OKLAHOMA STATE DEPARTMENT OF EDUCATION (OSDE)

CHILD NUTRITION PROGRAMS

FOOD SERVICE MANAGEMENT COMPANY (FSMC) REQUEST FOR PROPOSAL (RFP)

School District: Dewey Public Schools

County/District Code: 74/I-007

January 2020 (for School Year 2020-2021)

The program applicant hereby agrees that it will comply with Title VI of the Civil Rights Act of 1964 (42 U.S.C. §2000d et seq.), Title IX of the Education Amendments of 1972 (20 U.S.C. §1681 et seq.), Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. §794), the Age Discrimination Act of 1975 (42 U.S.C. §6101 et seq.); all provisions required by the implementing regulations of the Department of Agriculture; Department of Justice Enforcement Guidelines, 28 CFR Parts SO.3 and 42; and 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 benefits of, or otherwise be subject to discrimination under any program or activity for which the program applicant receives federal financial assistance from FNS; and hereby gives assurance that it will immediately take measures necessary to effectuate this agreement.

This publication, printed by the Oklahoma State Department of Education Printing Services, is issued by the Oklahoma State Department of Education as authorized by Superintendent Joy Hofmeister. One thousand copies have been prepared and distributed using Child Nutrition Programs (CNP) federal funds at a cost of \$. Copies are also available online through the agency Web site. JANUARY 2020.

GENERAL INFORMATION

A. Intent

This solicitation is for the purpose of entering into a contract for the operation of a food service program for Dewey Public Schools , hereinafter referred to as the *School Food Authority (SFA)* or *District*, from July 1, 20 1, to June 30, 20 1, with the option of four 1-year renewals with mutual agreements between the SFA and the Food Service Management Company (FSMC) beginning July 1 of each subsequent year.

The offerer or FSMC will be referred to as the FSMC, and the contract will be between the FSMC and the SFA.

The successful FSMC shall manage the school programs in a manner that best fulfills the following program objectives of the SFA:

- 1. To provide appealing and nutritionally sound reimbursable meals according to the programs selected on page 11 for students as economically as possible.
- 2. Increase participation at all levels of the program by improving food quality at the service point, by upgrading equipment and facilities, by seeking student and parent input, by successful menu variation and planning, by use of excellent marketing technique, and with a strong emphasis on public relations.
- 3. Provide a management staff and structure to ensure that the District's school food program is one of consistent top quality and of positive regard by students, staff, and the public.
- 4. Establish a formal structure to routinely and continuously gather input from food service employees to ensure the most effective and efficient operation possible.
- 5. Establish and conduct management and staff training programs that will ensure staff development, proper supervision, and consistent quality control, both in production and service.
- 6. Continue to move forward operating a school food service program that is self-sufficient and does not require any subsidy from regular school funds.
- 7. To promote nutritional awareness whenever the food service can interface with District programs.
- 8. Provide a financial reporting system that meets federal and state requirements.
- Provide District administration with monthly operating attachments and information regarding the food service program.

FIXED-PRICE CONTRACT REQUEST FOR PROPOSAL

Competitive Proposal—the FSMC will be paid at a fixed rate per meal/lunch equivalent.

The fixed price must include all labor (including bonuses, if any) and expenses as shown below. They may not be charged back to the SFA in any other manner.

- Menu development specific to the operation
- Nutrition education materials and program expense
- C. Design services specific to the operation
- Education programs via assembly programs, schoolroom programs, parent/teacher meetings, and school food advisory committee meetings
- Personal representation, visitation, and coverage on a regular basis by a principle of FSMC e.
- All accounting f.
- g. All payroll costs and documentation
- Administrative dietetic, nutritional, sanitation, and personnel advice h.
- All costs incurred in hiring and relocating, if necessary, the FSMC management team
- All training costs for FSMC employees j.
- k. All travel costs for training for FSMC employees
- All miscellaneous costs to operate the program: i.e., consumable marketing materials, posters, menu templates, proprietary printed materials
- m. One-time performance bond
- Depreciation for major new marketing programs as negotiated and approved in writing by the superintendent in advance

To be completed by the FSMC:		
A. *Fixed Price Per Meal/Lunch Equivalent: \$		
A. *Fixed Price Per Meal/Lunch Equivalent: \$_	 	

The fixed price per meal/lunch equivalent will be subject to an annual escalation/de-escalation provision, made at the time of contract renewal (if any), based on the Consumer Price Index (CPI) for Food Away From Home. The specific CPI used will be: equal to the CPI for all Urban Consumers, as of February of the current year (rounded down to the nearest cent). The only price increase allowed once contract is signed by both parties is the increase in the CPI.

^{*} Because some of the provisions of the new meal pattern requirements do not go into effect until later, the FSMC needs to be aware of the new meal pattern implementation timeline. Refer to the Appendix (pages 76 through 81).

Award Criteria: Proposals will be evaluated by a committee against the following criteria with assigned weights in the following categories. Each area of the award criteria must be addressed in detail in the proposal. (NOTE: Price is the primary factor in the award of a contract when using competitive proposals. Awards will be made to the responsible firm whose proposal is most advantageous to the program, with price and other factors considered. Reference 2 CFR 200.320[d[4]]. NOTE: The SFA may delete or add criteria on the list, but price must be the primary factor when making the final determination.

weight	Criteria
(18) points (17) points (16) points (5) points (10) points 100 points	Price Service Capability Plan Experience, References Accounting and Reporting System Personnel Management Innovation Promotion of the School Food Service Program Involvement of Students, Staff, and Patrons Cost and Performance Bond Program Financial Profile/Financial Condition/Stability, Business Practices TOTAL
Preproposal Meeting	
through of the facilities with s	erers to review the specifications, to clarify any questions, and for a walk-school officials will be on April 16, 2020 at Location: #1 Bulldogger Road Dewey, OK 74029 Administration Building optional. Vendor presentations: will will not be scheduled at
Fax or e-mail any technical is to the District at wwwincent@dew 12:00 p.m. April 14, 2020	sue and specification questions pertaining to the Request for Proposal (RFP) eyk12.org (Fax) (E-Mail Address) no later than (Time and Date) and follow these guidelines:
	section of the RFP in question. These questions will be addressed at the prepro- istributed in the form of an addendum. Vendors are requested to bring a copy of ference.
to questions from potentia	erence is to allow the District the opportunity to provide the clarification, respond all offerers relative to any facet of this solicitation, and to entertain suggestions for ament and/or the program.
District of their intent to p so transportation may be per offerer. Each FSMC	ollowing the preproposal conference. Prospective offerers are to notify the participate by 4:00 p.m. (Time), April 16, 2020 (Date), made available. Participation in the tour is limited to 1 representatives interested must notify Vince Vincent (Name of SFA Official) at (E-Mail Address).
meaning of the specificat	proposal conference, no oral interpretation will be made to any FSMC as to the ion. Every interpretation will be in the form of a written addendum to the specific and mailed to each interested FSMC of record.
Marin Marine Mar	

D. Proposal Submission and Award

C.

Proposals must be concise and in outline format. Pertinent supplemental information should be referenced
and included as attachments. Return this RFP document with all attachments filled out as required and
signed, along with the following items.

- a. LETTER OF TRANSMITTAL. The Letter of Transmittal is to include:
- (1) An introduction of the FSMC.
- (2) The name, address, and telephone number of the person to be contacted, along with others authorized to represent the company in dealing with the RFP.
- b. EXECUTIVE SUMMARY. Provide an Executive Summary which:
- (1) Briefly describes the FSMC's approach to the proposal.
- (2) Indicates any major requirements that cannot be met by the FSMC.
- (3) Highlights the major features of the proposal and identifies any supporting information considered pertinent.

In short, the reader should be able to determine the essence of the proposal and generally how well it meets the requirements by reading the Executive Summary.

- c. DETAILED DISCUSSION. This section should constitute the major portion of the proposal and must contain at least the following information:
 - (1) Service's Capability/Plan
 - (a) Submit in writing definite goals/specific recommendations for improved current operations to include estimated increases in student participation and any changes to personnel and equipment.
 - (b) FSMC shall submit with its proposal a transition plan which shall indicate the activities, procedures, timetable, and support personnel involved in the implementation of services.
 - (c) Describe the variety of menu offerings to be made available in your service plan and at what frequency.
 - (d) FSMC shall submit a proposed organizational chart for the on-site FSMC management team.
 - (2) Experience References
 - (a) Describe the FSMC's experience as managers and consultants of food service operations in general and public schools in particular.
 - (b) Include a list of any similar operations and locations where the FSMC is operating food service programs. Include the number of meal/meal equivalents served daily. Note any that operate the School Breakfast Program (SBP) and the National School Lunch Program (NSLP). List name and phone number of five references of the client administrator capable of commenting on the FSMC's performance, as well as the annual budget for each location.
 - (c) Include résumés or listings of the qualifications of the proposed resident food service director (FSD) candidates. FSD candidates must meet USDA Professional Standard requirements. Final determination of the FSD must have the approval of the district.
 - (d) Include résumé and background of person who will supervise the work of the resident FSD and how the FSMC will ensure the best performance. Describe the FSMC's internal criteria for bonus opportunities for both the resident FSD and his or her next reporting level.
 - (e) Include a list of any locations of school food service that have not renewed their contracts with respondent within the past three years and contact names/phone numbers.
 - (f) Include a table of company organization and a plan for the administrative management, supervision, staffing proposed under the specifications of this contract, and how USDA Professional Standard requirements will be met.
 - (3) Financial Condition/Stability, Business Practices
 - Provide data to indicate the financial condition of the company. Audited financial statement for the last two years and management fee history for the last five comparable clients or equivalent financial documentation if a new company (if in business one year or less) must be included with the proposal.
 - (4) Accounting and Reporting Systems

Describe complete accounting procedures the FSMC would use for:

- (a) Inventory control
- (b) Process for point-of-service meal counts
- (c) Internal control of cashing-handling procedures
- (d) Internal audit systems

- (e) All regular accounting forms used with detailed explanations of their importance
- (f) Data collection for purposes of evaluating the effectiveness of new and current programs
- (5) Personnel Management
 - (a) What is the FSMC's personnel management philosophy, particularly regarding resident managers and their relationship to existing staff?
 - (b) Describe training and development programs the FSMC will provide for employees and management personnel. Include detailed FSMC budget for training.
 - (c) How does the FSMC attempt to improve employee morale and reduce turnover?
- (6) Innovation
 - (a) How would the FSMC's food service program in the District differ from current operations? Describe the costs and benefits of the FSMC's proposed changes.
 - (b) Describe how changes would be implemented. Include a staffing model, if different from current staffing.
 - (c) How would the FSMC involve employees to use their expertise and experience in making future innovations?
 - (d) Examples of service and merchandising programs.
 - (e) How would the FSMC modify company *turnkey* programs to meet the District's individual needs?
- (7) Promotion of the School Food Service Program
 - (a) What is the FSMC's philosophy regarding promotion (increasing awareness and participation) of the school food service program?
 - (b) How would the FSMC implement this philosophy in our District? Give examples of the FSMC's efforts and results in other Districts.
 - (c) Provide documentation of efforts and results of promotions and SFA wellness policies in other Districts.
 - (d) How does the FSMC support Nutrition Awareness in the lunchroom and classroom?
- (8) Involvement of Students, Staff, and Patrons
 - Give examples, by client, of the FSMC's efforts and results regarding involvement of students, teachers, building administrators, and parents in program evaluation and selection of menus, discussion of nutritional issues, etc., including examples of surveys and how results/requests were responded to and what actions were taken.
- (9) Cost Information
 - (a) Provide a complete breakdown and itemized detail of the proposed fee/meal for at least the following major components:
 - (b) Payroll/benefits (must tie to Worksheets 1-B and 2-B or 1-C and 2-B)
 - (c) On-site FSMC staff expenses
 - (d) On-site program expenses (including consumable proprietary materials; i.e., posters)
 - (e) Indirect/overhead/central support expenses
 - (f) Training expenses

2		e SFA will allow will not allow the FSMC to propose a guarantee. If the SFA allows a guaranto be part of the proposal, the following shall apply: (See page 11, Item F, if Will Allow is checked.)
	a.	The SFA and FSMC shall work together to ensure a financially sound operation. The FSMC guarantees the food service will be self-supporting with an excess of

- b. The FSMC's guaranteed return is based on 2019-2020 labor and benefit rates. If across-the board wage increases are granted by the SFA, this needs to be determined before a contract is signed. This a fixed-price contract, and no additional negotiations for funds may be conducted once the price is finalized. If the LEA plans to increase salaries for LEA employees, this must be stated upfront and part of the original contract. It cannot be added during renewals.
- c. If the contract requires a guarantee, then all additional renewals shall require the same guarantee. The guarantee *MUST NOT* be contingent upon multiyear contract duration. (If the contract is not renewed, the guarantee still applies.)
- 3. Assumptions. Financial terms of the Agreement are based upon the conditions of the 2019-2020 school year (latest full year of operation) and the following assumptions:
 - Legislation, regulations, and reimbursement rates that create changes in the NSLP, SBP, and any other program indicated on page 11 (Section B) shall remain materially consistent throughout the year.
 - - May be terminated at the end of the current term.
 - Continue under the same terms as written, whichever is mutually agreed upon.
- 4. One original and ______ copies of the sealed proposals are to be submitted to:

 De wey Public Schools

 #1 Bulldogger Road
 Dewey, OK 74029

The RFP is due at (Time) 9:00 a.m. on (Date) May 20, 2020 . Responses must be sealed and marked with the proposal name (Food Service Management Proposal), name and address of the vendor, and opening date and time. Fax responses cannot be accepted. No other distribution of the proposal shall be made by the offerer. Return of the complete document is required.

- 5. The SFA reserves the right to reject any or all proposals if deemed to be in the best interest of the SFA.
- 6. To be considered, each Offerer must submit a complete response to this solicitation using the forms provided. No other documents submitted with the RFP contract will affect the contract provisions, and there may be no modifications to the RFP language.
- 7. Once all RFPs are reviewed after the deadline has expired, the SFA will negotiate with the top

 1 FSMCs (to be completed by the SFA). Yes

 No

If negotiations take place, all FSMCs that are selected for negotiation will be notified in the same manner and at the same time. The notice shall include the deadline for each FSMC to submit its final and best offer, including a guarantee, if applicable.

The final award shall be made to the qualified and responsible Offerer whose proposal is responsive to this solicitation. A responsible Offerer is one whose financial, technical, and other resources indicate an ability to perform the services required by this solicitation. Districts may award a contract based upon the initial proposals received without discussion of such proposals. Accordingly, each initial proposal should be submitted with the most favorable price and service standpoint.

- 8 Offerers or their authorized representatives are expected to fully inform themselves as the conditions, requirements, and specifications before submitting proposals; failure to do so will be at the Offerer's own risk, and he or she cannot secure relief on the plea of error. The SFA is not liable for any cost incurred by the Offerer prior to the signing of a contract by all parties. Paying the FSMC from Child Nutrition Program (CNP) funds is prohibited until the contract is approved by the OSDE and signed by the LEA and FSMC representatives.
- 9. Fax or e-mail any additional questions that may arise as a result of the site visits to the District at 918-534-2242 (Fax Number) or wwincent@deweyk12.org (E-Mail Address) by 3:00 p.m. (Time) on May 13, 2020 (Date). Include a return fax and phone number, and specifically reference the section of the proposal in question. All questions must be submitted in writing. Questions and answers will be distributed to all suppliers solicited in the form of an addendum to avoid any unfair advantage. These guidelines for communication have been established to ensure a fair and equitable evaluation process for all respondents. Any attempt to bypass the above lines of communication may be perceived as establishing an unfair or biased process and could lead to disqualification as a potential supplier.
- 10. Offerers who submit a proposal in response to this RFP may be required to give an oral presentation and software demonstration. This provides an opportunity for the Offerer to clarify or elaborate on his/her proposal. That is a fact-finding and explanation session only and does not include negotiation. The SFA will schedule the time and location of these presentations. Oral presentations are strictly an *OPTION* of the SFA and may or may not be conducted.

E. Late Proposals

Any proposal after the exact time specified for receipt will not be considered. Any proposal en route, either in the mail or other locations in the District will not be considered timely and will be returned unopened. Proposals received after the deadline will be late and ineligible for consideration. Proposals received after the date and hour designated are automatically disqualified and will not be considered. The District is not responsible for delays in the delivery of mail by the U. S. Postal Service, private couriers, or any other means of delivery. It is the sole responsibility of the FSMC to ensure that its proposal reaches the District by the designated date and hour.

F. Final Contract

The complete contract includes all documents included by the SFA in the RFP, and all documents submitted by the FSMC that have been mutually agreed upon by both parties (i.e., worksheets, attachments, and operating cost sheets). Once signed by both parties, submit signed contract to OSDE within 10 days.

G. This solicitation and any resulting contract shall be governed in all respects by the laws of the State of Oklahoma. The contractor shall comply with applicable federal, state, and local laws and regulations. Any claim or action arising under this agreement/contract shall have a venue in Washington County, Oklahoma.

- H Errors or Omissions—The proposing FSMC shall not be allowed to take advantage of any errors or omissions in the specifications. Where errors or omissions occur in the specification, the FSMC shall promptly notify the contract person listed. Inconsistencies in the specifications are to be reported before proposals are submitted. Any corrections will be published in the same manner as the solicitation was issued, and known potential vendors will be notified directly by certified communications.
- I. Ownership of all data, materials, and documentation originated and prepared for the District pursuant to the RFP shall belong exclusively to the District and be subject to inspections in accordance with the Oklahoma Open Records Act.

STANDARD TERMS AND CONDITIONS

I.

Sc	ope and Purpose		
A.	Duration of Contract. The effective date may be diffused 30. Keep in mind that the effective date may no signed. This contract shall be for a period of up to o ending June 30, 2021, with up to four 1-yeand the FSMC.	t occur ne year,	prior to the date on which the contract is
B.	Types of Meals/Functions to Be Provided: The FSM agreement with the Oklahoma State Department of E Agency).		
	The programs the district operates and wants the FSM listed here should agree with those listed in Attachmerogram), the appropriate procurement procedures mered; must complete all attachments even if you are of function is added after the contract is awarded, the program represents or creates a material change to	ent A-2. Just be fo consider <i>District</i>	If a program is added later (i.e., a breakfast bllowed. Check any that may even be considing adding a program. NOTE: If a program/must rebid the FSMC services if the new
	National School Lunch Program (NSLP)		Child and Adult Care Food Program (CACFP)
	School Breakfast Program (SBP)	\checkmark	À la Carte
	After-School Snack Program (ASSP—NSLP)	\checkmark	Adult Meals
	Fresh Fruit/Vegetable Program (FFVP)		Catering/Special Event Meals
	Special Milk Program (SMP)	\Box	Contract Meals
	Summer Food Service Program (SFSP)		Vending Machine Sales
	Seamless Summer Program (SSP—NSLP)		Concessions
C.	The FSMC, as an independent contractor, shall have the sites specified by the SFA in Attachment A-2.	the excl	usive right to operate the above program(s) at
D.	The FSMC shall be an independent contractor and no FSMC are not employees of the SFA.	ot an em	ployee of the SFA. The employees of the
E.	The food service provided shall be operated and main staff.	ntained a	as a benefit to the SFA's students, faculty, and
F.	All income accruing as result of payments by childre all other income from sources such as donations, specious, contract meals, grants, and loans shall be depose or <i>GUARANTEE</i> (if allowed by the SFA in the proposition. The SFA and the FSMC agree that this contract <i>cost-plus-a-percentage-of-cost</i> contract as required in Regulations 7 CFR §210.16(c).	cial func sited in to sal) reto ct is neit	tions, catering, à la carte, vending, conces- he SFA's food service account. Any profit arn shall remain in the SFA's food service ac- her a <i>cost-plus-a-percentage-of-income</i> nor a

- G. The SFA shall be legally responsible for the conduct of the food service program and shall supervise the food service operations in such manner as will ensure compliance with the rules and regulations of the State Agency and USDA regarding each of the CNP covered by this contract.
- H. Per 7 CFR Part 210.9(b)(1), the SFA shall retain control of the CNP food service account and overall financial responsibility for the CNP. Maintain a nonprofit school food service, and observe the requirements for and limitations on the use of nonprofit school food service revenues set forth in §210.14 and the limitations on any competitive school food service as set forth in §210.11.
- I. The SFA shall establish all selling prices, including price adjustment, for all reimbursable and nonreimbursable meals/milk and à la carte (including vending, adult meals, contract meals, and catering) prices. (Exception: Nonpricing programs need not establish a selling price for reimbursable meals/milk.) The FSMC must follow the SFAs unpaid meal charge policy.
- J. The FSMC shall operate with the SFA in promoting nutrition education and coordinating the SFA's food service with classroom instruction.
- K. The FSMC shall comply with the rules, regulations, policies, and instructions of the State Agency and USDA and any additions or amendments thereto, including USDA Regulation 2 CFR 200; 318-326, and Appendix II to Part 200; 7 CFR 210, 220, 245, 250; 2 CFR 400, 2 CFR 416, 2 CFR 417, 2 CFR 418;7 CFR Part 215 (SMP), if applicable; 7 CFR Part 225 (SFSP), if applicable; and 7 CFR Part 226 (CACFP), if applicable; and all food nutrition, services, instructions, policies, and guidance, if applicable.
- L. Revenues to the nonprofit school food service must be used solely to operate or improve the nonprofit school food service. Scholarships, or any other fund outside the nonprofit school food service account, are not necessarily nor reasonable food service expenses and, therefore, cannot be funded from the SFA nonprofit school food service account. FSMC contracts may not contain provisions or allow noncontractual practices that provide for payments that do not accrue to the nonprofit school food service account.
- M. Computation of Lunch Equivalency Rate and Lunch Equivalents
 - Lunch Equivalency Rate: The rate is the sum of the total reimbursement received for each lunch meal served and claimed.

Lunch Rate	
Current Year Federal Free Rate of Reimbursement for Meal Pattern Performance (Includes additional \$.07 incentions)	\$ 3.50
Current Year State Match Reimbursement Rate	_{\$} .0412873
Current Year State Program Reimbursement Rate (If Applicable)	\$
Current Year Value of USDA Entitlement Donated Foods	_{\$} .3625
Current Year Value of USDA Bonus Donated Foods (If Applicable)	\$
Total Lunch Equivalent Rate	s 3.9037873

- N. Payment Terms/Method: The FSMC shall invoice SFA at the end of each month for amounts due based on on-site records. The SFA shall make payment within 30 business days of the invoice date.
- O. The FSMC shall make substitutions in the food items of the meal pattern for a student with a disability when his/her disability restricts his/her diet as stated in the student's *Individual Educational Plan (IEP)* or 504 Plan at no additional charge to the student. Follow guidance in SP-26-2017, SP-59-2016, and the Guidance for Accommodating Children With Disabilities in the School Meal Programs (7/25/2017).

At the discretion of the SFA, substitutions may be made for nondisabled students who are unable to consume regular lunches because of medical or other special dietary needs. Substitutions other than *MILK* shall be made on a case-by-case basis when supported by a statement of the need for substitutes that includes recommended alternate foods. Such a statement shall be signed by a medical doctor or a recognized medical authority. There will be no additional charge to the student for such substitutions.

Milk substitutions may be allowed when supported by a statement from a parent/guardian or medical authority, but only nondairy milk substitutes that meet the Nutrition Standards established by USDA may be used. According to the SFA's policy statement, the SFA chooses to make substitutions for fluid milk available (and, therefore, the FSMC will be so required). Yes No V

- P. The SFA will make the final determination of the opening and closing dates of all SFSP sites, ifapplicable.
- Q. Gifts From FSMC: The SFA's officers, employees, or agents shall neither solicit nor accept gratuities, favors, nor anything of monetary value from contractors nor potential contractors. To the extent permissible under state law, rules, or regulations, such standards shall provide for appropriate penalties, sanctions, or other disciplinary actions to be applied for violations of such standards per 2 CFR 200.318(c)(1).

II. Signature Authority

A. The SFA shall retain signature authority for the State Agency's application/agreement, free and reduced-price policy statement, programs indicated in Section I, Item B on page 11, and the monthly claim for reimbursement. (Reference 7 CFR §210.9[a] and [b] and 7 CFR §210.16[a][5].)

III. Free and Reduced-Price Meals Policy

- A. The SFA shall be responsible for the establishment and maintenance of the free and reduced-price meals' eligibility roster.
- B. The FSMC shall implement an accurate *point of service* count using the counting system submitted by the SFA in its application to participate in the CNP and approved by the State Agency for the programs listed in Item B on **page 11**, as required under USDA regulations. Such a counting system must eliminate the potential for the overt identification of free and reduced-price eligible students under USDA Regulation 7 CFR §245.8.
- C. The SFA shall be responsible for the development and distribution of the parent letter and free and reduced-price meal and milk applications and participating in Direct Certification. The SFA shall be responsible for the determination of eligibility for free or reduced-price meals and free milk in accordance with 7 CFR §245.

The SFA shall be responsible for conducting any hearings related to determinations regarding eligibility for free or reduced-price meals and free milk, if applicable.

The SFA shall be responsible for verifying free and reduced-price meal applications as required by USDA regulations.

	An employee of the FSMC may may not (SFA must indicate) perform for the SFA in various aspects of the application, certification, and verification process of eligibility for school meals programs. I the SFA allows this, the FSMC employee must comply with all requirements for these processes, including limited disclosure of individual eligibility information. However, the SFA is ultimately responsible for ensuring that all requirements are being met and the information on the application remains the property of the SFA and cannot be used or possessed by the FSMC for any use other than to determine eligibility for free or reduced-price meals.
IV. US	DA-Donated Foods
A.	Any USDA-donated foods received by the SFA and made available to the FSMC must accrue solely to the benefit of the SFA's nonprofit school food service and SFSP programs, if applicable, and shall be fully utilized therein.
B.	The SFA shall retain title to all USDA-donated foods.
C.	The FSMC shall accept liability for any negligence on its part that results in any loss of, improper use of, of damage to USDA-donated foods. Any activities relating to donated foods that the FSMC will be responsible for in accordance with 7 CFR Part 250.50(d) and assurance that such activities will be performed in accordance with the applicable requirements in 7 CFR Part 250.
D.	The FSMC shall accept and use USDA-donated foods in as large quantities as may be efficiently utilized in the SFA's nonprofit food service, subject to approval of the SFA. The SFA shall consult with the FSMC in the selection of commodities; however, the final determination as to the acceptance of commodities must be made by the SFA.
E.	In accordance with 7 CFR §250.51(a), the FSMC must credit the SFA for the value of all donated foods received for use in the SFA's meal service in the school year (including both entitlement and bonus foods). Such requirement includes crediting for the value of donated foods contained in processed end products if the FSMC contract requires it to:
	1. The FSMC shall procure commodity processed end products as an agent of the SFA (SFA must indicate): Yes No
	2. The FSMC shall act as an intermediary in passing the donated food value in commodity processed end products on to the SFA (SFA must indicate): Yes No
	If either of the above is <i>Yes</i> , the FSMC will ensure compliance with the requirements in Subpart C of 7 CFR §250 and with the provisions of Department of Human Services (DHS) or SFA processing agreements and will ensure crediting of the SFA for the value of donated foods contained in such end products at the processing agreement value.
F.	FSMC must subtract from the SFA's monthly bill/invoice the amount that the SFA received that month for the value of commodities. This must be reflected on the invoice as well as attaching a copy of the form DHS Commodities sends to the SFA monthly to show the amount received.

- G. In accordance with §7 CFR 250.51(c), the SFA must ensure that, in crediting it for the value of donated foods, the FSMC uses the donated food values determined by DHS in accordance with §250.58(e). *Negotiation of such values is not permitted.
 - * Donated food values are determined by the USDA purchase price (cost per pound), which may be an average price for purchases made for the duration of the contract with the food vendor.
- H. In accordance with 7 CFR §250.51(d), the FSMC must use all donated ground beef, donated ground pork, and all processed end products in the SFA's food service and must use all other donated foods, or commercially purchased foods of the same generic identity, of United States origin and of equal or better quality than the donated foods in the SFA's food service (unless the contract specifically stipulates that the donated foods, and not such commercial substitutes, be used).

