RITE OF PASSAGE

IMPROVING THE LIVES OF YOUTH



Request for Proposals

Prime Vendor Food Distribution

Released: November 13, 2026

Due: December 15, 2026

Submitted to

Rite of Passage, Inc.

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SECTION 1

ISSUE AND TIMELINE INFORMATION

This Request for Proposal (RFP) is issued by Rite of Passage (ROP) for the purpose of selecting a qualified **Prime Food Service Vendor.** The Prime Food Service Vendor shall provide and deliver commercial food products at the facilities owned, operated and/or managed by ROP while satisfactorily meeting ROP's high standard of quality, nutritious, and flavorful food while providing responsive customer service and delivering lower food costs. This RFP is provided to Bidders with sufficient information and detail that shall enable them to prepare and submit proposals to meet all requirements specified herein, including meeting the goals and intent of this RFP.

This competitive RFP shall follow the Procurement Procedures established by the USDA Food and Nutrition Service Program and the Child Nutrition Program. Under these procurement procedures, this competitive solicitation represents a Formal Purchase, with purchases that exceed the Federal threshold of $250,000. From time to time, ROP may make additional micro-purchases, defined as purchases below the Federal threshold $10,000 and may make additional small purchases, defined as purchases below $250,000. These shall follow all applicable Federal and State procurement guidelines.

1.1 Point of Contact: Jamie Carlton, Food Service Director shall be the sole contact for this RFP. Jamie Carlton shall receive all inquiries and RFP submissions:

Jamie Carlton
Rite of Passage
2560 Business Parkway, Suite A
Minden, NV 89423

Bidders may make written inquiries on or before November 20, 2026 via e-mail (mailto:jamie.carlton@rop.com) concerning the RFP and to obtain clarification of requirements.

1.2 Schedule of Activities:

RFP Issue	5 p.m. PST	November 13, 2026
Written questions due via email (No questions shall be accepted after this date) Email Inquiries: Jamie.Carlton@rop.com	5 p.m. PST	November 20, 2026
Proposal submission due See Administrative Information Section 2.	5 p.m. PST	December 15, 2026
Proposal evaluation period (estimated) Including clarifications, price audits, BAFO		December 15-18,2026
ROP decision announced	5 p.m. PST	December 18, 2026
Contract finalized		January 15, 2026
The anticipated initial term of the resulting contract is January 1, 2027 through February 1, 2028. The resulting contract may be renewed for four (4) additional one-year periods at the sole discretion of ROP, contingent upon contractual requirements being satisfied.		

SECTION 2

ADMINISTRATION INFORMATION

2.1 **Modification or Withdrawal of Proposal:** Proposals may be modified or withdrawn by the Bidder prior to the established due date and time.

2.2 **Proposal Submission:** Proposals shall be submitted electronically, via email. Proposals must be received on or before the date and time indicated in the Schedule of Activities. Late proposals will not be accepted.

EMAIL: The proposal package shall be sent via e-mail to:

Jamie Carlton, Director of Food Service
jamie.carlton@rop.com

Submit one (1) PDF document that follows the sequence, outline and response format which includes the following sections 1) Transmittal Letter; 2) Business Proposal, with two parts; 3) Cost Proposal and 4) Exhibits. All four sections (1-4) shall be compiled into one PDF document and submitting via email.

2.3 **Acceptance of Terms:** A proposal submitted in response to this RFP shall constitute a binding offer. Acknowledgment of this condition shall be indicated by the signature of the Bidder that is legally authorized to execute contractual obligations. It is assumed by the Bidder's response that it acknowledges all terms and conditions of this invitation for an offer. A Bidder shall identify clearly and thoroughly any variations between its proposal and the ROP's RFP. Failure to do so shall be deemed a waiver of any rights to subsequently modify the terms of performance, except as outlined or specified in the RFP.

2.4 **Confidential/Proprietary Information:** Any restrictions of the use or inspection of material contained within the proposal shall be requested prior to the submission of the proposal itself. Written requests for confidentiality shall be submitted, by the Bidder prior to the proposal submission date. The Bidder must state specifically what elements of the proposal that would be considered confidential/proprietary.

2.5 **Material Ownership:** All products/services produced in response to the contract resulting from this RFP will be the sole property of ROP, unless otherwise noted in the RFP. The contents of the successful Bidder's proposal will become contractual obligations. ROP has the right to retain the original proposal and other RFP response materials for our files. As such, ROP may retain or dispose of all copies as deemed appropriate. Proposal materials may be reviewed by ROP's partners as ROP contractual obligation may allow.

2.6 Proposal Prices: Estimated proposal prices are not acceptable. Best and final offers (BAFO) may be considered in determining the apparent successful Bidder. Proposals shall be firm for a period of not less than thirty (30) calendar days from the date of award.

2.7 Debarment: Submission of a signed proposal in response to this solicitation is certification that your firm (or any subcontractor) is not currently debarred, suspended, proposed for debarment, declared ineligible or voluntarily excluded from participation in this transaction by any State or Federal department or agency. Submission is also agreement that ROP will be notified of any change in this status.

2.8 Proposal Content Acceptance: The contents of the proposal (including persons specified to implement the project) of the successful Bidder will become contractual obligations if acquisition action ensues. Failure of the successful Bidder to accept these obligations in a contract, purchase document, delivery order or similar acquisition instrument may result in cancellation of the award and such Bidder may be removed from future solicitations. Further, failure of the Bidder to note any special conditions or exceptions shall be deemed a waiver of any such condition or exception.

2.9 Evaluation Criteria: Proposals will be evaluated on criteria deemed to be in the ROP's best interests, including, but not limited to qualitative and financial aspects. The award will be awarded to the responsible bidder in consideration of the following weighted factors: Technical Proposal (25%), Experience (25%) and Cost Proposal (50%).

2.10 Award of Contract: The award will be made to that Bidder whose proposal, conforming to the RFP, will be the most advantageous to ROP, price and other factors considered. ROP incorporates standard contract provisions into any Contract resulting from this RFP, for a term of one (1) year, with four (4) additional one-year periods at the sole discretion of ROP, contingent upon contractual requirements being satisfied. ROP will place delivery orders under this Contract on an as-needed basis.

2.11 Termination for Convenience. ROP reserves the right to terminate the contract, in whole or in part at any time, when in the best interests of ROP without penalty recourse. Upon receipt of the written notice, the contractor shall immediately stop all work, as directed in the notice, notify all Subcontractors of the effective date of the termination and minimize all further costs to ROP. In the event of termination under this paragraph, all documents, data and reports prepared by the Contractor under the contract shall become the property of and be delivered to the Institution.

