generally not the same as the Additional Daily Offerings.

## Nutrition Standards in the National School Lunch and School Breakfast Programs

	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	3¾ (¾)	3¾ (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 <sup>f</sup>	1 <sup>f</sup>	1½ <sup>f</sup>
Grains (oz. eq.) <sup>g</sup>	7–10 (1)	8–10 (1)	9–10 (1)	8–9 (1)	8–10 (1)	10–12 (2)
Meats/Meat Alternates (oz. eq.)	0 <sup>h</sup>	0 <sup>h</sup>	0 <sup>h</sup>	8–10 (1)	9–10 (1)	10–12 (2)
Fluid Milk (cups) <sup>i</sup>	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a Five-day Week						
Min-Max Calories (kcal) <sup>j,k</sup>	350–500	400–550	450–600	550–650	600–700	750–850
Saturated Fat (percentage of total calories) <sup>k</sup>	<10	<10	<10	<10	<10	<10
Sodium (mg.) <sup>k,l</sup>	≤540	≤600	≤640	≤1230	≤1360	≤1420
Trans Fat <sup>k,m</sup>	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.					

<sup>a</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is  $\frac{1}{8}$  cup.

<sup>b</sup> One quarter-cup of dried fruit counts as  $\frac{1}{2}$  cup of fruit; one cup of leafy greens counts as  $\frac{1}{2}$  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 percent full-strength.

<sup>c</sup> Schools must offer 1 cup of fruit daily and 5 cups of fruit weekly. 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 paragraph (c)(2)(iii)(E) of this section. For the purposes of the NSLP, the "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 paragraph (c)(2)(iii) of this section.

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

<sup>g</sup> All grains must be whole grain-rich. Exemptions are allowed as specified in paragraph (c)(2)(iv)(B) of this section. 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> There is no separate meat/meat alternate component in the SBP.

<sup>i</sup> All fluid milk must be fat-free (skim) or low-fat (1 percent fat or less). Milk may be unflavored or flavored as specified in paragraph (d) of this section.

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

<sup>k</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>l</sup> Sodium Target 1 (shown) is effective from July 1, 2014 (SY 2014-2015) through June 30, 2019 (SY 2018-2019). For sodium targets due to take effect beyond SY 2018-2019, see paragraph (f)(3) of this section.

<sup>m</sup>

Food products and ingredients must contain zero grams of *trans* fat (less than 0.5 grams) per serving.



## After School Snack Program

<b>SELECT TWO OF THE FOUR COMPONENTS FOR A REIMBURSABLE SNACK</b>			
<b>Food Components and Food Items <sup>1</sup></b>	<b>Children Ages 1 and 2</b>	<b>Children Ages 3-5</b>	<b>Children Ages 6-12 <sup>2</sup></b>
<b>Milk</b>			
Fluid Milk <sup>3</sup>	4 fl oz (1/2 c)	4 fl oz (1/2 c)	8 fl oz (1 c)
<b>Vegetable or Fruit <sup>2</sup></b>			
Juice <sup>2</sup> , fruit and/or vegetable	1/2 c	1/2 c	3/4 c
<b>Grains/Breads <sup>4,5</sup></b>	1/2 oz eq	1/2 oz eq	1 oz eq
<b>Meat/Meat Alternate <sup>6,7,8</sup></b>			
Lean Meat or poultry or fish <sup>6</sup> or Alternate Protein products <sup>7</sup> or	1/2 oz	1/2 oz	1 oz
Cheese or	1/2 oz	1/2 oz	1 oz
Egg (large) or	1/2 large egg	1/2 large egg	1/2 large egg
Cooked dry beans or peas or	1/8 c	1/8 c	1/4C
Peanut or other nuts or seed butters	1 T	1 T	2T
Nuts and/or seeds <sup>8</sup> or	1/2 oz <sup>8</sup>	1/2 oz <sup>8</sup>	1 oz
Yogurt <sup>9</sup>	2 oz or 1/4 c	2 oz or 1/4 c	4 oz or 1/2 c

<sup>1</sup>Children age 12 and older may be served larger portions based on their greater food needs. They may not be served less the minimum quantities listed in this column.

