



Georgia Department of Early Care and Learning

Invitation for Bid/Contract with Food Service Management Company

This packet contains the prototype Invitation for Bid/Contract with a Food Service Management Company. If the institution wishes to use a document other than this form, it must receive prior approval from Bright from the Start.

Institutions must ensure that goods and services are properly procured and maintain all records relating to the purchase of goods and services and the procurement process.

Use the Procurement Manual to determine if formal procurement is needed and ensure that the procurement action is properly conducted. This prototype bid/contract should only be used when formal procurement is necessary. Otherwise, the organization may only need an Agreement with the vendor. A sample Agreement can be found in the Procurement Manual located at the following website address www.dec.al.gov in the Nutrition section under program guidance.

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

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

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

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

This institution is an equal opportunity provider.

Child and Adult Care Food Program Invitation for Bid and Contract

THIS DOCUMENT CONTAINS AN INVITATION TO FOOD SERVICE MANAGEMENT COMPANIES TO BID ON THE FURNISHING OF UNITIZED MEALS TO BE SERVED TO PARTICIPANTS IN THE CHILD AND ADULT CARE FOOD PROGRAM AUTHORIZED BY SECTION 13 OF THE NATIONAL SCHOOL LUNCH ACT, AND OPERATED UNDER PART 226 OF THE U.S. DEPARTMENT OF AGRICULTURE (USDA) REGULATIONS. THIS DOCUMENT SETS FORTH THE TERMS AND CONDITIONS APPLICABLE TO THE PROPOSED PROCUREMENT. UPON ACCEPTANCE IT SHALL CONSTITUTE THE CONTRACT BETWEEN THE BIDDER AND THE CONTRACTING INSTITUTION NAMED BELOW.

SECTION A

Part A, B and C of this section must be completed by the Contracting Institution only.

A. Contracting Institution Information

Organization's Name APEC Family Foundation Fund, Inc.		Contact Person/Title Angie Dutch	Phone Number (404)867 -4856
Street Address 1099 Cascade Rd SW	City Atlanta	State GA	Zip Code 30311

B. Bid Submission & Opening

Bid Submission Deadline Date 6/15/19	Deadline Time 2:00PM	Bid Issue Number	Bid Opening Date 7/1/19	Bid Opening Time 10:00AM
Location:				
Street Address 1099 Cascade Rd SW		City Atlanta	State GA	Zip Code 30311

C. Contract Dates

Date Begin (MM/DD/YY) 8/1/19	Bid Bond (If applicable for CACFP, and must be for bids greater than \$150,000 inclusive of SFSP. Contracting Institution shall insert appropriate percentage from 5 % to 10 %.)
Date End (MM/DD/YY) 7/31/20	Number of annual contract renewals (if any)

Part D and E to be completed by Bidder only.

D. Bidder Information

Organization's Name	Contact Person	Phone Number () -	
Street Address	City	State	Zip Code
Signature (In Ink)	Name (Print or Type)	Title	Date

E. Prompt Payment Discount: To be inserted by Bidder

Discount Percentage (%)	for payment within	Days
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Part F to be completed by Contracting Institution and Bidder

F. Price and Number of Meals: Institution to enter estimated number of meals. Fixed unit price bid to be inserted by Bidder

	Estimated number of meals		Fixed Unit Price Bid Per Meal		Totals
Breakfast		X	\$	=	\$
Snack/Supplement	10168	X	\$	=	\$
Lunch/Supper	164,788	X	\$	=	\$
Estimated Total					\$

Acceptance: I certify that this bid is made without prior understanding, agreement, or connection with any corporation, firm, or person submitting a bid for the same materials, supplies or equipment, and is in all respects fair and without collusion or fraud. I agree to abide by all conditions of this bid and certify that I am authorized to sign this bid for the Bidder and that the Bidder is in compliance with all requirements of the Invitation for Bid, including but not limited to, certification requirements.

Contract Number	Bidder Name	
Bidder Signature	Title	Date (MM/DD/YY)

ACKNOWLEDGEMENT OF SUMMER FOOD SERVICE PROGRAM INCLUSION
SECTION A-2

THIS SOLICITATION AND DOCUMENT CONTAIN AN INVITATION TO FOOD SERVICE MANAGEMENT COMPANIES AND OR CONTRACTORS SUPPLYING INDIVIDUAL UNITIZED MEALS WITH OR WITHOUT MILK AND OR JUICE TO BE SERVED TO PARTICIPANTS IN THE SUMMER FOOD SERVICE PROGRAM (SFSP) AUTHORIZED BY SECTION 13 OF THE NATIONAL SCHOOL LUNCH ACT, AND OPERATED UNDER PART 225 OF THE U.S. DEPARTMENT OF AGRICULTURE (USDA) REGULATIONS, THIS DOCUMENT SETS FORTH THE TERMS AND CONDITIONS APPLICABLE TO THE PROPOSED PROCUREMENT, UPON ACCEPTANCE IT SHALL CONSTITUTE THE CONTRACT BETWEEN THE BIDDER AND THE CONTRACTING INSTITUTION NAMED BELOW.

[SEE SECTION C 2. e)]

NONE OF THE MEALS SOLICITED IN THIS DOCUMENT WILL BE SERVED TO PARTICIPANTS IN THE SUMMER FOOD SERVICE PROGRAM (SFSP) AUTHORIZED BY SECTION 13 OF THE NATIONAL SCHOOL LUNCH ACT, AND OPERATED UNDER PART 225 OF THE U.S. DEPARTMENT OF AGRICULTURE (USDA) REGULATIONS, THIS DOCUMENT SETS FORTH THE TERMS AND CONDITIONS APPLICABLE TO THE PROPOSED PROCUREMENT, UPON ACCEPTANCE IT SHALL CONSTITUTE THE CONTRACT BETWEEN THE BIDDER AND THE CONTRACTING INSTITUTION NAMED BELOW.

Both the Contracting Institution and the Bidder shall execute this Acknowledgement that SFSP meals are/are not included.

<i>Name of Contracting Institution</i> APEC Family Foundation Fund, Inc.	<i>Name of Vendor</i>
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Note: Accepting a Bidder's offer does not constitute award of the contract.

Certificate of Independent Price Determination
SECTION B

Both the Contracting Institution and the Bidder shall execute this Certificate of Independent Price Determination.

<i>Name of Contracting Institution</i> APEC Family Foundation Fund, Inc.	<i>Name of Vendor</i>
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- A. By submission of this offer, the Bidder certifies and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this Invitation for Bid:
- 1) The prices in this offer have been arrived at independently, without consultation, communication or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other Bidder or with any competitor;
 - 2) Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the Bidder and will not knowingly be disclosed by the Bidder prior to opening of this advertised bid directly or indirectly to any other Bidder or to any competitor; and
 - 3) No attempt has been made or will be made by the Bidder to induce any person or firm to submit or not to submit, an offer for the purpose of restricting competition.
- B. Each person signing this offer on behalf of the Vendor certifies that:
- 1) He or she is the person in the vendor’s organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to A. 1) through A. 3) above; or
 - 2) He or she is not the person in the vendor’s organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate, in any action contrary to A. 1) through A. 3) above, and as their agent, does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to A. 1) through A. (3) above.

<i>Signature of Bidder’s Authorized Representative</i>	<i>Title</i>	<i>Date (MM/DD/YY)</i>
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In accepting this offer, the Contracting Institution certifies that their officers, employees or agents have not taken any action, which may have jeopardized the independence of the offer referred to above.

<i>Signature of Authorized Contracting Institution Representative</i>	<i>Title</i>	<i>Date (MM/DD/YY)</i>
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Note: Accepting a Bidder’s offer does not constitute award of the contract.

Instruction to Bidders

SECTION C

1. Definitions as used herein:

- a) Bid: The Bidder's offer
- b) Bidder: A food service management company submitting a bid in response to this invitation for bid.
- c) Contractor: A successful Bidder who is awarded a contract by an institution under the CACFP.
- d) Contracting Institution: The organization soliciting bids for the award of a contract.
- e) Food Service Management Company: Any commercial enterprise or nonprofit organization with which an institution may contract for preparing unitized meals, with or without milk, for use in the Program, or for managing a sponsor's food service operations in accordance with CACFP regulations. Food service management companies may be: (a) public agencies or entities (b) private, non-profit organizations; or (c) private, for profit companies.
- f) Invitation for Bid (IFB): The document where the procurement is advertised. In the case of this Program the IFB becomes the contract once both parties agree in writing to all terms and conditions of the IFB.
- g) Unitized Meals: An individual proportioned meal consisting of a combination of foods meeting the CACFP meal pattern requirements, delivered as a unit with or without milk and/or juice. The State agency may approve exceptions to the unitized meal such as separate hot or cold packs.