2.12 Termination for Cause: (1) In addition to the rights reserved in this section, ROP reserves the right to terminate the contract in whole or in part due to the failure of the contractor to comply with any term or condition of the contract, to acquire and maintain all required insurance policies, bonds, licenses and permits, or to make satisfactory progress in performing the contract. The Procurement Officer shall provide written notice of the termination and the reasons for it to the contractor. (2) Upon termination under this paragraph, all documents, data and reports prepared by the contractor under the contract shall become the property of and be delivered to ROP. (3) ROP may, upon termination of this contract, procure, on terms and in the manner that it deems appropriate, materials and

services to replace those under this contract. The contractor shall be liable to ROP for any excess costs incurred by ROP re-procuring the materials or services.

2.13 Protested Awards: Bidders may appeal the award decision by submitting a written protest to the Director of Food Service within five (5) business days of the date of the award notice. The protest must contain a statement of the basis for the challenge.

2.14 Incurring Costs: ROP is not liable for any cost incurred by Bidders prior to issuance of a legally executed contract or procurement document. No property interest, of any nature shall occur until a contract is awarded and signed by all concerned parties.

2.15 Cancellation and Rejection: ROP reserves the right to cancel this RFP at any time without penalty. ROP reserves the right to reject any or all proposals and to waive informalities and minor irregularities in proposals received and to accept any portion of a proposal or all items proposed if deemed in the best interest of ROP.

2.16 Commitment to Reduce Costs: The Prime Vendor shall notify the Director of Food Service in writing at least quarterly, of opportunities to reduce costs while maintaining high standards of food quality, which may include, but is not limited to, notifications on upcoming rebates, quality substitutions, recommendations, and any other reasonable strategy to reduce costs while maintaining quality.

2.17 Providing Nutritional Information: Upon request, the Prime Vendor shall provide nutritional information for all products purchased by ROP throughout the contract period.

2.18 Rejection of Shipments: Representatives from ROP will rigidly inspect shipments on a continuing basis. Any merchandise that fails to meet specifications may be rejected and returned for credit. ROP reserves the right to use or consume a delivered commodity that fails to meet specifications, other than health standards, if it is deemed necessary to do so. Acceptance of a part of a substandard delivery shall not affect the right of ROP to reject any other part.

2.19 Product Specifications: ROP reserves the right, at its sole option, to require the successful Bidder to provide proof of compliance with these specifications by submitting a representative sample of their offering for examination and testing.

For the purpose of this RFP, Specifications are defined as:

- Where “acceptable brands,” “only,” or “no substitutes” stipulations are set forth, product must be provided as specified.
- Where a brand is “referenced” - a known product is listed and any offerings must be equal to or better than the referenced brand. ROP will be the sole judge in determining “equal” products.
- If no acceptable brand or referenced brand is noted, product(s) of the highest quality are to be bid and are subject to ROP testing and approval.
- “Private Labels” are acceptable unless otherwise noted, however, when offering a private label, please also note manufacturer’s product being represented. A certification letter may be required.
- Please explain in detail how the vendor will help convert all ingredients listed in the

ROP menus for each operation warehouse to ensure product availability, nutrition specifications, CN label, product specifications, and NSLP compliance.

2.20 Delivery Specifications: With the exceptions of designated holidays, listed below, there shall not be any additional charges for delivery on holidays. ROP will exercise reasonable judgment when placing orders that considers maximizing the order size to the extent possible and minimizing the number of deliveries on a weekly basis. Exceptions to the holidays are: New Year's Day, Martin Luther King, Jr. Day, President's Day, Memorial Day, Juneteenth, 4th of July, Labor Day, Veterans Day, Thanksgiving Day, and Christmas Day.

2.21 Cost Plus Fixed Fee: The required method for determining product prices in the contract is "Cost plus Fixed Fee."

"Cost" is defined as Prime Vendor's invoice from the supplier, plus in bound freight, minus customer allowance (rebates) and any other "off" invoice allowances including any Prime Vendor mark-up/upcharge. Private labeled products that are sold by the Prime Vendor shall be included on any rebate tracking requests if the manufacturer for which the rebate is requested produces that private label

"Fixed Fee" is defined as the difference between cost, as defined above, and the selling price to ROP. Fixed fees shall remain firm for the duration of the agreement regardless of supplier invoice price.

"Invoice Cost" is defined as the Prime Vendor Cost including inbound freight cost, less any available rebates or allowances passed on to ROP, plus the Fixed-Fee. The invoice cost shall be calculated:

Cost (including inbound freight)
- rebates and other "off" invoice allowances
+ the Fixed Mark-Up fee
= Invoice Cost

2.22 Invoices: An itemized invoice in duplicate, to include product name, unit cost, extension, piece count and total charges, must accompany all orders. An authorized representative of ROP must sign all delivery invoices. ROP reserves the right to refuse payment on any unsigned invoice. Standard payment terms are Net 45.

SECTION 3

CHILD NUTRITION PROGRAM and FEDERAL CONTRACT REQUIREMENTS

3.1 Program Regulations

Contractor shall be in conformance with the applicable portions of the Rite of Passage's agreement under the USDA School Lunch and Breakfast Program. Contractor will conduct program operations in accordance with applicable federal, state, and local regulations governing NSLP including 7CFR Part 210, 2CFR Part 200 requirements, including 200.327 and Appendix II and applicable USDA Food and Nutrition Services guidance.

Contractor shall provide products that meet the Public Law 111-296, the Healthy, Hunger-Free Kids Act of 2010 (HHFKA). Contractor's products shall meet grade level caloric, sodium, saturated fat, and trans-fat requirements.

3.2 Federal Contract Requirements

Davis-Bacon Act (U.S.C. §3141-3148). To the extent applicable to this contract, Contractor shall comply with the Davis-Bacon Act and applicable requirements concerning prevailing wages and labor standards

Rights to Inventions (37 CFR Part 401). To the extent applicable the Contractor shall comply with the requirements of 37 CFR Part 401 concerning rights to inventions made under a contract or agreement involving Federal financial assistance.

Procurement of Recovered Materials. To the extent applicable, Contractor shall comply with 2 CFR §200.323 and 40 CFR Part 247 concerning procurement or recovered materials.

Telecommunications and Video Surveillance Equipment. Contractor shall comply with 2 CFR §200.216 and applicable Federal restrictions concerning the procurement or use of covered telecommunications and video surveillance services or equipment.

Federal Requirements Incorporated by Reference. All applicable provisions of CFR Part 200, including Appendix II to Part 200, are incorporated into this Agreement by reference. Where a Federal requirement is applicable to this procurement, Contractor shall comply with that requirement notwithstanding any provision of this Agreement to the contrary.

Changes in Federal Requirements. Contractor shall comply with amendments to applicable Federal requirements during the term of this Agreement to the extent required by law or applicable Federal award requirements. ROP may amend the Agreement as necessary to maintain compliance with Federal, State, or local requirements.