<sup>2</sup>Serve two or more kinds of vegetables and/or fruits. Full-strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement.

<sup>3</sup>Fluid milk must be low-fat (1 percent milk fat or less, flavored or unflavored)

<sup>4</sup>Grains/Breads must be whole-grain or enriched, or made from whole-grain or enriched flour or meal that may include bran and germ. Cereal must be whole-grain, enriched, or fortified.

<sup>5</sup>Either volume (cup) or weight (oz), whichever is less.

<sup>6</sup>A serving consists of the edible portion of cooked lean meat or poultry or fish

<sup>7</sup>Alternate protein products must meet requirements in Appendix A of 7 CFR Part 210.

<sup>8</sup>Nuts and seeds are generally not recommended to be served to children ages 1-3 since they present a choking hazard. If served, nuts and seeds should be finely minced.

<sup>9</sup>Yogurt may be plain or flavored, unsweetened, or sweetened – commercially prepared.

## Summer Food Service Program Meal Patterns

<b>SELECT THE APPROPRIATE COMPONENTS FOR A REIMBURSABLE MEAL</b>			
FOOD COMPONENTS AND FOOD ITEMS	BREAKFAST SERVE ALL THREE	LUNCH OR SUPPER SERVE ALL FOUR	SNACK SERVE TWO OF THE FOUR
<b>Milk</b> <sup>1,2</sup>			
Fluid milk	8 fl oz (1 cup) <sup>1</sup>	8 fl oz (1 cup) <sup>2</sup>	8 fl oz (1 cup) <sup>1</sup>
<b>Vegetable or Fruit</b> <sup>3,4,5</sup>			
Juice, fruit, vegetable	$\frac{1}{2}$ c <sup>3</sup> (juice must be full-strength)	$\frac{3}{4}$ c <sup>4</sup> total of two different items	$\frac{3}{4}$ c <sup>3,4</sup> (juice must be full-strength)
<b>Grains/Breads</b> <sup>6,7</sup>			
Bread or	1 slice	1 slice	1 slice
Combread, or biscuit or roll or muffin or	1 serving	1 serving	1 serving
Cold dry cereal <sup>7</sup>	$\frac{3}{4}$ c or 1 oz <sup>7</sup>	N/A	$\frac{3}{4}$ c or 1 oz <sup>7</sup>
Hot cooked cereal or	$\frac{1}{2}$ c	$\frac{1}{2}$ c	$\frac{1}{2}$ c
Cooked pasta or noodles or grains	$\frac{1}{2}$ c	$\frac{1}{2}$ c	$\frac{1}{2}$ c
<b>Meat/Meat Alternate</b> <sup>8,9,10,11,12</sup>	Optional		
Lean meat or poultry or fish <sup>8</sup> or	1 oz	2 oz	1 oz
Alternate protein products <sup>9</sup> or	1 oz	2 oz	1 oz
Cheese	1 oz	2 oz	1 oz
Egg (large) or	$\frac{1}{2}$ large egg	1 large egg	$\frac{1}{2}$ large egg
Cooked dry beans or peas or	$\frac{1}{4}$ c	$\frac{1}{2}$ c	$\frac{1}{4}$ c
Peanut or other nut butters or	2 T	4 T	2 T
Nuts and/or seeds <sup>11</sup>	---	1 oz =50% <sup>10,11</sup>	1 oz <sup>11</sup>
Yogurt <sup>12</sup>	4 oz ( $\frac{1}{2}$ c)	8 oz (1 c)	4 oz ( $\frac{1}{2}$ c)

<sup>1</sup> For Breakfast or Snack, fluid milk shall be served as a beverage, or on cereal, or use part of it for each purpose.

<sup>2</sup> For Lunch or Supper, fluid milk shall be used as a beverage.

<sup>3</sup> Fruit or vegetable juice must be full-strength for breakfast and snacks.