Other terms shall have the meaning ascribed to them in the CACFP regulations (7 CFR Part 226).

2. Submission of Bids

- a) Bidders are expected to examine carefully the specifications, schedules, attachments, terms and conditions of this IFB. Failure to do so will be at the Bidder's risk.
- b) The bid must be securely sealed in a suitable envelope, addressed to the office issuing the IFB and marked on the outside with the name, address, and phone number of the Bidder, bid number and date and time of opening.
- c) Bids must be executed and submitted in triplicate by the bid deadline date and time and at the location listed in Section A, Part B of this document. The delivery date of the bid will be used to determine if the bid was submitted timely.
- d) If accepted, this IFB will become the contract, and one copy of the contract will be forwarded to the successful Bidder with the notice of award. The copy marked "original" will be governing should there be a variance between that copy of the bid and the other two copies submitted by the Bidder. NO changes in the specifications or general conditions are allowed. Prior to submission, the Bidder must initial erasures on all copies. Failure to do so may result in rejection of the bid.
- e) Bids over \$150,000, for goods and/or services, shall include a bid bond in the amount of 10_____ % of the bid price.

(Contracting Institution shall insert appropriate percentage from 5% to 10%)

Contracting Institution should also insert this percentage on the IFB/Contract, Section E, #6. Only those bonding and surety companies contained in the current Treasury Circular 570 may be used to obtain the required bonding. The Treasury Circular is published annually for the information of Federal bond-approving officers and person required giving bonds to the United States. All certificates of Authority expire June 30 and are renewable July 1, annually. Bid bonds will be returned (a) to unsuccessful Bidders as soon as practical after the opening of bids and (b) to the successful Bidder upon execution of such further contractual documents and bonds as may be required by the bid as accepted.

- f) A copy of a current State and local health certificate for the food preparation facilities shall be submitted with the bid.

Failure to comply with any of the above shall be reason for rejection of the bid.

3. Explanation of Bidders

Any explanation desired by a Bidder regarding the meaning or interpretation of the IFB specifications, etc. must be requested in writing prior to bid opening and with sufficient time allowed for a reply to reach all Bidders before bid opening. Oral explanations or instructions given before the award of the contract will not be binding. Any information given to a prospective Bidder concerning an IFB will be furnished to all prospective Bidders as an amendment of the IFB, if such information is necessary to Bidders in submitting bids on the IFB, or if the lack of such information would be prejudicial to uninformed Bidders.

4. Acknowledgement of Amendments to IFBs

The Contracting Institution must acknowledge receipt of an amendment to an IFB by a Bidder by signing and returning the amendment. Such acknowledgement must be received prior to the hour and date specified for bid opening.

5. Bidders Having Interest in More than One Bid

If more than one bid is submitted by any one person, by or in the name of a clerk, partner or other person, all such bids shall be rejected.

6. Errors in Bids

Bidders or their authorized representative are expected to fully inform themselves as to the conditions, requirements and specifications before submitting bids; failure to do so will be at the Bidder's own risk and relief cannot be secured on the plea of error.

7. Bid Withdrawal

Bidders wishing to withdraw a previously submitted bid must do so in writing prior to the bid opening date. The withdrawal should be addressed to the contact person at the contracting institution listed in section A, part A of the IFB.

8. Award of Contract

- a) The contract will be awarded to that responsible Bidder whose bid is lowest and conforms to the specifications of the IFB.
- b) All nonresponsive bids will be rejected.
- c) The Contracting Institution reserves the right to reject any or all bids for sound business practices and to waive informalities and minor irregularities in bids received.
- d) The Contracting Institution reserves the right to reject the bid of a Bidder who previously failed to perform properly, or complete on time, contracts of a similar nature, or the bid of a Bidder, whose investigation shows is not in a position to perform to contract.
- e) The award of the contract will be made as indicated below:

- At bid opening
- Upon the approval or ratification by officials of the Contracting Institution

9. USDA regulations 7 CFR Part 226 entitled Child and Adult Care Food Program are hereby incorporated by reference.

10. Contractor agrees to deliver unitized meals **inclusive** of milk to locations set out

***Inclusive or Exclusive**

In Schedule A, attached hereto and made a part hereof, subject to the terms and conditions of this solicitation.

11. All meals furnished must meet or exceed USDA requirements. Check applicable Schedule to be used:

- Schedule C-1, Child Meal Pattern, attached hereto and made a part hereof will be used.
- Schedule C-2, Adult Meal Pattern, attached hereto and made a part hereof will be used.
- Schedule C-3, Infant Meal Pattern, attached hereto and made a part hereof will be used.

Food Service Management Companies may prepare unitized meals, with our without milk, and/or juice for use in the Child and Adult Care Food Program.

12. Contractor shall furnish meals as ordered by the Contracting Institution during the period of

_____ to _____
***Date Begin=8/1/19** ***Date End= 7/31/20**

Meals are to be served 5 days a week, as specified in Schedule A.
*number of serving days

13. Contract may be renewed for four (4) renewal periods. (may not exceed 4 annual renewals.)
*number of renewals

14. Price Adjustments

- The prices submitted by bid in response to this original solicitation will not change.
- Price adjustments for each renewal period will increase or decrease:
 - By no more than 25 % as agree upon by both parties (increase or decrease);
*percent
 - Based on the Consumer Price Index (CPI) and will increase or decrease by no more than: _____

*explain how CPI data will be used to define and calculate the percent of the adjustment.

15. Miscellaneous Circumstances (Schedule E) - If included, bidder must initial page (top right) to acknowledge disclosure of said circumstances.

*** Contracting Institution shall provide and insert the information in the areas noted.**

Unit Price Schedule and Instructions

SECTION D

1. Bidders are asked to submit prices in accordance with Schedule(s) D for meals (with) **without milk** * meeting the contract specifications set forth in Schedule C and to be delivered to all of the sites stated in Schedule A. Please note that Bidders must complete a Schedule D for each meal type (breakfast, lunch, supplement, etc.) covered in the IFB.

* Contracting Institution must circle whether or not milk should be included in the meals/supplements.

2. Evaluation of Bids will be performed as follows:
Determine the grand total bid for each Bidder by totaling the bids for each meal type form Schedule(s) D. Bidder's calculations will be checked prior to totaling.
3. Pricing shall be on the menus described in Schedule B. All Bidders must submit bids on the same menu cycle provided by the Contracting Institution. Deviation from this menu cycle shall be permitted only upon authorization of the Contracting Institution. Bid price must include the price of food components (including milk, if part of unitized meal), packaging, transportation and all other related costs (e.g. condiments, utensils, etc.)

The unit prices of each meal type which the Bidder agrees to furnish must be written in ink or typed in the blank space provided and must include proper packaging as required in the specifications and delivery cost to the designated sites. Unit prices shall include taxes, but any charges or taxes, which are required to be paid under future laws, must be paid by the Bidder at no additional charge to the Contracting Institution.

4. Average Daily Number of Meals is estimated: They are the best-known estimates for requirements during the operation period. The Contracting Institution reserves the right to order more or less meals than estimated at the beginning of the operating period. Contractor will be paid at the 100% unit cost rate during the payment period specified. (The Contracting Institution should indicate in Section E, #4, "Method of Payment," bi-weekly or monthly.) Contracting Institution does not guarantee orders for quantities shown. The maximum number of meals will be determined based on the approved level of meal service designated by the administering office for each site serving meals provided by the Contractor. However, if average meals delivered per day by type over the contract period fall below 90% of the applicable average daily estimate, adjustments will be made to the per unit price in accordance with Schedule D.
5. Evaluation of Bidders: Each Bidder will be evaluated on the following factors:
 - a. Financial capability to perform a contract of the scope required by providing a financial statement or audit that demonstrates financial viability.
 - b. Adequacy of plant facilities for food preparation, with approved license certification that facilities meet all applicable State and local health, safety and sanitation standards by indicating the number of plants and submission of each plant's health and safety permit.
 - c. Previous experience of the Bidder in performing actions similar in nature and scope by submitting documentation showing previous work performed and the names of contacts to verify the work performed.
 - d. Other factors such as transportation capability, sanitation, and packaging by providing documentation of how food will be packaged and transport such while maintaining correct temperatures so that sanitary conditions are maintained.