3.3 Buy American Provision

Contractor will purchase, to the maximum extent practicable, domestic commodities or products in accordance with 7CFR§210.21(d) and 7CFR§220.16(d). Contractor shall purchase, to the maximum extent practicable, domestic agricultural commodities or products substantially processed in the United States. "Substantially" means the final

processed product contains more than 51 percent domestically grown agricultural commodities. This provision applies to all food purchases paid from the nonprofit school food services account. There are limited exceptions to this provision which allow for the purchase of products not meeting the "domestic" standard as described above ("non-domestic") in circumstances when use of domestic products is truly not practicable. However, before utilizing an exception, alternatives to purchasing non-domestic food products should be considered.

1. Federal regulations require that all foods purchased for Child Nutrition Programs be of domestic origin to the maximum extent practicable. While rare, two (2) exceptions may exist when the product is not produced or manufactured in the U.S. in sufficient reasonable and available quantities of a satisfactory quality, such as bananas and pineapple or competitive proposals reveal the cost of a domestic product is significantly higher than a non-domestic product.
2. ALL products that are normally purchased by Distributor(s) as non-domestic and proposed as part of this solicitation must be identified with the country of origin. Distributor(s) shall outline their procedures to notify ROP when products are purchased as non-domestic.
3. Any substitution of a non-domestic product for a domestic product (which was originally a part of the solicitation), must be approved, in writing, by the Food Service Director, prior to the delivery of the product to ROP.
4. Any non-domestic product delivered to ROP, without the prior, written approval of the Food Service Director, will be rejected. The Distributor will affirm their willingness to assert their best and reasonable efforts to ensure compliance with this federal rule by signing this RFP.
5. Please explain how the vendor ordering software will identify domestic and non-domestic products.

3.4 Small Businesses, Minority-Owned Firms, and Women's Business Enterprises: In accordance with 0MB Circular A-110, ROP shall make a positive effort to utilize Minority Business Enterprise (“MBE”) and Women's Business Enterprises (“WBE”), whenever possible. ROP will award 5 points to Bidders who are a designated MBE, WBE or who can demonstrate they contract with MBE and WBE organizations.

3.4 Disclosure of Lobbying Activities: Pursuant to Byrd Anti-Lobbying Amendment 31 USC 1352, Contractor must disclose lobbying activities in connection with school nutrition programs. If there are material changes after the initial filing, updated reports must be submitted on a quarterly basis. 7CFR§3018.100 (Only applies to contracts over $100,000)

3.5 Certification Regarding Lobbying

Pursuant to 31 USC 1352, Contractor must submit a certification regarding lobbying which conforms in substance with the language provided in CFR Part 200.450. By signing the Offer & Acceptance form, Contractor shall certify that no appropriated funds may be expended by the recipient of a Federal contract, grant, loan, or cooperative Agreement to pay 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 any of the following covered Federal actions. (Only applies to contracts over $100,000)

3.6 Certificate of Independent Price Determination

Bidder agrees that all prices in this Offer have been arrived at independently, without consultation, communication or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other Bidder with any competitor certification regarding non-collusion.

3.7 Civil Rights Compliance

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

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

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, AD- 3027, found online at http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (l) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

3.8 Clean Air Act, Clean Water Act, and Environmental Protection Agency Regulation

Contractor shall comply with all applicable standards, orders or requirements issued under Section 306 of the Clean Air Act, Section 508 of the Clean Water Act, Executive Order 11738 and Environmental Protection Agency regulations which prohibit the use, under nonexempt federal contracts, grants or loans to facilities included on the EPA List of Violating Facilities. ROP will report all violations to ADE and to the USEPA Assistant Administrator for Enforcement. (Only applies to contracts over $100,000)

3.9 Contract Work Hours and Safety Standard Act

Contractor shall comply with Sections 103 and 107 of the Contract Work Hours and Safety Standards Act (40 U.S.C.327- 330) as supplemented by Department of Labor regulations (29 CFR Part 5). (Only applies to contracts over $2,500)

3.10 Debarment, Suspension, Ineligibility and Voluntary Exclusion

By signing the Offer & Acceptance form, Contractor shall certify that they have not been debarred, suspended, or otherwise excluded from or ineligible for participation in federal

assistance programs under executive order 12549 and 12689. Contractor shall comply with regulations implementing Office of Management and Budget Guidance in Non-procurement, Debarment, and Suspension codified at 2 CFR Part 180 and 2 CFR Part 417. These regulations restrict transactions with certain parties that are debarred, suspended or otherwise excluded from, or ineligible for, participation in Federal assistance programs or activities. (Only applies to contracts over $25,000)

3.11 Energy Policy and Conservation Act

Contractor shall meet the mandatory standards and policies relating to energy efficiency which are contained in the State Energy Conservation Plan issued in compliance with the Energy Policy and Conservation Act. (Pub. L. 94-163, 89 Stat. 871.)

3.12 Equal Employment Opportunity

Contractor shall comply with Executive Order 11246 of September 24, 1965, entitled "Equal Employment Opportunity," as amended by Executive Order 11375 of October 13, 1967, and as supplemented in Department of Labor regulations (41 CFR chapters 60).

3.13 Record Keeping

The books, documents, papers and records of Contractor pertaining to operations under this Agreement shall be available to ROP at any reasonable time. These records are subject to inspection or audit by duly authorized representatives of ROP, State Agency, the US Department of Agriculture, and the US General Accounting Office at any reasonable time and place.

ROP shall maintain such records, for a period of not less than five (5) years after the final day of the contract, or longer if required for audit resolution.

3.14 Invoicing

Contractor fully discloses all discounts, rebates, allowances and incentives received by Contractor from its suppliers. If Contractor receives a discount, rebate, allowance, or incentive from any supplier, Contractor must disclose and return to ROP the full amount of the discount, rebate, or applicable credit that is received based on the purchases made on behalf of ROP. Contractor must identify the amount of each discount, rebate and other applicable credit on bills and invoices presented to the school food authority for payment and individually identify the amount as a discount, rebate, or in the case of other applicable credits, the nature of the credit. 7CFR§210.21(t){l)(iv).

No expenditure may be made from the nonprofit school food service account for any cost resulting from a cost reimbursable contract that fails to include the requirements of 7CFR§210.21, nor may any expenditure be made from the nonprofit school food service account that permits or results in Contractor receiving payments in excess of the Contractor's actual, net allowable costs. 7CFR§210.2 l (f)(2)

3.15 Termination Clause

The contract may be terminated for cause and for convenience by ROP. Appendix II to 2 CFR Part 200. (Only applies to contracts over $10,000)

3.16 Affordable Care Act

The Contractor understands and agrees that it shall be solely responsible for compliance with the patient Protection and Affordable Care Act, Public Law 111-148 and the Health Care and Education Reconciliation Act, Public Law 111-152 (collectively the Affordable Care Act "ACA"). The CONTRACTOR shall bear sole responsibility for providing health care benefits for its employees who provide services to ROP as required by State or Federal law.