<sup>4</sup> For Lunch or Supper, serve two or more kinds of vegetables and/or fruits, Full strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement

<sup>5</sup> Juice may not be served to fulfill the supplement requirement, when milk is served as the only other component.

<sup>6</sup> Grains/Breads must be enriched or whole-grain, or made from whole-grain or enriched flour or meal that may include bran and/or germ. Cereal must be whole grain or enriched or fortified.

<sup>7</sup> Either volume (cup) or weight (oz) whichever is less.

<sup>8</sup> A serving consists of the edible portion of cooked lean meat or poultry or fish.

<sup>9</sup> Alternate protein products must meet requirements of Appendix A of 7 CFR Part 225.

<sup>10</sup> Nuts and seeds may meet no more than one-half of the total meat/meat alternate to fulfill the lunch or supper requirement.

<sup>11</sup> Nuts and seeds are generally recommended to be served to children ages 1-3 since the present a choking hazard. If served, nuts and seeds should be finely minced.

<sup>12</sup> Yogurt may be plain or flavored, unsweetened or sweetened – commercially prepared.

## Implementation Timeline for Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs

New Requirements	Implementation (School Year) for NSLP (L) and SBP (B)						
	2019-20	2020-21	2021-22	2022-23	2023-24	2024-25	2025-26
<b>Fruits Component</b>							
• Offer fruit daily.	L, B						
<b>Vegetables Component</b>							
• Offer vegetables subgroups. weekly	L						
<b>Grains Component</b>							
• All grains must be whole-grain rice.	L, B						
• Offer weekly grains ranges.	L, B						
<b>Meats/Meat Alternates Component</b>							
• Offer weekly meats/meat alternates ranges (daily min.).	L						
<b>Milk Component</b>							
• Offer only fat-free (unflavored or flavored) and low-fat (unflavored) milk.	L, B						
<b>Dietary Specifications (to be met on average over a week)</b>							
• Calorie ranges	L, B	B					
• Saturated fat limit (no change)	L, B						
• Sodium Targets: Target 2, Final Target	L, B						
• Zero grams of trans fat per portion	L, B	B					

Menu Planning							
• A single Food-Based Menu Plan approach	L, B	B					
Age/Grade Groups							
• Establish age/grade groups: K-5, 6-8, 9-12.	L, B	B					
Offer vs. Serve							
• Reimbursable meals must contain a fruit or vegetable. (1/2 cup minimum)	L, B						
Monitoring							
• Three-Five-year admin. review cycle		L, B					
• Conduct weighted nutrient analysis on one week of menus	L, B						

## Vegetable Subgroups

Listed below are samples of commonly eaten vegetables found in each of the required vegetable subgroups. The list is not all-inclusive.