Bidders that do not satisfactorily meet the above criteria may be rejected as nonresponsive and will not be considered for award.

6. Meal Order. Contracting Institution will order meals on Wednesday of the week preceding the week of delivery; orders will be placed for the total number of operating days in the succeeding week, and will include breakdown totals for each site and each type of meal. The Contracting Institution reserves the right to increase or decrease the number of meals ordered on a 24 ^{*number} hour notice or less if mutually agreed upon between the parties of this contract.

appropriate number **

7. Meal-Cycle Change Procedure. Meals will be delivered on a daily basis in accordance with the menu cycle, which appears in Schedule B. Menu changes may be made only when agreed upon by both parties. When an emergency situation exists which might prevent the Contractor from delivering a specified meal component, the Contracting Institution shall be notified immediately so substitutions can be agreed upon. The Contracting Institution reserves the right to suggest menu changes within the Contractor's suggested food cost, periodically throughout the contract period.
8. Noncompliance. The Contracting Institution reserves the right to inspect and determine the quality of food delivered and reject any meals, which do not comply with the requirements and specifications of the contract. The Contractor will not be paid for unauthorized menu changes, incomplete meals, or meals not delivered within the specified delivery time period and meals rejected because they do not comply with the specifications. The Contracting Institution reserves the right to obtain meals from other sources, if meals are rejected due to any of the stated reasons. The Contractor will be responsible for any excess cost, but will receive no adjustment in the event the meals are procured at lesser cost. The Contracting Institution or inspecting agency shall notify the Contractor in writing as to the number of meals rejected and the reasons for rejection.

**** Contracting Institution shall insert information.**

Unit Price Schedule and Instructions (continued)

SECTION D

9. Specifications:

A. Packaging:

1. Hot Meal Unit: Package suitable for maintaining meals in accordance with local health standards. Containers and overlay should have airtight closure of non-toxic material, and be capable of withstanding temperatures of 400° F (240° C) or higher.
2. Cold Meal Unit (or unnecessary to heat): Container and overlay to be plastic or paper and non-toxic.
3. Each carton (bulk or carton with unitized meals) shall be labeled. Label shall include:
 - Processor's name and address (plant)
 - Item identity, meal type
 - Date of production
 - Quantity of individual units per carton
4. Meals shall be delivered with appropriate nonfood items. Nonessential nonfood items must be excluded: (Contracting Institution shall insert the types of nonfood items that are necessary for the meals to be eaten below):
12" diameter disposable plates, disposable forks and spoons, paper napkins, 9 oz disposable cups,
Measured serving utensils)1/4 cup, 1/3 cup, 1/2 cup, 3/4 cup, 1 cup)

a. Food Preparation:

- Meals are to be prepared in accordance with State and local health standards.

b. Food Specifications:

- Bids are to be submitted on the menu cycle included in Schedule B; and portions shall, as a minimum, be the quantities specified by USDA for each component of each meal, as included in the appropriate Schedule C of this contract.
- All meals in the menu cycle must meet the food specifications and quality standards. All meat and meat products shall have been slaughtered, processed and manufactured in plants inspected under USDA approved inspection programs and bear the appropriate seal. All meat and meat products must be sound, sanitary and free of objectionable odors or signs of deterioration on delivery.
- Milk and milk products are defined as "...pasteurized fluid types of flavored or unflavored whole milk, low-fat milk, skim milk or cultured milk.... All milk should contain vitamins A and D at the levels specified by the Food and Drug Administration and consistent with State and local standards for such milk." Milk delivered hereunder shall conform to these specifications.
- Special meal requirements to meet ethnic or religious needs may not be specified, unless necessary to meet the needs of participants served.

General Terms and Conditions

SECTION E

1. Delivery Requirements

- A. Delivery shall be made by the Contractor to each Institution site(s) in accordance with the Specifications listed in Section D, #9 and the Schedule A.
- B. Meals shall be delivered daily, unloaded, and placed in the designated site by the Contractor's personnel at the specified location(s) and time(s) listed in Schedule A.
- C. The Contractor shall be responsible for delivery of all meals and dairy products at the specified time. Adequate refrigeration or heating shall be provided in clean vehicles during delivery of all food to insure the wholesomeness of food at delivery in accordance with State and local health codes.
- D. The Contracting Institution reserves the right to add or delete food service sites by amendment of the initial list of approved sites in Schedule A and make changes in the approved level for the maximum number of meals which may be served under the Program at each site. The Contracting Institution shall notify the Contractor by providing an amendment to Schedule A, of all sites which are approved, cancelled, or terminated subsequent to acceptance of this contract and of any changes in the approved level of meal service for a site. Such an amendment shall be provided within 24 hour(s) or less.

****Insert number of hours**

2. Supervision and Inspection

The Contractor shall provide management supervision at all times and maintain constant quality control inspections to check for portion size, quality of products, appearance and packaging, in addition to the quality of the products.

3. Recordkeeping Requirements

The Contractor is required to meet all of the Federally funded program and State agency reporting requirements. Therefore the following recordkeeping documents must be maintained.

- A. Delivery tickets must be prepared by the Contractor with a minimum of three copies: one for the Contractor, one for the Institution and Institution site(s).
- B. Delivery tickets must be itemized to show the number of meals of each type delivered to each Institution site. Designee(s) of the Institution site(s) shall check adequacy of delivery and meals before signing the delivery ticket. Invoices shall be accepted by the institution only if signed by the institution's designee at the site. Time of delivery should be noted.
- C. The Contractor shall maintain records supported by delivery tickets, purchase orders, production records for this contract or other evidence for inspection and reference to support payments and claims.
- D. The Contractor shall provide, upon request, to representatives of the Contracting Institution, Bright from the Start, U.S. Department of Agriculture, and/or the Comptroller General of the United States sufficient access to books, documents, papers and records to determine contract compliance.
- E. All books and records must be retained for a period of three years from the later of the date of submission of the final claim for reimbursement, the date that the final payment is made under the contract, or the contract concludes, or longer if any of the following apply, until resolution of any contract disputes, investigation and/or review findings, or audit by representatives of the Bright from the Start, the U.S. Department of Agriculture, the Institution and the Comptroller General of the United States if matters are pending beyond the normal Federal record retention period.
- F. For renewal contracts, records of the initial procurement must be maintained for a three-year period or throughout the term of the contract, whichever is longer.

4. Method of Payment

The Contractor shall submit its itemized invoices to the Contracting Institution weekly in compliance with

**** Bi-weekly, weekly, or monthly**

7 CFR Section 226.6 (i)(2) of the CACFP regulations. The Contractor shall be paid by the Contracting Institution for all meals delivered in accordance with this contract and CACFP regulations. However, neither the USDA nor the State agency assumes any liability for payment of differences between the number of meals delivered by the Contractor and the number of meals served by the Contracting Institution that are eligible for reimbursement.

**** Contracting Institution shall insert information.**

General Terms and Conditions (Continued)

SECTION E

5. Inspection of Facility

- A. The Contracting Institution, the State Agency and USDA reserve the right to inspect the Contractor's facilities without notice at any time during the contract period, including the right to be present during preparation and delivery of meals.
- B. The Contractor's facilities shall be subject to periodic inspections by State and local health departments or any other agency designated to inspect meal quality for the State. This will be accomplished in accordance with USDA regulations. (7CFR 226.21 & Ga Food Act 26-2-25)
- C. The Contractor shall provide for meals, which it prepares to be periodically inspected by the local health department or an independent agency to determine bacteria levels in the meals being served. Such levels shall conform to the standards, which are applied by the local health authority with respect to the level of bacteria, which may be present in meals served by other establishments in the locality. . (7CFR 226.21 & Ga Food Act 26-2-25)

6. Performance Bond Requirement (Required for contracts greater than \$150,000)

The successful Bidder shall provide the Contracting Institution with a performance bond in the amount of *** 10 % of the total amount of the contract from a licensed surety company listed in the current Department of Treasury Circular 570. Only those bonding and surety companies contained in the current Treasury Circular 570 may be used to obtain the required bonding. The Treasury Circular is published annually, for the information of Federal bond-approving officers and persons required to give bonds to the United States. All certificates of Authority expire June 30, and are renewable July 1, annually.