SECTION 4

BACKGROUND, OVERVIEW, AND GOALS

4.1 **Background of Rite of Passage.** For over 40 years, ROP has been operating residential programs and schools with the mission of improving the lives of youth. ROP is a nationally recognized organization that delivers approximately 75 juvenile justice, child welfare and educational programs to 5,000 at-risk and vulnerable children and families each day. These programs are located in 17 states. From time to time, ROP may add additional programs, or close programs.

Currently, ROP is seeking a Prime Vendor to provide and deliver commercial food products to multiple locations, as listed in Exhibit A, which may change from time to time. Within these locations, ROP operates residential treatment programs for youth 24 hours a day, 7 days a week. While the population fluctuates from time to time, there are currently 1,700 students residing in these programs, and are served breakfast, lunch, dinner and snack daily. Based on the most current pricing and usage, facilities listed in Exhibit A have spent a combined total of over $10 million dollars annually for basic food commodities, not including those items excluded from the proposed Prime Vendor contract mentioned in this section.

4.2 **Overview and Goals:** ROP intends to purchase an estimated 75% of its commercial food products (**Exhibits C**), with the exception of food products listed as Exclusions for Large Facilities.

The Goals of this RFP are to:

- Establish minimum quality standards for food items used by ROP
- Decrease cost of food
- Minimize the number of product substitutions
- Reduction of administrative overhead in relation to food purchasing
- Increase efficiency in ordering, invoicing, and payment process
- Minimize the number of orders, and maximize the loads

Small Facilities, defined by ROP as a small census and food spend, will be required to utilize the Prime Food Vendor for the following purchases: Dry, canned, frozen, kitchen supplies, chemicals, meat, produce and dairy.

Small Facilities list: See **Exhibit A**

Large Facilities, defined by ROP as a moderate or high census and food spend, will be required to utilize the Prime Food Vendor for the following purchases: dry, canned, frozen, kitchen supplies, and chemicals.

Meat, produce and dairy shall be excluded from the Prime Food Vendor Agreement for Large Facilities. Large Facilities reserve the right to procure meat, produce, and/or dairy from any Vendor through a Small or Micro Bid Process, separate from this Agreement, following all State, Local, and National School Lunch and Breakfast Program procurement guidelines.

Large Facility Exclusions:

- **Dairy**
- **Meats**
- **Produce**

Large Facilities list: See **Exhibit A.**

Rite of Passage shall retain the right to negotiate deals and deviations directly with brokers and manufacturers. The Contractor will be expected incorporate these into this agreement by managing the procurement and distribution of these products as part of the contract.

Please explain in detail how the winning bidder will manage and incorporate these deals into this agreement.

4.3 No Limitation to Product: It is understood that ROP facilities are not limited to ordering only those items contained in Exhibit C.

SECTION 5

REQUIREMENTS/STATEMENT OF WORK

Bidder shall describe in detail how they will meet each requirement within the Business Proposal as described in Section 5. Respond to each requirement in the order and sequence presented. Your response must identify the letter associated with each requirement (1 through 17).

1. Account Representatives and Communication

The Vendor will assign an account representative for each ROP facility that is familiar with the account, and will able to assist with ordering, product information, delivery and invoice issues. Upon Award, the successful Bidder must provide contact information of the assigned account representatives. Each account representative must have an email, voice mail with a local phone number or 800 number.

The Vendor or their representative(s) will extend an invitation and register the relevant ROP staff involved with food-buying decisions in each ROP facility to attend food or trade shows that may be offered throughout the country. It is understood that registration and travel shall be at the expense of the Vendor.

Requirement: Considering the objectives stated above, Bidder shall describe the organizational structure, and how the account representatives will assist with ordering, product information, delivery and invoice issues. Describe the process for providing invitations and registration for key ROP food service staff.

2. Direct Order Entry

The Prime Vendor must be able to provide a full service secure (https) direct order entry system/website that can be accessed from personal computers using any current operating system (Microsoft, IOS) at no charge to ROP.

Upon award, the successful Bidder will schedule training on how to use the Prime Vendor's Order Guide and procedures for placing orders.

The online order guide and ordering system must:

- Maintain customized order guides specific for each operation
- Be password protected
- Have access to the entire stock list of items available at the Prime Vendor's facility
- Show Department's net cost on all items
- Have on-line help capabilities
- Have a reliable back up system in place
- Print a confirmation after an order is transmitted and display any out-of-stock items or other problems with the order
- Have an easy to use category index or look up system

- Have a search by item code
- Have a search by alpha lookup for item name and/or brand name
- Have capability of transmitting orders 24 hours a day
- Allow for the handling of substitutions through the direct order entry system
- Provide system access to multiple accounts
- Have the ability to login by hierarchy (full access to all order guilds with ability to place orders for every facility, ability to print reports for every facility individually or as a whole to include nutritional information, full access to Order Guide and placing orders at individual facilities, and access to Order Guide only).
- Have expanded nutrition and product information

Any necessary software must be able to function on the full range of hardware presently in use and be able to be upgraded to anticipate future hardware enhancements (i.e., processing speed). Any initial software upgrades that would need to be made to ROP's computers to access the Prime Vendor's system would be at the expense of the Prime Vendor. As upgrades to the Prime Vendor's existing direct order entry system happen during the contract period, the upgraded software must be made available to all ROP facilities at no additional charge.

ROP desires full technical support, which should include the following:

- Full initial training in the use of the online order guide and system.
- User manuals (online and hard copy) on the operation of the system
- Full emergency support to service each/every ROP facility in the event of a ROP or Prime Vendor computer failure
- On-going and refresher training provided for new and current ROP staff
- An inside technical support person specifically assigned to each ROP facility and corporate account to provide assistance, for trouble shooting and to answer questions

Additional consideration will be given for other enhancements in the direct order entry that are considered desirable by ROP.

Requirement: Considering the objectives stated above, describe each of the requirements including capabilities of online ordering system, process for upgrading software, technical support and training provided to ROP, and any system enhancements provided.

3. Manual Order System

A manual call, computer, or mobile app(s) shall be established for operations emergencies, or when there is no direct order access system available. Vendor must provide a Customer Service number for call in orders, or fax number. A local and 1-800 number is required.

Requirement: Describe the policy and protocol for a manual call-in or fax system.

4. Order Schedule

Each ROP facility must be able to input orders and make changes as late as 4:00 p.m. the day before the orders are to be delivered. Please define cut-off times for each location.

Requirement: Describe the policy and protocol ensuring Bidder can fulfill late orders for ROP.

5. Delivery

Delivery schedules are to be considered flexible until such time as they are mutually agreed upon between each ROP facility and the Prime Vendor. Normal deliveries for ROP are expected to take place Monday through Friday between 6:00 a.m. and 10:00 a.m, or a mutually agreed upon schedule. ROP expects consistency in drivers delivering to our facilities.