The SFA	will only allow	donated foods (not such commercia	substitutes) te	o be used (SFA must	indicate):
Yes	■ No						

- I. The FSMC will not itself enter into the processing agreement with the processor required in Subpart C of 7 CFR §250.50. Assurance that the procurement of processed end products on behalf of the recipient agency, as applicable, will ensure compliance with the requirements in Subpart C of 7 CFR Part 250 and with the provisions of distributing or recipient agency processing agreements, and will ensure crediting of the recipient agency for the value of donated foods contained in such end products at the processing agreement value.
- J. The FSMC will comply with the storage and inventory requirements for donated foods. The FSMC must meet the general requirements for the storage and inventory management of donated foods in 7 CFR §250.14(a). In accordance with 7 CFR §250.52(a), the FSMC may may not store and inventory donated foods together with foods it has purchased commercially for the SFA's use. If the FSMC is permitted to store and inventory such foods together with other commercially purchased foods, it may only do so to the extent that such a system ensures compliance with the requirements for the use of donated foods in 7 CFR §250.51(d).
- K. Oklahoma State Department of Education (OSDE), DHS, a subdistributing agency, or the SFA, the Comptroller General, USDA, or their duly authorized representatives may perform on-site reviews of the FSMC's food service operation, including the review of records, to ensure compliance with requirements for the management and use of donated foods.
- L. The FSMC and SFA must maintain records of receipt of donated foods and processed end products, of crediting for the value of donated foods, and other records relating to donated foods, in accordance with 7 CFR §250.54.
 - 1. The SFA must maintain the following records relating to the use of donated foods in its contract with the FSMC:
 - a. The donated foods and processed end products received and provided to the FSMC for use in the SFA's food service.
 - b. Documentation that the FSMC has credited it for the value of all donated foods received for use in the SFA's food service in the school year, including in accordance with the requirements in §250.51(a), the value of donated foods contained in processed end products.
 - The actual donated food values used in crediting.

- The FSMC must maintain the following records relating to the use of donated foods in its contract with the SFA:
 - a. The donated foods and processed end products received from, or on behalf of, the SFA for use in the SFA's food service.
 - b. Documentation that it has credited the SFA for the value of all donated foods received for use in the SFA's food service in the school year, including, in accordance with the requirements in §250.51(a), the value of donated foods contained in processed end products.
 - c. Documentation of its procurement of processed end products on behalf of the SFA, if applicable. (See Item E previously.)
- 3. The SFA must ensure that the FSMC is in compliance with the requirements of 7 CFR §250 through its monitoring of the food service operation, as required in 7 CFR §210, §225, or §226, as applicable. The SFA must also conduct a reconciliation at least annually (and upon termination of the contract) to ensure that the FSMC has credited it for the value of all donated foods received for use in the SFA's food service in the school year, including, in accordance with the requirements in §250.51(a), the value of donated foods contained in processed end products.
- M. Extensions or renewals of the contract, if applicable, are contingent upon the fulfillment of all contract provisions relating to donated foods.

V. Health Certifications/Food Safety

- A. The FSMC shall maintain all applicable health certifications on LEA facilities and shall ensure that all state and local regulations are being met by the FSMC preparing or serving meals at any SFA facility.
- B. The FSMC shall maintain state and/or local health certifications for any facility outside the SFA in which it proposes to prepare meals and shall maintain this health certification for the duration of the contract as required under USDA Regulation 7 CFR §210.16(a)(7).
- C. The FSMC shall adhere to the food safety program implemented by the SFA for all preparation and service of school meals, using a Hazard Analysis and Critical Control Point (HACCP) system as required under Public Law 108-265.
 - The FSMC agrees to allow at least two health inspections to be conducted by the Health Department at every site involved in school meal preparation and/or service as required by Public Law 108-265.
- E. O.S. 63-1-1118: It shall be unlawful for any person to operate or maintain any establishment, stationary or otherwise, where food or drink is offered for sale, or sold, to the public unless the person is the holder of a food establishment license issued for such purpose by the State Commissioner of Health or designee.

VI. Meals

D.

- A. The FSMC shall serve meals on such days and at such times as requested by the SFA.
- B. The SFA shall retain control of the quality, extent, and general nature of the food service, and the prices to be charged the children for meals (7 CFR Part 210.16[a][4]).
- C. All meals prepared by the FSMC must be unitized with or without milk or juice.
- D. The FSMC shall offer free, reduced-price, and full-price reimbursable meals to all eligible children participating in the programs indicated in Section I, Item B on page 11.

- E. In order for the FSMC to offer à la carte food service, if applicable, the FSMC must offer free, reduced-price, and full-price reimbursable meals to all eligible children.
- F. The FSMC shall provide meals that meet USDA meal pattern requirements (see the Appendix on pages 76 through 81).
- G. As required by the Healthy, Hunger-Free Kids Act, potable water must be made available to students during meal service for free. Per FNS Policy SP-41-2015, school districts may not promote or offer water or other beverages as an alternative selection to the required fluid milk component on the meal service line. Water is not a food component or food item that is required for the reimbursable meal. Offering a choice between water and milk is not permitted.
- H. The FSMC shall provide the specified types of service in the schools/sites listed in Attachment A2, which is part of this contract.
- I. The FSMC shall sell on the premises only those foods and beverages authorized by the SFA and only at the times and places designated by the SFA.
- J. No payment will be made to the FSMC for meals that are spoiled or unwholesome at the time of delivery, do not meet detailed specifications as developed by the SFA for each food component in the meal pattern, or do not otherwise meet the requirements of the contract. (Refer to 7 CFR 210.16[c][3].)
- K. Provide detailed specifications for each food component or menu item as specified in 7 CFR Part 210, and include these specifications in the solicitation (i.e., RFPs). Specifications must cover items such as grade, purchase units, style, condition, weight, ingredients, formulations, and delivery time (7 CFR Part 210.16[c] [3]).

VII. Books and Records

- A. 7 CFR 210.16(c)(1)—The FSMC shall maintain such records as the SFA will need to support its claim for reimbursement under this part and shall, at a minimum, report claim information to the SFA promptly at the end of each month. Such records shall be made available to the SFA, upon request, and shall be retained in accordance with §210.,23(c).
- B. The FSMC shall maintain records at the SFA to support all allowable expenses appearing on the monthly operating statement. These records shall be kept in an orderly fashion according to expense categories.
- C. The FSMC shall provide the SFA with a year-end statement.
- D. The SFA shall conduct an internal audit of food, labor, and other large expense items quarterly as well as performing random audits on smaller expense categories.
- E. The SFA and the FSMC must provide all documents as necessary for the independent auditor to conduct the SFA's single audit.
- F. Books and records of the FSMC pertaining to the contract shall be made available, upon demand, in an easily accessible manner for a period of three years after the final claim for reimbursement for the fiscal year to which they pertain. The books and records shall be made available for audit, examination, excerpts, and transcriptions by the SFA and/or any state or federal representatives and auditors. If audit findings regarding the FSMC's records have not been resolved within the three-year record retention period, the records must be retained beyond the three-year period for as long as required for the resolution of the issues raised by the audit. (Reference 7 CFR §210.9[b][17], 7 CFR §215.)

G. The FSMC shall not remove federally required records from SFA premises upon contract termination. These records are outlined in the SFA agreement with the State Agency.

VIII. Employees

A. The SFA must designate if *CURRENT* SFA employees, including site and area managers as well as any other staff, will be retained by the SFA or be subject to employment by the FSMC. This must agree with the information reported on Worksheets 1-A, 1-C, and 2-A on pages 41, 43, and 44 and Worksheets 1-B and 2-B on pages 42 and 45.

by:

SFA (See Worksheets 1-A and 2-A.)

FSMC (See Worksheets 1-B and 2-B.)

SFA will retain employees until employees leave (i.e., dismissed, retired, resign); the FSMC will rehire for any position in which an SFA employee has left if a replacement is determined to be necessary by the SFA. (See Worksheets 1-C and 2-B.)

For the duration of the contract (and any renewal years for the contract [if any]), employees will be retained

NOTE: In the situation above (if the last statement was selected by the SFA), the FSMC must consider any future labor/fringe benefit costs and include any of these costs in the initial proposal price. Once the contract is awarded, the only allowable change in the proposal price comes from an annual escalator provision for each renewal year, if applicable, and is based on the CPI for Food Away From Home—All Urban Consumers. Therefore, any change in proposal price for subsequent renewals DO NOT reflect the costs of employee positions rehired by the FSMC.

- B. The FSMC shall provide the SFA with a schedule of employees, positions, assigned locations, salaries, and hours to be worked as part of the proposal on Worksheets 1-B and 2-B on pages 42 and 45. Specific locations and assignments will be provided to the SFA two full calendar weeks prior to the commencement of operations.
- C. The SFA shall have final approval regarding the hiring of the FSMC's site manager.

Both SFA and FSMC (See Worksheets 1-A, 2-A, 1-B, and 2-B.)

- D. The FSMC shall comply with all wage and hours of employment requirements of federal and state laws. The FSMC shall be responsible for supervising and training personnel, including SFA-employed staff. Supervision activities include employee and labor relations, personnel development, and hiring and termination of FSMC management staff, except for the site manager. The FSMC shall also be responsible for the hiring and termination of nonmanagement staff who are employees of the FSMC.
- E. The FSMC shall provide Worker's Compensation coverage for its employees.
- F. The FSMC shall instruct its employees to abide by the policies, rules and regulations with respect to use of the SFA's premises as established by the SFA and which are furnished in writing to the FSMC.
- G. The FSMC shall maintain its own personnel and fringe benefits policies for its employees, subject to review by the SFA. Fringe benefits, as well as the basis for any salary increases, must be specified in the proposal and approved by the SFA in order for these to be allowable costs. Salary increases must be based on the same criteria as that for management fee increases.

- H. Staffing patterns, except for the site manager, shall be mutually agreed upon.
- The FSMC shall not be responsible for hiring employees in excess of the number required for efficient operation.
- J. The SFA shall provide sanitary toilet and handwashing facilities for the employees of the FSMC.
- K. The SFA may request in writing the removal of any employee of the FSMC who violates health requirements or conducts himself or herself in a manner that is detrimental to the well-being of the students, provided such request is not in violation of any federal, state, or local employment laws.
- L. In the event of the removal or suspension of any such employee, the FSMC shall immediately restructure the food service staff without disruption of service.
- M. All SFA and/or FSMC personnel assigned to the food service operation in each school shall be instructed in the use of all emergency valves, switches, and fire and safety devices in the kitchen and cafeteria areas.
- N. No firm, corporation, or individual shall blacklist or require a letter of relinquishment or publish or cause to be published or blacklisted any employee, mechanic, or laborer, discarded from or voluntarily leaving the service of such company, corporation, or individual, with intent and for the purpose of preventing such employee, mechanic, or laborer from engaging in or securing similar or other employment from any other corporation, company, or individual. (Reference State Law §40-172.)
- O. Regarding the FSMC staff positions designed on Worksheet 1-B on page 42, the FSMC shall not use or assign personnel occupying these positions for the benefit of any other entity; i.e., consulting, training, or out-of-district unless the SFA approves does not approve (to be completed by the SFA). The FSMC shall not use or assign personnel on the SFA payroll for the benefit of any other entity or out-of-district.
- P. All employees must meet the minimum Professional Standards requirement annually.

IX. Monitoring

- A. The SFA shall monitor the food service operation of the FSMC through periodic on-site visits to ensure that the food service operation is in conformance with the SFA's agreement to operate the program in accordance with USDA program regulations. (Reference 7 CFR §210.16.) Further, if there is more than one school site, there is an additional requirement that the SFA conduct an on-site review of the counting and claiming system no later than February 1 of each year as required by 7 CFR §210.8 in addition to the on-site review. The SFA/FSMC monitoring form must be completed by the SFA annually (Attachment N).
- B. The records necessary for the SFA to complete the required monitoring activities must be maintained by the FSMC under this contract and must be made available to the Auditor General, USDA, the State Agency, and the SFA upon request for the purpose of auditing, examination, and review.
- C. The SFA, as an SFSP sponsor, if applicable, is responsible for conducting and documenting the required SFSP site visits of all sites for preapproval and during operation of the program.

X. Use of Advisory Group/Menus

A. The SFA shall establish and the FSMC shall participate in the formation, establishment, and periodic meetings of the SFA advisory board composed of students, teachers, and parents to assist in menu planning. (Reference 7 CFR §210.16[a][8].)

- B. The FSMC must comply with the 21-day menu cycle and specifications (Attachment B) developed by the SFA for the NSLP (Attachment C). The FSMC must also comply with the menu cycle as specified by the SFA for the SBP (Attachment D) and/or ASSP (Attachment E) and include them in the RFP. Any changes made by the FSMC after the first initial menu cycle for the NSLP, SBP, and/or ASSP may be made only with the approval of the SFA. The SFA shall approve the menus no later than two weeks prior to service. (Reference 7 CFR §210.16[b][1].)
- C. In accordance with federal regulations and FNS Instruction 783-2, the FSMC shall make substitutions in reimbursable meals as specified by a state-recognized medical authority who is authorized by Oklahoma state law to write medical prescriptions; i.e., licensed physician (MD or DO) *OR* a physician's assistant (PA) or an advanced registered nurse practitioner (ARNP) authorized by his/her responsible licensed physician, for individual participating children unable, because of a disability, to consume specified foods. The SFA shall notify the FSMC of any such special dietary needs.

XI. Use of Facilities, Inventory, Equipment, and Storage

- A. The SFA will make available, without any cost or charge to the FSMC, area(s) of the premises agreeable to both parties in which the FSMC shall render its services.
- B. The SFA may request of the FSMC additional food service programs as long as any additional food service is not substantive change to the contract. The SFA or requesting organization will be billed for the actual cost of food supplies, labor, and the FSMC's overhead and administrative expenses, if applicable, to provide such service. USDA commodities shall not be used for these special functions unless the SFA's students are the primary beneficiaries. The SFA reserves the right, at its sole discretion, to sell or dispense food or beverages, provided such use does not interfere with the operation of the CNP. (Reference Section I, Item B on page 11.) NOTE: Any additional food service programs requested that involve a substantive change to the contract must be competitively procured, separate from this contract.
- C. The FSMC and the SFA shall inventory the equipment and commodities owned by the SFA at the beginning of the school year, including (but not limited to) silverware, trays, chinaware, glassware, and/or kitchen utensils.
- D. The FSMC shall maintain the inventory of silverware, chinaware, kitchen utensils, and other operating items necessary for the food service operation and at the inventory level as specified by the SFA.
- E. The SFA will replace expendable equipment and replace, repair, and maintain nonexpendable equipment, except when damages result from the use of less than reasonable care by the employees of the FSMC.
- F. The FSMC shall maintain adequate storage procedures, inventory, and control of USDA-donated foods in conformance with the SFA's agreement with the State Agency.
- G. The FSMC shall provide the SFA with one set of keys for all food service areas secured with locks.
- H. The SFA shall provide the FSMC with local telephone service.
- I. The SFA shall furnish and install any equipment and/or make any structural changes needed to comply with federal, state, or local laws, ordinances, rules, and regulations.
- J. The SFA shall be responsible for any losses, including USDA-donated foods, which may arise due to equipment malfunction or loss of electrical power not within the control of the FSMC.
- K. All food preparation and serving equipment owned by the SFA shall remain on the premises of the SFA.
- L. The SFA shall not be responsible for loss or damage to equipment owned by the FSMC and located on the SFA premises.

- M. The FSMC shall notify the SFA of any equipment belonging to the FSMC on SFA premises within tendays of its placement on SFA premises.
- N. The SFA shall have access, with or without notice, to all of the SFA's facilities used by the FSMC for purposes of inspection and audit.
- O. The FSMC shall not use the SFA's facilities or personnel to produce food, meals, or services for other organizations, without the approval of the SFA. If such usage is mutually acceptable, there shall be a signed agreement which stipulates the fees to be paid by the FSMC to the SFA for such facility usage.
- P. The SFA, on the termination or expiration of the contract, shall conduct a physical inventory of all equipment and commodities owned by the SFA.
- Q. The FSMC shall surrender to the SFA, upon termination of the contract, all equipment and furnishings in good repair and condition, reasonable wear and tear excepted.

XII. Purchases—SFA must indicate one of three options:

Α. [The	SFA	will	do	all	purchasing	for	CNP.
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- B. Except for Item D under Section XXIII on page 25, the SFA will do all purchasing for CNP.
- C. Fixed-Price Proposals: The FSMC will buy the beginning inventory, exclusive of commodities, from the SFA. Inventory that is descriptive by item case count and price must be maintained, along with supporting documentation.

Include the following provisions:

- SFAs are required to purchase, the maximum extent practicable, domestic commodities or products specified in 7 CFR Part 210.21(d)(2)(i).
- Definition of domestic commodity or product (i) an agricultural commodity that is produced in the United States and (ii) a food product that is processed in the United States using agricultural commodities that are produced in the United States. (7 CFR Part 210.21[d][1])
- When purchasing food products with federal funds, whenever possible, the recipient agencies shall purchase only food products that are produced in the United States. (7 CFR Part 250.23[a])

XIII. Buy American (SP-38-2017)

- A. The FSMC shall purchase, to the maximum extent practicable, domestic commodities or products which are either an agricultural commodity produced in the United States (U.S.) or a food product processed in the U.S. substantially using agricultural commodities produced in the U.S.
- B. The FSMC shall certify the percentage of U.S. content in the products supplied to the SFA.
- C. The SFA reserves the right to review vendor purchase records to ensure compliance with the Buy American provision.

XIV. Sanitation

- A. The FSMC shall place garbage and trash in containers in designated areas as specified by the SFA.
- B. The SFA shall remove all garbage and trash from the designated areas.
- C. The FSMC shall clean the kitchen and dining room areas as indicated in Attachment G.

- D. The FSMC shall operate and care for all equipment and food service areas in a clean, safe, and healthy condition in accordance with the standards acceptable to the SFA and comply with all applicable laws, ordinances, regulations, and rules of federal, state, and local authorities, including laws related to recycling.
- E. The SFA shall clean ducts and hoods above the filter line.
- F. The SFA shall provide extermination services as needed.
- G. The FSMC shall comply with all local and state sanitation requirements in the preparation of food.

XV. Licenses, Fees, and Taxes

- A. The FSMC shall be responsible for paying all applicable taxes and fees, including (but not limited to) excise tax, state and local income tax, payroll and withholding taxes for FSMC employees; the FSMC shall hold the SFA harmless for all claims arising from payment of such taxes and fees.
- B. The FSMC shall purchase, obtain, and post all licenses and permits as required by federal, state, and/or local law.
- C. The FSMC shall comply with all SFA building rules and regulations.

XVI. Nondiscrimination

Both the SFA and the FSMC agree that no child who participates in the NSLP, SBP, SMP, CACFP, SSP, or SFSP will be discriminated against on the basis of race, color, national origin, age, sex, or disability.

XVII. Emergency Closing

- A. The SFA shall notify the FSMC of any interruption in utility service of which it has knowledge.
- B. The SFA shall notify the FSMC of any delay in the beginning of the school day or the closing of school(s) due to snow or other emergency situations.
- XVIII. Term and Termination
- XIX. The SFA or the FSMC may terminate the contract for cause by giving 60 days written notice.
- XX. At any time, because of circumstances beyond the control of the SFA as well as the FSMC, the FSMC or the SFA may terminate the contract by giving 60 days written notice to the other party. (The SFA must determine the number of days. The maximum number of days must not exceed 60, per 7 CFR 210.16[d].) Notify OSDE immediately if contract is terminated by either party.
- XXI. Neither the FSMC nor the SFA shall be responsible for any losses resulting if the fulfillment of the terms of the contract shall be delayed or prevented by wars, acts of public enemies, strikes, fires, floods, acts of God, or for any acts not within the control of the FSMC or the SFA, respectively, and which, by the exercise of due diligence, it was unable to prevent.

XXII. Nonperformance by FSMC

A. The FSMC is required to provide a Performance Bond in the amount of 10% of proposal price (enter the dollar amount of coverage or percentage of the total proposal price) as a guarantee of performance of all terms outlined under this contract. The amount/percentage should not be unreasonable in that it would prevent free and open competition. The Performance Bond provides the SFA recourse in the event that contractual obligations are not satisfactorily performed. See Section XXV, Letter C, on page 28.

- B. In the event of the FSMC's nonperformance under this contract and/or the violation or breach of the contract terms, the SFA shall have the right to pursue all administrative, contractual, and legal remedies against the FSMC and shall have the right to seek all sanctions and penalties as may be appropriate.
- C. The FSMC shall pay the SFA the full amount of any meal overclaims which are attributable to the FSMC's negligence, including those overclaims based on review or audit findings that occurred during the effective dates of original and renewal contracts.
- D. In the event either party commits a material breach, the nonbreaching party may terminate this agreement for cause by giving 60 days written notice. If the breach is remedied prior to the proposed termination date, the nonbreaching party may elect to continue this agreement.

Nothwithstanding the breaching provision above, the SFA may terminate this contract for breach/neglect as determined by the SFA with written notification to the FSMC when considering such items as failure to maintain and enforce required standards of sanitation, failure to maintain proper insurance coverage as outlined by the contract, failure to provide required periodic information/statements, or failure to maintain quality of service at a level satisfactory to the SFA. The SFA is the responsible authority without recourse to FNS or the State Agency to the settlement and satisfaction of all contractual and administrative issues arising from the transaction. Such authority includes, but is not limited to, source evaluation, protests, disputes, claims, or other matters of contractual nature. Matters concerning violations of the law will be referred to local, state, or federal authority that has proper jurisdiction.

XX. Certification

- A. The FSMC shall comply with the mandatory standards and policies relating to energy efficiency that are contained in the state energy conservation plan issued in compliance with the Energy Policy and Conservation Act (P.L. 94-163, 89 Stat. 871).
- B. Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708). Where applicable, all contracts awarded by the nonfederal entity in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 70 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor must be required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous, or dangerous. These requirements do not apply to the purchases of supplies or materials or articles ordinarily available on the open market or contracts for transportation or transmission of intelligence.
- C. Equal Opportunity and Discrimination. The vendor certifies it is an Equal Opportunity Employer, a provider of services and/or assistance, and is in compliance with the 1964 Civil Rights Act, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, as amended, and Executive Orders 11246 and 11375. The vendor assures compliance with the Americans With Disabilities Act of 1990 (Public Law 101-336), all amendments to, and all requirements imposed by the regulations issued pursuant to this act.
- D. The FSMC shall comply with the following civil rights laws, as amended: Title VI of the Civil Rights Act of 1964; Title IX of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; Title 7 CFR Parts 15, 15a, and 15b; the Americans With Disabilities Act; and FNS Instruction 113-1, Civil Rights Compliance and Enforcement Programs and Activities in School Nutrition Programs.

- E The FSMC has signed the *Certification of Independent Price Determination*, Attachment H, which was attached as an addendum to the FSMC's proposal and which is incorporated herein by reference and made a part of this contract.
- F. To ensure that an SFA does not enter into a contract with a debarred or suspended FSMC, each SFA must obtain satisfaction that an FSMC is neither excluded nor disqualified before doing business with the FSMC. The uniform federal suspension/debarment certification has been established, and the collection of paper certifications is no longer mandatory. An SFA may meet the requirements by either of the two methods listed below (SFA must check one):

✓ Checking the Excluded Parties List System. This is available on the Internet at https://SAM.gov

Collecting a certification that the FSMC is neither excluded nor disqualified. (See Attachment I.)

- G. Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), as amended—Contracts and subgrants of amounts in excess of \$150,000 must contain a provision that requires the nonfederal award to agree to comply with all applicable standards, orders, or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act, as amended (33 U.S.C. 1251-1387). Violations must be reported to the federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).
- H. Byrd Anti-Lobbying Amendment (31 U.S.C. 1352)—Contractors that apply or bid for an award of \$100,000 or more must file the required certification. Each tier certifies to the tier above that it will not and has not used federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, or an employee of a member of Congress in connection with obtaining any federal contract, grant, or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with nonfederal funds that takes place in connection with obtaining any federal award. Such disclosures are forwarded from tier to tier up to the nonfederal award.

XXI. Miscellaneous

- A. The FSMC shall comply with the provisions of the proposal specifications, which are hereby in all respects made a part of this contract.
- B. No provision of this contract shall be assigned or subcontracted without prior written consent of the SFA.
- C. No waiver of any default shall be construed to be or constitute a waiver of any subsequent claim.
- D. 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 that only materials (e.g., food, supplies) and workmanship of a quality that would normally be specified by the SFA are to be used.
- E. Payments on any claim shall not preclude the SFA from making a claim for adjustment on any item found not to have been in accordance with the provisions of this contract and specifications.
- F. The SFA shall be responsible for ensuring the resolution of program review and audit findings.
- G. This contract is subject to review and approval by the State Agency.
- H. By submitting a proposal, the Offerer covenants and agrees that it is satisfied, from its own investigation of the conditions to be met, that it fully understands its obligations and that it will not make any claim for, or have right to cancellation or relief from, the contract because of any misunderstandings or lack of information.

XXII. Insurance

A. The FSMC shall maintain the insurance coverage set forth below for each accident provided by insurance companies authorized to do business in the state of Oklahoma. A Certificate of Insurance of the FSMC's insurance coverage indicating these amounts must be submitted at the time of award. This must be completed by the SFA.