The bond shall be furnished not later than ten days following award of the contract.

***** Contracting Institution should insert percentage based on its approved bonding policy/requirement or 100% of the Contract Price (per 2 CFR 200 §200.325), whichever is less.**

7. Availability of Funds

The Contracting Institution reserves the right to cancel this contract if the Federal funding to support the CACFP is withdrawn. It is further understood that, in the event of cancellation of the contract, the Contracting Institution shall be responsible for meals that have already been assembled and delivered in accordance with this contract.

8. Monetary Benefit

This Invitation for Bid does NOT provide for loans or any other monetary benefit or terms or conditions to be made to the institutions by the Food Service Management Company (ies). (Including non-food service activities that benefit Program participants)

9. Number of Meals and Delivery Times

The Contractor must provide exactly the number of meals ordered. Counts of meals will be made by the Contracting Institution at all sites before meals are accepted. Damaged or incomplete meals will not be included when the number of delivered meals is determined.

10. Emergencies

A. In the event of unforeseen emergency circumstances, the Contractor shall immediately notify the Contracting Institution by telephone of the following:

1. The impossibility of on-time delivery;
2. The circumstance(s) precluding delivery; and
3. A statement of whether or not succeeding deliveries will be affected

B. No payment shall be made for deliveries made later than **** 30 minutes/.5 hours after specified mealtime.

****** Contracting Institution shall set time.**

C. Emergency circumstances at the Contracting Institution's site(s) precluding utilization of meals are the concern of the Contracting Institution. The Contracting Institution reserves the right to cancel orders provided it gives the Contractor at least

***** 24 hours notice or less if mutually agreed upon between the parties of this contract.

******* Insert same number as in Section E #1(D).**

D. Adjustments for emergency situations affecting the Contractor's ability to deliver meals and/or the Contracting Institution's ability to utilize meals for periods longer than 24 hours will be mutually agreed to between the Contractor and the Sponsor.

11. Termination

A. The Contracting Institution reserves the right to terminate this contract if the Contractor fails to comply with any of the requirements of this contract. The institution shall notify the Contractor via certified mail, return receipt, and the Surety Company, if applicable, of specific instances of noncompliance in writing.

General Terms and Conditions (Continued)

SECTION E

- B. The Contracting Institution reserves the right to terminate this contract if and when the Contractor is incapable of fulfilling the requirements of this contract due to circumstances beyond the control of the Contractor. When the circumstances beyond the control of the Contractor cannot be resolved by the Contractor within a reasonable and timely manner, 30 days
(interval of time)
the Contracting Institution shall notify the Contractor and Surety Company of the termination due to circumstances beyond the control of the Institution in writing. The Institution shall have the right, upon such written notice, to immediately terminate the contract and the Contractor or Surety Company, if applicable, shall be liable for any damages incurred by the Contracting Institution. Prior to termination, the Contracting Institution shall contact the State Agency or USDA FNS Regional Office concerning procedures for conducting a reprocurement action.
- C. The Contracting Institution may, by written notice to the Contractor, terminate the right of the Contractor to proceed under this contract, if it is found by the Contracting Institution that gratuities in the form of entertainment, gifts or otherwise were offered or given by the Contractor to any officer or employee of the Contracting Institution with a view toward securing a contract or securing favorable treatment with respect to the awarding or amending of the contract; provided that the existence of the facts upon which the Institution makes such findings shall be in issue and may be reviewed by any competent court.
- D. The contract may be terminated for convenience and the terminating party is not required to provide any reason for terminating the contract other than for its own convenience. The terminating party must provide the other contract party with 30 _____ days written notice in order to terminate the contract for convenience.
****Insert number of days**
- E. In the event this contract is terminated as provided in paragraph (B) hereof, the Contracting Institution shall be entitled (a) to pursue the same remedies against the Contractor as it could pursue in the event of a breach of the contract by the Contractor, and (b) to receive a penalty from the Contractor in addition to any other damages in an amount which shall not be less than three or more than ten times the cost incurred by the Contractor in providing any such gratuities to any such officer or employee, or redeem the performance bond.
- F. The rights and remedies of the Contracting Institution provided in this clause shall not be exclusive and are in addition to any other rights and remedies provided by law or under this contract.

12. Breach of Contract

In the event of a breach of contract by either party, either party may take administrative, contractual, and legal remedies. The following remedies, procedures, and timeframes will be followed:

**** (Contracting Institution should insert specific breaches and actions that will be taken for breach of contract. Add and refer to additional pages or an attachment if needed).**

13. Subcontractors and Assignments

The Contractor shall not subcontract for the total meal or for the assembly of the meal; and shall not assign, without the advance written consent of the Contracting Institution, this contract or any interest therein.

In the event of any assignment, the Contractor shall remain liable to the Contracting Institution as principal for the performance of all obligations under this contract.

14. Buy American Provision

The Contractor shall comply with Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 that requires institutions participating in child nutrition programs to the maximum extent practicable, purchase domestic commodities or products for use in meals. The legislation defines "domestic commodity or product" as one where over 51 percent of the final processed product consists of agricultural commodities that were grown in the United States.

15. Energy Policy and Conservation Act

The Contractor shall comply with all mandatory standards and policies relating to energy efficiency that are contained in the State of Georgia's energy conservation plan issued in compliance with the Energy Policy and Conservation Act (42 U.S.C. Section 6322) will be met.

16. Miscellaneous Circumstances

Contracting Organization* has * does not have special circumstances, or uncommon business practices that are likely to impact purchasing patterns. Disclosures are located on (Schedule E). Contracting Organization is to disclose any possible fluctuations in purchasing.

****CONTRACTING INSTITUTION shall provide and insert the information in the areas noted.**

General Provisions

SECTION F

Read the following provisions and determine if each applies to this contract. Check whether each is or is not applicable to the contract.

1) The following condition results when the Contracting Institution is a public institution WITH A contract in excess of \$10,000 or is a nonprofit institution

- The following condition does apply
 The following condition does not apply

Executive Order 11246, Equal Employment Opportunity

“The Food Service Management Company shall comply with Executive Order 11246, as amended by Executive Order 11375 (October 13, 1967 and Department of Labor Regulations (41 CFR Part 60).

2) The following condition results when the contract is in excess of \$100,000

- The following condition does apply
 The following condition does not apply

Byrd Anti-Lobbying Amendment (31 U.S.C.) 1352

Contractors agrees to comply with the certification and reporting requirements of 7 CFR Part 3018 attached copy which is part of this contract.

3) The following condition results when a contract or subcontract exceeds \$100,000

- The following condition does apply
 The following condition does not apply

Clean Air and Water

The Food Service Management Company shall comply with all applicable standards, orders, or regulations issued pursuant to the Clean Air Act of 1970 (42 U.S.C. Section 1857), or the Federal Water Pollution Control Act (33 U.S.C. Section 1319), as amended, Executive Order 11738 and Environmental Protection Agency regulations.

4) The following condition results when a contract is expected to equal or exceed \$100,000

- The following condition does apply
 The following condition does not apply

USDA Data Rights

USDA Rights in Data, Reporting Discoveries and Inventions and Copyrights Rights to Inventions made under a contract or agreement under 37 CFR 401.2(a). Applies to research, developmental (such as new food product or software), experimental or demonstration work contracts.

- The following condition does apply
 The following condition does not apply

Construction and Repair Contracts and Subcontracts Applies only to the construction and repair contracts and subcontracts. These contracts must contain:

The Copeland "Anti-Kickback Act" (18 USC 874) as supplemented by Department of Labor regulations (29 C.F.R., Part 3); Provisions of the Contract Work Hours and Safety Standards Act (40 USC 327-330), as supplemented by the Department of Labor Regulations (29 C.F.R. 5) for applicable contracts in excess of \$100,000 for construction contracts and subcontracts involving the employment of mechanics or laborers.