If an item cannot be delivered as ordered, the Prime Vendor must notify the affected ROP facility immediately, either by phone or when placing web orders, so decisions may be made concerning menu offerings and potential substitutions. Any returns or refused items are to be credited on the invoice at time of delivery.

All product discovered to be other than the specified product or found to be in a condition unsuitable for use by ROP (i.e. milk with expiration or use-by dates too close to the delivery date), shall be refused at time of delivery and the invoice must be adjusted at time of delivery. The Prime Vendor shall make good any such discrepancy by immediate credit, replacement or other means satisfactory and acceptable to ROP. Concealed variations or latent defects, substitutions or damages will be subject to return for credit or replacement on demand of the affected ROP facility.

Requirement: Given the requirements above, Bidder shall describe their capacity to fulfill delivery requirements including but not limited to delivery times, consistency, minimizing late deliveries and process for rejected products.

6. Delivery Procedure

The Prime Vendor shall deliver all products individually labeled and invoiced by account to each location. The products shall be maintained at their proper temperature throughout their staging, loading, transport and delivery. Deliveries shall be palletized and wrapped on standard sized pallets and never mix chemical and food products on the same pallet. In addition, pallets shall be organized with the heaviest products at the bottom so as to not damage light or fragile products. At each delivery, the Prime Vendor must pick up all unused pallets from the operation. Please keep in mind that most of our facilities will require two-wheel delivery.

All refrigerated and frozen goods will be clearly dated. These products will be transported in temperature-controlled environments that are consistent with their recommended storage temperatures, as defined by the manufacturer standards. Temperature verification will be taken upon receipt. Due to safety and security concerns, products packaged in glass containers need prior approval before delivery.

All of the Prime Vendor's facilities and delivery vehicles must conform to local, state, federal rules and regulations regarding sanitation and transportation and are subject to inspection ROP or other officials at the discretion of ROP. The trucks must be equipped to maintain the appropriate temperatures and product segregation as necessary.

The Vendor's delivery personnel may be required to sign in at the operation's office or entrance to facility before unloading. They shall deliver and off load all products to an area specified by the operation on the inside of the operation's building. The Vendor shall provide any equipment needed to complete this process. Vehicles shall be checked thoroughly before exiting a facility and may be inspected upon exit by ROP staff. Vehicles shall never be left unlocked, running or with the keys in the ignition.

The Vendor's employees shall conduct business with ROP personnel in a competent, courteous and professional manner. ROP will notify the Vendor of any chronic problems and may request that the offending personnel be removed from the account.

It is preferred that there are limited end-of-the-month deliveries scheduled (e.g., limited deliveries on the last day of the month), so that the food product will be delivered, invoiced and paid within one monthly accounting cycle.

Requirement: In consideration of the requirements above, Bidder shall describe how they will fulfill delivery procedures including ensuring proper labeling, dates, separation of product, safe temperatures, limiting end-of-the-month deliveries, and the provision of all other requirements.

7. Substitutions or Shortages

ROP Food Service Managers must approve substitutions prior to delivery. The Food Service Managers shall be notified prior to delivery of any shortages that will occur; either by phone or at the time the order is placed. The decisions on substitutions will be made by ROP Food Service Managers based on cost, intended use, and customer acceptance, including changes in brand, pack size, case count and weight. If the supplier substitutes an item without prior approval, ROP will only pay the Supplier's Cost.

Substitute products must be of **equal** or better quality as determined by ROP. If the substituted item cost is **less**, then the lower cost shall prevail. If a substitution is made that costs **more** than the originally ordered product, the substituted product shall be sold to ROP at the same price per serving as the originally ordered product. Additional requirements:

- Product samples may be requested as part of the substitution approval process at the expense of the Prime Vendor.
- If the product is not suitable and ROP obtains the product from another source, any additional cost shall be charged to the Prime Vendor.
- If an alternate vendor is arranged by the Prime Vendor for substitutions or shortages, ROP will be invoiced at the cost or the alternate selling price, whichever is lower.
- If the Vendor is no longer able to purchase the product for any reason, including discontinuance by manufacturer, then the Prime Vendor shall provide a substitute that has been approved by ROP intended at the same price or lower than the original item.
- If Core Items are not delivered completely, the Vendor must correct the situation by next business day.
- If ROP is required to purchase a product from another source due to shortages that occur, all substitutions shall be noted on the invoice in addition to the originally ordered product.

- The Prime Vendor shall stock specified and pre-approved products. Change of stock items will be reviewed with ROP prior to changes.

Fill rates are not to fall below a monthly average of 98%. The Prime Vendor will provide monthly fill rate reporting and meet ROP staff regarding ways to mitigate fill rates that fall below 98%. Fill rates may include "accepted" product substitutions.

Most ROP operations that require specific or 'branded' items prevent acceptance of substitutions. ROP desires an "in-stock guarantee" on such items whereby ROP would supply a list of the specific products and the Prime Vendor would guarantee that ROP will have specified products considered to be critical. **Exhibit C** is an example of the specific products that ROP desires as "in-stock guarantee" items. This list is not an exhaustive list, only a sampling of the specified products, and is subject to change.

Requirement: In consideration of the requirements above, Bidder shall describe how its organization shall meet all of the requirements related to substitutions and shortages.

8. Quality Assurance

ROP requires all food products purchased to be safe and free of defects. All products bid must conform to the specifications as designated in Section 2 and listed below:

- If a manufacturer's name or brand is specified, it is intended to be for conveyance of quality, type or for identification; therefore, a product bid as "Equal" must be comparable (equal or superior) to the item specified as determined by ROP.
- Where "only" stipulations are set forth, bids must be quoted as specified.
- If no acceptable brand or referenced brand is noted, product(s) of the highest quality are to be bid and are subject to ROP testing and approval.
- "Private Labels" are acceptable unless otherwise noted. However, if bidding a private label, please also note manufacturer's product and product # being represented. A certification letter may be required.

All food and beverage products provided must have a shelf life that comply with Industry Standards for product "use by" dates. When available, products should clearly show the use-by date, date of production, date of processing, sell by date, best if used date, or similar markings. ROP will not accept repackaged or unmarked items. All products shall be clearly labeled:

- Manufacturer and product origin
- Net weight
- Ingredients
- Federal, State, and local labeling requirements

To further ensure the safety of food, the Vendor shall have an approved Hazard Analysis Critical Control Point (HACCP) Food Safety Program for the acquisition, handling and delivery of food items.

Requirement: In consideration of the requirements above, Bidder shall describe how products shall meet quality assurance and specification requirements. Proposals shall describe organizational policies and procedures to ensure product integrity including a description of the organization's HACCP Plan. Indicate any independent inspections and any certifications received.

9. Product Recall

Prime Vendor awarded the contract under this solicitation shall be required to notify ROP of any manufacturer's recalls regarding items ordered under said contracts. The Prime Vendor shall contact ROP (Director of Food Service) within the same day of notification by the manufacturer. Failure to comply with this requirement may be cause for termination. Prime Vendor will arrange to pick-up recalled product, and issue credits as required.