B.	Comprehensive General Liability—includes coverage for:
	 Premises—Operations Products—Completed Operations Contractual Insurance Broad Form Property Damage Independent Contractors Personal Injury
	\$2,000,000Combined Single Limit
C.	Automobile Liability: \$ 1,000,000 Combined Single Limit
D.	Workers' Compensation—Statutory: Employer's Liability—\$ 1,000,000
E.	Excess Umbrella Liability: \$3,000,000 Combined Single Unit
F.	The SFA shall be named as additional insured on General Liability, Automobile, and Excess Umbrella. The FSMC must provide a waiver of subrogation in favor of the SFA for General Liability, Automobile, Worker's Compensation, and Excess Umbrella.
G.	The contract of insurance shall provide for notice to the SFA of cancellation of insurance policies 30 days before such cancellation is to take effect.
XXIII.	Optional Requirements to Be Included—To be completed by the SFA
A.	The District will will out (SFA must indicate) reimburse for reasonable cellular telephone expenses incurred by the Director for communications related to the contract. Reasonable expenses shall not include additional services such as paging, e-mail, or voice mail. If allowed, it must be charged as an expense by the FSMC.
B.	The District will will will not (SFA must indicate) reimburse for travel expenses for on-site FSMC staff only that are allowable direct costs related to the contract and which are approved in advance. Reasonable expenses shall include mileage reimbursement, lodging (at the lowest available room rate), and reasonable meal expenses. Mileage, lodging, and meal expenses will be reimbursed at the same rate as received by SFA employees.
C.	The District will will will not (SFA must indicate) reimburse reasonable mileage expense of the Director for allowable local travel related to the contract based on the same mileage rate as received by SFA employees. This mileage rate is \$_N/A
D.	The following provisions will will not (SFA must indicate) apply to FSMC investment:
	The FSMC may may not (SFA must indicate) purchase nonexpendable equipment (any item costing \$5,000 or more) for the food service program in an amount not to exceed N/A. The FSMC shall be subject to the same procurement requirements to which the District is subject in any procurement action and may not serve as a vendor when procuring on behalf of the school food service. Contracts should provide the SFA with final, PRIOR approval authority for the purchase of equipment that is used in storage, preparation, and delivery of school meals. Contracts should establish an amortization schedule, if appropriate. Whether or not an amortization schedule is used, title to the property must be vested with the SFA when the equipment is placed in service. Clauses that require the full repayment of unamortized costs incurred by the FSMC when the contract is terminated or not renewed are not permitted. Approval by the State Agency for equipment purchases of \$5,000 or more is required.

		spiration date, or within five days after receipt by either party of any notice of termination under ract, either (SFA must indicate):
	1.	The SFA can retain the property and continue to make payments in accordance with the amortization schedule.
		OR
	2.	Return the property to the FSMC in full release of the unpaid balance. (Reference: FSMC Guidance)
E.	SFA harr penses, a fault of t to the ex	s otherwise expressly provided in this contract, the FSMC will defend, indemnify, and hold the mless from and against all claims, liability, loss, and expense, including reasonable collection extrorneys' fees, and court costs that may arise because of the sole negligence, misconduct, or other he FSMC, its agents, or employees in the performance of its obligations under this contract, except tent any such claims or actions result from the negligence of the SFA, its employees, or agents, are shall survive termination of the Agreement.
F.	The SFA ground)	will will not (SFA must indicate) require the FSMC to perform a security (backcheck on any FSMC employee that will be working at the SFA.
G.	together tial contr in calcula not clear	on on Nonperformance for Deficit Operations (Guarantee). The District and the FSMC shall work to ensure a financially sound operation. If food service operations result in a deficit during the initiact school year, the FSMC shall reimburse the District for the deficit. All FSMC assumptions used ating financial projections shall be clearly defined in the financial section of each proposal. Factors by defined shall be the sole responsibility of the FSMC. If the contract is renewed, this condition by to subsequent years. FSMCs cannot recover any deficits in subsequent years if contract is
H.	assumption assumption as	ions. Financial terms of the Agreement are based upon existing conditions and the following ons. If there is a material change in conditions, including, without limitations, changes to the folssumptions, the contract (1) may be terminated at the end of the current term or (2) continue under terms as written, whichever is mutually agreed upon.
	out t Aver prior Legi rema Usab as se The Meal	District's policies, practices, and service requirements shall remain materially consistent through- he contract term and any subsequent contract renewals. rage daily attendance (ADA) for the initial contract year beginning July 1 shall equal or exceed year's ADA. slation, regulations, and reimbursement rates that create changes in the school lunch program shall ain material consistent throughout the year. ble commodities, of adequate quality and variety required for the menu cycle, valued at an amount to forth by USDA for the contract year will continue to be available. government reimbursement rates in effect shall remain materially consistent throughout the year. I components and quantities required by the National School Lunch Act (NSLA) or the NSLP
	Serv DistrThe sout the The point of the	tin consistent with prior years. ice hours, service requirements, and type or number of facilities selling food and/or beverages on rict's premises shall remain materially consistent throughout the year. state or federal minimum wage rate and taxes in effect shall remain materially consistent through- he year. projected number of full feeding days in: Year One: 164 (may not be a full year),
	Year	r Two: 165, Year Three: 165, Year Four: 165, Year Five: 165

If the contract expires or is terminated prior to the complete repayment of the investment, the District shall,

District revenue credited to the food service program shall include all state and federal amounts received specifically for child nutrition operations.

The term *materially consistent* shall mean that a change does not (1) materially increase FSMC's cost of providing management service or (2) materially decrease the net revenue derived from the food service operation. SDE will define material change as anything that would change the contract more than \$150,000. Any change over \$150,000 must be rebid.

XXIV. Trade Secrets and Proprietary Information

- A. During the term of the Agreement, the FSMC may grant to the District a nonexclusive right to access certain proprietary materials of the FSMC, including menus, recipes, signage, food service surveys and studies, management guidelines and procedures, operating manuals, software (both owned by and licensed by the FSMC), and similar compilations regularly used in FSMC business operations (trade secrets). The District shall not disclose any of the FSMC's trade secrets or other confidential information, directly or indirectly, during or after the term of the Agreement. The District shall not photocopy or otherwise duplicate any such material without the prior written consent of the FSMC. All trade secrets and other confidential information shall remain the exclusive property of the FSMC and shall be returned to the FSMC immediately upon termination of the Agreement. The District shall not use any confusingly similar names, marks, systems, insignia, symbols, procedures, and methods. Without limiting the foregoing and except for software provided by the District, the District specifically agrees that all software associated with the operation of the food service, including without limitation, menu systems, food production system, accounting systems, and other software, are owned by or licensed to the FSMC and not the District. Furthermore, the District's access or use of such software shall not create any right, title interest, or copyright in such software and the District shall not retain such software beyond the termination of the Agreement. In the event of any breach of this provision, the FSMC shall be entitled to equitable relief, including an injunction or specific performance, in addition to all other remedies otherwise available. The District's obligations under this section are subject to its obligations under the Oklahoma Open Records Act. This provision shall survive termination of the Agreement.
- B. Rights to Inventions Made Under a Contract or Agreement. If the federal award meets the definition of funding agreement under 27 CFR §401.2(a) and the recipient or subrecipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that funding agreement, the recipient or subrecipient must comply with the requirements of 37 CFR Part 401, Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts, and Cooperative Agreements, and any implementing regulations issued by the awarding agency. (Reference 2 CFR 200, Appendix II, F)

Codes of Conduct (2 CFR 200.318[c][1])

The nonfederal entity must maintain written standards of conduct covering conflicts of interest and governing the actions of its employees engaged in the selection, award, and administration of contracts. No employee, officer, or agent may participate in the selection, award, or administration of a contract supported by a federal award if he or she has a real or apparent conflict of interest. Such a conflict of interest would arise when the employee, officer, or agent, any member of his or her immediate family, his or her partner, or an organization which employs or is about to employ any of the parties indicated herein, has a financial or other interest in or a tangible personal benefit from a firm considered for a contract. The officers, employees, and agents of the nonfederal entity (SFA) may neither solicit nor accept gratuities, favors, or anything of monetary value from contractors or parties to subcontracts. However, nonfederal entities (SFAs) may set standards for situations in which the financial interest is not substantial or the gift is an unsolicited item of nominal value. This must be stated in the SFA's Code of Conduct and Procurement Plan. The standards of conduct must provide for disciplinary actions to be applied for violations of such standards by officers, employees, or agents of the nonfederal entity (SFA).

- XXV. SFSP—Additional Requirements, if applicable (SFA must mark through this entire section if not applicable—see next page also)
 - A. The SFA shall be responsible for determining eligibility of all SFSP sites.
 - B. FSMCs shall obtain bid bonds and performance bonds only from surety companies listed in the current Department of Treasury Circular 570. No sponsor or State Agency shall allow FSMCs to post any *ALTER-NATIVE* forms of bid or performance bonds, including but not limited to, cash, certified checks, letters of credit, or escrow accounts. (Reference 7 CFR 225.15[m][5-7])
 - C. Each FSMC which submits a proposal over \$100,000 shall obtain a bid bond in an amount not less than 5 percent nor more than 10 percent, as determined by the sponsor of the value of the contract for which the bid is made. A copy of the bid bond shall accompany each bid. (Reference 7 CFR 225.15[m][5-7])
 - D. The SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two weeks of the citation.
 - E. The FSMC must comply with the 5-day menu cycle developed by the SFA for the SFSP (Attachment F) and include it in the RFP. The SFA shall approve any changes in the menus no later than two weeks prior to service after the initial cycle has been used. The SFA shall inform the State Agency of menu changes for the SFSP.
 - F. Meals shall be delivered according to the following delivery schedule:
 - 1. Delivery shall be made with the contractor to the facility(ies) in accordance with the order from each facility.
 - 2. Meals shall be delivered daily, unloaded, and placed in the facility by the contractor's personnel at the location and time listed in Schedule A.
 - Adequate refrigeration or heating shall be provided during delivery of all good to ensure the whole-someness of food at delivery in accordance with state or local health codes.

3.	Meals will be delivered/picked up/serve indicate time of service.)	ed at the time(s) indicated. (Check t	he applicable meal[s], and
		Delivered/Picked Up	Served
✓✓<th>Breakfast A.M. Supplement (SFSP/CACFP) Lunch P.M. Supplement Supper (SFSP/CACFP)</th><th>N/A a.m. a.m. N/A a.m./p.m. p.m. p.m.</th><th>TBD a.m. a.m. a.m./p.m. p.m. p.m. p.m. p.m.</th>	Breakfast A.M. Supplement (SFSP/CACFP) Lunch P.M. Supplement Supper (SFSP/CACFP)	N/A a.m. a.m. N/A a.m./p.m. p.m. p.m.	TBD a.m. a.m. a.m./p.m. p.m. p.m. p.m. p.m.
4.	Meals will be furnished in the following Meals will be available for pic Meals will be delivered to the	k up by facility personnel.	
	Food will be portioned in bulk FSMC will provide portion FSMC will not provide portioned in indiv	oning utensils. ortioning utensils.	
5.	The offerer shall be responsible for deli offerer must provide exactly the numbe before meals are accepted. Damaged or delivered meal is determined.	r of meals ordered. Counts of meals	will be made at the facility

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PROJECTED OPERATIONS—REVENUE FOR PROGRAMS AND SITES TO BE CONTRACTED NATIONAL SCHOOL LUNCH PROGRAM (NSLP)/SCHOOL BREAKFAST PROGRAM (SBP)/SPECIAL MILK PROGRAM (SMP) ONLY (To be completed by School Food Authority [SFA])

Data shown is based on the most recent full-service year:

School Year

National School Lunch Program—

	Meals	X	Price Charged	=	Total
Lunches:				•	
Elementary Full-Price	# 21,361	X	2.00	=	\$42722.00
Secondary Full-Price	# 12,097	X	2.50	-	\$ 30,242.50
Reduced-Price	# 10,427	X	0.40	=	\$4170.80
Adult	# 1220	X	3.55	=	\$4331.00
Contract	# N/A	X		=	\$
Subtotal Lunches:	#45,105	X		=	\$81,466.30

After-School/Snack—NSLP—

	Meals	X	Price Charged	=	Total
Full-Price	# N/A	X		=	\$
Reduced-Price	# N/A	X		=	\$
Adult	# N/A	X		=	\$
Contract	# N/A	X		=	\$
Subtotal Snacks:	# N/A	X		=	\$

School Breakfast Program-

	Meals	X	Price Charged	=	Total
Breakfasts:					
Elementary Full-Price	# 3343	X	1.25	=	\$ 4178.75
Secondary Full-Price	# 1358	X	1.25	=	\$ 1697.50
Reduced-Price	# 3071	X	0.30	=	\$ 921.30
Adult	# 261	X	1.55	=	\$ 404.55
Contract	# N/A	X		=	\$
Subtotal Breakfasts:	# 8033	X		=	\$ 7202.10

Special Milk Program—

	Meals	X	Price Charged	=	Total	
Special Milk, if applicable	# N/A	X		=	\$	
Special Function (Catering)	# N/A	X		=	\$	
À la Carte Total Revenue (include à la carte sales to adults and students), if applicable						
Concession Revenue, if applicable						
Vending Machine Sales Total Revenue						

TOTAL IN-SCHOOL REVENUE (NSLP/SBP/SMP Only)	\$ 116,440.50
---	---------------

FEDERAL REIMBURSEMENT (NSLP/SBP/SMP/ASSP Only)

Data shown is based on the most recent full-service year: 2018-2019

School Year

	Meals	X	Rate (Include Additional \$.06 Incentive)	=	Total	Totals
Lunches:						
Free	# 59774	X	3.39	=	\$ 202,633.86	
Reduced-Price	# 10427	X	2.99	=	\$ 31,176.73	
Full-Price	[#] 33,458	X	0.39	=	\$ 13,048.62	\$ 246,859.21 Total Lunch
After-School Snack Program:						
Free	# N/A	X		=	\$	
Reduced-Price	# N/A	X		=	\$	
Full-Price	# N/A	X		=	\$	\$ Total Snacks
Breakfasts:			, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1,			
Free	#	X		=	\$	
Free, Severe Need	# 26,872	X	2.14	=	\$ 57,506.08	
Reduced-Price	#	X		=	\$	
Reduced-Price, Severe Need	# 3035	X	1.84	=	\$ 5584.40	
Full-Price	# 4737	X	0.31		\$ 1468.47	\$ 64,558.95 Total Breakfast
Special Milk, if applicable:						
Full-Price	# N/A	X		=	\$	
Free	# N/A	X		=	\$	\$ Total Milk

STATE REIMBURSEMENT

Data shown is based on the most recent full-service year: 2017-2018

School Year

×	Meals	X	Price	=	Total
State Match	# 43,570	X	.0412873	=	\$ 1,798.89
State Program, if applicable	# N/A	X		=	\$

STATE REIMBURSEMENT = \$ 1,798.89

TOTAL IN-SCHOOL REVENUE	=	\$ 116,440.50
TOTAL FEDERAL REIMBURSEMENT	=	\$ 311,418.16
TOTAL STATE REIMBURSEMENT	=	\$ 1,798.89
INTEREST INCOME	=	\$
TOTAL REVENUE (NSLP/SBP/SMP/ASSP ONLY)	=	\$ 429,657.55

PROJECTED OPERATIONS—EXPENDITURES FOR PROGRAMS AND SITES TO BE CONTRACTED (NSLP/SBP/SMP ONLY) (To Be Completed by SFA)

Data shown is based on the most recent full-service year: 2018-2019

School Year

Food and Milk							
	od and milk purchased and received	Includ	e the Commodity Distribution Asse	ec.	_{\$} 427,353.91		
ment Fee.	od and min parenased and received.	merua	e the Commounty Distribution Asse	35-			
Commodity Value					_{\$} 31,133.64		
Bonus Commodity V	'alue				\$ N/A		
Direct Labor and B	enefits						
	Enter the gross amount paid for salaries to food service workers. Include employee benefits such as health insurance, retirement funds, and matching social security. Include any FSMC fees and expenses.						
health insurance, reti	ises.	\$ 0					
Other Direct							
Enter the cost for nor	nfood items such as paper goods, su	pplies,	equipment repairs (less than \$5,000	per	\$ 14,557.86		
	ental, and extermination.						
Expendable Equipn					_s 0		
	n piece of equipment with an acquis	ition co	st less than \$5,000.		\$ 0		
Nonexpendable Equ					0		
	amount of each piece of equipment	with a	n acquisition cost of \$5,000 or mor	e	\$ 0		
Nonreimbursable E			8				
Enter all expenditures bounced checks, lost	of	\$ 0					
		· · · · · · · · · · · · · · · · · · ·					
À la Carte Sales (If		. 1 1 1	P		0		
	res related to à la carte sales (i.e., fo	oa, iabo	or, supplies).		\$ 0		
Special Functions (C		C 1 1			0		
	res related to special functions (i.e.,		abor, supplies, equipment repair)	-	\$ 0		
	tract Meals) (If not included abov						
plies)	res related to the preparation and de	livery o	t contract meals (i.e., food, labor, s	up-	\$ 0		
Vending Machines	res related to concession sales (i.e.,	Caad 1-	han annually and an in N		s 0		
	les related to concession sales (i.e.,	iood, ia	bor, supplies, equipment repair)		2		
	Concession Sales Enter total expenditures related to concession sales (i.e., food, labor, supplies, equipment repair)						
Enter total expelluttul	tes related to concession sales (i.e.,	iood, ia	bor, supplies, equipment repair)		s 0		
Subtotal Expenditur	es				\$ 473.045.41		
Less Commodity	103,247.00		0.3625		9		
Usage	NSLP Lunches Only	X	Current Commodity Rate, including Bonus	=	(37,427.04)		
	Zanones Omy		Commodities (See page 11)		and the second second second		
Less Rebates, Discou	unts, Commissions, if applicable			=	(0)		
TOTAL EXPENDIT	TURES				\$435,618.37		
				-			

SUMMARY			
Total Revenue	\$429,657.55		
Total Expenditures	\$435,618.37		
Profit or (Loss)	\$ (5,960.82)		

DO NOT INCLUDE THIS PAGE IF NOT APPLICABLE

REVENUE/EXPENDITURES FOR SUMMER FOOD SERVICE PROGRAM (SFSP) (To Be Completed by SFA)

Data shown is based on the most recent full-service year:

School Year

REVENUES (FEDERAL REIMBURSEMENT)—

	MEALS	X	RATE	=	TOTAL	
Operating						•
Breakfast	# 380	X	2.2975	T =	\$ 873.05	
Lunch/Supper	# 1497	X	4.0325	=	\$ 6036.65	
Snack	# N/A	X		=	\$	
Administrative Cost						
Breakfast	# N/A	X		=	\$	
Lunch/Supper	# N/A	X		=	\$	
Snack	# N/A	X		=	\$	
	****		TOTAL REV	VENUE	(SFSP)	\$6909.70

EXPENDITURES—	
Operating:	
Cost of Food and Milk	\$ 5951.15
Food Service Labor, Payroll Taxes, and Benefits	
Nonfood Supplies	
Utilities	
Rental of Facility	
Rental of Equipment	
Use Allowance of Equipment	
Transportation of Children/Meals (Rural Sponsors Only)	
Other (Specify)	
TOTAL OPERATING	\$
Administrative:	
Administrative Salaries	\$ 573.30
Payroll Taxes and Benefits	
Office (Maintenance, Rental, Supplies)	
Utilities	
Mileage (Administrative Purposes Only)	
Audit/Legal Fees	
Communications (Telephone, Postage, Outreach)	
Publication Fee	
Other (Specify)	
TOTAL ADMINISTRATIVE	\$ 573.30
TOTAL EXPENDITURES (SFSP)	\$ 5951.15

Summary:		
Total Revenue	\$6909.70	
Total Expenditures	\$ 6524.45	
Profit or (Loss)	\$385.25	

AGREEMENT

The Offerer certifies that the FSMC shall operate in accordance with all applicable state and federal regulations.

The Offerer certifies that all terms and conditions within the RFP shall be considered a part of the contract as if incorporated therein.

This Agreement shall be in effect for one year and may be renewed by mutual agreement for four additional one-year periods.

IN WITNESS WHEREOF, the parties hereto have caused this Agreement to be signed by their duly authorized representatives.

ATTEST:	SCHOOL FOOD AUTHORITY:							
Lorna Hogue	Dewey Public Schools							
	Name of SFA							
	Signature of Authorized Representative							
	Vince Vincent							
	Typed Name of Authorized Representative							
	Superintendent							
	Title							
	Date Signed							
	Date Signed							
ATTEST:	FOOD SERVICE MANAGEMENT COMPANY:							
	Name of FSMC							
	Signature of Authorized Representative							
	Typed Name of Authorized Representative							
	Title							
	Date Signed							

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Food Service Management Company Monthly Lunch Equivalency Worksheet	Attachment M

TOTAL ANNUAL WAGE (\$)							\$	\$	↔
NUMBER OF DAYS PAID									
DAILY HOURS									
HOURLY DAILY RATE (\$)									
JOB TITLE									
EMPLOYEE									
SITE OR SCHOOL							TOTAL LABOR	Retirement	Substitute Pay

SITE OR SCHOOL	EMPLOYEE	JOB TITLE	HOURLY DAILY	DAILY	NUMBER	TOTAL
			RATE (\$)	HOURS	OF DAYS PAID	ANNUAL WAGE (\$)
TOTAL LABOR						8
Substitute Pay						\$

LABOR WORKSHEET (To be completed by the FSMC for SFA employees)

Н	ANTIC- IPATED DATE OF DEPAR- TURE, IF ANY										
Ŋ	TOTAL ANNUAL WAGE										
H	NUMBER OF DAYS PAID										
E	DAILY HOURS										
D	HOURLY										
С	JOB TITLE										
В	EMPLOYEE										
A	SITE OR SCHOOL										

FRINGE BENEFIT COST WORKSHEET (To be completed by the SFA for SFA employees. ListAnnual Costforthe Year

EMPLOYEE NAME	HOSPI- DENTAL VISION LON- TALIZA- GEVITY OR	DENTAL	VISION	LON- GEVITY OR	LIFE	RETIRE- MENT	OTHER	TOTAL
	(Medi- cal)			ANNUI- TY				
	\$	\$	8	8	8	\$	S	89
TOTAL COSTS	↔	\$	\$	\$	\$	\$	S	\$

NOTE: Use actual rates for SFA: Do not use a prorated statewide average benefit rate. If Worker's Compensation cost is charged to food service, what is percentage?_

EMPLOYEE NAME	HOSPITAL- IZATION	DENTAL	VISION	LONGEV- ITY OR	LIFE	TOTAL
	€	50	↔	ANNUITY \$	₩.	€
TOTAL COSTS	\$	8	\$	\$	\$	\$

NOTE: Use actual rates for FSMC: Donotuse a prorated statewide average benefit rate. If Worker's Compensation cost is charged to food service, what is percentage?_

SFA SPECIFICATION WORKSHEET ON AVERAGE DAILY PARTICIPATION (ADP)

LUNCH PROGRAM (To be completed by SFA)

SITE OR SCHOOL	ENROLL- MENT	REIN Basedon A servedin the opera	REIMBURSABLE MEALS Based on ADP (Total meals by category served in the previous year divided by total operating days for the year)	fEALS is by category livided by total he year)	SELLIN	SELLING PRICE (S)	CONTRA	CONTRACT MEALS	ALL CASHSALES EXCEPT REIMBURS- ABLE LUNCHES (I.E., MILK, ADULT,
		FULL- PRICE	FREE	REDUCED. PRICE	STUDENT	ADULT	= OF LUNCHES	RATE	À LA CARTE, CA- TERING, VENDING MACHINES, AND CONCESSIONS [IF APPLICABLE]) ¹
Dewey Elementary School	009	130.25	220.73	36.02	2.00	3.55	N/A	N/A	\$5845.55
Dewey Middle School	309	37.27	95.96	13.17	2.50	3.55	N/A	N/A	\$7494.81
Dewey High School	330	36.49	48.27	14.38	2.50	3.55	N/A	N/A	\$14,431.74
									8
									8
									\$
						5			\$
									8
-								1	8
									8
									8
									\$
									\$
									\$
									\$
TOTAL	1239	204.01	361.96	63.57					\$27,772.10
									1200

¹Do not include Special Functions.

45

SFA SPECIFICATION WORKSHEET ON AVERAGE DAILY PARTICIPATION (ADP)

BREAKFAST PROGRAM (Tobe completed by SFA)

SITE OR SCHOOL	ENROLL- MENT	REIN Basedon Al servedin the	REIMBURSABLE MEALS Based on ADP (Total meals by category served in the previous year divided by total operating days for the year)	fEALS sbycategory livided by total he year)	SELLIN ((SELLING PRICE (\$)	CONTRA	CONTRACT MEALS	ALL CASHSALES EXCEPT REIMBURS- ABLE BREAKFASTS (I.E., MILK, ADULT, À
		FULL- PRICE	FREE	REDUCED- PRICE	STUDENT	ADULT	# OF BREAK- FASTS	RATE	VENDING MACHINES, AND CONCESSIONS [IF APPLICABLE]) ¹
Dewey Elementary School	009	20.38	107.78	11.24	1.25	1.55	N/A	N/A	\$ 0
Dewey Middle School	309	3.15	35.45	3.09	1.25	1.55	N/A	N/A	0 %
Dewey High School	330	5.35	20.16	4.17	1.25	1.55	N/A	A/N	\$ 0
-									8
									\$
									\$
									\$
									\$
									\$
U									€9
									€9
									\$
									\$
		2							-
									\$
TOTAL	1239	28.88	163.39	18.50					0 \$

¹Do not include Special Functions.

SFA SPECIFICATION WORKSHEET ON AVERAGE DAILY PARTICIPATION (ADP

AFTER-SCHOOL SNACK PROGRAM (NSLP) (To be completed by SFA)

FULL- FREE REDUCED- STUDENT PRICE PR	SITE	ENROLL- MENT	REIM Basedon AI	REIMBURSABLE MEALS Basedon ADP (Total meals by category	IEALS sbycategory	SELLING PRICE (\$)	G PRICE	CONTRACT MEALS	T MEALS	ALL CASHSALES EX- CEPT REIMBURSABLE
FULL- FREE REDUCED- STUDENT PRICE PR	SCHOOL		servedinthel operat	previous yeard ing days for th	ivided by total ne year)					SNACKS (I.E., MILK, ADULT, À LA CARTE, VENDING MACHINES
			FULL- PRICE	FREE	REDUCED- PRICE	STUDENT	ADULT	= OF SNACKS	RATE	AND CONCESSIONS [IF APPLICABLE])
										8
										\$
										\$
										8
										8
										8
										8
										8
										8
										€
										8
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										8
										8
	,									8
										8

¹Do not include Special Functions.

(Total number of meals by category in the previous summer divided by the total operating days for the summer) SFA SPECIFICATION WORKSHEET ON AVERAGE DAILY PARTICIPATION (ADP)

SUMMER FOOD SERVICE PROGRAM (SFSP)	(To be completed by SFA)

SITE OR SCHOOL	REIMBURSABLE BREAKFASTS	URSABLE REIMBURSABLE LUNCHES	REIMBURSABLE SNACKS	REIMBURSABLE SUPPERS
Dewey Public Schools	11.18	44.03	A/N	N/A
	3			
TOTALS	11.18	44.03		

(Total number of meals by category in the previous summer divided by the total operating days for the summer) SFA SPECIFICATION WORKSHEET ON AVERAGE DAILY PARTICIPATION (ADP)

SEAMLESS SUMMER PROGRAM (SSP)

(To be completed by SFA)

SITE OR SCHOOL	REIMBURSABLE BREAKFASTS	REIMBURSABLE LUNCHES	REIMBURSABLE SNACKS	REIMBURSABLE SUPPERS
TOTALS				

FSMC PROPOSED SALES PRICE LIST*

I	LUNCH	В	REAKFA ST
Elementary School		Elementary School	
Paid	\$	Paid	\$
Reduced-Price	\$	Reduced-Price	\$
Adults—District	\$	Adults	\$
Adults—Other	\$		
Milk	\$		
Middle School		Middle School	
Paid	\$	Paid	\$
Reduced-Price	\$	Reduced-Price	\$
Adults—District	\$	Adults	\$
Adults—Other	\$		14
Milk	\$		Visit
High School		High School	
Paid	\$	Paid	\$
Reduced-Price	\$	Reduced-Price	\$
Adults—District	\$	Adults—District	\$
Adults—Other	\$	Adults—Other	\$
Milk	\$		
			SNACK
		Student	\$
		Adult	\$

^{*}NOTE: The SFA must set all prices for all meals. (Reference §210.16)

SFA SITE/BUILDING LISTING—GENERAL DATA (To be completed by the SFA)

NO. OF SERVING	DAYS	164	164	164							
ÆS	FFVP	N/A	N/A	N/A							
IING AND ENDING TIN OF MEAL SERVICE	SNACK	N/A	N/A	N/A							
BEGINNING AND ENDING TIMES OF MEAL SERVICE	LUNCH	next page	next page	next page							
BEGI	BREAKFAST	next page	next page	next page							
NO. OF SERVING	(LUNCH)	next page	Satellite/ next page next page								
SELF-PREP, SATELLITE,		Self Prep	Satellite/	Satellite/ next page							
GRADE LEVELS ¹		PK - 5	8-9	9-12							
ADDRESS		#1 Bulldogger	#1 Bulldogger <u>∎</u>	#1 Bulldogger							
SITE OR SCHOOL		Dewey Element #1 Bulldogger	Dewey Middle 옯 #1 Bulldogger료	Dewey High Sch #1 Bulldogger 9-12							

¹List grade groups that have access to meal service.
²Indicate if site or school prepares meals on-site or if meals are satellited in bulk or preplated.