Davis-Bacon Act as amended (40 U.S.C. 3141-3148). Required for prime construction contracts in excess of \$2,000 awarded by a non-Federal entity:

- The following condition does apply
 The following condition does not apply

General Provisions
SECTION F (continued)

Certification Regarding Debarment, Suspension, Ineligibility
And Voluntary Exclusion - Lower Tier Covered Transactions

This certification is required by the regulations implementing Executive Order 12549 and 12689, Debarment and Suspension. A contract award (see 2 CFR 180.220) must not be made to parties listed on the government wide Excluded Parties List System in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR Part 1986 Comp., p. 189) and 12689 (3 CFR Part 1989 Comp., p. 235), "Debarment and Suspension." The Excluded Parties List System in SAM contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON FOLLOWING PAGE)

- (1) 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.
- (2) 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

Instructions for Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions

1. By signing and submitting this certification, the prospective lower tier participant is providing the certification set out in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or State Agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to whom this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms “covered transaction,” “debarred,” “suspended,” “ineligible,” “lower tier covered transaction,” “participant,” “person,” “primary covered transaction,” “principal,” “proposal,” and “voluntarily excluded,” as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549 and 12689. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled “Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions,” without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Noprocurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good Faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from Participation in this transaction, in addition to other remedies available to the Federal Government, the department or State Agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

Certification of Standards of Conduct Section G

According to CACFP regulation in 7 CFR Section 226. 22 (d) and 2 CFR Part 200.318, institutions must maintain a written code of standards of conduct.

A. The written code of standards of conduct shall govern the actions of all the representatives in the award and administration of contracts supported by Program payments.

B. No representative of the Contracting Institution or Vendor can participate in the selection, award or administration of this contract, which is supported by Federal funds, if and when a conflict of interest (real or apparent) is involved.

C. A conflict would occur when:

1. The employee, officer or agent;
2. Any member of his/her immediate family;
3. His or her partner; or
4. An organization, which employs or will employ any of the above, has a financial or other interest in the vendor that has been selected.

D. The Contracting Institution's representatives can and will not solicit nor accept gratuities, favors or any monetary incentive from Contractors, possible Contractors or parties to subagreements.

<i>Contracting Institution Name - APEC Family Foundation Fund, Inc.</i>	
<i>Name(s) and Title(s) of Authorized Representative(s): (Print or Type)</i> <hr/> <hr/> <hr/> <hr/>	<i>Signature(s) of Authorized Representative(s):</i> <hr/> <hr/> <hr/> <hr/>
<i>Date (MM/DD/YY)</i>	<i>Date (MM/DD/YY)</i>

Instructions for completion of Schedule A: Site Information List

1. Enter Contracting Institution's name in the upper left corner.
2. Use correct street address for all sites listed.
3. Check (X) if site has adequate refrigeration to store all meals ordered and could receive early deliveries
4. Under columns (1) and (2), enter the beginning and ending dates for meal service at each site.
5. Under columns (3), enter the total number of days meals will be served at each site.
6. Enter in column (5) beside the appropriate meal type, the average number of each type of meal that is estimated to be served each day at the site. For example, if a site plans to serve 20,000 lunches for 320 days, then the average is 62.5 ($20,000 \div 320$). Do not insert the maximum number that will be served on a particular day.
7. Enter in column (6) the result of column (3) times column (5).
8. Enter in column (7) the delivery time for each meal type.

When estimating the Average Meals Served per Day (Column (5)), use the average from the prior year if the site was in operation at that time.

Since Schedule A must be completed well in advance of the application deadline, it is recognized that changes will occur in the data by the time the program begins. However, be as accurate as possible since the data is used by the Bidder to arrive at the bid prices. The Bidder awarded the contract will accept changes after the bid opening.

9. Bidder to add initials to the right of each site listed, to affirm that delivery can be made as requested based on information provided in Schedule A.

**Child and Adult Care Food Program
Schedule A: Site Information List**

<i>Contracting Institution's Name</i> APEC Family Foundation Fund, Inc.				<i>Contact Person</i> Angie Dutch		<i>Phone Number</i> (404)867 -4856	
<i>Street Address</i> 1099 Cascade Road SW				<i>City</i> Atlanta		<i>State</i> GA	<i>Zip Code</i> 30311
<i>SITE Name/Address/Phone/Contact Person</i>	<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Learning Center	8/1/19	7/31/20	248	Breakfast			
1099 Cascade Rd Atl Ga 30311				AM Supplement/Snack			
Minka Dutch 404-758-6081				Lunch	41	10168	10:30AM
<i>Refrigerate all Meals (circle one)</i>				PM Supplement/Snack	41	10168	1:30PM
Yes				Supper	41	10168	4:30PM
<i>(No)</i>							
<i>SITE Name/Address/Phone/Contact Person</i>	<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Campbell	8/1/19	7/31/20	180	Breakfast			
91 Elder Street Fairburn, GA 30213				AM Supplement/Snack			
Brianne Chambers 404-822-6803				Lunch			
<i>Refrigerate all Meals (circle one)</i>				PM Supplement/Snack			
Yes				Supper	35	6300	4:30PM
<i>(No)</i>							
<i>SITE Name/Address/Phone/Contact Person</i>	<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC EC West	8/1/19	7/31/20	180	Breakfast			
7040 Rivertown Rd Fairburn, GA 30213				AM Supplement/Snack			
Jayla Young 404-668-4755				Lunch			
<i>Refrigerate all Meals (circle one)</i>				PM Supplement/Snack			
Yes				Supper	59	10620	4:30PM
<i>(No)</i>							
<i>SITE Name/Address/Phone/Contact Person</i>	<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Feldwood	8/1/19	7/31/20	180	Breakfast			
5790 Feldwood Rd College Park GA 30349				AM Supplement/Snack			
Jaslyn Gunter 404-668-8594				Lunch			
<i>Refrigerate all Meals (circle one)</i>				PM Supplement/Snack			
Yes				Supper	60	10800	4:30PM
<i>(No)</i>							
<i>SITE Name/Address/Phone/Contact Person</i>	<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Gullatt	8/1/19	7/31/20	180	Breakfast			
6110 Dodson Rd Union City GA 30291				AM Supplement/Snack			
CJ Dutch 404-908-7674				Lunch			
<i>Refrigerate all Meals (circle one)</i>				PM Supplement/Snack			
Yes				Supper	30	5400	4:30PM
<i>(No)</i>							
<i>SITE Name/Address/Phone/Contact Person</i>	<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Hilliard	8/1/19	7/31/20	180	Breakfast			
3353 Mt Olive Rd East Point GA 30344				AM Supplement/Snack			
Dajah Warrior 404-808-8774				Lunch			
<i>Refrigerate all Meals (circle one)</i>				PM Supplement/Snack			
Yes				Supper	24	4320	4:30PM
<i>(No)</i>							
<i>SITE Name/Address/Phone/Contact Person</i>	<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Liberty Point	8/1/19	7/31/20	180	Breakfast			
9000 Highpoint Rd Union City GA 30291				AM Supplement/Snack			
Shanetria Lorick 404-809-5480				Lunch			
<i>Refrigerate all Meals (circle one)</i>				PM Supplement/Snack			

Yes	<input type="radio"/> No				Supper	74	13320	4:30PM
<i>SITE Name/Address/Phone/Contact Person</i>		<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Oakley		8/1/19	7/31/20	180	Breakfast			
7220 Oakley Terr Union City GA 30291					AM Supplement/Snack			
Adrion Flowers 404-901-8637					Lunch			
<i>Refrigerate all Meals (circle one)</i>					PM Supplement/Snack			
Yes	<input type="radio"/> No				Supper	92	16560	4:30PM
<i>SITE Name/Address/Phone/Contact Person</i>		<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Randolph		8/1/19	7/31/20	180	Breakfast			
5320 Campbellton Rd Atl GA 30331					AM Supplement/Snack			
Rasheem Berry 404-599-9774					Lunch			
<i>Refrigerate all Meals (circle one)</i>					PM Supplement/Snack			
Yes	<input type="radio"/> No				Supper	84	15120	4:30PM
<i>SITE Name/Address/Phone/Contact Person</i>		<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Renaissance		8/1/19	7/31/20	180	Breakfast			
7250 Hall Rd Fairburn GA 30213					AM Supplement/Snack			
Brigitte Jackson 404-849-0767					Lunch			
<i>Refrigerate all Meals (circle one)</i>					PM Supplement/Snack			
Yes	<input type="radio"/> No				Supper	47	8460	4:30PM
<i>SITE Name/Address/Phone/Contact Person</i>		<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Sandtown		8/1/19	7/31/20	180	Breakfast			
5400 Campbellton Rd Atl GA 30331					AM Supplement/Snack			
Doris Amos 404-287-9709					Lunch			
<i>Refrigerate all Meals (circle one)</i>					PM Supplement/Snack			
Yes	<input type="radio"/> No				Supper	9	1620	4:30PM
<i>SITE Name/Address/Phone/Contact Person</i>		<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Seaborn Lee		8/1/19	7/31/20	180	Breakfast			
4600 Scarborough Rd College Park GA 30349					AM Supplement/Snack			
Cynon Smith 404-599-9373					Lunch			
<i>Refrigerate all Meals (circle one)</i>					PM Supplement/Snack			
Yes	<input type="radio"/> No				Supper	88	15840	4:30PM
<i>SITE Name/Address/Phone/Contact Person</i>		<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Stonewall Tell		8/1/19	7/31/20	180	Breakfast			
3310 Stonewall Tell Rd Atl GA 30349					AM Supplement/Snack			
Ineke Greene 404-759-5950					Lunch			
<i>Refrigerate all Meals (circle one)</i>					PM Supplement/Snack			
Yes	<input type="radio"/> No				Supper	177	31860	4:30PM
<i>SITE Name/Address/Phone/Contact Person</i>		<i>Begin Date (1)</i>	<i>End Date (2)</i>	<i>Total Days of Operation (3)</i>	<i>Meal Type (4)</i>	<i>Average Meals/Day (5)</i>	<i>Totals Meals (6)</i>	<i>Delivery Time for each meal type (7)</i>
APEC Wolf Creek		8/1/19	7/31/20	180	Breakfast			
4440 Derrick Rd Atl GA 30349					AM Supplement/Snack			
Jenee Vines					Lunch			
<i>Refrigerate all Meals (circle one)</i>					PM Supplement/Snack			
Yes	<input type="radio"/> No				Supper	153	27540	4:30PM