Requirement: Bidder shall describe the product recall process and submit a copy of their recall process with their proposal. We prefer a tiered process: First call, Food Service Manager. Second call, Facility Director. Third call, Food Service Director.

10. Expanded Product and Nutrition Information

Upon request, the Prime Vendor must provide to ROP expanded product information to include but not be limited to: manufacturer name/contact number, manufacturer product code number, general description of the product, portion or serving size, number of portions per case, whether delivered frozen, refrigerated or shelf stable, storage temperature, shelf life of the product, preparation and cooking information and serving suggestions.

Additional information requested may include: the list of ingredients on the product label; portion size in grams; calories in Kcal per portion; the fat, protein, and carbohydrate content in grams per portion; if a product is Kosher, vegetarian (vegan, lacto-, ovo-, or lacto-ovo-vegetarian); known allergens present and other nutritional information in accordance with USDA nutrition facts label. It is preferred that ROP that the expanded product and nutrition information available through the direct order entry system for ease of access.

Requirement: Describe the expanded product information available to ROP, the process for acquiring this information, and if it is available on the direct order entry system.

11. Special Order Products

The Prime Vendor must note any items that ROP orders that are non-stock or are "special order" and upon request, provide the lead-time necessary for delivery. Upon notification of award, the Vendor will initiate purchasing of non-stock items to eliminate delivery delays to ROP.

There shall be no extra charges for the buying and storing of special order items. The fee per case for any special products will be the same as the agreed upon fee per case of other similar products.

Requirement: Bidder shall describe their policies and system for ordering and delivering "non-stock" or "special-order" items.

12. Group Purchasing Organization

The Prime Vendor must utilize Group Purchasing Organization (GPO) pricing for this solicitation. If items can be purchased at a lessor cost due to rebates and incentives outside the GPO those items must be exempted from the GPO agreement, thus ensuring a cost saving to ROP.

Requirement: Submit details of the GPO, including name, contact information, and expiration of the vendor/GPO agreement.

13. Audits/Price Verification Reviews

To ensure pricing accuracy, a price verification review shall be performed as part of the evaluation process to determine the accuracy of the pricing submitted. As part of this process the Director of Food Services shall contact each Bidder during the valuation period, which is the week of December 15-18. The pricing audit shall include a spot check of a minimum of ten of the top forty (40) items.

In addition, the Prime Vendor shall exercise maximum control over all transactions and recommend conditions and systems needed to maintain this control. In case of any doubt or difference as to the amount due ROP or the Prime Vendor, the decision of ROP auditors shall be final and binding upon both parties.

ROP reserves the right to conduct a price verification review and/or contract compliance audit of the Prime Vendor at least twice yearly and more often if deemed necessary. The Prime Vendor shall be willing to provide information on cost without reservation. ROP's purpose in conducting routine price verification reviews is to confirm that amounts invoiced are in accordance with the terms of the agreement. Under normal circumstances ROP will give a lead-time of approximately one month for a routine price verification review, which will be conducted on at least 40 items for a period not exceeding six (6) months prior to the audit date.

The documentation needed would include, but not be limited to, the following: the original copy of invoices for Prime Vendor purchases from their suppliers; freight bills or support documentation where freight is charged separately; and manufacturer documentation of any applicable off-invoice allowances. If during a price verification review sufficient irregularities are detected to cause concern on the part of ROP, additional information may be requested including any history during the life of the contract.

If at any other time ROP identifies any irregularities in the administration of the contract, or the Prime Vendor has acted in such a way as to give just cause to suspect a violation of the agreement, then a price verification review and/or audit may be conducted with a minimum notice in order to investigate and correct an error. In this case, the audit may be conducted for any period within the contract, with the expectation that financial errors shall be paid back to ROP and that the Prime Vendor shall submit a corrective action plan to ensure this does not happen in the future.

Requirement: In consideration of above, Bidder shall describe their willingness and their process that allows ROP to conduct price verification reviews.

14. Public Health Security and Bioterrorism Preparedness and Response Act of 2002

The Bioterrorism Act requires domestic and foreign facilities that manufacture, process, pack, or hold food for human or animal consumption in the United States to register with the FDA.

Requirement: Provide the registration number compliant with this requirement.

15. Provision of Beverages

ROP currently offers coffee, tea and assorted other beverages to employees that includes dispensing equipment and service.

Requirement: Include in your response the type of beverage programs available.

16. Disaster Planning and Pandemic Outbreaks

ROP has responsibility for the direct care of clients and residents residing in 24/7 direct care facilities and must be considered as a "High Priority" for deliveries should any kind of disaster be declared in this area. A disaster plan must address and define its strategy for continuing deliveries in the event of disasters such as natural disaster, pandemic, inclement weather, work stoppage, or other happenings. This plan would take precedence over any general contractual obligations and further ensure the continuation of essential goods and services to ROP.

At times when refrigeration repairs cannot be completed same day, and storage of refrigerated or frozen product is compromised, then the Prime Vendor will assist the operation by providing a refrigerated unit (truck or trailer) temporarily until refrigeration repairs are complete.

Requirement: Bidder shall describe compliance with the requirements above. Provide a written endorsement if such plan includes and obligates other companies or warehouse locations for maintaining a supply of food and food service related supplies to ROP facilities. Describe in your proposal Prime Vendor's ability to accommodate storage of refrigerated or frozen product.

17. Plan for Transition

As applicable, please describe how the successful bidder shall implement food service effective February 1, 2026 should a new vendor be selected. Please describe the resources and timeline required to ensure successful phase-in of food service delivery, to include establishing communication between accounts receivable and accounts payable departments.

Requirement: Bidder shall provide a timeline and resources to ensure a smooth transition between the January 31 and Feb. 1 start date.

SECTION 6
RESPONSE FORMAT AND INSTRUCTIONS

Submittal instructions: Proposals must be submitted in the following format:

- 8 ½ by 11-inch paper, consecutively numbered
- No smaller than 12-point font, single spaced
- Follow the sequence, outline and response format as listed below which includes the following sections 1) Transmittal Letter; 2) Business Proposal, with two parts; 3) Cost Proposal and 4) Exhibits.
- All four sections (1-4) shall be one PDF document and submitted via email.

  Email to Jamie.carlton@rop.com; use subject line "ROP Prime Vendor Proposal."

SECTION 1) Transmittal Letter: The Transmittal Letter shall be on your official business letterhead, signed by an individual authorized to commit your organization to the proposed work. The Transmittal Letter shall include the following:

1. Positively states your willingness to comply with all work requirements and other terms and conditions as specified in this RFP. Any exceptions to these shall be noted in the Transmittal Letter.
2. Identifies all material and attachments that comprise your proposal.
3. States that the Bidder's Proposal shall remain valid for a minimum of one hundred eighty (180) days from the date of the award.
4. Affirms the prices in this proposal have been arrived at independently, without consultation, communication, or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other bidder or with any competitor.