<p><b>Dark Green Vegetables</b></p> <ul style="list-style-type: none"> <li>• Bok choy</li> <li>• Broccoli</li> <li>• Collard greens</li> <li>• Dark green leafy lettuce</li> <li>• Kale</li> <li>• Mesclun</li> <li>• Mustard greens</li> <li>• Romaine lettuce</li> <li>• Spinach</li> <li>• Turnip greens</li> <li>• Watercress</li> </ul>	<p><b>Beans and Peas*</b></p> <ul style="list-style-type: none"> <li>• Black beans</li> <li>• Black-eyed peas (mature, dry)</li> <li>• Garbanzo beans (chickpeas)</li> <li>• Kidney beans</li> <li>• Lentils</li> <li>• Navy beans</li> <li>• Pinto beans</li> <li>• Soy beans</li> <li>• Split peas</li> <li>• White beans</li> </ul>
<p><b>Starchy Vegetables</b></p> <ul style="list-style-type: none"> <li>• Cassava</li> <li>• Corn</li> <li>• Fresh cowpeas, field peas, or black-eyed peas (not dry)</li> <li>• Green bananas</li> <li>• Green peas</li> <li>• Green lima beans</li> <li>• Plantains</li> <li>• Potatoes</li> <li>• Taro</li> <li>• water chestnuts</li> </ul>	<p><b>Other Vegetables</b></p> <ul style="list-style-type: none"> <li>• Artichokes</li> <li>• Asparagus</li> <li>• Avocado</li> <li>• Bean sprouts</li> <li>• Beets</li> <li>• Brussels sprouts</li> <li>• Cabbage</li> <li>• Cauliflower</li> <li>• Celery</li> <li>• Cucumbers</li> <li>• Eggplant</li> <li>• green beans</li> </ul>
<p><b>Red &amp; Orange Vegetables</b></p> <ul style="list-style-type: none"> <li>• Acorn squash</li> <li>• Butternut squash</li> <li>• Carrots</li> <li>• Hubbard squash</li> <li>• Pumpkin</li> <li>• Red peppers</li> <li>• Sweet potatoes</li> <li>• Tomatoes</li> <li>• Tomato juice</li> </ul>	<p><b>Other Vegetables (continued)</b></p> <ul style="list-style-type: none"> <li>• Green peppers</li> <li>• Iceberg (head) lettuce</li> <li>• Mushrooms</li> <li>• Okra</li> <li>• Onions</li> <li>• Parsnips</li> <li>• Turnips</li> <li>• Wax beans</li> <li>• Zucchini</li> </ul>

\*For more information on the beans and peas subgroup, refer to <http://www.choosemyplate.gov/food-groups/vegetables-beans-peas.html>.

## School Lunch and Breakfast Whole Grain-rich Ounce Equivalency (Oz. Eq.) Requirements for School Meal Programs<sup>1,2</sup>

Group A	Oz. Eq. for Group A
<ul style="list-style-type: none"> <li>• Bread type coating</li> <li>• Bread sticks (hard)</li> <li>• Chow mein noodles</li> <li>• Savory crackers (saltines and snack crackers)</li> <li>• Croutons</li> <li>• Pretzels (hard)</li> <li>• Stuffing (dry) Note: weights apply to bread in stuffing.</li> </ul>	1 oz. eq. = 22 gm. or 0.8 oz. 3/4 oz. eq. = 17 gm. or 0.6 oz. 1/2 oz. eq. = 11 gm. or 0.4 oz. 1/4 oz. eq. = 6 gm. or 0.2 oz.
Group B	Oz. Eq. for Group B
<ul style="list-style-type: none"> <li>• Bagels</li> <li>• Batter type coating</li> <li>• Biscuits</li> <li>• Breads (sliced whole wheat, French, Italian)</li> <li>• Buns (hamburger and hot dog)</li> <li>• Sweet crackers<sup>4</sup> (graham crackers—all shapes, animal crackers)</li> <li>• Egg roll skins</li> <li>• English muffins</li> <li>• Pita bread (whole wheat or whole grain-rich)</li> <li>• Pizza crust</li> <li>• Pretzels (soft)</li> <li>• Rolls (whole wheat or whole grain-rich)</li> <li>• Tortillas (whole wheat or whole corn)</li> <li>• Tortilla chips (whole wheat or whole corn)</li> <li>• Taco shells (whole wheat or whole corn)</li> </ul>	1 oz. eq. = 28 gm. or 1.0 oz. 3/4 oz. eq. = 21 gm. or 0.75 oz. 1/2 oz. eq. = 14 gm. or 0.5 oz. 1/4 oz. eq. = 7 gm. or 0.25 oz.
Group C	Oz. Eq. for Group C
<ul style="list-style-type: none"> <li>• Cookies<sup>3</sup> (plain—includes vanilla wafers)</li> <li>• Cornbread</li> <li>• Corn muffins</li> <li>• Croissants</li> <li>• Pancakes</li> <li>• Pie crust (dessert pies<sup>3</sup>, cobbler<sup>3</sup>, fruit turnovers<sup>4</sup>, and meat/meat alternate pies)</li> <li>• Waffles</li> </ul>	1 oz. eq. = 34 gm. or 1.2 oz. 3/4 oz. eq. = 26 gm. or 0.9 oz. 1/2 oz. eq. = 17 gm. or 0.6 oz. 1/4 oz. eq. = 9 gm. or 0.3 oz.