SFA SITE/BUILDING LISTING—SERVICES TO BE PROVIDED (To be completed by the SFA)

ATER-	SPICIAL EVENT MEALS													
\vdash	2 . 5 8 2 . 5 8 2 . 8 8									F				
	CHINES													
_	45 													
CACFP										L				
SSP														
SFSP		>	>	>										
SMP	PRE-K AND/OR SPLIT- SESSION KINDER- GARTEN													
FFVP	2 < 2 2 2 2													
	CK													
AFTER- SCHOOL														
	ADULT MEALS	/	/	>										
	CON- TRACT MEALS													
LUNCH	À LA CARTE	>	<u> </u>	>										
LL	OFFER V C													
		<u> </u>			ᆜ									
	MEAL	>	>	>	Ш									Ш
	ADULT MEALS	Y	>	>										
ST	CON- TRACT MEALS													
BREAKFAST	ÀLA CARTE 1	>	>	>	П	\Box	П		П					
BRE/														님
	OFFER V SERVE	>	>	>				Щ					Ш	Ц
	MEAL													
SITE OR	SCHOOL	Dewey Elementary School	Dewey Middle School	Dewey High School										

A reimbursable meal is to be offered that meets the standard established with the menus included as part of this proposal.

MINIMUM FOOD SPECIFICATIONS

Meat/Seafood—All meats, meat products, poultry, poultry products, and fish must be government-inspected.

- Beef, lamb, and veal shall be USDA Grade Choice or better.
- Pork shall be U.S. No. 1 or U.S. No. 2.
- Poultry shall be U.S. Government Grade A.
- Seafood to be top grade, frozen fish—must be a nationally distributed brand, packed under continuous inspection of the USDA.

Dairy Products—All dairy products must be government-inspected.

- Fresh eggs, USDA Grade Aor equivalent, 100 percent candled.
- Frozen eggs, USDA-inspected.
- Milk, pasteurized Grade A.

Fruits and Vegetables—

- Fresh fruits and vegetables selected according to written specifications for freshness, quality, and color—US.
 Grade A Fancy
- Canned fruits and vegetables selected to requirements—U.S. Grade A Choice or Fancy (fruit to be packed in light syrup or natural juices).
- Frozen fruits and vegetables shall be U.S. Grade A Choice or better.

Baked Products-

 Bread, rolls, cookies, pies, cakes, and puddings, either prepared or baked on premises or purchased on a quality level commensurate with meeting USDA breakfast and lunch requirements, as applicable.

Staple Groceries-

• Staple groceries to be a quality level commensurate with previously listed standards.

MENU CYCLE FOR LUNCH

Attach a sample 21-day cycle lunch menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year. If a salad bar is offered, list all items on the salad bar on a separate piece of paper.

Menu Calendar Report - August, 2020 Site: Dewey Elementary School Meal Type: Lunch Site Group: The Clubhouse

Milk offered daily - Skim White, 1% White, 1% Chocolate

Monday	Tuesday	Wednesday	Thursday	Friday
10 Aug	11 Aug	12 Aug	SY 2020-2021 Play K5 - W2, D4 (tier II)	SY 2020-2021 Play K5 - W2, D5 (tier II)
			Corn Dog Chef Salad	Baked Penne Pasta Home-Style Pepperoni Pizza
			American style Deli Sandwich	Crispy Chicken Salad
			Tortilla Chips	Ham & Cheese Deli Sandwich
			Cheddar Cheese Sauce	Twisted Breadstick
			Garlic Knot Breadstick	Seasoned Carrot Coins
			Tater Tots	From the Garden
			From the Garden	
			Vegetarian Refried Beans	
SY 2020-2021 Play K5 - W3, D1 (tier II)	SY 2020-2021 Play K5 - W3, D2 (tier II)	SY 2020-2021 Play K5 - W3, D3 (tier II)	SY 2020-2021 Play K5 - W3, D4 (tier II)	SY 2020-2021 Play K5 - W3, D5 (tier II)
Toasted Cheese Sandwich	Hamburger Patty	Crispy Chicken Nuggets	Cheddar Cheese Omelet,	Cheese Pizza Square
Chef Salad	Enchilada Suiza	Turkey Frankfurter	Papetti's, 2 oz. Pizza Burger	Rainbow Chili
Turkey & Cheese Sandwich	Just Peachy Parfait	Fruit & Yo To Go Box	Chef Salad	Crispy Chicken Salad
Walking Nachos	Chef Salad	Chicken Caesar Wrap	American style Deli Sandwich	Ham & Cheese Deli Sandwich
Vegetarian Refried Beans	String Cheese	Whole Wheat Hot Dog Bun	Cinnamon Breadstick	Frito Corn Chips
From the Garden	Whole Wheat Hamburger Bun	Dinner Roll	Baked Cinnamon Raisin	Twisted Breadstick
	Twisted Breadstick	Emoji Potatoes	Apples	Citrus Glazed Carrots
	Roasted Broccoli and Carrots	From the Garden	Tater Tot Hash	From the Garden
	From the Garden	Shredded Lettuce	From the Garden	Shredded Cheddar Cheese
	American Cheese Slice	Diced Red Tomatoes		

Menu Calendar Report - August, 2020 Site: Dewey Elementary School Meal Type: Lunch Site Group: The Clubhouse

Milk offered daily - Skim White, 1% White, 1% Chocolate

SY 2020-2021 Play K5 - W4, D1 (tier II)	SY 2020-2021 Play K5 - W4, D2 (tier II)	SY 2020-2021 Play K5 - W4, D3 (tier II)	SY 2020-2021 Play K5 - W4, D4 (tier II)	SY 2020-2021 Play K5 - W4, D5 (tier II)	
Barbecue Rib Sandwich	Strawberry Banana Parfait	Home-Style Pepperoni Pizza	Hamburger Patty	Crispy Chicken Nuggets	
Meatball Sauce	Chef Salad	Pinwheel Party Box	Mozzarella Stuffed Breadsticks	Fiesta Salad	
Fiesta Salad	Country Breakfast Sausage Patty	Sweet & Sour Chicken	Strawberry Banana Parfait	Ham & Cheese Deli Sandwich	
Turkey & Cheese Deli Sandwich	Beef Taco Filling	Crispy Chicken Wrap	American style Deli Sandwich	Tater Tot Casserole	
Spaghetti Noodles	String Cheese	Steamed Rice	Vegetarian Refried Beans	Breadstick	
Country Style Potato Wedges	French Toast Sticks	Citrus Glazed Carrots	String Cheese	Whipped Potatoes	
From the Garden	Flour Tortilla	From the Garden	Whole Wheat Hamburger Bun	From the Garden	
Breadstick	Twisted Breadstick		Tortilla Chips	Gravy, Pepper (Country, Biscuit)	
Shredded Mozzarella Cheese	Baked Cinnamon Raisin		Roasted Green Beans	Discutty	
	Apples Golden Hash Brown Rounds		From the Garden		
	From the Garden		American Cheese Slice		
	Shredded Cheddar Cheese		Spaghetti Sauce		
	Shredded Lettuce				
	Pancake & Waffle Syrup				
	Diced Red Tomatoes				
SY 2020-2021 31 Aug	SV 2020-2024	OV 2020 2024			
Play K5 - W5, D1 (tier II)	SY 2020-2021 Play K5 - W5, D2 (tier II)	SY 2020-2021 2 Sep Play K5 - W5, D3 (tier II)	SY 2020-2021 Play K5 - W5, D4 (tier II)	SY 2020-2021 Play K5 - W5, D5 (tier II)	
Hamburger Patty	Strawberry Fields Parfait	Baked Penne Pasta	Crispy Chicken Nuggets	Meatball Sauce	
Classic Chicken Alfredo Macaroni	Cheese Quesadilla	Breaded Chicken Patty	Corn Dog	Cheese Pizza Square	
Protein Power Up Pack	Rainbow Chili	Protein Power Up Pack	Strawberry Fields Parfait	Chef Salad	
Turkey & Cheese Deli	Chef Salad	Buffalo Wrap	Chef Salad	Ham & Cheese Deli Sandwich	
Sandwich Whole Wheat Hamburger Bun	String Cheese	Whole Wheat Hamburger Bun	String Cheese	Whole Wheat Hot Dog Bun	
Garlic Knot Breadstick	Frito Corn Chips	Twisted Breadstick	Dinner Roll	Twisted Breadstick	
Emoji Potatoes	Twisted Breadstick	Vegetarian Baked Beans	Seasoned Carrot Coins	Roasted Summer Squash	
From the Garden	Aztec Corn	Country Style Potato Wedges	Spaghetti Sauce	Mixed Garden Vegetables	
American Cheese Slice	From the Garden	From the Garden	Whipped Potatoes	From the Garden	
, and real cheese slice	Shredded Cheddar Cheese		From the Garden	Shredded Mozzarella Cheese	
			Breadstick	Shredded Lettuce	
			breaustick	Silledded Lettuce	

Menu Calendar Report - September, 2020 Site: Dewey Elementary School Meal Type: Lunch Site Group: The Clubhouse

Milk Offered Daily - Skim White, 1% White, 1% Chocolate

Monday		Tuesday		Wednesday		Thursday		Friday		
SY 2020-2021 Play K5 - W5, D1 (tier II)	L Aug	SY 2020-2021 Play K5 - W5, D2 (tier II)	1 Sep	SY 2020-2021 Play K5 - W5, D3 (tier II)	2 Sep	SY 2020-2021 Play K5 - W5, D4 (tier II)	3 Sep	SY 2020-2021 Play K5 - W5, D5 (tier II)	4 Sep	
Hamburger Patty		Strawberry Fields Pa	rfait	Baked Penne Pasta		Crispy Chicken Nugg	jets	Meatball Sauce		
Classic Chicken Alfredo Macaroni		Cheese Quesadilla		Breaded Chicken Pa	tty	Corn Dog		Cheese Pizza Square		
Protein Power Up Pack		Rainbow Chili		Protein Power Up Pa	ck	Strawberry Fields Pa	Strawberry Fields Parfait		Chef Salad	
Turkey & Cheese Deli		Chef Salad		Buffalo Wrap		Chef Salad		Ham & Cheese Deli Sandwich		
Sandwich Whole Wheat Hamburger	Bun	String Cheese		Whole Wheat Hamb	urger Bun	String Cheese		Whole Wheat Hot Do	g Bun	
Garlic Knot Breadstick		Frito Corn Chips		Twisted Breadstick		Dinner Roll		Twisted Breadstick		
Emoji Potatoes		Twisted Breadstick		Vegetarian Baked B	eans	Seasoned Carrot Coi	ns	Roasted Summer Sq	uash	
From the Garden		Aztec Corn		Country Style Potato	Wedges	Spaghetti Sauce		Mixed Garden Vegeta	ables	
American Cheese Slice		From the Garden		From the Garden		Whipped Potatoes		From the Garden		
		Shredded Cheddar C	heese			From the Garden		Shredded Mozzarella	Cheese	
						Breadstick		Shredded Lettuce		
								Diced Red Tomatoes		
SY 2020-2021 7 Play K5 - W1, D1 (tier II)	ОСР	SY 2020-2021 Play K5 - W1, D2 (tier II)	8 Sep	SY 2020-2021 Play K5 - W1, D3 (tier II)	9 Sep	SY 2020-2021 Play K5 - W1, D4 (tier II)	10 Sep		11 Sep	
Hamburger Patty		Blueberry Patch Parf	ait	Country Fried Steak	Fingers	American Sandwich				
Deli Stackables Box		Cheese Pizza Square		Deli Stackables Box		Breaded Chicken Pat	ty			
Macaroni and Cheese		Chef Salad		Turkey Frankfurter		Beef Bolognese				
Turkey & Cheese Sandwic	h	Beef Taco Filling		Crispy Chicken Wrap		Chef Salad				
Whole Wheat Hamburger	Bun	Flour Tortilla		Whole Wheat Hot Dog Bun		Whole Wheat Hamburger Bun				
Twisted Breadstick	ŀ	Twisted Breadstick		Dinner Roll		Spaghetti Noodles				
Roasted Broccoli		Vegetarian Refried B	eans	Steamed Corn		Roasted Green Beans	5			
From the Garden		Mixed Garden Vegeta	bles	Country Style Potato	Wedges	From the Garden				
American Cheese Slice		From the Garden		From the Garden		Breadstick				
		Shredded Cheddar Cl	heese							
		Shredded Lettuce								
		String Cheese								
	1	Diced Red Tomatoes								
								3.		
						70,7				

HS/MS Deli Menu – August 2020

Monday	Tuesday	Wednesday	Thursday	Friday
3 Aug	4 Aug	5 Aug	6 Aug	7 Aug
10 Aug	11 Aug	12 Aug	SY 19-20 Deli - Mexico - Week 2 (tier I) 100% whole grain	SY 19-20 Deli - Mexico - Week 2 (tier I) 100% whole grain
			Built-to-Order Deli	Built-to-Order Deli
			American-style Meat Combination	American-style Meat Combination
			American-style Meat Combination	American-style Meat Combination
			Green Chili Chicken	Green Chili Chicken
			Classic Hummus	Classic Hummus
	9		Sliced Deli Turkey	Sliced Deli Turkey
	77		Sliced Deli Turkey	Sliced Deli Turkey
			Sliced Turkey Ham	Sliced Turkey Ham
			Sliced Turkey Ham	Sliced Turkey Ham
			Shredded Mozzarella Cheese	Shredded Mozzarella Cheese
	-		Cheddar Cheese Slice	Cheddar Cheese Slice
			Pepper Jack Cheese Slice	Pepper Jack Cheese Slice
			Jalapeno Cheese Sub Roll	Jalapeno Cheese Sub Roll
			Mini Sub Roll	Mini Sub Roll
			Flour Tortilla	Flour Tortilla
			Variety of Fruits	Variety of Fruits
			Variety of Vegetables	Variety of Vegetables
			Taste4 Extras Bar	Taste4 Extras Bar
			Sliced Pepperoni	Sliced Pepperoni
			Pico de Gallo	Pico de Gallo

SY 19-20 Deli - Mexico - Week 3 (tier I) 100% whole grain	SY 19-20 Deli - Mexico - Week 3 (tier I) 100% whole grain	SY 19-20 Deli - Mexico - Week 3 (tier I) 100% whole grain	SY 19-20 Deli - Mexico - Week 3 (tier I) 100% whole grain	SY 19-20 Deli - Mexico - Week 3 (tier I) 100% whole grain
Built-to-Order Deli				
American-style Meat Combination				
American-style Meat Combination				
Diced Egg				
Classic Hummus				
Sliced Deli Turkey				
Sliced Deli Turkey				
Sliced Turkey Ham				
Sliced Turkey Ham				
Vegetarian Refried Beans				
Shredded Mozzarella Cheese				
Cheddar Cheese Slice				
Pepper Jack Cheese Slice				
Jalapeno Cheese Sub Roll				
Mini Sub Roll				
Flour Tortilla				
Variety of Fruits				
Variety of Vegetables				
Taste4 Extras Bar				
Sliced Pepperoni				
Salsa Roja				

SY 19-20 Deli - Mexico - Week 4 (tier I) 100% whole grain	SY 19-20 Deli - Mexico - Week 4 (tier I) 100% whole grain	SY 19-20 Deli - Mexico - Week 4 (tier I) 100% whole grain	SY 19-20 Deli - Mexico - Week 4 (tier I) 100% whole grain	SY 19-20 Deli - Mexico - Week 4 (tier I) 100% whole grain
Built-to-Order Deli				
American-style Meat Combination				
American-style Meat Combination				
Classic Hummus				
Mexican Tinga Chicken				
Sliced Deli Turkey				
Sliced Deli Turkey				
Sliced Turkey Ham				
Sliced Turkey Ham				
Shredded Mozzarella Cheese				
Cheddar Cheese Slice				
Pepper Jack Cheese Slice				
Jalapeno Cheese Sub Roll				
Mini Sub Roll				
Flour Tortilla				
Variety of Fruits				
Variety of Vegetables				
Taste4 Extras Bar				
Sliced Pepperoni				
Homemade Black Bean & Corn Salsa				

SY 19-20 Deli - Northeast Asia - Week 1 (tier I) 100% whole grain	SY 19-20 Deli - Northeast Asia - Week 1 (tier I) 100% whole grain	SY 19-20 Deli - Northeast Asia - Week 1 (tier I) 100% whole grain	SY 19-20 Deli - Northeast Asia - Week 1 (tier I) 100% whole grain	SY 19-20 Deli - Northeast Asia - Week 1 (tier I) 100% whole grain
Built-to-Order Deli				
American-style Meat Combination				
American-style Meat Combination	American-style Meat Combination	American-style Meat Combination	American-style Meat Combination	American-style Meat Combination
Classic Hummus				
Sesame Chicken				
Sliced Deli Turkey				
Sliced Deli Turkey				
Sliced Turkey Ham				
Sliced Turkey Ham				
Shredded Mozzarella Cheese				
Cheddar Cheese Slice				
Pepper Jack Cheese Slice				
Asian Ginger Sub Roll				
Mini Sub Roll				
Flour Tortilla				
Taste4 Extras Bar				
Sliced Pepperoni				
Roasted Pineapple Salsa				

HS/MS Deli Menu – September 2020

Monday		Tuesday	Wednesday	Thursday	Friday
SY 19-20 Deli - Northeast Asia - Week 1 (tier I) 100% whole grain		SY 19-20 Deli - Northeast Asia - Week 1 (tier I) 100% whole grain	p SY 19-20 Deli - Northeast Asia - Week 1 (tier I) 100% whole grain	SY 19-20 Deli - Northeast Asia - Week 1 (tier I) 100% whole grain	SY 19-20 Deli - Northeast Asia - Week 1 (tier I) 100% whole grain
Built-to-Order Deli	I)	Built-to-Order Deli	Built-to-Order Deli	Built-to-Order Deli	Built-to-Order Deli
American-style Meat Combination		American-style Meat Combination	American-style Meat Combination	American-style Meat Combination	American-style Meat Combination
American-style Meat Combination		American-style Meat Combination	American-style Meat Combination	American-style Meat Combination	American-style Meat Combination
Classic Hummus		Classic Hummus	Classic Hummus	Classic Hummus	Classic Hummus
Sesame Chicken		Sesame Chicken	Sesame Chicken	Sesame Chicken	Sesame Chicken
Sliced Deli Turkey		Sliced Deli Turkey	Sliced Deli Turkey	Sliced Deli Turkey	Sliced Deli Turkey
Sliced Deli Turkey		Sliced Deli Turkey	Sliced Deli Turkey	Sliced Deli Turkey	Sliced Deli Turkey
Sliced Turkey Ham		Sliced Turkey Ham	Sliced Turkey Ham	Sliced Turkey Ham	Sliced Turkey Ham
Sliced Turkey Ham		Sliced Turkey Ham	Sliced Turkey Ham	Sliced Turkey Ham	Sliced Turkey Ham
Shredded Mozzarella Che	eese	Shredded Mozzarella Cheese	Shredded Mozzarella Cheese	Shredded Mozzarella Cheese	Shredded Mozzarella Cheese
Cheddar Cheese Slice		Cheddar Cheese Slice	Cheddar Cheese Slice	Cheddar Cheese Slice	Cheddar Cheese Slice
Pepper Jack Cheese Slice	e	Pepper Jack Cheese Slice	Pepper Jack Cheese Slice	Pepper Jack Cheese Slice	Pepper Jack Cheese Slice
Asian Ginger Sub Roll		Asian Ginger Sub Roll	Asian Ginger Sub Roll	Asian Ginger Sub Roll	Asian Ginger Sub Roll
Mini Sub Roll		Mini Sub Roll	Mini Sub Roll	Mini Sub Roll	Mini Sub Roll
Flour Tortilla		Flour Tortilla	Flour Tortilla Flour Tortilla		Flour Tortilla
Taste4 Extras Bar		Taste4 Extras Bar	Taste4 Extras Bar	Taste4 Extras Bar	Taste4 Extras Bar
Sliced Pepperoni	3	Sliced Pepperoni	Sliced Pepperoni	Sliced Pepperoni	Sliced Pepperoni
Roasted Pineapple Salsa		Roasted Pineapple Salsa	Roasted Pineapple Salsa	Roasted Pineapple Salsa	Roasted Pineapple Salsa

HS/MS Deli Menu – September 2020

SY 19-20 Deli - Northeast Asia - Week 2 (tier I) 100% whole	Northeast Asia - Week 2 (tier I)	Northeast Asia - Week 2 (tier I)	Northeast Asia - Week 2 (tier I)	1 Sep
grain	100% whole grain	100% whole grain	100% whole grain	
Built-to-Order Deli	Built-to-Order Deli	Built-to-Order Deli	Built-to-Order Deli	
American-style Meat Combination	American-style Meat Combination	American-style Meat Combination	American-style Meat Combination	
American-style Meat Combination	American-style Meat Combination	American-style Meat Combination	American-style Meat Combination	
Classic Hummus	Classic Hummus	Classic Hummus	Classic Hummus	
Korean BBQ Chicken	Korean BBQ Chicken	Korean BBQ Chicken	Korean BBQ Chicken	
Sliced Deli Turkey	Sliced Deli Turkey	Sliced Deli Turkey	Sliced Deli Turkey	
Sliced Deli Turkey	Sliced Deli Turkey	Sliced Deli Turkey	Sliced Deli Turkey	
Sliced Turkey Ham	Sliced Turkey Ham	Sliced Turkey Ham	Sliced Turkey Ham	
Sliced Turkey Ham	Sliced Turkey Ham	Sliced Turkey Ham	Sliced Turkey Ham	
Shredded Mozzarella Cheese	Shredded Mozzarella Cheese	Shredded Mozzarella Cheese	Shredded Mozzarella Cheese	
Cheddar Cheese Slice	Cheddar Cheese Slice	Cheddar Cheese Slice	Cheddar Cheese Slice	
Pepper Jack Cheese Slice	Pepper Jack Cheese Slice	Pepper Jack Cheese Slice	Pepper Jack Cheese Slice	
Asian Ginger Sub Roll	Asian Ginger Sub Roll	Asian Ginger Sub Roll	Asian Ginger Sub Roll	
Mini Sub Roll	Mini Sub Roll	Mini Sub Roll	Mini Sub Roll	
Flour Tortilla	Flour Tortilla	Flour Tortilla	Flour Tortilla	
Taste4 Extras Bar	Taste4 Extras Bar	Taste4 Extras Bar	Taste4 Extras Bar	
Sliced Pepperoni	Sliced Pepperoni	Sliced Pepperoni	Sliced Pepperoni	
Pickle Cucumbers	Pickle Cucumbers	Pickle Cucumbers	Pickle Cucumbers	

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Monday		Tuesday		Wednesday		Thursday		Friday	
	3 Aug		4 Aug		5 Aug		6 Aug		7 Aug
	10 Aug		11 Aug		12 Aug	SY 2020-2021 Fast - Mexico - Week 2 (tier I) 100% whole grain lite dewey	13 Aug	SY 2020-2021 Fast - Mexico - Week 2 (tier I) 100% whole grain lite dewey	14 Aug
						Green Chili Chicken	Salad	Green Chili Chicken	Salad
						Green Chili Chicken Submarine Sandwich	'n	Green Chili Chicken Submarine Sandwic	
						Classic Chef Salad		Classic Chef Salad	
						Turkey & Cheddar S Sandwich	ubmarine	Turkey & Cheddar S Sandwich	ubmarine
						Ham & Cheddar Sub Sandwich	marine	Ham & Cheddar Sub Sandwich	marine
						Twisted Breadstick		Twisted Breadstick	
						Variety of Fruits		Variety of Fruits	
						Variety of Vegetable	s	Variety of Vegetable	es .
						Taste4 Extras Bar		Taste4 Extras Bar	
SY 2020-2021 Fast - Mexico - Week 3 (tier I) 100% whole	17 Aug	SY 2020-2021 Fast - Mexico - Week 3 (tier I) 100% whole	18 Aug	SY 2020-2021 Fast - Mexico - Week 3 (tier I) 100% whole	19 Aug	SY 2020-2021 Fast - Mexico - Week 3 (tier I) 100% whole	20 Aug	SY 2020-2021 Fast - Mexico - Week 3 (tier I) 100% whole	21 Aug
grain lite dewey Fajita Chicken Salad		grain lite dewey Fajita Chicken Salad		grain lite dewey Fajita Chicken Salad	w.	grain lite dewey Fajita Chicken Salad		grain lite dewey Fajita Chicken Salad	
Fajita Chicken Subm Sandwich	arine	Fajita Chicken Subm Sandwich	arine	Fajita Chicken Subm Sandwich	arine	Fajita Chicken Subm Sandwich		Fajita Chicken Subm Sandwich	
Classic Chef Salad		Classic Chef Salad		Classic Chef Salad		Classic Chef Salad		Classic Chef Salad	
Turkey & Cheddar Su Sandwich	ubmarine	Turkey & Cheddar So Sandwich	ubmarine	Turkey & Cheddar S Sandwich	ubmarine	Turkey & Cheddar Submarine Sandwich		Turkey & Cheddar S Sandwich	ubmarine
Ham & Cheddar Subr Sandwich	marine	Ham & Cheddar Sub Sandwich	marine	Ham & Cheddar Sub Sandwich	marine	Ham & Cheddar Sub Sandwich	marine	Ham & Cheddar Sub Sandwich	marine
Twisted Breadstick		Twisted Breadstick		Twisted Breadstick		Twisted Breadstick		Twisted Breadstick	
Variety of Fruits		Variety of Fruits		Variety of Fruits		Variety of Fruits		Variety of Fruits	
Variety of Vegetables	5	Variety of Vegetables	5	Variety of Vegetable	s	Variety of Vegetables	5	Variety of Vegetable	s
Taste4 Extras Bar		Taste4 Extras Bar	2 - 13	Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar	
SY 2020-2021 Fast - Mexico - Week 4 (tier I) 100% whole grain lite dewey		SY 2020-2021 Fast - Mexico - Week 4 (tier I) 100% whole grain lite dewey	20 //49	SY 2020-2021 Fast - Mexico - Week 4 (tier I) 100% whole grain lite dewey	26 Aug	SY 2020-2021 Fast - Mexico - Week 4 (tier I) 100% whole grain lite dewey	27 Aug	SY 2020-2021 Fast - Mexico - Week 4 (tier I) 100% whole grain lite dewey	28 Aug
Mexican Chicken Ting		Mexican Chicken Ting	222 80 80	Mexican Chicken Tin	ga Salad	Mexican Chicken Ting	ga Salad	Mexican Chicken Tin	ga Salad
Mexican Chicken Ting Submarine Sandwich		Mexican Chicken Ting Submarine Sandwich		Mexican Chicken Tinga Submarine Sandwich		Mexican Chicken Tinga Submarine Sandwich		Mexican Chicken Ting Submarine Sandwich	
Classic Chef Salad		Classic Chef Salad		Classic Chef Salad		Classic Chef Salad		Classic Chef Salad	
Turkey & Cheddar Su Sandwich		Turkey & Cheddar Su Sandwich		Turkey & Cheddar Su Sandwich		Turkey & Cheddar Submarine Sandwich		Turkey & Cheddar Submarine Sandwich	
Ham & Cheddar Subr Sandwich		Ham & Cheddar Subr Sandwich	marine	Ham & Cheddar Subi Sandwich	marine	Ham & Cheddar Submarine Sandwich		Ham & Cheddar Submarine Sandwich	
Twisted Breadstick		Twisted Breadstick		Twisted Breadstick		Twisted Breadstick		Twisted Breadstick	
Variety of Fruits		Variety of Fruits		Variety of Fruits		Variety of Fruits		Variety of Fruits	
Variety of Vegetables	;	Variety of Vegetables	i	Variety of Vegetables	5	Variety of Vegetables	i	Variety of Vegetables	5