SECTION 2) Business Proposal: The Business Proposal shall consist of two parts:

Part 1: Experience: The Bidder's proposal shall include evidence that it has the knowledge, skills, abilities, and experience in the areas identified in this RFP.

Briefly describe your firm's experience and capabilities that will enable it to fulfill the requirements of this RFP. List the States in which the company operates and describe the company's ability to serve all ROP facilities. Describe how the company purchases locally, including the approximate quantity (i.e. percentage) of local purchases. Explain the company's sustainability plan. This section is not to exceed three (3) pages.

Part 2: Technical Proposal: Reference each requirement set forth in Section 4, Requirements/Statement of Work, followed by a response describing how the requirement will be met. Identify the associated letter of each requirement in your response (1 through 17).

SECTION 3) Cost Proposal: The Prime Vendor receiving an award resulting from this RFP will be responsible for providing the same pricing structure per product category, to all food service operations within the ROP system, existing or new through the contract period. This is an opportunity for the Prime Vendor to increase volume and therefore is not expected to incur higher mark up and fees.

The Cost Proposal shall consist of the following five (5) requirements:

1. Complete **Exhibit C** by entering current pricing and current availability for the products listed. Exhibit C contains two columns "Price Per Case" and "Availability." The Bidder shall complete both columns and utilizing the following methods and shall return the completed Exhibit C as part of Bidder's proposal:

   Price Per Case is defined as the Prime Vendor Cost, less any available rebates or allowances passed on to ROP, plus the Fixed-Fee. Availability shall be based on the following key:

   S Stocked

   L Needs more than a 2-day lead time to acquire

   N Not stocked

   E Equivalent offered

2. Describe in detail how pricing is calculated. Refer to Section 2.21 "Cost plus Fixed Fee" for ROP requirements. Specify rebates ROP would be eligible to receive.

3. Specific any order minimums, special charges, delivery restrictions or special conditions.

4. As described in Section 2.22, ROP's standard payment terms are Net 45. ROP desires a discount for payment in less than Net 45. Describe and detail invoicing procedures, including the amount of discount ROP can receive for terms less than 45 days.

5. It is ROP's objective to keep food costs as low as possible. Address in detail how the bidder will be able to minimize the impact of rising food costs.

6. ROP requests account representatives visit each facility specified in Exhibit A, weekly. Specify if there will be any additional cost for weekly on-site visitation, what that cost is, and how the cost is calculated. The maximum number of points (5) will be awarded to Bidders who provide this customer service at no additional cost.

SECTION 4) Exhibits, Appendices and Additional Information. Since the preceding sections are to contain information that is specifically requested, the Bidder may include any additional information considered essential to the proposal in this section. The Bidder should not include general information publications, such as marketing, directories or client lists.

SECTION 7
EVALUATION AND AWARD

An Evaluation Committee will be established prior to opening the proposals. The sole objective of the Evaluation Committee is to conduct reviews of the submitted proposals along with other documentation that may be requested, to hold frank and detailed discussions among themselves, and to recommend the proposal for award that is responsive and most advantageous to ROP.

Bidders should not assume that they would have an opportunity for oral presentations or revisions of proposals. Therefore, Bidders should submit their most favorable proposal as their initial proposal.

The Evaluation Committee will conduct a comprehensive, fair, and impartial evaluation of the proposals received in this solicitation effort. A Proposal Evaluation will evaluate Proposals that meet the minimum general requirements. Evaluation criteria for the proposals will be used for the purpose of ranking the proposals in a relative position based on how fully each proposal meets the requirements of this RFP. Clarifying questions, oral presentations, and BAFOs, may be permitted during the evaluation process. If so, Bidders will be given a reasonable timeframe in which to formulate and submit written responses to the questions and to provide any related revisions to their initial proposal. Such revisions will be at the option of the Bidder but will be limited to the guidelines included within ROP's requested clarifications. No additional written materials will be permitted. Adjustments to pricing will also be allowed, but only to the extent, such revisions are reflected in, and are consistent with, the proposal revisions.

The award decision ultimately is a business judgment that will reflect an integrated assessment of the relative merits of the proposals using the factors set forth in the RFP. ROP intends to award the contract to the Bidder whose proposal, conforming to the RFP, will be most advantageous to ROP, price and other factors considered. Please see Exhibit D for the RFP scoring rubric.

EXHIBIT A

LOCATION OF FACILITIES AND DELIVERY POINTS

Alachua Academy
3430 NE 39th Ave.
Gainesville, FL 32609
Phone: (352) 565-2211
Small Facility:
Estimated Food Spend
$164,000

Alice C. Tyler Village of Childhelp
23164 Dragoon Road
Lignum, VA 22726
Phone: (540) 399-1926
Small Facility:
Estimated Food Spend
$164,000

Arkansas Juvenile Assessment and Treatment Center
1501 Woody Dr,
Bryant, AR 72022
(501) 682-9800
Large Facility
Estimated Food Spend:
$874,800.00

Canyon State Academy
20061 E. Rittenhouse Road
Queen Creek, Arizona 85142-9715
Phone: 480-987-9700
Large Facility
Estimated Food Spend:
$1,701,000.00

Columbus Youth Academy
9502 E Columbus Dr
Tampa, FL 33619
Phone: 813-769-0445
Small Facility
Estimated Food Spend:
$136,080.00

Cypress Creek
2855 W Woodland Ridge Dr.
Lecanto, FL 34461
Phone: 352-527-3091
Large Facility
Estimated Food Spend:
$486,000.00

Davidson Detention
100 Woodland St
Nashville, TN 37213
Phone: 613-862-8066
Small Facility
Estimated Food Spend:
$281,880.00

Daytona Juvenile Facility
1386 Indian Lake Road
Daytona Beach, FL 32124
Phone: 386-265-1932
Estimated Food Spend:
$291,600.00

Dermott Juvenile Facility
878 East Gaines St
Dermott, AR 71638
Phone: 870-538-0223
Small Facility
Estimated Food Spend:
$281,880.00

Duval Academy
7500 Ricker Rd
Jacksonville, FL 32244
Phone: (904) 442-8055
Small Facility:
Estimated Food Spend
$164,000

Falcon Ridge Ranch
633 E. Highway 9
Virgin, UT 84779
Phone: 435-635-5272
Small Facility
Estimated Food Spend:
$145,800.00

Fort Myers Academy
2515 Ortiz Ave
Fort Myers, FL 33905
Phone:239-215-4700
Small Facility
Estimated Food Spend:
$136,080.00

Harrisburg Treatment Center
1800 Pine Grove Lane
Harrisburg, AR 72432
Phone: 870-578-5886
Small Facility
Estimated Food Spend:
$281,880.00

Hope Forest Academy
46821 Jane Lane
Paisley, FL 32767
Phone: 352-717-3680
Small Facility
Estimated Food Spend:
$145,800.00