Exhibit C-4 (Cont'd.)

Group D	Oz. Eq. for Group D
<ul style="list-style-type: none"> <li>• Doughnuts<sup>4</sup> (cake and yeast raised, unfrosted)</li> <li>• Cereal bars, breakfast bars, granola bars<sup>4</sup> (plain)</li> <li>• Muffins (all, except corn)</li> <li>• Sweet roll<sup>4</sup> (unfrosted)</li> <li>• Toaster pastry<sup>4</sup> (unfrosted)</li> </ul>	<p>1 oz. eq. = 55 gm. or 2.0 oz.            3/4 oz. eq. = 42 gm. or 1.5 oz.            1/2 oz. eq. = 28 gm. or 1.0 oz.            1/4 oz. eq. = 14 gm. or 0.5 oz.</p>
Group E	Oz. Eq. for Group E
<ul style="list-style-type: none"> <li>• Cereal bars, breakfast bars, granola bars<sup>4</sup> (with nuts, dried fruit, and/or chocolate pieces)</li> <li>• Cookies<sup>3</sup> (with nuts, raisins, chocolate pieces, and/or fruit purées)</li> <li>• Doughnuts<sup>4</sup> (cake and yeast raised, frosted or glazed)</li> <li>• French toast</li> <li>• Sweet rolls<sup>4</sup> (frosted)</li> <li>• Toaster pastry<sup>4</sup> (frosted)</li> </ul>	<p>1 oz. eq. = 69 gm. or 2.4 oz.            3/4 oz. eq. = 52 gm. or 1.8 oz.            1/2 oz. eq. = 35 gm. or 1.2 oz.            1/4 oz. eq. = 18 gm. or 0.6 oz.</p>
Group F	Oz. Eq. for Group F
<ul style="list-style-type: none"> <li>• Cake<sup>3</sup> (plain, unfrosted)</li> <li>• Coffee cake<sup>4</sup></li> </ul>	<p>1 oz. eq. = 82 gm. or 2.9 oz.            3/4 oz. eq. = 62 gm. or 2.2 oz.            1/2 oz. eq. = 41 gm. or 1.5 oz.            1/4 oz. eq. = 21 gm. or 0.7 oz.</p>
Group G	Oz. Eq. for Group G
<ul style="list-style-type: none"> <li>• Brownies<sup>3</sup> (plain)</li> <li>• Cake<sup>3</sup> (all varieties, frosted)</li> </ul>	<p>1 oz. eq. = 125 gm. or 4.4 oz.            3/4 oz. eq. = 94 gm. or 3.3 oz.            1/2 oz. eq. = 63 gm. or 2.2 oz.            1/4 oz. eq. = 32 gm. or 1.1 oz.</p>
Group H	Oz. Eq. for Group H
<ul style="list-style-type: none"> <li>• Cereal grains (barley, quinoa, etc.)</li> <li>• Breakfast cereals (cooked)<sup>5,6</sup></li> <li>• Bulgur or cracked wheat</li> <li>• Macaroni (all shapes)</li> <li>• Noodles (all varieties)</li> <li>• Pasta (all shapes)</li> <li>• Ravioli (noodle only)</li> <li>• Rice (enriched white or brown)</li> </ul>	<p>1 oz. eq. = 1/2 cup cooked or 1 oz. (28 g) dry</p>

Group I	Oz. Eq. for Group I
<ul style="list-style-type: none"> <li>• Ready-to-eat breakfast cereal (cold, dry) <sup>5,6</sup></li> </ul>	<p>1 oz. eq. = 1 cup or 1 oz. for flakes and rounds            1 oz. eq. = 1.25 cups or 1 oz. for puffed cereal            1 oz. eq. = 1/4 cup or 1 oz. for granola</p>

<sup>1</sup> The following food quantities from Groups A–G must contain at least 16 grams of whole grain or can be made with 8 grams of whole grain and 8 grams of enriched meal and/or enriched flour to be considered whole grain-rich.