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Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar	
SY 19-20 Fast Lite- Northeast Asia - Week 1 (tier I) 100%	31 Aug	Lite- Northeast Asia - Week 1		SY 19-20 Fast Lite- Northeast Asia - Week 1 (tier I) 100%	2 Sep	SY 19-20 Fast Lite- Northeast Asia - Week 1 (tier I) 100%	3 Sep	SY 19-20 Fast Lite- Northeast Asia - Week 1 (tier I) 100%	4 Sep
whole grain		whole grain		whole grain		whole grain		whole grain	
Chef Salad Sesame Chicken Sala greens, diced chicker mozzarella, pineapple vegetables	٦,	Chef Salad Sesame Chicken Sala greens, diced chicker mozzarella, pineappl vegetables	١,	Chef Salad Sesame Chicken Sal greens, diced chicke mozzarella, pineapp vegetables	en,	Chef Salad Sesame Chicken Salagreens, diced chicke mozzarella, pineappl vegetables	n,	Chef Salad Sesame Chicken Sa greens, diced chicke mozzarella, pineapp vegetables	en,
Sesame Chicken Sub whole grain	, Richs	Sesame Chicken Sub whole grain	, Richs	Sesame Chicken Sul	b, Richs	Sesame Chicken Sub whole grain	, Richs	Sesame Chicken Su whole grain	b, Richs
Italian Sub		Italian Sub		Italian Sub		Italian Sub		Italian Sub	
Turkey & Cheddar Su Sandwich	ıbmarine	Turkey & Cheddar Su Sandwich	ıbmarine	Turkey & Cheddar S Sandwich	ubmarine	Turkey & Cheddar Su Sandwich	ubmarine	Turkey & Cheddar S Sandwich	Submarine
Ham & Cheddar Subr Sandwich	marine	Ham & Cheddar Subr Sandwich	marine	Ham & Cheddar Sub Sandwich	marine	Ham & Cheddar Submarine Sandwich		Ham & Cheddar Sub Sandwich	marine
Chicken Caesar Wrap	1	Chicken Caesar Wrap	ì	Chicken Caesar Wra	р	Chicken Caesar Wrap		Chicken Caesar Wra	р
Twisted Breadstick		Twisted Breadstick		Twisted Breadstick		Twisted Breadstick		Twisted Breadstick	
Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar	

HS/MS Fast Takes Menu – September 2020

SY 19-20 Fast Lite- Northeast Asia - Week 1 (tier I) 100% whole grain Chef Salad Sesame Chicken Salad, r greens, diced chicken, mozzarella, pineapple ro	mixed	SY 19-20 Fast Lite- Northeast Asia - Week 1 (tier I) 100% whole grain Chef Salad	1 Sep	SY 19-20 Fast Lite- Northeast Asia - Week 1 (tier I) 100%	2 Sep	SY 19-20 Fast Lite- Northeast	3 Sep	SY 19-20 Fast	4 Sep
Sesame Chicken Salad, r greens, diced chicken,		Chef Salad		whole grain		Asia - Week 1 (tier I) 100% whole grain		Lite- Northeast Asia - Week 1 (tier I) 100% whole grain	4 Sep
greens, diced chicken,				Chef Salad		Chef Salad		Chef Salad	
vegetables	asted	Sesame Chicken Sala greens, diced chicker mozzarella, pineapple vegetables	۱,	Sesame Chicken Sal greens, diced chicke mozzarella, pineappi vegetables	n,	Sesame Chicken Salagreens, diced chicke mozzarella, pineappl vegetables	n,	Sesame Chicken Sala greens, diced chicker mozzarella, pineappl vegetables	n,
Sesame Chicken Sub, Ric whole grain		Sesame Chicken Sub whole grain	, Richs	Sesame Chicken Sub whole grain	, Richs	Sesame Chicken Sub whole grain	, Richs	Sesame Chicken Sub whole grain	, Richs
Italian Sub		Italian Sub		Italian Sub		Italian Sub		Italian Sub	
Turkey & Cheddar Subma		Turkey & Cheddar Su Sandwich	ıbmarine	Turkey & Cheddar S Sandwich	ubmarine	Turkey & Cheddar Su Sandwich	ubmarine	Turkey & Cheddar Su Sandwich	ubmarine
		Ham & Cheddar Subr Sandwich	marine	Ham & Cheddar Sub Sandwich	marine	Ham & Cheddar Sub Sandwich	marine	Ham & Cheddar Subr Sandwich	marine
Chicken Caesar Wrap		Chicken Caesar Wrap	,	Chicken Caesar Wra	•	Chicken Caesar Wrap	,	Chicken Caesar Wrap)
Twisted Breadstick		Twisted Breadstick		Twisted Breadstick		Twisted Breadstick		Twisted Breadstick	
Taste4 Extras Bar	Taste4 Extras Bar T			Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar	
Lite - Northeast Asia - Week 2	- ССР	SY 19-20 Fast Lite - Northeast Asia - Week 2		SY 19-20 Fast Lite - Northeast Asia - Week 2	9 Sep	SY 19-20 Fast Lite - Northeast Asia - Week 2	10 Sep		11 Sep
(tier I) 100% whole grain		(tier I) 100% whole grain		(tier I) 100% whole grain		(tier I) 100% whole grain			
Korean BBQ Chicken Sala mixed greens, diced chick mozzarella	ken,	Korean BBQ Chicken mixed greens, diced o mozzarella	chicken,	Korean BBQ Chicken mixed greens, diced mozzarella		Korean BBQ Chicken mixed greens, diced mozzarella			
Korean BBQ Chicken Sub Richs WG		Korean BBQ Chicken Richs WG		Korean BBQ Chicken Richs WG	Sub,	Korean BBQ Chicken Sub, Richs WG			ĺ
Chef Salad		Chef Salad		Chef Salad		Chef Salad			
Italian Sub		Italian Sub		Italian Sub		Italian Sub			
Turkey & Cheddar Subma Sandwich		Turkey & Cheddar Su Sandwich		Turkey & Cheddar Su Sandwich	ıbmarine	Turkey & Cheddar Su Sandwich	bmarine		
Ham & Cheddar Submarii Sandwich	Train & Chicagai Sabinarin		marine	Ham & Cheddar Submarine Sandwich					
Chicken Caesar Wrap	(Chicken Caesar Wrap	ļ	Chicken Caesar Wrap		Chicken Caesar Wrap			
Twisted Breadstick	-	Twisted Breadstick		Twisted Breadstick		Twisted Breadstick			
Taste4 Extras Bar	-	Taste4 Extras Bar	,	Taste4 Extras Bar		Taste4 Extras Bar			

HS/MS Adventure Menu – August 2020

Monday		Tuesday		Wednesday		Thursday		Friday	
	3 Aug		4 Aug		5 Aug		6 Aug		7 Aug
10	7 Aug	SY 19-20 Fiesta T/Th (tier I) 78% whole grain Built-to-Order Fiesta Cheddar Cheese Sau Shredded Cheddar Cl Fajita Chicken Mexican Black Beans Beef Taco Filling Cilantro Lime Rice Taco Salad Bowl Tortilla Chips Flour Tortilla Flour Tortilla Variety of Fruits Aztec Corn Variety of Vegetables Taste4 Extras Bar Homemade Salsa	18 Aug	SY 19-20 Glorious Grilled Cheese - Wednesday (tier I) 100% whole grain Glorious Grilled Che Sandwich Bar Toasted Cheese San Wisconsin Grilled Ch Sandwich Variety of Fruits Country Style Potato Classic Tomato Soup Variety of Vegetable Taste4 Extras Bar	19 Aug 19 Aug ese adwich aeese b Wedges		getables es ce a Sauce 20 Aug	SY 19-20 Beale Street BBQ (tier I) 100% whole grain Beale Street BBQ St Pulled Pork, Carnital Pulled Turkey Whole Wheat Hamb Tortilla Chips Variety of Fruits Vegetarian Baked Be Blue Ribbon Slaw Variety of Vegetable Taste4 Extras Bar Asian Sweet Chili Ba Sauce Carolinian Barbecue Classic Barbecue Sai	14 Aug tation s urger Bun eans s s arbecue Sauce uce 21 Aug ese rilled dwich wedges

SY 19-20 Oklahoma Favorites Monday	SY 19-20 Fiesta T/Th (tier I) 78% whole grain	25 Aug	SY 19-20 Oklahoma Favorites	26 Aug	SY 19-20 Chopsticks - Tuesday (tier I)	27 Aug	SY 19-20 Oklahoma Favorites Friday	28 Aug
Personal Chicken Pot Pie	Built-to-Order Fiesta		Wednesday		21% whole grain		Chili con Carne	
Steak Fingers	Cheddar Cheese Sau	ce	Steak Fingers		Built-to-Order Chops		Steak Fingers	
Garlic Knot Breadstick	Shredded Cheddar C	heese	Turkey Gravy		General Tso Chicken popcorn		Cornbread	
Variety of Fruits	Fajita Chicken		Dinner Roll Garlic Knot Breadsti	ale	Sweet and Sour Chicken		Garlic Knot Breadstic	ck
Whipped Potatoes	Mexican Black Beans		Variety of Fruits	CK	Fried Rice, oven, whi		Variety of Fruits	
Mixed Garden Vegetables	Beef Taco Filling		Whipped Potatoes		scrambled eggs, soy onions, carrots, peas		Whipped Potatoes	
Variety of Vegetables	Cilantro Lime Rice		Mixed Garden Veget	ables	Vegetable Lo Mein		Mixed Garden Vegeta	ables
Taste4 Extras Bar	Taco Salad Bowl		Variety of Vegetable		Steamed Rice		Variety of Vegetables	5
Gravy, country, old fashioned biscuit	Tortilla Chips		Taste4 Extras Bar	3	Variety of Fruits		Taste4 Extras Bar	
	Flour Tortilla		Gravy, country, old	fachioned	Steamed Broccoli		Gravy, country, old fa	ashioned
	Flour Tortilla		biscuit	asilioned	Roasted Sesame Car	rots	Discuit	
	Variety of Fruits				Variety of Vegetables	i		
	Aztec Corn				Taste4 Extras Bar			
	Variety of Vegetables	i						
	Taste4 Extras Bar							
	Homemade Salsa							
	Salsa Verde							
	Sour Cream							
SY 19-20 Popup Brand - Strutters (tier I) 20% whole grain	T/Th (tier I) 78% whole grain	1 Sep	SY 19-20 Popup Brand - Strutters (tier I) 20% whole grain	2 Sep	SY 19-20 Twirls (tier I) 20% whole grain	3 Sep	SY 19-20 Popup Brand - Strutters (tier I) 20%	4 Sep
Strutters Mini Brand Station	Built-to-Order Fiesta		Strutters Mini Brand	Station	Penne Pasta		whole grain Strutters Mini Brand S	Station
Chicken Tenders	Cheddar Cheese Saud		Chicken Tenders		Spaghetti Noodles		Chicken Tenders	
Roasted Chicken Pesto	Shredded Cheddar Ch	neese	Roasted Chicken Per	sto	Fajita Chicken		Roasted Chicken Pes	ito
Buttermilk Biscuit	Fajita Chicken		Buttermilk Biscuit		Beefy Meatballs		Buttermilk Biscuit	
Home-style Waffle	Mexican Black Beans		Home-style Waffle		Roasted Tuscan Vege	tables	Home-style Waffle	
Roasted Green Beans	Beef Taco Filling		Roasted Green Beans	6	Breadstick		Roasted Green Beans	
Whipped Potatoes	Cilantro Lime Rice		Whipped Potatoes		Variety of Fruits		Whipped Potatoes	
Tater Tot Hash	Taco Salad Bowl		Tater Tot Hash		Roasted Broccoli		Tater Tot Hash	
Taste4 Extras Bar	Tortilla Chips Flour Tortilla		Taste4 Extras Bar		Variety of Vegetables		Taste4 Extras Bar	
Breakfast Syrup Cup	Flour Tortilla		Breakfast Syrup Cup		Taste4 Extras Bar		Breakfast Syrup Cup	
Gravy, country, old fashioned biscuit	Variety of Fruits		Gravy, country, old footscuit	ashioned	Alfredo Cheese Sauce Homemade Marinara		Gravy, country, old fa biscuit	shioned
Pancake & Waffle Syrup	Aztec Corn		Pancake & Waffle Sy	rup			Pancake & Waffle Syr	up
	Variety of Vegetables							
	Taste4 Extras Bar							
	raste4 Extras Dar			ı		- 1		
	Homemade Salsa							

MS/HS Adventure Line Menu –

Brand - Strutters (tier I) 20% whole grain Strutters Mini Brand Station Chicken Tenders	SY 19-20 Fiesta T/Th (tier I) 78% whole grain	SY 19-20 Popup Brand - Strutters	SY 19-20 Twirls 3 Sep (tier I) 20%	SY 19-20 Popup Brand - Strutters 4 Sep
Buttermilk Biscuit Home-style Waffle Roasted Green Beans Whipped Potatoes Tater Tot Hash Taste4 Extras Bar Breakfast Syrup Cup Gravy, country, old fashioned biscuit Pancake & Waffle Syrup A V T H S	Built-to-Order Fiesta Cheddar Cheese Sauce Shredded Cheddar Cheese Fajita Chicken Mexican Black Beans Beef Taco Filling Cilantro Lime Rice Taco Salad Bowl Tortilla Chips Flour Tortilla Flour Tortilla Variety of Fruits Aztec Corn Variety of Vegetables Taste4 Extras Bar Homemade Salsa Salsa Verde Sour Cream	(tier I) 20% whole grain Strutters Mini Brand Station Chicken Tenders Roasted Chicken Pesto Buttermilk Biscuit Home-style Waffle Roasted Green Beans Whipped Potatoes Tater Tot Hash Taste4 Extras Bar Breakfast Syrup Cup Gravy, country, old fashioned biscuit Pancake & Waffle Syrup	whole grain Penne Pasta Spaghetti Noodles Fajita Chicken Beefy Meatballs Roasted Tuscan Vegetables Breadstick Variety of Fruits Roasted Broccoli Variety of Vegetables Taste4 Extras Bar Alfredo Cheese Sauce Homemade Marinara Sauce	(tier I) 20% whole grain Strutters Mini Brand Station Chicken Tenders Roasted Chicken Pesto Buttermilk Biscuit Home-style Waffle Roasted Green Beans Whipped Potatoes Tater Tot Hash Taste4 Extras Bar Breakfast Syrup Cup Gravy, country, old fashioned biscuit Pancake & Waffle Syrup
Overslept - Monday (tier I) 71% whole grain Built-to-Order Overslept Buttermilk Biscuit Flour Tortilla Scrambled Eggs Baked Cinnamon Raisin Apples Variety of Fruits Tater Tot Hash Variety of Vegetables Taste4 Extras Bar Shredded Cheddar Cheese Gravy, country, old fashioned biscuit Jalapeno Pepper Slices Pico de Gallo Pork Breakfast Sausage Patty Sour Cream	T/Th (tier I) 78% whole grain Built-to-Order Fiesta Cheddar Cheese Sauce Shredded Cheddar Cheese Fajita Chicken Mexican Black Beans Beef Taco Filling Cilantro Lime Rice Faco Salad Bowl Fortilla Chips Flour Tortilla Flour Tortilla Variety of Fruits Aztec Corn Variety of Vegetables Faste4 Extras Bar	SY 19-20 Overslept - Wednesday (tier I) 71% whole grain Built-to-Order Overslept Flour Tortilla Popcorn Chicken Scrambled Eggs Toasted Waffle Baked Cinnamon Raisin Apples Variety of Fruits Tater Tot Hash Variety of Vegetables Taste4 Extras Bar Shredded Cheddar Cheese Jalapeno Pepper Slices Pico de Gallo Sour Cream Pancake & Waffle Syrup	SY 19-20 - Rockin Ramen (tier I) 0% whole grain Asian Meatballs Fajita Chicken Hard Boiled Eggs Spaghetti Noodles Taste4 Extras Bar Broth, Shoyu Ramen, Chicken Broth- Pho, Vegetable O - Cabbage, green, shredded, ready-to-serve Sliced Mushrooms Green Onion Matchstick Carrots Chilled Corn	11 Sep

MS/HS Pizza Menu – August 2020

Monday		Tuesday		Wednesday		Thursday		Friday	
	3 Aug		4 Aug		5 Aug		6 Aug		7 Aug
	10 Aug		11 Aug		12 Aug	Core - Pizza - Mexico - Week 2 Th (tier I/II) 10% whole grain :28803	13 Aug	Core - Pizza - Mexico - Week 2 MWF (tier I/II) 10% whole grain :28803	14 Aug
						Baked Penne Pasta Green Chili Chicken Hawaiian Pizza,	Pizza	Baked Penne Pasta Cheese Pizza Pepperoni Pizza	
						Breadstick		Breadstick	
						Toasted Garlic Caesa	ar Salad	Toasted Garlic Caes	ar Salad
						Taste4 Extras Bar		Taste4 Extras Bar Grated Parmesan Ch	
						Red Pepper Flakes		Red Pepper Flakes	ieese
Core - Pizza - Mexico - Week 3	17 Aug	Core - Pizza - Mexico - Week 3	18 Aug	Core - Pizza - Mexico - Week 3	19 Aug	Core - Pizza - Mexico - Week 3	20 Aug	Core - Pizza - Mexico - Week 3	21 Aug
MWF (tier I/II) 10% whole grain :28803	hole grain whole grain			MWF (tier I/II) 10% whole grain :28803		Th (tier I/II) 10% whole grain :28803		MWF (tier I/II) 10% whole grain :28803	
Cheddar Macaroni	lar Macaroni Cheddar Macaroni			Cheddar Macaroni		Cheddar Macaroni		Cheddar Macaroni	
Cheese Pizza		Fajita Chicken Pizza, Richs 16-inch, white,		Cheese Pizza		Cheese Pizza		Cheese Pizza	
Pepperoni Pizza		Sausage Pizza		Pepperoni Pizza		Hawaiian Pizza,		Pepperoni Pizza	
Breadstick		Breadstick		Breadstick		Breadstick		Breadstick	
Toasted Garlic Caesa	r Salad	Toasted Garlic Caesa	r Salad	Toasted Garlic Caesa	ar Salad	Toasted Garlic Caesa	r Salad	Toasted Garlic Caesar Salad	
Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar	
Grated Parmesan Che	eese	Grated Parmesan Che	eese	Grated Parmesan Ch	eese	Grated Parmesan Ch	eese	Grated Parmesan Ch	ieese
Red Pepper Flakes		Red Pepper Flakes		Red Pepper Flakes		Red Pepper Flakes		Red Pepper Flakes	
Core - Pizza - Mexico - Week 4 MWF (tier I/II)		Core - Pizza - Mexico - Week 4 T (tier I/II) 10%	25 Aug	Core - Pizza - Mexico - Week 4 MWF (tier I/II)		Core - Pizza - Mexico - Week 4 Th (tier I/II)		Core - Pizza - Mexico - Week 4 MWF (tier I/II)	28 Aug
10% whole grain :28803		whole grain :28803		10% whole grain :28803		10% whole grain :28803		10% whole grain :28803	
Cheese Pizza		Mexican Chicken Ting	a Pizza	Cheese Pizza		Cheese Pizza		Cheese Pizza	
Pepperoni Pizza	pperoni Pizza Sausage Pizza		Pepperoni Pizza		Hawaiian Pizza,		Pepperoni Pizza		
paghetti with Meat Sauce Spaghetti with Meat Sauce		Spaghetti with Meat	at Sauce Spaghetti with Meat Sauce Spag		Spaghetti with Meat	Sauce			
Breadstick	readstick Breadstick		Breadstick		Breadstick		Breadstick		
Toasted Garlic Caesar	asted Garlic Caesar Salad Toasted Garlic Caesar Salad		- Salad	Toasted Garlic Caesa	r Salad	Toasted Garlic Caesar Salad Toasted Garlic Caesar S		r Salad	
Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar	
Grated Parmesan Che	eese	Grated Parmesan Che	eese	Grated Parmesan Ch	eese	Grated Parmesan Che	eese	Grated Parmesan Cheese	
Red Pepper Flakes		Red Pepper Flakes		Red Pepper Flakes		Red Pepper Flakes		Red Pepper Flakes	

Northeast Asia - Week 1 MWF (tier I) 10% whole grain :28804 Alfredo Macaroni Cheese Pizza Pepperoni Pizza Breadstick Toasted Garlic Caesar Salad Taste4 Extras Bar Grated Parmesan Cheese	Jortheast Asia - Veek 1 T (tier I) 0% whole grain 28804 Ifredo Macaroni ausage Pizza esame Chicken Pizza, 8-cut, ichs 16-inch, white readstick oasted Garlic Caesar Salad aste4 Extras Bar irated Parmesan Cheese	Northeast Asia - Week 1 MWF (tier I) 10% whole grain :28804 Alfredo Macaroni Cheese Pizza Pepperoni Pizza Breadstick Toasted Garlic Caesar Salad Taste4 Extras Bar Grated Parmesan Cheese	SY 19-20 Pizza - Northeast Asia - Week 1 Th (tier I) 10% whole grain :28804 Alfredo Macaroni Cheese Pizza Hawaiian Pizza, Breadstick Toasted Garlic Caesar Salad Taste4 Extras Bar Grated Parmesan Cheese Red Pepper Flakes	SY 19-20 Pizza - Northeast Asia - Week 1 MWF (tier I) 10% whole grain :28804 Alfredo Macaroni Cheese Pizza Pepperoni Pizza Breadstick Toasted Garlic Caesar Salad Taste4 Extras Bar Grated Parmesan Cheese Red Pepper Flakes
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MS/HS Pizza Menu – September 2020

Monday		Tuesday		Wednesday		Thursday		Friday	
SY 19-20 Pizza - Northeast Asia - Week 1 MWF (tier I) 10% whole grain :28804 Alfredo Macaroni Cheese Pizza Pepperoni Pizza Breadstick Toasted Garlic Caesa Taste4 Extras Bar Grated Parmesan Ch		SY 19-20 Pizza - Northeast Asia - Week 1 T (tier I) 10% whole grain :28804 Alfredo Macaroni Sausage Pizza Sesame Chicken Pizz Richs 16-inch, white Breadstick Toasted Garlic Caesa Taste4 Extras Bar Grated Parmesan Ch	ar Salad	Northeast Asia - Week 1 MWF (tier I) 10% whole grain :28804 Alfredo Macaroni Cheese Pizza Pepperoni Pizza Breadstick Toasted Garlic Caese Taste4 Extras Bar Grated Parmesan Ch	ar Salad			SY 19-20 Pizza - Northeast Asia - Week 1 MWF (tier I) 10% whole grain :28804 Alfredo Macaroni Cheese Pizza Pepperoni Pizza Breadstick Toasted Garlic Caesar Salad Taste4 Extras Bar Grated Parmesan Cheese	
Red Pepper Flakes SY 19-20 Pizza - Northeast Asia - Week 2 MWF	7 Sep	SY 19-20 Pizza - Northeast Asia -	8 Sep	Northeast Asia -	9 Sep	SY 19-20 Pizza - Northeast Asia -	10 Sep	Red Pepper Flakes	11 Sep
week 2 MWF (tier I) 10% whole grain :28804 Baked Penne Pasta Cheese Pizza Pepperoni Pizza Breadstick Toasted Garlic Caesa Taste4 Extras Bar Grated Parmesan Che Red Pepper Flakes	r Salad	Week 2 T (tier I) 10% whole grain :28804 Baked Penne Pasta Cheese Pizza Korean BBQ Chicken 8-cut, Richs 16-inch, Breadstick Toasted Garlic Caesa Taste4 Extras Bar Grated Parmesan Ch Red Pepper Flakes	white '	Week 2 MWF (tier I) 10% whole grain :28804 Baked Penne Pasta Cheese Pizza Pepperoni Pizza Breadstick Toasted Garlic Caesa Taste4 Extras Bar Grated Parmesan Ch		Week 2 Th (tier I) 10% whole grain :28804 Baked Penne Pasta Cheese Pizza Hawaiian Pizza, Breadstick Toasted Garlic Caesa Taste4 Extras Bar Grated Parmesan Ch Red Pepper Flakes			

HS/MS Salad Bar – August 2020

Monday		Tuesday		Wednesday		Thursday		Friday	
	3 Aug		4 Aug	5	Aug		6 Aug		7 Au
	10 Aug	1	1 Aug	12	2 Aug	SY 19-20 Extras - Mexico - Thursday (tier I)	13 Aug	SY 19-20 Extras - Mexico - Friday (tier I)	14 Au
						Variety of Entrees		Variety of Entrees	
						Apple		Apple	
						Diced Bartlett Pears		Pineapple Tidbits	
						Banana		Banana	
						Fresh Oranges		Fresh Oranges	
						100% Apple Juice		100% Apple Juice	
						Fresh Broccoli Florets		Pinto Beans	
						Baby Spinach		Fresh Broccoli Flore	s
						Celery Sticks		Baby Spinach	
						Cucumber Coins		Celery Sticks	
						Carrot Sticks		Cucumber Coins	
						Garden Side Salad		Carrot Sticks	
						Chilled Corn		Super Side Salad	
						Chocolate1% Milk		Chocolate1% Milk	
						White 1% Milk		White 1% Milk	
						White Skim Milk		White Skim Milk	
						Roasted Garlic Caesar Dressing	r	Roasted Garlic Caes Dressing	ar
						Ketchup		Ketchup	
						Shredded Lettuce		Shredded Lettuce	
						Mayonnaise Pump		Mayonnaise Pump	
						Yellow Mustard		Yellow Mustard	
						Diced Red Onion		Diced Red Onion	
						Jalapeno Pepper Slice	s	Jalapeno Pepper Slic	es
						Dill Pickle Chips		Dill Pickle Chips	
						Low Fat Ranch Salad	Dressing	Low Fat Ranch Salac	Dressing
						Homemade Salsa		Homemade Salsa	
						Salsa Verde		Salsa Verde	
			1			Cilantro Lime Crema		Cilantro Lime Crema	
						Garlic Parmesan Mayo	nnaise	Garlic Parmesan May	onnaise
						Pico Sauce		Pico Sauce	
						Sriracha Mayonnaise		Sriracha Mayonnaise	
						Sour Cream		Sour Cream	
						Sliced Red Tomatoes		Sliced Red Tomatoes	

SY 19-20 Extras - Mexico - Monday (tier I)	SY 19-20 Extras - Mexico - Tuesday (tier I)	SY 19-20 Extras - 19 Aug Mexico - Wednesday (tier	SY 19-20 Extras - 20 Aug Mexico - Thursday (tier I)	SY 19-20 Extras - 21 Aug Mexico - Friday (tier I)
Variety of Entrees	Variety of Entrees	1)	Variety of Entrees	Variety of Entrees
Apple	Apple	Variety of Entrees	Apple	Apple
Unsweetened Applesauce	Mixed Fruit Cocktail	Apple	Diced Bartlett Pears	Pineapple Tidbits
Banana	Banana	Diced Peaches	Banana	Banana
Fresh Oranges	Fresh Oranges	Banana	Fresh Oranges	Fresh Oranges
100% Apple Juice	100% Apple Juice	Fresh Oranges	100% Apple Juice	100% Apple Juice
Chilled Black Beans	Fresh Broccoli Florets	100% Apple Juice	Fresh Broccoli Florets	Pinto Beans
Fresh Broccoli Florets	Baby Spinach	Kidney Beans	Baby Spinach	Fresh Broccoli Florets
Baby Spinach	Celery Sticks	Fresh Broccoli Florets	Celery Sticks	Baby Spinach
Celery Sticks	Cucumber Coins	Baby Spinach	Cucumber Coins	Celery Sticks
Cucumber Coins	Carrot Sticks	Celery Sticks	Carrot Sticks	Cucumber Coins
Carrot Sticks	Caesar Side Salad	Cucumber Coins	Garden Side Salad	Carrot Sticks
Super Side Salad	Chilled Corn	Carrot Sticks	Chilled Corn	Super Side Salad
Chocolate1% Milk	Chocolate1% Milk	Super Side Salad	Chocolate1% Milk	Chocolate1% Milk
White 1% Milk	White 1% Milk	Chocolate1% Milk	White 1% Milk	White 1% Milk
White Skim Milk	White Skim Milk	White 1% Milk	White Skim Milk	White Skim Milk
Roasted Garlic Caesar Dressing Ketchup	Roasted Garlic Caesar Dressing Ketchup	White Skim Milk Roasted Garlic Caesar Dressing	Roasted Garlic Caesar Dressing Ketchup	Roasted Garlic Caesar Dressing
Shredded Lettuce	Shredded Lettuce	Ketchup	•	Ketchup
Mayonnaise Pump	Mayonnaise Pump	Shredded Lettuce	Shredded Lettuce	Shredded Lettuce
Yellow Mustard	Yellow Mustard	Mayonnaise Pump	Mayonnaise Pump	Mayonnaise Pump
Diced Red Onion	Diced Red Onion	Yellow Mustard	Yellow Mustard	Yellow Mustard
Jalapeno Pepper Slices	Jalapeno Pepper Slices	Diced Red Onion	Diced Red Onion	Diced Red Onion
Dill Pickle Chips	And the control of th	Jalapeno Pepper Slices	Jalapeno Pepper Slices	Jalapeno Pepper Slices
5 55 5 5 5	Dill Pickle Chips	Dill Pickle Chips	Dill Pickle Chips	Dill Pickle Chips
Homemade Salsa	Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing
	Homemade Salsa	Homemade Salsa	Homemade Salsa	Homemade Salsa
an anti-analysis () An analysis a salah	Salsa Verde	Salsa Verde	Salsa Verde	Salsa Verde
	Cilantro Lime Crema	Cilantro Lime Crema	Cilantro Lime Crema	Cilantro Lime Crema
	Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise
	Pico Sauce	Pico Sauce	Pico Sauce	Pico Sauce
	Sriracha Mayonnaise	Sriracha Mayonnaise	Sriracha Mayonnaise	Sriracha Mayonnaise
1000 000 000 000 000 000 000 000 000 00	Sour Cream	Sour Cream	Sour Cream	Sour Cream
Sliced Red Tomatoes	Sliced Red Tomatoes	Sliced Red Tomatoes	Sliced Red Tomatoes	Sliced Red Tomatoes