Child and Adult Care Food Program
Schedule B: Menu Cycle

APEC Cascade Menu 2019 2020

Week #1

Soul Food

Healthy Choice

Italian

Asian/Mexican

Kids Choice

BREAKFAST	Monday	Tuesday	Wednesday	Thursday	Friday
Comp.#1	Cereal Bar	Pancake	Assorted Bagels	French Toast	Pastry/ Break
Comp.#2	Milk	Sausage	Cream Cheese	Milk	Water

LUNCH	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Smothered Chicken	Chopped Chicken Cobb Salad	Sloppy Joe	Grilled Chicken Quesadilla	Chicken Nuggets
Vegetable ½ cup	Cabbage	Romaine Lettuce, Tomato, Carrots	Green Beans	Fiesta Corn	French Fries
Fruit ¼ cup	Pineapples	Mandarin Oranges	Fresh Apples	Oranges	Mixed Fruit
Grain 1 oz	Wheat Bread	Wheat Crackers	Wheat Bread	Tortillas	Wheat Bread
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

SNACK	Monday	Tuesday	Wednesday	Thursday	Friday
Comp.#1	Vanilla Wafers	Oatmeal Cookies	Gold Fish	Kids Snack	Veggie Straws
Comp.#2	Bananas	Milk	100% White Grape Juice	100% Cranberry Juice	Fresh Sliced Apples

SUPPER	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	BBQ Chicken Legs	Tuna and Mac Salad	Baked Ziti (Ground Turkey)	Turkey Tacos w/Cheese	Chicken Chili Hotdogs
Vegetable ½ cup	Traditional Baked Beans	Tossed Green Salad	Italian Green Beans	Shredded Lettuce, tomatoes	Potato Wedges
Fruit ¼ cup	Sliced Oranges	Baked Apples	Mixed Fruit	Fresh Apples	Chilled Oranges
Grain 1 oz	Wheat Crackers	(Macaroni)	(Whole Wheat Ziti)	Soft Taco Shell	Wheat Buns
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

APEC Cascade Menu 2019 2020

Week #2

Soul Food

Healthy Choice

Italian

Asian/Mexican

Kids Choice

BREAKFAST	Monday	Tuesday	Wednesday	Thursday	Friday
Comp.#1	Cereal Bar	Pancake	Assorted Bagels	French Toast	Pastry/ Break
Comp.#2	Milk	Sausage	Cream Cheese	Milk	Water

LUNCH	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Salisbury Steak	Fried Fish Sandwich w/ Tarter Sauce	Ravioli	Chicken Lo Mein	Turkey Sliders
Vegetable ½ cup	Mashed Potatoes	Lettuce/ Tomatoes	Broccoli	Zucchini/ Squash/ Peppers	Tator Tots
Fruit ¼ cup	Snow Peas	Tropical Fruit	Orange Wedges	Baked Apples	Peaches
Grain 1 oz	Wheat Bread	Wheat Bread	Wheat Pasta	Wheat Lo Mein Noodles	Wheat Bun
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

SNACK	Monday	Tuesday	Wednesday	Thursday	Friday
Comp.#1	Cheese Its	Honey Grahams	Pretzels	Goldfish Crackers	Brownies
Comp.#2	Diced Pears	100% Apple Juice	100% Cranberry Juice	100% Grape Juice	Fresh Strawberries

SUPPER	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Chicken Stroganoff	Chicken/Broccoli/Rice Casserole	Italian Sloppy Joe's	Teriyaki Chicken Stir Fry	Beanie and Weenie Turkey/ Chicken Franks w/ Baked Beans
Vegetable ½ cup	Mixed Veggies	Broccoli	Honey Glazed Carrots	Asian Veggies	Baked Beans
Fruit ¼ cup	Fresh Apples	Mandarin Oranges	Mixed Fruit	Sliced Oranges	Apricots
Grain 1 oz	Egg Noodles	(Rice)	Wheat Buns	Yellow Rice	Wheat Crackers
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

APEC Cascade Menu 2019 2020

Week #3

Soul Food

Healthy Choice

Italian

Asian/Mexican

Kids Choice

BREAKFAST	Monday	Tuesday	Wednesday	Thursday	Friday
Comp.#1	Cereal Bar	Pancake	Assorted Bagels	French Toast	Pastry/ Breakfast Bars
Comp.#2	Milk	Sausage	Cream Cheese	Milk	Water

LUNCH	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Chicken and Rice	Fish Nuggets	Spaghetti w/ Meat Sauce	Asian Chicken Cobb Salad	Fried Chicken Drumstick
Vegetable ½ cup	Black-eyed Peas	Coleslaw	Sweet Corn	Lettuce, tomato, carrots	Mashed Potatoes
Fruit ¼ cup	Applesauce	Pineapple	Mixed Fruit	Mandarin Oranges	Green Beans
Grain 1 oz	(Rice)	Wheat Bread	Spaghetti	Wheat Crackers	Wheat Buns
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk
SNACK	Monday	Tuesday	Wednesday	Thursday	Friday
Comp.#1	Fruit Yogurt	Goldfish Crackers	Animal Crackers	Cheese Wheat Crackers	Rice Krispies
Comp.#2	Strawberries	100% Cranberry Juice	100% Pear Juice	100% Apple Juice	Sliced Apples

SUPPER	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	BBQ Chicken Sandwich	Chicken Caesar Salad	Chicken/ Spinach Fettuccini Alfredo	Chicken Fajitas Onions/Peppers	Skin Fried Chicken
Vegetable ½ cup	Baked Beans	Romaine Lettuce	Spinach	Black Beans	Collard Greens
Fruit ¼ cup	Mixed Fruit	Fresh Apples	Sliced Oranges	Pineapples	Peaches
Grain 1 oz	Wheat Buns	Croutons	(Fettuccini)	Tortilla	Wheat Rolls
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

APEC Cascade Menu 2019 2020

Week #4

Soul Food

Healthy Choice

Italian

Asian/Mexican

Kids Choice

BREAKFAST	Monday	Tuesday	Wednesday	Thursday	Friday
Comp.#1	Cereal Bar	Pancake	Assorted Bagels	French Toast	Pastry/ Breakfast Bars
Comp.#2	Milk	Sausage	Cream Cheese	Milk	Water

LUNCH	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Chicken Patty Sandwich	Beanie Weenie	Italian Meatballs	Baked Thai Chicken Legs	Chicken Fingers
Vegetable ½ cup	Coleslaw	Baked Beans	Broccoli	Cabbage	French Fries
Fruit ¼ cup	Baked Apples	Tropical Fruit	Sliced Oranges	Peaches	Mandarin Oranges
Grain 1 oz	Wheat Buns	Wheat Bread	Wheat Crackers	Wheat Bread	Wheat Bread
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