<sup>2</sup> Some of the following grains may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

<sup>3</sup> Allowed only as dessert at lunch as specified in §210.10.

<sup>4</sup> Allowed for desserts at lunch as specified in §210.10, and for breakfasts served under the SBP.

<sup>5</sup> Refer to program regulations for the appropriate serving size for supplements served to children aged 1–5 in the NSLP and meals served to children ages 1–5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

<sup>6</sup> Cereals must be whole grain, or whole grain and enriched or fortified cereal.



SFA/LEA Claims for Reimbursement for School Year 2020–21

SFA/LEA Name	Aug.	Sep.	Oct.	Nov.	Dec.	Jan.	Feb.	March	April	May
Perea Elementary School	\$8,998.15	\$10,568.73	\$22,017.82	\$11,282.36	\$9,885.26	\$4,512.20	\$4,374.42	\$9,863.14		

SFA/LEA Claims for Reimbursement for School Year 2019–20

SFA/LEA Name	Aug.	Sep.	Oct.	Nov.	Dec.	Jan.	Feb.	March	April	May
Perea Elementary School	\$11,626.00	\$13,806.44	\$11,528.06	\$10,218.54	\$9,803.76	\$12,924.24	\$13,435.50	\$6,442.44	\$0.00	\$0.00

## “Buy American” Certification

We require that suppliers comply with the “Buy American” provision in all program meals and:

- 1) certify that the products they are offering are domestic; or
- 2) request permission to provide an alternative item when domestic is not available or is priced substantially higher than the non-domestic item.

Requests for alternatives or exceptions should be made as a last resort. However, if you do not have a domestic item to provide for any line item specification on this bid, we will entertain a request for exception at the time of bid. Requests for exceptions during the bid period must be made in writing using this same form. All requests must be submitted at least ( ) days prior to the scheduled delivery date.

Item as specified (include FSMC number)	Reason for exception (check one: “Limited or lack of availability” or “Price”)		Alternative substitute item (include FSMC number)	Price of specified item	Price of alternative item
	Limited or lack of availability	Price			

In all cases, the school food authority is the determining official that makes the decision to accept non-domestic items. Unless a specific exception has been granted, non-domestic items may not be shipped.

I/We \_\_\_\_\_ certify that all food items on this bid have at least \_\_\_ percent U.S. content and were processed in the U.S., except for those listed above.

FSMC Certification

\_\_\_\_\_ *Authorized signature*

\_\_\_\_\_ *Date*

Proposer Name

By indication of the authorized signature below, the Proposer does hereby make certification and assurance of the Proposer's compliance with:

- i. Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d etseq.);
- ii. Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 etseq.);
- iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
- iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 etseq.);
- v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
- vi. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
- vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
- viii. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3);
- ix. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under any program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
- x. The USDA non-discrimination statement that 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, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

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Proposer Signature and Date

This form is available electronically.

OMB Control No. 0505-0027  
 Expiration Date: 04/30/2022



**Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion AD-1048  
 Lower Tier Covered Transactions**

*The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12540, Debarment and Suspension, and 2 C.F.R. §§ 180.300, 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.*

*According to the Paperwork Reduction Act of 1995 an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal, civil, fraud, privacy, and other statutes may be applicable to the information provided.*

**(Read instructions on page two before completing certification.)**

A. The prospective lower tier participant certifies, by submission 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;

B. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ORGANIZATION NAME	PR/AWARD NUMBER OR PROJECT NAME
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S)	
SIGNATURE(S)	DATE

*In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its agencies, offices, employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.*

*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 responsible agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or 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 discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint \(https://www.aphis.usda.gov/filing-a-program-discrimination-complaint-usda-customer\)](https://www.aphis.usda.gov/filing-a-program-discrimination-complaint-usda-customer) 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) 832-9992. 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.*

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