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SY 19-20 Extras - 24 Aug Mexico - Monday (tier I)	SY 19-20 Extras - Mexico - Tuesday (tier I)	SY 19-20 Extras - 26 Aug Mexico - Wednesday (tier	SY 19-20 Extras - Mexico - Thursday (tier I)	SY 19-20 Extras - Mexico - Friday (tier I)
Variety of Entrees	Variety of Entrees	I)	Variety of Entrees	Variety of Entrees
Apple	Apple	Variety of Entrees	Apple	Apple
Unsweetened Applesauce	Mixed Fruit Cocktail	Apple	Diced Bartlett Pears	Pineapple Tidbits
Banana	Banana	Diced Peaches	Banana	Banana
Fresh Oranges	Fresh Oranges	Banana	Fresh Oranges	Fresh Oranges
100% Apple Juice	100% Apple Juice	Fresh Oranges	100% Apple Juice	100% Apple Juice
Chilled Black Beans	Fresh Broccoli Florets	100% Apple Juice	Fresh Broccoli Florets	Pinto Beans
Fresh Broccoli Florets	Baby Spinach	Kidney Beans	Baby Spinach	Fresh Broccoli Florets
Baby Spinach	Celery Sticks	Fresh Broccoli Florets	Celery Sticks	Baby Spinach
Celery Sticks	Cucumber Coins	Baby Spinach	Cucumber Coins	Celery Sticks
Cucumber Coins	Carrot Sticks	Celery Sticks	Carrot Sticks	Cucumber Coins
Carrot Sticks	Caesar Side Salad	Cucumber Coins	Garden Side Salad	Carrot Sticks
Super Side Salad	Chilled Corn	Carrot Sticks	Chilled Corn	Super Side Salad
Chocolate1% Milk	Chocolate1% Milk	Super Side Salad	Chocolate1% Milk	Chocolate1% Milk
White 1% Milk	White 1% Milk	Chocolate1% Milk	White 1% Milk	White 1% Milk
White Skim Milk	White Skim Milk	White 1% Milk	White Skim Milk	White Skim Milk
Roasted Garlic Caesar Dressing	Roasted Garlic Caesar Dressing	White Skim Milk Roasted Garlic Caesar	Roasted Garlic Caesar Dressing	Roasted Garlic Caesar Dressing
Ketchup	Ketchup	Dressing Ketchup	Ketchup	Ketchup
Shredded Lettuce	Shredded Lettuce	Shredded Lettuce	Shredded Lettuce	Shredded Lettuce
Mayonnaise Pump	Mayonnaise Pump	Mayonnaise Pump	Mayonnaise Pump	Mayonnaise Pump
Yellow Mustard	Yellow Mustard	Yellow Mustard	Yellow Mustard	Yellow Mustard
Diced Red Onion	Diced Red Onion	Diced Red Onion	Diced Red Onion	Diced Red Onion
Jalapeno Pepper Slices	Jalapeno Pepper Slices		Jalapeno Pepper Slices	Jalapeno Pepper Slices
Dill Pickle Chips	Dill Pickle Chips	Jalapeno Pepper Slices	Dill Pickle Chips	Dill Pickle Chips
Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing	Dill Pickle Chips	Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing
Homemade Salsa	Homemade Salsa	Low Fat Ranch Salad Dressing	Homemade Salsa	Homemade Salsa
Salsa Verde	Salsa Verde	Homemade Salsa Salsa Verde	Salsa Verde	Salsa Verde
Cilantro Lime Crema	Cilantro Lime Crema	Cilantro Lime Crema	Cilantro Lime Crema	Cilantro Lime Crema
Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise		Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise
Pico Sauce	Pico Sauce	Garlic Parmesan Mayonnaise	Pico Sauce	Pico Sauce
Sriracha Mayonnaise	Sriracha Mayonnaise	Pico Sauce	Sriracha Mayonnaise	Sriracha Mayonnaise
Sour Cream	Sour Cream	Sriracha Mayonnaise	Sour Cream	Sour Cream
Sliced Red Tomatoes	Sliced Red Tomatoes	Sour Cream Sliced Red Tomatoes	Sliced Red Tomatoes	Sliced Red Tomatoes

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SY 19-20 Extras - Northeast Asia - Monday (tier I)	SY 19-20 Extras - 1 Sep Northeast Asia - Tuesday (tier I)	SY 19-20 Extras - 2 Sep Northeast Asia - Wednesday (tier	SY 19-20 Extras - 3 Sep Northeast Asia - Thursday (tier I)	SY 19-20 Extras - 4 Sep Northeast Asia - Friday (tier I)
Apple	Apple	1)	Apple	Apple
Unsweetened Applesauce	Mixed Fruit Cocktail	Apple	Diced Bartlett Pears	Pineapple Tidbits
Banana	Banana	Diced Peaches	Banana	Banana
Fresh Oranges	Fresh Oranges	Banana	Fresh Oranges	Fresh Oranges
100% Apple Juice	100% Apple Juice	Fresh Oranges	100% Apple Juice	100% Apple Juice
Chilled Black Beans	Fresh Broccoli Florets	100% Apple Juice	Fresh Broccoli Florets	Pinto Beans
Fresh Broccoli Florets	Baby Spinach	Kidney Beans	Baby Spinach	Fresh Broccoli Florets
Baby Spinach	Celery Sticks	Fresh Broccoli Florets	Celery Sticks	Baby Spinach
Celery Sticks	Cucumber Coins	Baby Spinach	Cucumber Coins	Celery Sticks
Cucumber Coins	Carrot Sticks	Celery Sticks	Carrot Sticks	Cucumber Coins
Carrot Sticks	Caesar Side Salad	Cucumber Coins	Garden Side Salad	Carrot Sticks
Super Side Salad	Chilled Corn	Carrot Sticks	Chilled Corn	Super Side Salad
Chocolate1% Milk	Chocolate1% Milk	Super Side Salad	Chocolate1% Milk	Chocolate1% Milk
White 1% Milk	White 1% Milk	Chocolate1% Milk	White 1% Milk	White 1% Milk
White Skim Milk	White Skim Milk	White 1% Milk	White Skim Milk	White Skim Milk
Fresh Cilantro	Fresh Cilantro	White Skim Milk	Fresh Cilantro	Fresh Cilantro
Roasted Garlic Caesar	Roasted Garlic Caesar	Fresh Cilantro	Roasted Garlic Caesar	Roasted Garlic Caesar
Dressing	Dressing	Roasted Garlic Caesar Dressing	Dressing	Dressing
Ketchup	Ketchup	Ketchup	Ketchup	Ketchup
Shredded Lettuce	Shredded Lettuce	Shredded Lettuce	Shredded Lettuce	Shredded Lettuce
Lime Wedges	Lime Wedges	Lime Wedges	Lime Wedges	Lime Wedges
Mayonnaise Pump	Mayonnaise Pump	Mayonnaise Pump	Mayonnaise Pump	Mayonnaise Pump
Yellow Mustard	Yellow Mustard	Yellow Mustard	Yellow Mustard	Yellow Mustard
Diced Red Onion	Diced Red Onion	Diced Red Onion	Diced Red Onion	Diced Red Onion
Freshly Sliced Jalapeno Peppers	Freshly Sliced Jalapeno Peppers	Freshly Sliced Jalapeno	Freshly Sliced Jalapeno Peppers	Freshly Sliced Jalapeno Peppers
Jalapeno Pepper Slices	Jalapeno Pepper Slices	Peppers	Jalapeno Pepper Slices	Jalapeno Pepper Slices
Dill Pickle Chips	Dill Pickle Chips	Jalapeno Pepper Slices Dill Pickle Chips	Dill Pickle Chips	Dill Pickle Chips
Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing		Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing
Salsa Roja	Salsa Roja	Low Fat Ranch Salad Dressing	Salsa Roja	Salsa Roja
Homemade Salsa	Homemade Salsa	Salsa Roja	Homemade Salsa	Homemade Salsa
Salsa Verde	Salsa Verde	Homemade Salsa	Salsa Verde	Salsa Verde
Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise	Salsa Verde	Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise
Korean Gochujang Sauce	Korean Gochujang Sauce	Garlic Parmesan Mayonnaise	Korean Gochujang Sauce	Korean Gochujang Sauce
Sriracha Hot Chili Sauce	Sriracha Hot Chili Sauce	Korean Gochujang Sauce	Sriracha Hot Chili Sauce	Sriracha Hot Chili Sauce
Sriracha Mayonnaise	Sriracha Mayonnaise	Sriracha Hot Chili Sauce	Sriracha Mayonnaise	Sriracha Mayonnaise
Teriyaki Mayonnaise Sauce	Teriyaki Mayonnaise Sauce	Sriracha Mayonnaise	Teriyaki Mayonnaise Sauce	Teriyaki Mayonnaise Sauce
Sour Cream	Sour Cream	Teriyaki Mayonnaise Sauce	Sour Cream	Sour Cream
Sliced Red Tomatoes	Sliced Red Tomatoes	Sour Cream	Sliced Red Tomatoes	Sliced Red Tomatoes
		Sliced Red Tomatoes		

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HS/MS Salad Bar and Extras – September 2020

Monday	Tuesday	Wednesday	Thursday	Friday
SY 19-20 Extras - Northeast Asia - Monday (tier I)	SY 19-20 Extras - Northeast Asia - Tuesday (tier I)	SY 19-20 Extras - 2 Sep Northeast Asia - Wednesday (tier	SY 19-20 Extras - 3 Sep Northeast Asia - Thursday (tier I)	SY 19-20 Extras - 4 Sep Northeast Asia - Friday (tier I)
Apple	Apple	I)	Apple	Apple
Unsweetened Applesauce	Mixed Fruit Cocktail	Apple	Diced Bartlett Pears	Pineapple Tidbits
Banana	Banana	Diced Peaches	Banana	Banana
Fresh Oranges	Fresh Oranges	Banana	Fresh Oranges	Fresh Oranges
100% Apple Juice	100% Apple Juice	Fresh Oranges	100% Apple Juice	100% Apple Juice
Chilled Black Beans	Fresh Broccoli Florets	100% Apple Juice	Fresh Broccoli Florets	Pinto Beans
Fresh Broccoli Florets	Baby Spinach	Kidney Beans	Baby Spinach	Fresh Broccoli Florets
Baby Spinach	Celery Sticks	Fresh Broccoli Florets	Celery Sticks	Baby Spinach
Celery Sticks	Cucumber Coins	Baby Spinach	Cucumber Coins	Celery Sticks
Cucumber Coins	Carrot Sticks	Celery Sticks	Carrot Sticks	Cucumber Coins
Carrot Sticks	Caesar Side Salad	Cucumber Coins	Garden Side Salad	Carrot Sticks
Super Side Salad	Chilled Corn	Carrot Sticks	Chilled Corn	Super Side Salad
Chocolate1% Milk	Chocolate1% Milk	Super Side Salad	Chocolate1% Milk	Chocolate1% Milk
White 1% Milk	White 1% Milk	Chocolate1% Milk	White 1% Milk	White 1% Milk
White Skim Milk	White Skim Milk	White 1% Milk	White Skim Milk	White Skim Milk
Fresh Cilantro	Fresh Cilantro	White Skim Milk	Fresh Cilantro	Fresh Cilantro
Roasted Garlic Caesar Dressing	Roasted Garlic Caesar Dressing	Fresh Cilantro Roasted Garlic Caesar	Roasted Garlic Caesar Dressing	Roasted Garlic Caesar Dressing
Ketchup	Ketchup	Dressing Ketchup	Ketchup	Ketchup
Shredded Lettuce	Shredded Lettuce	Shredded Lettuce	Shredded Lettuce	Shredded Lettuce
Lime Wedges	Lime Wedges	Lime Wedges	Lime Wedges	Lime Wedges
Mayonnaise Pump	Mayonnaise Pump	Mayonnaise Pump	Mayonnaise Pump	Mayonnaise Pump
Yellow Mustard	Yellow Mustard	Yellow Mustard	Yellow Mustard	Yellow Mustard
Diced Red Onion	Diced Red Onion	Diced Red Onion	Diced Red Onion	Diced Red Onion
Freshly Sliced Jalapeno Peppers	Freshly Sliced Jalapeno Peppers	Freshly Sliced Jalapeno	Freshly Sliced Jalapeno Peppers	Freshly Sliced Jalapeno Peppers
Jalapeno Pepper Slices	Jalapeno Pepper Slices	Peppers Jalapeno Pepper Slices	Jalapeno Pepper Slices	Jalapeno Pepper Slices
Dill Pickle Chips	Dill Pickle Chips	Dill Pickle Chips	Dill Pickle Chips	Dill Pickle Chips
Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing
Salsa Roja	Salsa Roja	Salsa Roja	Salsa Roja	Salsa Roja
Homemade Salsa	Homemade Salsa	Homemade Salsa	Homemade Salsa	Homemade Salsa
Salsa Verde	Salsa Verde	Salsa Verde	Salsa Verde	Salsa Verde
Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise
Korean Gochujang Sauce	Korean Gochujang Sauce	18	Korean Gochujang Sauce	Korean Gochujang Sauce
Sriracha Hot Chili Sauce	Sriracha Hot Chili Sauce	Korean Gochujang Sauce	Sriracha Hot Chili Sauce	Sriracha Hot Chili Sauce
Sriracha Mayonnaise	Sriracha Mayonnaise	Sriracha Hot Chili Sauce	Sriracha Mayonnaise	Sriracha Mayonnaise
Teriyaki Mayonnaise Sauce	Teriyaki Mayonnaise Sauce	Sriracha Mayonnaise	Teriyaki Mayonnaise Sauce	Teriyaki Mayonnaise Sauce
Sour Cream	Sour Cream	Teriyaki Mayonnaise Sauce	Sour Cream	Sour Cream
Sliced Red Tomatoes	Sliced Red Tomatoes	Sour Cream	Sliced Red Tomatoes	Sliced Red Tomatoes
		Sliced Red Tomatoes		

SY 19-20 Extras - Northeast Asia - Monday (tier I)	SY 19-20 Extras - 8 Sep Northeast Asia - Tuesday (tier I)	SY 19-20 Extras - 9 Sep Northeast Asia - Wednesday (tier	SY 19-20 Extras - Northeast Asia - Thursday (tier I)	11 S	
Apple	Apple	1)	Apple		
Unsweetened Applesauce	Mixed Fruit Cocktail	Apple	Diced Bartlett Pears		
Banana	Banana	Diced Peaches	Banana		
Fresh Oranges	Fresh Oranges	Banana	Fresh Oranges		
100% Apple Juice	100% Apple Juice	Fresh Oranges	100% Apple Juice		
Chilled Black Beans	Fresh Broccoli Florets	100% Apple Juice	Fresh Broccoli Florets		
Fresh Broccoli Florets	Baby Spinach	Kidney Beans	Baby Spinach		
Baby Spinach	Celery Sticks	Fresh Broccoli Florets	Celery Sticks		
Celery Sticks	Cucumber Coins	Baby Spinach	Cucumber Coins		
Cucumber Coins	Carrot Sticks	Celery Sticks	Carrot Sticks		
Carrot Sticks	Caesar Side Salad	Cucumber Coins	Garden Side Salad		
Super Side Salad	Chilled Corn	Carrot Sticks	Chilled Corn		
Chocolate1% Milk	Chocolate1% Milk	Super Side Salad	Chocolate1% Milk		
White 1% Milk	White 1% Milk	Chocolate1% Milk	White 1% Milk		
White Skim Milk	White Skim Milk	White 1% Milk	White Skim Milk		
Fresh Cilantro	Fresh Cilantro	White Skim Milk	Fresh Cilantro		
Roasted Garlic Caesar	Roasted Garlic Caesar	Fresh Cilantro	Roasted Garlic Caesar		
Dressing Ketchup	Dressing Ketchup	Roasted Garlic Caesar Dressing	Dressing Ketchup		
Shredded Lettuce	Shredded Lettuce	Ketchup	Shredded Lettuce		
Lime Wedges	Lime Wedges	Shredded Lettuce	Lime Wedges		
Mayonnaise Pump	Mayonnaise Pump	Lime Wedges Mayonnaise Pump			
Yellow Mustard	Yellow Mustard	Mayonnaise Pump	Yellow Mustard		
Diced Red Onion	Diced Red Onion	Yellow Mustard	Diced Red Onion		
Freshly Sliced Jalapeno	Freshly Sliced Jalapeno	Diced Red Onion	Freshly Sliced Jalapeno		
Peppers Jalapeno Pepper Slices	Peppers Jalapeno Pepper Slices	Freshly Sliced Jalapeno Peppers	Peppers		
Dill Pickle Chips	Dill Pickle Chips	Jalapeno Pepper Slices	Jalapeno Pepper Slices		
Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing	Dill Pickle Chips	Dill Pickle Chips		
Salsa Roja	Salsa Roja	Low Fat Ranch Salad Dressing	Low Fat Ranch Salad Dressing		
Homemade Salsa	Homemade Salsa	Salsa Roja	Salsa Roja Homemade Salsa		
Salsa Verde	Salsa Verde	Homemade Salsa	Salsa Verde	-	
Garlic Parmesan Mayonnaise	Garlic Parmesan Mayonnaise	Salsa Verde	Garlic Parmesan Mayonnaise		
Korean Gochujang Sauce	Korean Gochujang Sauce	Garlic Parmesan Mayonnaise	Korean Gochujang Sauce		
	Sriracha Hot Chili Sauce	Korean Gochujang Sauce	Sriracha Hot Chili Sauce		
	Committee of the commit	Sriracha Hot Chili Sauce	Sriracha Mayonnaise		
		Sriracha Mayonnaise	Teriyaki Mayonnaise Sauce		
		Teriyaki Mayonnaise Sauce	Sour Cream		
	53 to 1536 1546 1546 1546 1546 1546 1546 1546 154	Sour Cream	Sliced Red Tomatoes		
- 20110100000 -		Sliced Red Tomatoes			
14 Sep	15 Sep	16 Sep	17 Sep	18 Se	
,					

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MS/HS Grill Menu – August 2020

Monday		Tuesday		Wednesday		Thursday		Friday	
	3 Aug		4 Aug		5 Aug		6 Aug		7 Aug
	10 Aug		11 Aug		12 Aug	Grill - Burger Slide - Thursday	13 Aug	Grill - Burger Slide - Friday	14 Aug
						(tier I) 100% whole grain lite dewey Chicken Burger		(tier I) 100% whole grain lite dewey	_
						Original Hot Dog		Deluxe Cheeseburge Chicken Tender Burg	
						Variety of Fruits		Traditional Hamburg	
						Sweet Potato Crinkle	e Cut Fries	-	. ,
						Variety of Vegetable		Baked French Fries	
						Taste4 Extras Bar		Variety of Vegetables	5
						, asser Extras Bar		Taste4 Extras Bar	
SY 2020-2021		SY 2020-2021		SV 2020 2024	1	SV 2000 2004	1		
Grill - Burger Slide - Monday (tier I) 100% whole grain lite dewey	17 Aug	Grill - Burger Slide - Tuesday (tier I) 100% whole grain lite dewey	18 Aug	SY 2020-2021 Grill - Burger Slide - Wednesday (tier I) 100% whole grain lite dewey	19 Aug	SY 2020-2021 Grill - Burger Slide - Thursday (tier I) 100% whole grain lite dewey	20 Aug	SY 2020-2021 Grill - Burger Slide - Friday (tier I) 100% whole grain lite dewey	21 Aug
Deluxe Cheeseburge	r	Barbecue Riblet Pork		Deluxe Cheeseburge	er	Chicken Burger		Deluxe Cheeseburge	r
Corn Dog		Chicken Burger		Toasted Cheese San	dwich	Original Hot Dog		Chicken Tender Burger	
Traditional Hamburge	er	Variety of Fruits		Traditional Hamburg	er	Variety of Fruits		Traditional Hamburger	
Variety of Fruits		Sweet Potato Crinkle	Cut Fries	Variety of Fruits	Sweet Potato Crinkle Cut Fries		Variety of Fruits		
Baked French Fries		Variety of Vegetables	5	Baked French Fries	d French Fries Variety of Vegetables		Baked French Fries		
Variety of Vegetables	5	Taste4 Extras Bar		Variety of Vegetable	s	Taste4 Extras Bar		Variety of Vegetables	;
Taste4 Extras Bar				Taste4 Extras Bar				Taste4 Extras Bar	
SY 2020-2021 Grill - Burger Slide - Monday	24 Aug	SY 2020-2021 Grill - Burger Slide - Tuesday	25 Aug	SY 2020-2021 Grill - Burger Slide -	26 Aug	SY 2020-2021 Grill - Burger Slide - Thursday	27 Aug	SY 2020-2021 Grill - Burger Slide - Friday	28 Aug
(tier I) 100% whole grain lite dewey		(tier I) 100% whole grain lite dewey		Wednesday (tier I) 100% whole grain lite dewey		(tier I) 100% whole grain lite dewey		(tier I) 100% whole grain lite dewey	
Deluxe Cheeseburger	Γ'	Barbecue Riblet Pork Sandwich		Deluxe Cheeseburge	r	Chicken Burger		Deluxe Cheeseburger	
Corn Dog		Chicken Burger		Toasted Cheese Sand	dwich	Original Hot Dog		Chicken Tender Burg	er
Traditional Hamburge	er	Variety of Fruits		Traditional Hamburg	er	Variety of Fruits		Traditional Hamburge	er
Variety of Fruits		Sweet Potato Crinkle	Cut Fries	Variety of Fruits		Sweet Potato Crinkle	Cut Fries	Variety of Fruits	
Baked French Fries		Variety of Vegetables		Baked French Fries		Variety of Vegetables	5	Baked French Fries	
Variety of Vegetables	i	Taste4 Extras Bar		Variety of Vegetables	s	Taste4 Extras Bar		Variety of Vegetables	
Taste4 Extras Bar				Taste4 Extras Bar				Taste4 Extras Bar	
SY 2020-2021 Grill - Burger Slide - Monday (tier I) 100% whole grain lite	- True	SY 2020-2021 Grill - Burger Slide - Tuesday (tier I) 100% whole grain lite		SY 2020-2021 Grill - Burger Slide - Wednesday (tier I) 100% whole	2 Sep	SY 2020-2021 Grill - Burger Slide - Thursday (tier 1) 100% whole grain lite	3 Sep	SY 2020-2021 Grill - Burger Slide - Friday (tier I) 100% whole grain lite	4 Sep
dewey Deluxe Cheeseburger		dewey Barbecue Riblet Pork		grain lite dewey	_	dewey		dewey	
Corn Dog		Sandwich		Deluxe Cheeseburger Toasted Cheese Sand		Chicken Burger		Deluxe Cheeseburger	
Com Dog Traditional Hamburge	ar I	Chicken Burger				Original Hot Dog		Chicken Tender Burge	
Variety of Fruits		Variety of Fruits		Traditional Hamburge Variety of Fruits	C1	Variety of Fruits	Cut Erica	Traditional Hamburge	er
		Sweet Potato Crinkle	Cut Fries	variety of Fidits		Sweet Potato Crinkle	Cut Fries	vallety of Fruits	

Baked French Fries	Variety of Vegetables	Baked French Fries	Variety of Vegetables	Baked French Fries
Variety of Vegetables	Taste4 Extras Bar	Variety of Vegetables	Taste4 Extras Bar	Variety of Vegetables
Taste4 Extras Bar		Taste4 Extras Bar		Taste4 Extras Bar

MS/HS Grill Menu – September 2020

Monday		Tuesday		Wednesday		Thursday		Friday	
SY 2020-2021 Grill - Burger Slide - Monday	31 Aug	Grill - Burger Slide - Tuesday	1 Sep	Grill - Burger Slide -	2 Sep	SY 2020-2021 Grill - Burger Slide - Thursday	3 Sep	SY 2020-2021 Grill - Burger Slide - Friday	4 Se _l
(tier I) 100% whole grain lite dewey		(tier I) 100% whole grain lite dewey		Wednesday (tier I) 100% whole grain lite dewey		(tier I) 100% whole grain lite dewey		(tier I) 100% whole grain lite dewey	
Deluxe Cheeseburger		Barbecue Riblet Pork Sandwich		Deluxe Cheeseburge	er	Chicken Burger		Deluxe Cheeseburger	
Corn Dog		Chicken Burger		Toasted Cheese San	dwich	Original Hot Dog		Chicken Tender Burge	er
Traditional Hamburge	er	Variety of Fruits		Traditional Hamburg	er	Variety of Fruits		Traditional Hamburge	:r
Variety of Fruits		Sweet Potato Crinkle	Cut Fries	Variety of Fruits		Sweet Potato Crinkle	Cut Fries	Variety of Fruits	
Baked French Fries		Variety of Vegetables		Baked French Fries		Variety of Vegetables	5	Baked French Fries	
Variety of Vegetables		Taste4 Extras Bar		Variety of Vegetable	s	Taste4 Extras Bar		Variety of Vegetables	
Taste4 Extras Bar				Taste4 Extras Bar				Taste4 Extras Bar	
SY 2020-2021 Grill - Burger Slide - Monday		SY 2020-2021 Grill - Burger Slide - Tuesday	8 Sep	Grill - Burger	9 Sep	SY 2020-2021 Grill - Burger	10 Sep		11 Sep
(tier I) 100% whole grain lite dewey		(tier I) 100% whole grain lite dewey		Slide - Wednesday (tier I) 100% whole grain lite dewey		Slide - Thursday (tier I) 100% whole grain lite dewey		_	
Deluxe Cheeseburger		Barbecue Riblet Pork Sandwich		Deluxe Cheeseburge	r	Chicken Burger			
Corn Dog		Chicken Burger		Toasted Cheese San	dwich	Original Hot Dog			
Traditional Hamburge	r	Variety of Fruits		Traditional Hamburg	er	Variety of Fruits			
Variety of Fruits		Sweet Potato Crinkle	Cut Fries	Variety of Fruits		Sweet Potato Crinkle	Cut Fries		
Baked French Fries		Variety of Vegetables		Baked French Fries		Variety of Vegetables	5		
Variety of Vegetables		Taste4 Extras Bar		Variety of Vegetables	5	Taste4 Extras Bar			
Taste4 Extras Bar				Taste4 Extras Bar					

MENU CYCLE FOR BREAKFAST

Attach a sample 21 - day cycle breakfast menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year.