SNACK	Monday	Tuesday	Wednesday	Thursday	Friday
Comp.#1	Mini Muffins	Mini Bagels	Fruit Pan	Tortilla Chips (Salsa)	Rice Krispy Treats
Comp.#2	Milk	Cream Cheese Strawberry/Milk	Animal Crackers	100% Apple Juice	100% Cran Apple Juice

SUPPER	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Turkey Meatballs/Gravy	Chicken Parmesan Patty w/ Marinara	Spaghetti w/ Turkey Meat Sauce	Sweet and Sour Lo Mein	Ground Turkey Nachos
Vegetable ½ cup	Mashed Potatoes	Tossed Salad	Italian Veggies	Sweet Peas	Tossed Salad
Fruit ¼ cup	Pears	Apricots	Peaches	Carrots	Sliced Oranges
Grain 1 oz	White Rice	Wheat Bread	(Spaghetti)	Lo Mein	(Nacho Chips)
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

APEC Cascade Menu 2019 2020

Week #5

Soul Food

Healthy Choice

Italian

Asian/Mexican

Kids Choice

BREAKFAST	Monday	Tuesday	Wednesday	Thursday	Friday
Comp.#1	Cereal Bar	Pancake	Assorted Bagels	French Toast	Pastry/ Breakfast Bars
Comp.#2	Milk	Sausage	Cream Cheese	Milk	Water

LUNCH	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Chicken/ Spinach Fettuccini	Turkey Tacos	Chicken Parmesan	Asian Chicken Cobb Salad	Turkey Sliders
Vegetable ½ cup	Spinach	Cheese, Lettuce , Salsa	Sweet Corn	Lettuce, tomatoes, Carrots	Potato Wedges
Fruit ¼ cup	Sliced Oranges	Pineapple	Mixed Fruit	Mandarin Oranges	Peaches
Grain 1 oz	Fettuccini	Soft Tortillas	Wheat Bread	Wheat Crackers	Sliced Bread
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

SNACK	Monday	Tuesday	Wednesday	Thursday	Friday
Comp.#1	Yogurt	Goldfish Crackers	Honey Grahams	Cubed Cheese	Oreo Cookies
Comp.#2	Animal Crackers	100% Apple Juice	Juicy Juice	Wheat Crackers	Milk

SUPPER	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Turkey Cheeseburger Mac	Chicken Cobb Salad	Chicken Alfredo	Chicken Fajitas Onions/ Peppers	BBQ Chicken Sandwich
Vegetable ½ cup	Green Beans	Garden Salad	Spinach	Black Beans	Baked Beans
Fruit ¼ cup	Fruit Cocktail	Sliced Oranges	Diced Pears	Pineapples	Mixed Fruit
Grain 1 oz	Wheat Bread	Croutons	(Fettuccini)	Wheat Tortilla	Wheat Bun
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

APEC Supper Menu 2019- 2020

	Soul Food	Healthy Choice	Italian	Asian/Mexican	Kids Choice
Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	BBQ Chicken Legs	Tuna and Mac Salad	Baked Ziti (Ground Turkey)	Turkey Tacos w/ Cheese	Chicken Chili Hotdogs
Vegetable ½ cup	Traditional Baked Beans	Tossed Green Salad	Italian Green Beans	Shredded Lettuce and Tomato	Potato Wedges
Fruit ¼ cup	Sliced Oranges	Baked Apples	Mixed Fruit	Fresh Apples	Chilled Oranges
Grain 1 oz	Wheat Bread	(Macaroni)	(Ziti)	Taco Shell	Wheat Buns
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Chicken Stroganoff	Chicken/ Broccoli/Cheese Casserole	Italian Sloppy Joe's	Teriyaki Chicken Stir fry	Bennie and Weenie (Turkey/Chicken Franks mixed with baked beans)
Vegetable ½ cup	Mixed Veggies	Broccoli	Honey Glazed Carrots	Asian Veggies	Baked Beans
Fruit ¼ cup	Fresh Apples	Mandarin Oranges	Mixed Fruit	Sliced Oranges	Apricots
Grain 1 oz	(Egg Noodles)	(Rice)	Buns	Yellow Rice	Wheat Crackers
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	BBQ Chicken Sandwich	Chicken Caesar Salad	Chicken/Spinach Fettuccini Alfredo	Chicken Fajitas Onions & Peppers	Skin Fried Chicken
Vegetable ½ cup	Baked Beans	Romaine Lettuce	Spinach	Black Beans	Collard Greens
Fruit ¼ cup	Mixed Fruit	Fresh Apples	Sliced Oranges	Pineapples	Peaches
Grain 1 oz	Wheat Bread Bun	Croutons/ Crackers	(Fettuccini)	Brown Rice/ Tortilla	Wheat Rolls
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

Week 4	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Turkey Meatballs w/ Gravy	Chicken Parmesan Patty w/ Marinara Sauce	Spaghetti w/ Ground Turkey	Sweet & Sour Chicken Lo Mein	Ground Turkey Nachos
Vegetable ½ cup	Mashed Potatoes	Tossed Salad	Italian Green Beans	Sweet Peas	Tossed Salad
Fruit ¼ cup	Pears	Apricots	Peaches	Carrots	Sliced Oranges
Grain 1 oz	Saltine Crackers	Wheat Bread	(Spaghetti)	Wheat Lo Mein Noodles	Nacho Chips (Salad Dressing)
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

Week 5	Monday	Tuesday	Wednesday	Thursday	Friday
Protein 2 oz	Cheeseburger Mac (Turkey)	Chicken Cobb Salad	Chicken Alfredo	Chicken Fajitas Onions & Peppers	BBQ Chicken Sandwich
Vegetable ½ cup	Green Beans	Garden Salad	Spinach	Black Beans	Baked Beans
Fruit ¼ cup	Fruit Cocktail	Mandarin Oranges	Diced Pears	Pineapples	Mixed Fruit
Grain 1 oz	(Macaroni)	(Tortilla)	(Fettuccini)	Wheat Tortilla	Wheat Buns
Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk	8 oz Milk

Child and Adult Care Food Program
USDA Required Child Meal Patterns
SCHEDULE C-1

The meal requirements for the Program are designed to provide nutritious and well-balanced meals to each participant. Except as otherwise provided in 7 CFR Section 226.20 of the CACFP regulations, Schedule C-1 represents the minimum requirements for meals served to children in the Program.

Contracting Institution should check below if the child meal pattern is applicable or not for this bid/contract.

The USDA child meal pattern must be followed for the contract being executed.

The USDA child meal pattern is not applicable as the contract being executed is for adults.