Breakfast Menu – August 2020

Monday	Tuesday	Wednesday	Thursday	Friday	
3 Aug	4 Aug	5 Aug	6 Aug	7 Aug	
10 Aug	11 Aug	12 Aug	SY 19-20 K8 Breakfast Week 2 Day 4 :28856	SY 19-20 K8 Breakfast Week 2 Day 5 :28856	
			Honey Nut Cheerios Cereal	Apple Cinnamon Nutrigrain Breakfast Bar	
			Cinnamon Toast Crunch Cereal reduced sugar	Strawberry Nutrigrain Breakfast Bar	
	·		Cocoa Puffs Cereal	Buttery Wheat Toast	
			Multigrain Frosted Flakes Cereal	Honey Nut Cheerios Cereal	
			Trix Cereal reduced sugar	Cinnamon Toast Crunch Cereal reduced sugar	
			Cheddar Cheese Omelet, Papetti's, 2 oz.	Cocoa Puffs Cereal	
			Cinnamon Toast	Multigrain Frosted Flakes Cereal	
			Froot Loops	Trix Cereal reduced sugar	
			White Chocolate Frosted Mini Wheats	Froot Loops	
			Lucky Charms Cereal	White Chocolate Frosted Mini Wheats	
			Cinnamon Toast	Lucky Charms Cereal	
			Glazed Donut	Sausage Breakfast Pizza	
			Mixed Fruit Cocktail	Buttery Wheat Toast Side	
			100% Apple Juice	Diced Bartlett Pears	
			Chocolate1% Milk	100% Orange Juice	
			White 1% Milk	Chocolate1% Milk	
			White Skim Milk	White 1% Milk	
			Ketchup	White Skim Milk	
				Jelly Packet	

SY 19-20 K8 Breakfast Week 3 Day 1 :28856 Biscuit with Old Fashioned Gravy RECIPE, non-wgr Buttery Wheat Toast Honey Nut Cheerios Cereal Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Multigrain Frosted Flakes Corpal SY 19-20 K8 Breakfast Week 3 Day 4 :28856 Honey Nut Cheerios Cereal Bacon Scramble Breakfast Pizza Bacon Scramble Breakfast Pizza Buttery Wheat Toast Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Multigrain Frosted Flakes Corpal Cocoa Puffs Cereal		
Gravy RECIPE, non-wgr Buttery Wheat Toast Honey Nut Cheerios Cereal Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal		
Honey Nut Cheerios Cereal Cocoa Puffs Cereal		
Honey Nut Cheerios Cereal Cocoa Puffs Cereal Honey Nut Cheerios Cereal Cocoa Puffs Cereal Buttery Wheat Toast Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Trix Cereal reduced sugar Cocoa Puffs Cereal Trix Cereal reduced sugar Multigrain Frosted Flakes Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Trix Cereal reduced sugar Cocoa Puffs Cereal Cocoa Puffs Cereal Trix Cereal reduced sugar Cinnamon Toast Crunch Cereal reduced sugar Cinnamon Toast Crunch Cereal reduced sugar Cinnamon Toast Crunch Cereal reduced sugar Cocoa Puffs Cereal Cocoa Puf	ereal	
Cereal reduced sugar Cocoa Puffs Cereal Trix Cereal reduced sugar Cocoa Puffs Cereal Trix Cereal reduced sugar Cocoa Puffs Cereal Multigrain Frosted Flakes Cinnamon Toast Cereal reduced sugar Cereal reduced sugar Cinnamon Toast Cinnamon Toast Cereal reduced sugar Cinnamon Toast Cocoa Puffs Cereal Cereal reduced sugar Cinnamon Toast Cereal reduced sugar Cocoa Puffs Cereal Cereal reduced sugar Cocoa Puffs Cereal Cereal reduced sugar Cocoa Puffs Cereal Cocoa Puffs Cereal Cocoa Puffs Cereal Cocoa Puffs Cereal	ereal	
Multigrain Frosted Flakes Cinnamon Toast Multigrain Frosted Flakes Cinnamon Toast Coasa Puffs Coasal		
Multigrain Frosted Flakes Cinnamon Toast Multigrain Frosted Flakes Cinnamon Toast Coasa Puffer Coasal		
Cereal Cocoa Puris Cereal	ļ.	
Trix Cereal reduced sugar Country Breakfast Bowl Trix Cereal reduced sugar Front Loops Country Breakfast Bowl Trix Cereal reduced sugar Front Loops	œs	
Froot Loops Froot Loops Froot Loops Trix Cereal reduced su	Trix Cereal reduced sugar	
White Chocolate Frosted Mini Wheats White Chocolate Frosted Mini Wheats Lucky Charms Cereal White Chocolate Frosted Mini Wheats White Chocolate Frosted Mini Wheats Froot Loops		
Lucky Charms Cereal Apple Cinnamon Muffin Lucky Charms Cereal White Chocolate Frost Wheats	ed Mini	
Buttermilk Pancakes Strawberry Yogurt Banana Muffin Pancake Breakfast Sandwich Lucky Charms Cereal		
Buttery Wheat Toast Side Vanilla Yogurt Blueberry Muffin Cinnamon Toast Sausage Breakfast Piz	78	
Diced Peaches Cereal, granola, oats n honey, WGR, Nature Valley, 3/4c= 3 Double Chocolate Chip Muffin Mixed Fruit Cocktail Buttery Wheat Toast S		
100% Orange Juice Oz WG Buttery Wheat Toast Side 100% Apple Juice Diead Bartlett Bases		
Chocolate1% Milk Chocolate1% Milk Chocolate1% Milk		
White 1% Milk 100% Orange Juice White 1% Milk Charalata 100 Milk White 1% Milk		
White Skim Milk Chocolate 1% Milk White Skim Milk		
Breakfast Syrup Cup White 1% Milk		
Jelly Packet White Skim Milk		
Pancake & Waffle Syrup Jelly Packet		
100% Apple Juice		
Chocolate1% Milk		
White 1% Milk		
White Skim Milk		

SY 19-20 K8 Breakfast Week 1 Day 1 :28856	SY 19-20 K8 Breakfast Week 1 Day 2 :28856	SY 19-20 K8 Breakfast Week 1 Day 3 :28856	SY 19-20 K8 Breakfast Week 1 Day 4 :28856	SY 19-20 K8 Breakfast Week 1 Day 5 :28856	
Biscuit with Old Fashioned Gravy RECIPE, non-wgr	Honey Nut Cheerios Cereal	Bacon Scramble Breakfast Pizza	Breakfast Taco	Strawberry Nutrigrain Breakfast Bar	
Breakfast on a Stick	Cinnamon Chex	Buttery Wheat Toast	Honey Nut Cheerios Cereal	Buttery Wheat Toast	
Buttery Wheat Toast	Cinnamon Toast Crunch Cereal reduced sugar	Honey Nut Cheerios Cereal	Cinnamon Toast Crunch Cereal reduced sugar	Honey Nut Cheerios Cereal	
Honey Nut Cheerios Cereal	Cocoa Puffs Cereal	Cinnamon Chex	Cocoa Puffs Cereal	Cinnamon Toast Crunch	
Cinnamon Toast Crunch Cereal reduced sugar	Multigrain Frosted Flakes Cereal	Cinnamon Toast Crunch Cereal reduced sugar	Multigrain Frosted Flakes Cereal	Cereal reduced sugar Cocoa Puffs Cereal	
Cocoa Puffs Cereal	Trix Cereal reduced sugar	Cocoa Puffs Cereal	Trix Cereal reduced sugar	Multigrain Frosted Flakes Cereal	
Multigrain Frosted Flakes Cereal	Cheesy Eggs	Multigrain Frosted Flakes Cereal	Cinnamon Roll	Trix Cereal reduced sugar	
Trix Cereal reduced sugar	Cinnamon Toast	Trix Cereal reduced sugar	Cinnamon Toast	White Chocolate Frosted Mini	
Froot Loops	Froot Loops	Froot Loops	Froot Loops	Wheats Lucky Charms Cereal	
White Chocolate Frosted Mini Wheats	White Chocolate Frosted Mini Wheats	White Chocolate Frosted Mini Wheats	White Chocolate Frosted Mini Wheats	Sausage Breakfast Pizza	
Lucky Charms Cereal	Lucky Charms Cereal	Lucky Charms Cereal	Lucky Charms Cereal	Apple Cinnamon Nutrigrain	
Buttery Wheat Toast Side	Strawberry Yogurt	Apple Cinnamon Muffin	Cinnamon Toast	Breakfast Bar Buttery Wheat Toast Side	
Diced Peaches	Vanilla Yogurt	Banana Muffin	Mixed Fruit Cocktail		
100% Orange Juice	Cereal, granola, oats n honey, WGR, Nature Valley, 3/4c= 3	Blueberry Muffin	100% Apple Juice	Diced Bartlett Pears 100% Orange Juice	
Chocolate1% Milk	oz WG Cinnamon Toast	Double Chocolate Chip Muffin	Chocolate1% Milk	Chocolate1% Milk	
White 1% Milk	The second secon	Buttery Wheat Toast Side	White 1% Milk	White 1% Milk	
White Skim Milk	Blueberries, Frozen	Banana	White Skim Milk	White Skim Milk	
Breakfast Syrup Cup	Diced Peaches	100% Orange Juice			
Jelly Packet	Diced Bartlett Pears	Chocolate1% Milk		Jelly Packet	
Pancake & Waffle Syrup	Orange Smiles	White 1% Milk			
	Strawberries	White Skim Milk			
	100% Apple Juice				
	Chocolate1% Milk	Jelly Packet			
	White 1% Milk				
	White Skim Milk				

SY 2020-2021 K8 Breakfast Week 2 Day 1	SY 19-20 K8 Breakfast Week 2 Day 2 :28856	SY 19-20 K8 Breakfast Week 2 Day 3 :28856	SY 19-20 K8 Breakfast Week 2 Day 4 :28856	SY 19-20 K8 Breakfast Week 2 Day 5 :28856
Biscuit with Old Fashioned Gravy RECIPE, non-wgr	Hot Oatmeal	Bacon Scramble Breakfast Pizza	Honey Nut Cheerios Cereal	Apple Cinnamon Nutrigrain Breakfast Bar
Buttery Wheat Toast	Honey Nut Cheerios Cereal	Buttery Wheat Toast	Cinnamon Toast Crunch Cereal reduced sugar	Strawberry Nutrigrain Breakfast Bar
Honey Nut Cheerios Cereal	Cinnamon Toast Crunch Cereal reduced sugar	Honey Nut Cheerios Cereal	Cocoa Puffs Cereal	Buttery Wheat Toast
Cinnamon Toast Crunch Cereal reduced sugar	Cocoa Puffs Cereal	Cinnamon Toast Crunch Cereal reduced sugar	Multigrain Frosted Flakes Cereal	Honey Nut Cheerios Cereal
Cocoa Puffs Cereal	Multigrain Frosted Flakes Cereal	Cocoa Puffs Cereal	Trix Cereal reduced sugar	Cinnamon Toast Crunch Cereal reduced sugar
Multigrain Frosted Flakes Cereal	Trix Cereal reduced sugar	Multigrain Frosted Flakes Cereal	Cheddar Cheese Omelet, Papetti's, 2 oz.	Cocoa Puffs Cereal
Trix Cereal reduced sugar	Cinnamon Toast	Trix Cereal reduced sugar	Cinnamon Toast	Multigrain Frosted Flakes Cereal
French Toast Sticks	Froot Loops White Chocolate Frosted Mini	Froot Loops	Froot Loops	Trix Cereal reduced sugar
Froot Loops	Wheats	White Chocolate Frosted Mini Wheats	White Chocolate Frosted Mini Wheats	Froot Loops
White Chocolate Frosted Mini Wheats	Lucky Charms Cereal Turkey Sausage Biscuit	Lucky Charms Cereal	Lucky Charms Cereal	White Chocolate Frosted Mini Wheats
Lucky Charms Cereal	Cinnamon Toast	Apple Cinnamon Muffin	Cinnamon Toast	Lucky Charms Cereal
Buttery Wheat Toast Side	Blueberries, Frozen	Banana Muffin	Glazed Donut	Sausage Breakfast Pizza
Diced Peaches	Orange Smiles	Blueberry Muffin	Mixed Fruit Cocktail	Buttery Wheat Toast Side
100% Orange Juice	Fresh Strawberries		100% Apple Juice	Diced Bartlett Pears
Chocolate1% Milk	100% Apple Juice	Buttery Wheat Toast Side	Chocolate1% Milk	100% Orange Juice
White 1% Milk	Chocolate1% Milk	Banana	White 1% Milk	Chocolate1% Milk
White Skim Milk	White 1% Milk	100% Orange Juice	White Skim Milk	White 1% Milk
Breakfast Syrup Cup	White Skim Milk	Chocolate1% Milk	Ketchup	White Skim Milk
Jelly Packet Pancake & Waffle Syrup		White 1% Milk		Jelly Packet
rancake & Wallie Sylup		White Skim Milk		
		Jelly Packet		

Monday	Tuesday	Wednesday	Thursday	Friday
SY 2020-2021 K8 31 Aug Breakfast Week 2 Day 1	SY 19-20 K8 Breakfast Week 2 Day 2 :28856	SY 19-20 K8 Breakfast Week 2 Day 3 :28856	SY 19-20 K8 Breakfast Week 2 Day 4 :28856	SY 19-20 K8 Breakfast Week 2 Day 5 :28856
Biscuit with Old Fashioned Gravy RECIPE, non-wgr	Hot Oatmeal	Bacon Scramble Breakfast Pizza	Honey Nut Cheerios Cereal	Apple Cinnamon Nutrigrain Breakfast Bar
Buttery Wheat Toast	Honey Nut Cheerios Cereal	Buttery Wheat Toast	Cinnamon Toast Crunch Cereal reduced sugar	Strawberry Nutrigrain
Honey Nut Cheerios Cereal	Cinnamon Toast Crunch Cereal reduced sugar	Honey Nut Cheerios Cereal	Cocoa Puffs Cereal	Breakfast Bar Buttery Wheat Toast
Cinnamon Toast Crunch Cereal reduced sugar	Cocoa Puffs Cereal	Cinnamon Toast Crunch Cereal reduced sugar	Multigrain Frosted Flakes Cereal	Honey Nut Cheerios Cereal
Cocoa Puffs Cereal	Multigrain Frosted Flakes Cereal	Cocoa Puffs Cereal	Trix Cereal reduced sugar	Cinnamon Toast Crunch
Multigrain Frosted Flakes Cereal	Trix Cereal reduced sugar	Multigrain Frosted Flakes Cereal	Cheddar Cheese Omelet, Papetti's, 2 oz.	Cereal reduced sugar Cocoa Puffs Cereal
Trix Cereal reduced sugar	Cinnamon Toast	Trix Cereal reduced sugar	Cinnamon Toast	Multigrain Frosted Flakes
French Toast Sticks	Froot Loops	Froot Loops	Froot Loops	Cereal Trix Cereal reduced sugar
Froot Loops	White Chocolate Frosted Mini Wheats	White Chocolate Frosted Mini Wheats	White Chocolate Frosted Mini Wheats	Froot Loops
White Chocolate Frosted Mini Wheats	Lucky Charms Cereal	Lucky Charms Cereal	Lucky Charms Cereal	White Chocolate Frosted Mini
Lucky Charms Cereal	Turkey Sausage Biscuit	Apple Cinnamon Muffin	Cinnamon Toast	Wheats Lucky Charms Cereal
Buttery Wheat Toast Side	Cinnamon Toast	Banana Muffin	Glazed Donut	Sausage Breakfast Pizza
Diced Peaches		Blueberry Muffin	Mixed Fruit Cocktail	Buttery Wheat Toast Side
100% Orange Juice	Orange Smiles	Double Chocolate Chip Muffin	100% Apple Juice	Diced Bartlett Pears
Chocolate1% Milk		Buttery Wheat Toast Side	Chocolate1% Milk	100% Orange Juice
White 1% Milk	100% Apple Juice	Banana	White 1% Milk	Chocolate1% Milk
White Skim Milk	Chocolate1% Milk	100% Orange Juice	White Skim Milk	White 1% Milk
Breakfast Syrup Cup	White 1% Milk	Chocolate1% Milk	Ketchup	White Skim Milk
Jelly Packet	White Skim Milk	White 1% Milk		Jelly Packet
Pancake & Waffle Syrup		White Skim Milk		~
		Jelly Packet		

SY 19-20 K8 Breakfast Week 3 Day 1 :28856	7 Sep	SY 19-20 K8 Breakfast Week 3 Day 2 :28856	8 Sep	SY 19-20 K8 Breakfast Week 3 Day 3 :28856	9 Sep	SY 19-20 K8 Breakfast Week 3 Day 4 :28856	10 Sep	-	11 Sep
Biscuit with Old Fashio Gravy RECIPE, non-w		Honey Nut Cheerios	Cereal	Bacon Scramble Bre Pizza	akfast	Honey Nut Cheerios	Cereal		
Buttery Wheat Toast		Cinnamon Toast Crui Cereal reduced sug		Buttery Wheat Toas	t	Cinnamon Toast Crui Cereal reduced sug			
Honey Nut Cheerios C	ereal	Cocoa Puffs Cereal		Honey Nut Cheerios	Cereal	Cocoa Puffs Cereal			
Cinnamon Toast Crune Cereal reduced suga		Multigrain Frosted Fla Cereal	akes	Cinnamon Toast Cru Cereal reduced sug		Multigrain Frosted Fla Cereal	akes		
Cocoa Puffs Cereal		Trix Cereal reduced s	sugar	Cocoa Puffs Cereal		Trix Cereal reduced s	sugar		
Multigrain Frosted Flal Cereal	kes	Cinnamon Toast		Multigrain Frosted Fl Cereal	akes	Cinnamon Toast			
Trix Cereal reduced su	ıgar	Country Breakfast Bo	owl	Trix Cereal reduced	sugar	Filled Cinnamon Toas Bar	t Crunch		
Froot Loops		Froot Loops		Froot Loops		Froot Loops			
White Chocolate Frost Wheats	ed Mini	White Chocolate Fros Wheats	ited Mini	Lucky Charms Cerea	ıl .	White Chocolate Fros Wheats	ted Mini		
Lucky Charms Cereal		Lucky Charms Cereal	·	Apple Cinnamon Muf	fin	Lucky Charms Cereal			
Buttermilk Pancakes		Strawberry Yogurt		Banana Muffin		Pancake Breakfast Sa	ndwich		
Buttery Wheat Toast S	Side	Vanilla Yogurt		Blueberry Muffin		Cinnamon Toast			
Diced Peaches		Cereal, granola, oats WGR, Nature Valley,		Double Chocolate Ch		Mixed Fruit Cocktail			
100% Orange Juice		oz WG Cinnamon Toast		Buttery Wheat Toast	Side	100% Apple Juice			
Chocolate1% Milk		Diced Peaches		Banana		Chocolate1% Milk			
White 1% Milk		Diced Bartlett Pears		100% Orange Juice Chocolate1% Milk		White 1% Milk			
White Skim Milk		Fresh Blueberries		White 1% Milk		White Skim Milk			
Breakfast Syrup Cup		Orange Smiles		White Skim Milk					
Jelly Packet Pancake & Waffle Syru		Strawberries		Jelly Packet					
rancake & Waine Sylu	•	100% Apple Juice							
		Chocolate1% Milk							
		White 1% Milk						OK.	
-		White Skim Milk							
	14 Sep		15 Sep		16 Sep		17 Sep		18 Sep
_				ı		L		ļ	
L	21 Sep		22 Sep		23 Sep		24 Sep		25 Sep
	28 Sep		29 Sep		30 Sep		1 Oct		2 Oct

MENU CYCLE FOR SNACK

Attach a sample 21-day cycle snack menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year.

MENU CYCLE FOR SUMMER FOOD SERVICE PROGRAM

Attach a sample 5-day cycle SFSP menu prepared by the SFA.

COST RESPONSIBILITY DETAIL SHEET

The SFA has deemed the following cost responsibility schedule to be a necessary part of this proposal specification as an indicator of who will bear ultimate responsibility for the cost. Costs that are not provided for under the standard contract terms and conditions, but are necessary for the effective on-site operation of the food service program and are directly incurred for the SFA's operation, must be assigned by the SFA and included in the RFP. The column selected by the SFA for each expense represents whether the SFA or FSMC is *ULTIMATELY* responsible for that cost.

DESCRIPTION	FSMC	SFA	NA
FOOD:			<u> </u>
Food Purchases			
Commodity Processing Charges	✓		
Processing and Payment of Invoices	V		
LABOR:	√		
FSMC EMPLOYEES:			•
Salaries/Wages	✓		
Fringe Benefits and Insurance	✓		
Retirement	✓		
Payroll Taxes	✓		
Worker's Compensation	✓		
Unemployment Compensation	✓		
SFA EMPLOYEES:			
Salaries/Wages			✓
Fringe Benefits and Insurance			V
Retirement			V
Payroll Taxes			✓
Worker's Compensation			V
Unemployment Compensation			V

The items listed below with two asterisks (**) are direct cost items that may or may not apply to the SFA. At local discretion, based upon actual practice and need, the SFA should assign cost responsibility for those items applicable to its operation or designate them as *Not Applicable*.

DESCRIPTION	FSMC	SFA	NA
OTHER EXPENSES:			
**Paper/Disposable Supplies	1		
Cleaning/Janitorial Supplies	1		
**Tickets/Tokens	1		
China/Silverware/Glassware—	1		
Initial Inventory	1		
Replacement During Operation	1		
Telephone—			
Local		✓	
Long Distance		J	
Uniforms	1		
**Linens	V		
Laundry	V		
Trash Removal—	<u> </u>		
From Kitchen	V		
From Dining Area		✓	
From Premises		√	
Pest Control		✓	
Equipment Replacement—			
Nonexpendable		✓	
Expendable		1	
Equipment Repair		1	
**Car/Truck Rental (Include Explanation in RFP)			√
**Vehicle Maintenance			1
**Courier Services (i.e., Bank Deposits, School Deliveries)			7

DESCRIPTION	FSMC	SFA	NA
**Storage Costs—			
Food	✓		
Supplies	✓		
**Office Supplies	✓		
**Printing	✓		
**Promotional Materials	V		
**Cellular Phones (see page 25)			7
**Mileage (see page 25)			V
**Lodging (see page 25)			1
**Per Diem (see page 25)			V
**Taxes (see page 22)			V
Sales (see page 22)			V
Other (see page 22)			7
OTHER: (Add other expenses charged to food service. Overhead expenses incurred by the FSMC cannot be included.)			l v

Cleaning responsibilities are listed below:

DESCRIPTION	FSMC	SFA	NA
Food Preparation Areas (Include Equipment)	√		
Serving Areas	√		
Kitchen Floors		✓	
Dining Room Floors		✓	
Periodic Waxing and Buffing of Dining Room Floors		✓	
Restrooms for Food Service Employees		✓	
Grease Traps		✓	
Daily Routine Cleaning of Dining Room Tables and Chairs		✓	
Thorough Cleaning of Dining Room Tables and Chairs		✓	
Cafeteria Walls		√	
Kitchen Walls		✓	
Light Fixtures		✓	
Windows		√	
Window Coverings		√	
Hoods		√	
Grease Filters		√	
Duct Work		√	
Exhaust Fans		√	
OTHER: (List Below)			

INDEPENDENT PRICE DETERMINATION CERTIFICATE

			Dewey	Public Schools
Na	me (of Food Service Management Company	Name of Scho	ol Food Authority
A.	By its	y submission of this offer, the Offerer certifies, and in the own organization, that in connection with this procure	e case of a joint offer, eanent:	ach party thereto certifies as to
	L	The prices in this offer have been arrived at independ agreement for the purpose of restricting competition, Offerer or with any competitor.		
	2.	Unless otherwise required by law, the prices which had disclosed by the Offerer and will not knowingly be disan advertised procurement or prior to award in the casto any other Offerer for the purpose of restricting contributions.	sclosed by the Offerer page of a negotiated procu-	prior to opening in the case of
	3.	No attempt has been made or will be made by the Off submit an offer for the purpose of restricting competition.		on or firm to submit or not to
B.	Ea	ch person signing this offer on behalf of the Offerer cer	tifies that:	
	1.	He or she is the person in the Offerer's organization r to the prices being offered herein and has not particip A.1 through A.3 above; or		
	2.	He or she is not the person in other Offerer's organization as to the prices being offered herein, but that he offer the persons responsible for such decision in certify not participate in any action contrary to A.1 through Atify; and he or she has not participated, and will not parabove.	or she has been authorized ring that such persons had a stheir a	ed in writing to act as agent ave not participated and will gent does not hereby so cer-
cur of o	rent r fo	best of my knowledge, this Offerer, its affiliates, sub tly under investigation by any government agency a bund liable for any act prohibited by state or federal on with respect to submitting a proposal on any publ	id have not in the last law in any jurisdiction	three years been convicted , involving conspiracy or
		re of Food Service Management Company's ized Representative	Title	Date

NOTE: Accepting an Offerer's offer does not constitute award of the contract.

Signature of School Food Authority's

Authorized Representative

Superintendent

Date

SUSPENSION AND DEBARMENT CERTIFICATION

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

This certification is required by the regulations implementing Executive Orders 12549 and 12689, Debarment and Suspension, Title 2 CFR, §180, as adopted and modified by USDA regulation at 2 CFR §417, Responsibilities of Participants Regarding Transactions.

Before completing certification, read instructions on reverse.)

- 1. The prospective lower-tier participant certifies, by submission of this proposal, that neither it nor its principals are 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 SUSPENSION AND DEBARMENT CERTIFICATION

- 1. By signing and submitting this form, the prospective lower-tier participant is providing the certification set out on the reverse side in accordance with these instructions.
- 2. The certification in this clause is a material representation of fact upon which reliance was placed when the 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 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 which 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. You may contact the person for 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 he or she 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 is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is enormous. A participant may decide the method and frequency by which it determines the eligibility of its principles. Each participant may, but is not required to, check the Nonprocurement 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 are not required to exceed that which is normally possessed by a product's 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 lwer-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 agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

LOBBYING CERTIFICATION

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts, Exceeding \$100,000 in federal funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$150,000 for each such failure.

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

- No federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person
 for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an
 officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of
 a federal contract, the making of a federal grant, the making of a federal loan, the entering into a cooperative
 agreement, and the extension, continuation, renewal, amendment, or modification of a federal contract, grant,
 loan, or cooperative agreement.
- 2. If any funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form LLL, *Disclosure Form to Report Lobbying*, in accordance with its instructions.