Child Meal Pattern Food Components:		Age Group and Serving Size:		
		1 and 2 year olds:	3 – 5 year olds:	6 – 12 ¹ year olds:
Breakfast	Milk			
	Fluid milk	1/2 cup	3/4 cup	1 cup
	Vegetables and Fruits			
	Vegetables and fruits or Full-strength vegetable or fruit juice ²	1/4 cup 1/4 cup	1/2 cup 1/2 cup	1/2 cup 1/2 cup
	Bread and Bread Alternates³			
	Bread or Cornbread, biscuits, rolls, muffins, etc. or Cold dry cereal ⁴ or Cooked cereal grains or Cooked pasta or noodle products	1/2 slice 1/2 serving 1/4 cup or 1/3 oz. 1/4 cup 1/4 cup	1/2 slice 1/2 serving 1/3 cup or 1/2 oz. 1/4 cup 1/4 cup	1 slice 1 serving 3/4 cup or 1 oz. 1/2 cup 1/2 cup
Lunch/Supper	Milk			
	Fluid milk	1/2 cup	3/4 cup	1 cup
	Vegetables and Fruits⁶			
	Vegetable(s) and/or fruit(s), 2 or more	1/4 cup total	1/2 cup total	3/4 cup total
	Bread and Bread Alternates³			
	Bread or Cornbread, biscuits, rolls, muffins, etc. or Cooked pasta or noodle products or Cooked cereal grains	1/2 slice 1/2 serving 1/4 cup 1/4 cup	1/2 slice 1/2 serving 1/4 cup 1/4 cup	1 slice 1 serving 1/2 cup 1/2 cup
Meat and Meat Alternates				
Lean meat or poultry or fish or Alternate protein products or cheese or Egg (large) or Cooked dry beans or peas or Peanut butter or soy nut butter or other nut/seed butters or Peanuts or soy nuts or tree nuts or seeds ⁷ or Yogurt, plain or flavored, unsweetened or sweetened	1 oz. 1 oz. 1 oz. 1/2 egg 1/4 cup 2 Tbsp. 1/2 oz. = 50% 4 oz. or 1/2 cup	1 1/2 oz. 1 1/2 oz. 1 1/2 oz. 3/4 egg 3/8 cup 3 Tbsp. 3/4 oz. = 50% 6 oz. or 3/4 cup	2 oz. 2 oz. 2 oz. 1 egg 1/2 cup 4 Tbsp. 1 oz. = 50% 8 oz. or 1 cup	
Snack⁵ (Select 2 different components)	Milk			
	Fluid milk	1/2 cup	1/2 cup	1 cup
	Vegetables and Fruits			
	Vegetable(s) and/or fruit(s) or Full-strength vegetable or fruit juice ²	1/2 cup 1/2 cup	1/2 cup 1/2 cup	3/4 cup 3/4 cup
	Bread and Bread Alternates³			
	Bread or Cornbread, biscuits, rolls, muffins, etc. or Cold dry cereal ⁴ or Cooked cereal grains or Cooked pasta or noodle products	1/2 slice 1/2 serving 1/4 cup or 1/3 oz. 1/4 cup 1/4 cup	1/2 slice 1/2 serving 1/3 cup or 1/2 oz. 1/4 cup 1/4 cup	1 slice 1 serving 3/4 cup or 1 oz. 1/2 cup 1/2 cup
Meat and Meat Alternates				
Lean meat or poultry or fish or Cheese or Egg (large) or Cooked dry beans or peas or Peanut butter or soy nut butter or other nut or seed butters or Peanuts or soy nuts or tree nuts or seeds ⁷ or Yogurt, plain or flavored, unsweetened or sweetened	1/2 oz. 1/2 oz. 1/2 egg 1/8 cup 1 Tbsp. 1/2 oz. 2 oz. or 1/4 cup	1/2 oz. 1/2 oz. 1/2 egg 1/8 cup 1 Tbsp. 1/2 oz. 2 oz. or 1/4 cup	1 oz. 1/2 oz. 1/2 egg 1/4 cup 2 Tbsp. 1 oz. 4 oz. or 1/2 cup	

Child and Adult Care Food Program
USDA Required Child Meal Patterns (Continued)
Schedule C-1

Endnotes

1. Children age 12 and older may be served larger portion sizes based on the greater food needs of older boys and girls, but must be served the minimum quantities specified for children ages 6 – 12.
2. Juice must be 100% vegetable or fruit juice.
3. Bread, pasta or noodle products, and cereal grains, must be whole grain or enriched; cornbread, biscuits, rolls, muffins, etc., must be made with whole grain or enriched meal or flour, cereal must be whole grain or enriched or fortified.
4. Cold dry cereal can be measured by volume (cup) or weight (ounces), whichever is less.
5. Select at least two different food components. Juice must not be served when milk is served as the only other component.
6. At lunch and supper, serve two or more kinds of vegetables(s) and/or fruit(s) or a combination of both. Full-strength vegetable or fruit juice must not be counted to meet more than one-half of this requirement.
7. At lunch and supper, no more than 50 % of the meat/meat alternate requirement can be met with nuts or seeds. Nuts or seeds must be combined with another meat/meat alternate to fulfill the requirement. For purpose of determining combinations, 1 ounce of nuts or seeds is equal to 1 ounce of cooked lean meat, poultry, or fish.

Child and Adult Care Food Program
USDA Required Adult Meal Patterns
 Schedule C-2

The meal requirements for the Program are designed to provide nutritious and well-balanced meals to each participant. Except as otherwise provided in 7 CFR Section 226.20 of the CACFP regulations, Schedule C-2 represents the minimum requirements for meals served to adults in the Program.

Contracting Institution should check below if the adult meal pattern is applicable or not for this bid/contract.

- The USDA adult meal pattern must be followed for the contract being executed.
- The USDA adult meal pattern is not applicable as the contract being executed is for children.

Adult Meal Pattern				
Food Components	Breakfast	Lunch	Supper	Supplement (Select 2 of the 4 components)
<u>Milk, fluid</u>	1 cup	1 cup	None required	1 cup
Vegetable(s) and/or Fruit(s) Vegetables and/or fruit or full strength vegetable juice or full strength fruit juice or an equivalent combination of vegetable(s), fruit(s) and juice	½ cup	1 cup total (two or more servings)	1 cup total (two or more servings)	½ cup ¹
Bread and Bread Alternates² Bread or cornbread, biscuits, rolls, muffin or cold dry cereal or hot cooked cereal or pasta or noodles or grains	2 slices 2 servings 1 ½ cups 1 cup 1 cup	2 slices 2 servings 1 ½ cups 1 cup 1 cup	2 slices 2 servings 1 ½ cups 1 cup 1 cup	1 slice 1 serving ¾ cup ½ cup ½ cup
Meat and Meat Alternates Lean meat or poultry or fish ³ or Alternate protein product or Cheese or Egg or Cooked dry beans or peas or Peanut or other nut or seed butter or Nuts and/or seeds ⁴ or yogurt ⁵	None required	2 ounces 2 ounces 2 ounces 1 ½ cup 4 Tablespoons 1 ounce 8 ounces	2 ounces 2 ounces 2 ounces 1 ½ cup 4 Tablespoons 1 ounce 8 ounces	1 ounce 1 ounce 1 ounce ½ ¼ cup 2 Tablespoons 1 ounce 4 ounces

¹ Juice cannot be served for the supplement meal when milk is the only other supplement component.

² Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

³ A serving consists of the edible portion of cooked lean meat or poultry or fish.

⁴ Nuts and seeds may meet only one-half of the total meat/meat alternate serving and must be combined with another meat/meat alternate to fulfill the lunch/supper requirement.

⁵ Yogurt may be plain or flavored, unsweetened or sweetened.

Child and Adult Care Food Program
Schedule D: Unit Price Schedule

Instructions:

Contracting Institution: **Complete items (a) – (c) for each meal type**

Vendor: **Complete items (d) and (e) for each meal type.**

Totals meals X Cost = Total Cost

(A) MEAL TYPE (I.E. LUNCH)	(B) AVERAGE DAILY MEALS NEEDED ¹	(C) TOTAL NUMBER OF MEALS ²	(D) UNIT COST ³	(E) TOTAL BID
LUNCH	41	10168		
PM Snack	41	10168		
SUPPER	859	154620		

Adjustments

If the average daily meals billed are less than the average daily meals needed [per item (b) above] a one time adjustment to the unit price will be made as follows:

Avg. Daily Meals Billed – Avg Daily Meals Needed	Multiply “Unit Cost” (D) By This Amount
81-90%	1.05
71-80%	1.10
61-70%	1.15
51-60%	1.20
50% or Below	1.30

Example: If the average daily meals billed minus the “average daily meals needed” (item b above) = .79 or 79%, multiply the “unit cost” (item d above) by 1.10.

The vendor will invoice the Contracting Institution at the 100% unit cost indicated above bi-weekly. To determine if an additional cost per meal is due the vendor, complete the following calculation. Divide the total number of meals billed by type (lunch, breakfast, and supplement) for the total length of the program by the total number of days the program was operated. Any additional charges resulting from this higher “adjustment” will be reflected in the final statement from the vendor.

1. Obtained from Columns (3) and (6), Schedule A, by dividing total meals for each specific meal type by the greatest number of days operated by a site in Column(3).
2. Obtained from Schedule A by totaling Column (6) for each specific meal type.
3. Unit Cost specified is that cost based on 100% Average Meals Needed Per Day. Unit cost must be identical to those unit costs listed on the Unit Price Schedule

Summary Bid Sheet

<i>Type of Meal per Contract Specifications</i>	<i>Estimated Total No. of Meals per Day</i> 1	<i>Portion Size/ Age Group</i> Φ 2	<i>Total No. Serving Days per Year</i> 3	¹ <i>Unit Price per Meal</i> 4	<i>Total Price</i> 5
Breakfast					\$
Lunch	41		248		\$
Supper	963		180 After School 248 Cascade		\$
Morning Snack					\$
Afternoon Snack	41		248		\$
Evening Snack					\$
Grand Total					\$

¹ Unit cost must be identical to those unit costs listed on the Unit Price Schedule

Φ Refer to Schedule C-1 for portion size according to age groups applicable to the child meal pattern. Adult meal pattern portions do not vary

None Known

Known Miscellaneous Circumstances are:

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.