3.	The undersigned shall require that the language of this covered subawards exceeding \$100,000 in federal funds certify and disclose accordingly.	ertification be included in the award documents for all at all appropriate tiers and that all subrecipients shall
		-
-		-
		-
Naı	me/Address of Organization	-
Naı	ne/Title of Submitting Official	
Sig	nature	Date

STANDARD FORM-LLL

DISCLOSURE OF LOBBYING ACTIVITIES APPROVED BY OMB

COMPLETE THIS FORM TO DISCLOSE LOBBYING ACTIVITIES PURSUANT TO 31 U.S.C. 1352

(SEE REVERSE FOR PUBLIC DISCLOSURE)

1. Type of Federal Action: a. Contract b. Grant c. Cooperative Agreement d. Loan e. Loan Guarantee f. Loan Insurance	2. Status of Federal Action: a. Bid/Offer/Application b. Initial Award c. Postaward		3. Report Type: a Initial Filing b. Material Change For Material Change Only: YearQuarter Date of Last Report	
4. Name and Address of Reporting Entity: Prime Subawardee Tier Congressional District, if known:	if known:	5. If Reporting Entity Address of Prime Congressional Dist		
6. Federal Department/Agency:		7. Federal Program N	ame/Description:	
8. Federal Action Number: (if known)		9. Award Amount: (if	known)	
10. a. Name and Address of Lobbying Entity: name, first name, MI)	(if individual, last		orming Services: (including address if different ast name, first name, MI)	
11. Amount of Payment: (check all that apply) \$ Actual Planned		a. Retainer b. One-Tir c. Commis d. Conting e. Deferrer	ne Fee ssion ency Fee d	
	e	f. Other: (specify)		
14. Brief Description of services performed or to for payment indicated in Item 11:	be performed and date(s		cer(s), employee(s), or member(s) contracted	
15. Continuation Sheets Attached:	Yes 🗍	No 🗍		
16. Information requested through this form is authorized by disclosure of lobbying activities is a material representation was placed by the above when this transaction was made or is required pursuant to 31 U.S.C. §1352. This information was emianually and will be available for public inspection. A required disclosures shall be subject to a civil penalty of a more than \$150,000 for each such failure.	n of fact upon which evidence r entered into. This disclosure till be reported to the Congress my person who fails to file the	Signature: Print Name: Title: Telephone Number: Date:		
Federal Use Only:		Authorized for Local Rep	production	

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

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

- Identify the type of covered federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered federal action.
- Identify the status of the covered federal action.
- Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously
 reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting
 entity for this covered federal action.
- 4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional district, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee; e.g., the first subawardee of the prime is the first tier. Subawards include, but are not limited to, subcontracts, subgrants, and contract awards under grants.
- If the organization filing the report in Item 4 checks Subawardee, then enter the full name, address, city, state, and zip code of the prime federal recipient. Include Congressional District, if known.
- 6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example: Department of Transportation, United States Coast Guard.
- Enter the federal program name or description for the covered federal action (Item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, Ioans, and Ioan commitments.
- Enter the most appropriate federal identifying number available for the federal action identified in Item 1; e.g., Request for Proposal (RFP) number; Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or Ioan award number; the application/proposal control number assigned by the federal agency. Include prefixes; e.g., RFP-DE-90-001.
- For a covered federal action where there has been an award or loan commitment by the federal agency, enter the federal amount of the award/loan commitment for the prime entity identified in Item 4 or Item 5.
- a. Enter the full name, address, city, state, and zip code of the lobbying entity engaged by the reporting entity identified in Item 4 to influence the covered federal action.
 - Enter the full name of the individual performing services, and include full address if different from 10a. Enter last name, first name, and middle initial (MI).
- 11. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (Item 4) to the lobbying entity (Item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.
- Check the appropriate item. Check all items that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
- 13. Check the appropriate box. Check all boxes that apply. If Other, specify nature.
- 14. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the dates of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with federal officials. Identify the federal officials or employees contacted or the officers, employees, or Members of Congress that were contacted.
- 15. Check whether Continuation Sheets are attached.
- 16. The certifying official shall sign and date the form, print his or her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503.

VALIDATION

NOTE: Proposals must be manually signed on this form in the space provided below.

Has the Offerer, any officer of the Offerer, or any employee of the Offerer who has a proprietary interest in the proposal, ever been disqualified, removed, or otherwise prevented from participating, or completing, a federal, state, or local government project because of a violation of law or a safety regulation? If the answer is Yes, please explain the circumstances on a continuation page. Offerer, in compliance with this RFP, has examined the specifications and is familiar with all of the conditions and requirements. Vendor meets all of the standards and requirements necessary to perform the services/provide the products and is able to furnish the services/products in the time frame specified and at the rates set forth in this proposal. The undersigned, on behalf of the Offerer, certifies that this offer is made without previous understanding, agreement, or connection with any person, firm, or corporation making a proposal on the same project and is in all respects fair and without collusion or fraud. I have read the terms and conditions of this RFP, truthfully answered the above question, and submit for consideration the enclosed offer and accessory data which will become part of any agreement. The undersigned has the authority to bind vendor and certifies that all statements contained in the proposal are true and correct. If accepted by the District, this proposal is guaranteed as written and amended and will be implemented as stated. Please indicate if this business is: Minority-owned_____ Female-owned Company Name Signature of Representative Company Address Typed Name of Representative City, State, Zip Title Telephone Number Fax Number Date E-Mail

FOOD SERVICE MANAGEMENT COMPANY MONTHLY LUNCH EQUIVALENCY WORKSHEET

Month/Year: _____

Once the contract has been awations for determining the lunch 1. Actual Meal Counts: To m National School Lunch Pr Food Service Program [SI ble). The number of lunch by actual count.			valencies the meal c m [NSLP] meals, Sea	for each month. Submount computation, inc meals, School Break amless Summer Progr	nit Atta clude al fast Pro ram [SS	chments M to Il Child Nutri ogram [SBP] SP] meals, Ch	o the school tion Progra meals, Aft nild and Ac	ol food ams (C er-Sch lult Ca	auth NPs ool S	ority (SFA) with the that are a part of the Snack Program [ASS ood Program [CACI	e monthly invoice. ne contract (i.e., SP] meals, Summer FP] meals, if applica-
]	BASED ON		DA	YS OF S	ERVI	CE	S	
	Breakfast Meals	S		Lunch Meals			Snack I	Meals			
	Contract Break- fasts			Contract Lunches			Contract	Snack	S		
	SBP Breakfasts			NSLP Lunches			NSLP St	nacks			
	SFSP Breakfasts			SFSP Lunches/ Suppers			SFSP Sn	acks			
	SSP Breakfasts			SSP Lunches/ Suppers			SSP Sna	cks			
	CACFP Break- fasts			CACFP Lunches/ Suppers			CACFP	Snacks	3		
		Total Br	eakfasts		Tota	ıl Lunches				Total Snacks	
	(Total Break-	-1	H	Total Lunches		+	(T-4-1	C1		=	
	fasts ÷2)			Total Lunches			(Total ÷	3)	(S		Lunch Equiva- lents Based on Meal Counts
2.				eccived—extra CNP g machine sales, and			e sales fror	n adul	t mea	als, à la carte sales to	o students and
			BA	ASED ON		DAY	SOFSE	RVIC	E		
То	tal Revenue From	Adult Mea	als, if app	licable		\$					
	tal Revenue From					\$					
				vent Meals, if appli	icable	\$		mark W		V - 184 00 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
	tal Revenue From	and the second second				\$					
1000			Machine S	Sales, if applicable	5/57///	\$					
10	tal Extra CNP Re	venue				\$					
\$	×	****	÷			was		=			
То	tal Extra CNP Revo	enue	Ī	Lunch Rate (Item M	1.1—p:	age 12)			1990	nch Equivalent Ba	sed on Extra
١.	Grand Total of Me	al Equival	lents:								
	9		+						=		
Lu	nch Equivalents Ba Counts (Item 1 Pr		eal			Based on Extra Revenue Previously)		ie		Grand Total of I	Lunch Equivalents
			_ X						=		
1	Lunch Equival					vard Amoun				Total \$ An	nount Owed
1.	FFVP Reimbursen			P) Administrative I % From Page	= \$ _	Total Adm	iinistrativ			fapplicable	69

The SFA must monitor the FSMC through periodic on-site visits to ensure that the food service operation is in conformance with the SFA's agreement to operate the program in accordance with USDA program regulations. This must be done on an annual basis using the attached form. (Reference 7 CFR §210.16.) These forms are to be retained at the SFA site.

SFA-FSMC MONITORING FORM

Review Date:			
Name of District and Site Monitored:		***	
Menus and Service	Yes	Needs Im- prove- ment	NA
Has the FSMC followed the 21-day cycle menu, as described in contract, for the first 21 days of the contract? (Monitored during the first year of contract only)			
If changes were made to menus following the first 21 days of the contract, did the SFA approve them?			
Have all menu standards been maintained as to type and quality of meal service as outlined in the contract?			
Have all menus been developed using the agreed upon menu-planning systems?			
Is the FSMC serving only reimbursable meals that comply with the latest dietary guidelines as established by USDA in federal regulations for the NSLP, the SBP, and all other USDA-contracted meal programs?			
Has the SFA retained control of the quality, extent, and general nature of its food program?			
Has the SFA made no payment to the FSMC for meals that are spoiled or unwholesome at time of delivery or do not meet detailed specifications or do not otherwise meet the requirements of the contract?			
Are production records completed each day for all meals claimed for reimbursement?			
Is the FSMC following regulations concerning not selling restricted foods of minimal nutritional value in the food service areas during meal service periods (e.g., carbonated beverages, certain candies, water ices, and chewing gum)?			
Are meals monitored after the last food or menu item is served/selected to ensure that only reimbursable meals are claimed?			
Do the foods purchased meet the quality specification standards indicated in the contract?			
Does the SFA evaluate the FSMC's menus for affordability, nutrition requirements, and appeal to the students?			
USDA-Donated Foods			
Does the SFA receive credit for the value of USDA-donated foods, received during the school year or fiscal year?			
Credit for the value of donated foods was received through (circle all that apply):			
Invoice reductions			
Refunds			
Discounts			
Other			

USDA-Donated Foods continued	Yes	Needs Im- prove- ment	NA
Does the FSMC provide clear documentation of the value received and of credit being recognized? (This includes crediting for the value of donated foods contained in processed end products.)			
Does the USDA-Foods billing statement detail the value of the USDA-Foods received and that it was used as the value for all credits?			
Does the FSMC contract outline the frequency by which crediting will occur and was that followed? (Crediting is to be performed at least annually.)			
Does the SFA retain title to all USDA-donated foods and ensure that all USDA-donated foods are made available to the FSMC, including processed foods?			
Does the SFA/FSMC use USDA-donated foods to the maximum extent in quantities that can be used and stored without waste?			
Does the FSMC use all donated foods or commercially purchased foods of the same generic quality of U.S. origin and of equal or better quality than the donated foods in the SFA's food service?			
Does the FSMC use all donated ground beef, ground pork, and all processed end products in the SFA's food service, without substitution?			
For cost-reimbursable contracts, does the FSMC ensure that its system of inventory management not result in the SFA being charged for donated foods?			
Is the FSMC responsible for receiving donated foods on behalf of the SFA?			
If <i>Yes</i> , is the SFA verifying delivery of donated food shipments and end products and not relying solely on the FSMC records?			
Financial Accountability Procedures			
Do the food service daily meal count records accurately reflect the counts of student and adult meals by meal type and eligibility category?			
The FSMC maintains records to support the claims for reimbursement, reports claim information to the SFA promptly at the end of each month, and has meal count records for meals not covered by the claim; e.g., adult meals.			
Do the food service daily income records accurately reflect the revenue received by meal type (student meals, adult meals, à la carte, etc.)			

Sanitation and Safety Procedures	Yes	Needs Im- prove- ment	NA
Are facilities and equipment adequately maintained for safety and sanitation?	\vdash		\Box
Do employees practice safe food-handling procedures?			
Are state health licenses maintained as required by the contract?			Ħ
Does the SFA assure that all state and local regulations are being met by the FSMC?			
Other Contractual Requirements			
Has the FSMC used the advisory committee of parents, students, and teachers to assist in menu planning?			
Have all corrections been made as required if problems were noted during an SFA	П		П
review, administrative review, or a program audit?			
Does the SFA have procedures in place to monitor the FSMC's contract compliance? Is documentation of monitoring maintained?			
Has the FSMC staffing plan been approved by the SFA?			
Have staffing plans been followed per the contract?			
Has the SFA retained all food service responsibilities not allowed to be delegated to the			
FSMC?		$ \sqcup $	
If No, list what was delegated?			
FSMC's food service operations are monitored by the SFA through periodic on-site visits to ensure that the food service is in conformance with program regulations and			
that program review and audit findings are resolved.			
Is documentation of monitoring maintained?			
Have all responsibilities of the SFA and the FSMC been implemented as defined by the terms of the contract?			
If No, explain.			
Procurement Requirements			
Did the SFA follow the appropriate procurement procedures when awarding the FSMC contract, including preparing all contract documents? (These documents include, but are not limited to, specifications, the RFP, the contract, and any contract amendments.)			
Were there an adequate number of qualified RFP responses to permit reasonable competition?			
Was the RFP publicized, and were any reasonable requests by other sources to compete honored to the maximum extent practicable?		(4)	
Was the FSMC awarded the contract based on the SFA-provided mechanisms for technical evaluation of the proposals?			
Was the contract awarded to the responsible Offerer whose proposal was the most advantageous to the SFA with price and other factors considered (with price as the primary factor)?			

Attachment N cont

List Corrective Actions Taken for All Needs Im	Date of Implementation	
Other Comments:		
Signature of FSMC Representative:	Title:	Date:
	4	
Signature of SFA Official:	Title:	Date:

APPENDIX—BREAKFAST/LUNCH MEAL PATTERN TIMELINE FOR IMPLEMENTATION

Implementation of most meal requirements in the National School Lunch Program (NSLP) begins by SY2012-2013. In the School Breakfast Program (SBP), the meal requirements (other than milk) will be implemented gradually beginning SY2013-2014.

	Effective in School Year for NSLP (L) and SBP (B)				
New Requirements	2014/15	2015/16	2016/17	2017/18	2022/23
Fruits Component				•	
Offer fruit daily	L	L	L	L	L
 Fruit quantity increase to 5 cups/week (minimum 		-			
1 cup/day)	L,B	L,B	L,B	L,B	L,B
Vegetables Component					
Offer vegetables subgroups weekly	L	L	L	L	L
Grains Component					
All grains must be whole grain-rich	L,B	L,B	L,B	L,B	L,B
Offer weekly grains ranges	L,B	L,B	L,B	L,B	L,B
Meat/Meat Alternate Component • Offer weekly meat/meat alternate ranges (daily min)	L	L	L	L	L
	•				
Milk Component					
Offer only fat-free					
and lowfat (flavored or	L,B	L,B	L,B	L,B	L,B
unflavored) milk					
Dietary Specifications (To Be Met on Average Over a W					
Calorie ranges	L,B	L,B	L,B	L,B	L,B
Calorie rangesSaturated fat limit (no change)		L,B L,B	L,B L,B	L,B L,B	L,B L,B
Calorie ranges Saturated fat limit (no change) Sodium targets	L,B L,B				
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1	L,B	L,B			
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1	L,B L,B		L,B		
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2	L,B L,B	L,B			
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion	L,B L,B	L,B	L,B	L,B	L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning	L,B L,B L,B	L,B L,B	L,B L,B L,B	L,B	L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion	L,B L,B	L,B	L,B	L,B	L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning A single FBMP approach Age-Grade Groups	L,B L,B L,B	L,B L,B	L,B L,B L,B	L,B	L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning A single FBMP approach	L,B L,B L,B	L,B L,B L,B	L,B L,B L,B	L,B	L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning A single FBMP approach Age-Grade Groups	L,B L,B L,B	L,B L,B	L,B L,B L,B	L,B	L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning A single FBMP approach Age-Grade Groups Establish age/grade groups: K-5, 6-8, 9-12	L,B L,B L,B	L,B L,B L,B	L,B L,B L,B	L,B	L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning A single FBMP approach Age-Grade Groups Establish age/grade groups: K-5, 6-8, 9-12 Offer versus Serve	L,B L,B L,B	L,B L,B L,B	L,B L,B L,B	L,B	L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning A single FBMP approach Age-Grade Groups Establish age/grade groups: K-5, 6-8, 9-12	L,B L,B L,B	L,B L,B L,B	L,B L,B L,B	L,B	L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning A single FBMP approach Age-Grade Groups Establish age/grade groups: K-5, 6-8, 9-12 Offer versus Serve Reimbursable meals must contain a fruit or vegetable (1/2 cup minimum)	L,B L,B L,B	L,B L,B L,B	L,B L,B L,B	L,B	L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning A single FBMP approach Age-Grade Groups Establish age/grade groups: K-5, 6-8, 9-12 Offer versus Serve Reimbursable meals must contain a fruit or vegetable (1/2 cup minimum) Monitoring	L,B L,B L,B L,B	L,B L,B L,B	L,B L,B L,B	L,B L,B	L,B L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning A single FBMP approach Age-Grade Groups Establish age/grade groups: K-5, 6-8, 9-12 Offer versus Serve Reimbursable meals must contain a fruit or vegetable (1/2 cup minimum) Monitoring 3-year Adm Review cycle	L,B L,B L,B L,B	L,B L,B L,B	L,B L,B L,B	L,B L,B	L,B L,B L,B
Calorie ranges Saturated fat limit (no change) Sodium targets Target 1 Target 2 Target 3 Zero grams of trans fat per portion Menu Planning A single FBMP approach Age-Grade Groups Establish age/grade groups: K-5, 6-8, 9-12 Offer versus Serve Reimbursable meals must contain a fruit or vegetable (1/2 cup minimum) Monitoring	L,B L,B L,B L,B	L,B L,B L,B	L,B L,B L,B	L,B L,B	L,B L,B

APPENDIX—BREAKFAST/LUNCH MEAL PATTERN

	Breakfast Meal Pattern		Lunch Meal Pattern			
	Grades K-5 ^a	Grades 6-8 ^a	Grades 9-12 ^a	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	A	Amount of F	Tood ^b Per W	eek (Minim	um Per Day	')
Fruits (cups) ^b	5 (1)°	5 (1)°	5 (1)°	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^b	0	0	0	3.75 (0.75)	3.75 (0.75)	5(1)
Dark green ^c	0	0	0	0.5	0.5	0.5
Red/Orange ^c	0	0	0	0.75	0.75	1.25
Beans/Peas (Legumes) ^c	0	0	0	0.5	0.5	0.5
Starchy ^c	0	0	0	0.5	0.5	0.5
Other ^{e,d}	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total ^c	0	0	0	1	1	1.5
Grains (oz eq) ^r	7-10 (1) ⁱ	8-10 (1) ⁱ	9-10 (1) ⁱ	8-9 (1)	8-10(1)	10-12 (2)
Meats/Meat Alternates						
(oz eq)	O_r	0_r	O_r	8-10(1)	9-10(1)	10-12 (2)
Fluid milk (cups) ^g	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal) ^h	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) ^h	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) ^{h,i}	≤ 540	≤600	≤ 640	≤ 1230	<u>≤</u> 1360	≤1420
Trans fath Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving						

^{*}Food items included in each group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

^h One-quarter cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 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.

Larger amounts of these vegetables must be served.

^d This category consists of *Other Vegetables* as defined in \$210.10(c)(2)(iii)(E). 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 210.10(c) (2)(iii).

Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

Beginning July 2, 2012 (SY2012-2013), at least half of the grains offered must be whole grain-rich. Beginning July 1, 2014 (SY2014-2015), all grains must be whole grain-rich.

^{*}Beginning July 1, 2012 (SY2012-2013), all fluid milk must be lowfat (1 percent or less, unflavored) or fat-free (unflavored or flavored).

^h 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 are not allowed.

Final sodium targets must be met no later than July 1, 2022 (SY2022-2023). The first intermediate target must be met no later than SY2014-2015, and the second intermediate target must be met no later than SY2017-2018. See required intermediate specifications in \$210.10(f)(3).

APPENDIX—AFTER-SCHOOL SNACK MEAL PATTERNS

Select two of the four components for a reimbursable snack:

l milk	1 cup	fluid milk
1 fruit/vegetable	3/4 cup	juice ¹ , fruit, and/or vegetable
l grains/breads ¹	1 slice 1 serving 3/4 cup 1/2 cup 1/2 cup	bread or combread, biscuit, roll, or muffin or cold dry cereal or hot cooked cereal or pasta, noodles, or grains
I meat/meat alternate	1 oz 1 oz 1 oz 1/2 large 1/4 cup 2 Tbsp 1 oz 4 oz	lean meat, 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 or yogurt ⁴

Fruit or vegetable juice must be full-strength. Juice cannot be served when milk is the only other snack component.

SUMMER FOOD SERVICE PROGRAM MEAL PATTERN

Select all three components for a reimbursable breakfast:

1 milk	1 cup	fluid milk
1 fruit/vegetable	1/2 cup	juice and/or vegetable
l grains/breads ²	1 slice 1 serving 3/4 cup 1/2 cup 1/2 cup	bread or cornbread, biscuit, roll, or muffin or cold dry cereal or hot cooked cereal or pasta, noodles, or grains

Fruit or vegetable juice must be full-strength.

Select all four components for a reimbursable lunch or supper:

l milk	1 cup	fluid milk
2 fruits/vegetables	3/4 cup	juice ¹ , fruit, and/or vegetable
1 grains/breads ²	1 slice 1 serving 1/2 cup 1/2 cup	bread or cornbread, biscuit, roll, or muffin or hot cooked cereal or pasta, noodles, or grains
1 meat/meat alternate	2 oz 2 oz 2 oz 1 large 1/2 cup 4 Tbsp 1 oz 8 oz	lean meat, 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 nuts and/or seeds or yogurt ⁴

Fruit or vegetable juice must be full-strength.

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

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

Yogurt may be plain or flavored, unsweetened or sweetened.

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

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

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

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 or supper requirement.

Yogurt may be plain or flavored, unsweetened or sweetened.

CHILD AND ADULT FOOD PROGRAM (CACFP) MEAL PATTERN

	Breakfast					
(Select all three components for a reimbursable meal)						
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (At-Risk After-School Programs and Emergency Shelters)		
Fluid Milk ³	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces		
Vegetables, fruits, or portions of both⁴	1/4 cup	1/2 cup	1/2 cup	1/2 cup		
Grains (oz eq) ^{5,6,7}						
Whole grain-rich or enriched bread	1/2 slice	1/2 slice	1 slice	1 slice		
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 serving	1/2 serving	1 serving	1 serving		
Whole grain-rich, enriched or fortified cooked breakfast cereal8, cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup		
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) ^{8,9}						
Flakes or rounds	1/2 cup	1/2 cup	1 cup	1 cup		
Puffed cereal	3/4 cup	3/4 cup	1 1/4 cups	1 1/4 cups		
Granola	1/8 cup	1/8 cup	1/4 cup	1/4 cup		

- Must serve all three components for a reimbursable meal. Offer versus Serve is an option for at-risk after-school participants.
- ² Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.
- Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1 percent) or unflavored fat-free (skim) milk for children aged two through five years old. Must be unflavored lowfat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.
- Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
- At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward meeting the grains requirement.
- Meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternate is equal to one ounce equivalent of grains.
- ⁷ Beginning October 1, 2019, ounce equivalents (oz eq) are used to determine the quantity of creditable grains.
- Breakfast cereals must contain no more than six grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).
- Beginning October 1, 2019, the minimum serving size specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is 1/4 cup for children aged 1 to 2; 1/3 cup for children aged 3 to 5; and 3/4 cup for children aged 6 to 12.

CHILD AND ADULT FOOD PROGRAM (CACFP) MEAL PATTERN

Lur	ich and Supper					
(Select all five components for a reimbursable meal)						
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (At-Risk After-School Programs and Emergency Shelters)		
Fluid Milk ³	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces		
Meat/Meat Alternates						
Lean meat, poultry, or fish	1 ounce	1 1/2 ounces	2 ounces	2 ounces		
Tofu, soy product, or alternate protein products ⁴	1 ounce	1 1/2 ounces	2 ounces	2 ounces		
Cheese	1 ounce	1 1/2 ounces	2 ounces	2 ounces		
Large egg	1/2	3/4	1	I		
Cooked dry beans or peas	1/4 cup	3/8 cup	1/2 cup	1/2 cup		
Peanut butter or soy nut butter or other nut or seed butters	4 ounces or 1/2 cup	6 ounces or 3/4 cup	8 ounces or 1 cup	8 ounces or 1 cup		
Yogurt, plain or flavored unsweetened or sweetened ⁵	4 ounces or 1/2 cup	6 ounces or 3/4 cup	8 ounces or 1 cup	8 ounces or 1 cup		
The following may be used to meet no more than 50% of the requirement: Peanuts, soy nuts, tree nuts or seeds, as listed in Program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 ounce of nut/seeds = 1 ounce of cooked lean meat, poultry, or fish)	1/2 ounce = 50%	3/4 ounce = 50%	1 ounce = 50%	1 ounce = 50%		
Vegetables ⁶	1/8 cup	1/4 cup	1/2 cup	1/2 cup		
Fruits ^{6,7}	1/8 cup	1/4 cup	1/4 cup	1/4 cup		
Grains (oz eq) ^{8,9}						
Whole grain-rich or enriched bread	1/2 slice	1/2 slice	1 slice	1 slice		
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 serving	1/2 serving	1 serving	1 serving		
Whole grain-rich, enriched or fortified cooked breakfast cereal ¹⁰ , cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup		

- Must serve all five components for a reimbursable meal. Offer versus Serve is an option for at-risk after-school participants.
- Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.
- Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1 percent) or unflavored fat-free (skim) milk for children aged two through five years old. Must be unflavored lowfat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.
- ⁴ Alternate protein products must meet the requirements in Appendix A to Part 226.
- Yogurt must contain no more than 23 grams of total sugars per 6 ounces.
- ⁶ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
- A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.
- At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward the grains requirement.
- ⁹ Beginning October 1, 2019, ounce equivalents (oz eq) are used to determine the quantity of creditable grains.
- Breakfast cereals must contain no more than six grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

CHILD AND ADULT FOOD PROGRAM (CACFP) MEAL PATTERN

	Snack					
(Select two of the five components for a reimbursable snack)						
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (At-Risk After-School Programs and Emergency Shelters)		
Fluid Milk ³	4 fluid ounces	4 fluid ounces	8 fluid ounces	8 fluid ounces		
Meat/Meat Alternates						
Lean meat, poultry, or fish	1/2 ounce	1/2 ounce	1 ounce	1 ounce		
Tofu, soy product, or alternate protein products ⁴	1/2 ounce	1/2 ounce	1 ounce	1 ounce		
Cheese	1/2 ounce	1/2 ounce	1 ounce	1 ounce		
Large egg	1/2	1/2	1/2	1/2		
Cooked dry beans or peas	1/8 cup	1/8 cup	1/4 cup	1/4 cup		
Peanut butter or soy nut butter or other nut or seed butters	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp		
Yogurt, plain or flavored unsweetened or sweetened ⁵	2 ounces or 1/4 cup	2 ounces or 1/4 cup	4 ounces or 1/2 cup	4 ounces or 1/2 cup		
Peanuts, soy nuts, tree nuts, or seed	1/2 ounce	1/2 ounce	1 ounce	1 ounce		
Vegetables ⁶	1/2 cup	1/2 cup	3/4 cup	3/4 cup		
Fruits ⁶	1/8 cup	1/4 cup	1/4 cup	1/4 cup		
Grains (oz eq) ^{7,8}				•		
Whole grain-rich or enriched bread	1/2 slice	1/2 slice	1 slice	1 slice		
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 serving	1/2 serving	1 serving	1 serving		
Whole grain-rich, enriched or fortified ready-to-eat breakfast	cereal (dry, cold)	2.10	•			
Flakes or rounds	1/2 cup	1/2 cup	1 cup	1 cup		
Puffed cereal	3/4 cup	3/4 cup	1 1/4 cups	1 1/4 cups		
Granola	1/8 cup	1/8 cup	1/4 cup	1/4 cup		

- Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.
- ² Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.
- Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1 percent) or unflavored fat-free (skim) milk for children aged two through five years old. Must be unflavored lowfat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.
- Alternate protein products must meet the requirements in Appendix A to Part 226.
- Yogurt must contain no more than 23 grams of total sugars per 6 ounces.
- ⁶ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
- At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward meeting the grains requirement.
- ⁸ Beginning October 1, 2019, ounce equivalents (oz eq) are used to determine the quantity of creditable grains.
- Breakfast cereals must contain no more than six grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).
- ¹⁰ Beginning October 1, 2019, the minimum serving sizes specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is 1/4 cup for children aged 1 to 2; 1/3 cup for children aged 3 to 5; and 3/4 cup for children aged 6 to 12.