Jacksonville Youth Academy
4501 Lannie Rd
Jacksonville, FL 32218
Phone: (352) 565-2299
Small Facility:
Estimated Food Spend
$164,000

JoAnn Bridge Academy
950 SW Greenville Hills Rd
Greenville, FL 32331
Phone: (850) 948-4220
Small Facility Estimated
Food Spend:
$194,400.00

Lake Granbury Youth Services
1300 Crossland Road
Granbury, TX 76048
Phone: 817-579-0852
Large Facility Estimated
Food Spend:
$364,500.00

Lava Heights Academy
730 Spring Dr
Toquerville, UT 84774
Phone: 855-329-7957
Small Facility
Estimated Food Spend:
$145,800.00

Les Peters Academy
3001 26th Ave S
St. Petersburg, FL 33712
Phone: 813-871-7655
Small Facility
Estimated Food Spend:
$136,080.00

Lewisville Juvenile Treatment Center
750 Lafayette Co. Rd 16
Lewisville AR 71845
Phone: (870) 921-8073
Small Facility:
Estimated Food Spend:
$146,000

Maple Creek Academy
999 Crouse Mill Road Keymar,
Maryland 21757
Phone: 410-775-1745
Small Facility Estimated
Food Spend:
$145,000

Miami Youth Academy
10855 SW 84th St
Miami, FL 33173
Phone: 786-518-3263
Small Facility
Estimated Food Spend:
$136,080.00

Mansfield Treatment Center
36 Johnny Cake Road
Mansfield, AR 72944
Phone: 479-269-8000
Small Facility
Estimated Food Spend:
$281,880.00

Minden Q-House
2560 Business Parkway Suite A
Minden, NV 89423
Phone: 775-267-9411
Small Facility
Estimated Food Spend:
$97,200.00

Monarch Academy
370 King Ave
Denison, TX 75020
Small Facility (Snack Mainly)
Estimated Food Spend:
$20,000.00

Montgomery (Possible Facility)
135 Mildred St
Montgomery, AL 36104
Phone:
Small Facility
Estimated Food Spend:
$136,080.00

Norris Academy
101 First Quality Dr.
Andersonville, TN 37705
Phone: 865-494-5554
Small Facility
Estimated Food Spend:
$243,000.00

Oak Grove Academy
11180 NE 38th Street
Jasper, FL 32052
Phone: 386-223-6500
Small Facility
Estimated Food Spend:
$267,300.00

Palm Beach Academy
9680 Weisman Way
West Palm Beach, FL 33411
Phone: 561-283-2820
Small Facility
Estimated Food Spend:
136,080.00

Pearl Haven
58-130 Kamehameha Hwy
Heieiwa, HI 96712
Phone: 775-267-9411
Small Facility
Estimated Food Spend:
$145,800.00

Pompano Youth Academy
3090 Powerline Rd
Pompano Beach, FL 33069
Phone: 904-599-0693
Small Facility
Estimated Food Spend:
$136,080.00

QC Junction Café
20275 S. Rittenhouse Rd #300
Queen Creek, AZ 85142
Phone: 480-987-2038
Small Facility
Estimated Food Spend
$486,000.00

San Pasqual Academy
17701 San Pasqual Valley Rd
Escondido, CA 92025
Phone: 760-233-6000
Small Facility
Estimated Food Spend:
$281,880.00

Sierra Ridge Academy
10400 Fricot City Road
San Andreas, California 95249
Phone: 209-736-4500
Large Facility Estimated Food Spend[1]:
$194,400.00

Sierra Sage Academy
100 Rosaschi Road
Yerington, Nevada 89447
Phone: 775-463-5111
Small Facility
Estimated Food Spend:
$243,000.00

Sycamore Canyon Academy
36895 South Mt. Lemmon Road
P.O. Box 33
Oracle, Arizona 85623
Phone: 520-896-9391
Small Facility
Estimated Food Spend:
$486,000.00

Tampa Bay Girls Academy
9504 E Columbus Dr
Tampa, FL 33619
Phone: 819-871-7655
Small Facility
Estimated Food Spend:
$243,000.00

Tampa Residential Facility
9508 East Columbus Dr.
Tampa, FL 99619
Phone: 813-740-3630
Small Facility
Estimated Food Spend:
$136,080.00

The Oaks at Brownwood
800 FM 3254
Brownwood, TX 76001
Phone: 325-646-5383
Small Facility
Estimated Food Spend:
$267,300.00

Uta Halee Academy
10625 Calhoun Rd
Omaha, NE 68112
Phone: 402-905-9600
Small Facility
Estimated Food
Spend:
$364,500.00

Walton Academy G&C
286 Hurley Rd
DeFuniak Springs, FL 32433
Phone: 852-520-4642
Small Facility
Estimated Food Spend:
$243,000.00

Western Secure Treatment Unit
12 Dakota Dr.
Edmonston, PA 16373
Small Facility
Estimated Food Spend:
$379,080.00

EXHIBIT B

MENUS AND MENU CYCLES

Included are:

- Breakfast cycle menus
- Lunch cycle menus
- Dinner cycle menus

*This Institution is an equal opportunity provider

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 SFS Cheese Omelet SFS Turkey Sausage Patty SFS Chicken Strips SFS Biscuit SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruit Juice Milk, 1% LF MG Milk, Chocolate Skim MG SFS Pepper Gravy	2 SFS Scrambled Eggs SFS Cheese Omelet SFS Chicken Sausage Patty SFS Cinnamon Roll -WG SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	3 SFS Denver Scramble SFS Chicken Strips SFS Turkey Sausage Patty SFS Cinnamon Roll -WG SFS Mini Blueberry Waffles w/ SF Syrup SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruit Juice Milk, 1% LF MG Milk, Chocolate Skim MG	4 SFS Turkey Chorizo & Eggs SFS Egg Patty SFS Chicken Strips SFS Bagel w/ Cream cheese SFS WG Breakfast Muffins SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	5 SFS Turkey Chorizo & Eggs SFS Egg Patty SFS Chicken Strips SFS Bagel w/ Cream cheese SFS WG Breakfast Muffins SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
6 SFS Frittata SFS Turkey Sausage Patty SFS Cinnamon Roll -WG SFS Hashbrowns, Diced SFS CEREAL, VARIETY 7.6.26 SFS Yogurt - individual containers SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	7 SFS Scrambled Eggs SFS Egg Patty SFS Chicken Sausage Patty SFS WG Breakfast Muffins SFS Bagel w/ Cream cheese SFS Hashbrowns, Diced SFS CEREAL, VARIETY 7.6.26 SFS Yogurt - individual containers SFS Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	8 SFS Cheese Omelet SFS Turkey Chorizo & Eggs SFS Turkey Sausage Patty SFS Chicken Strips SFS Cinnamon Roll -WG SFS Hashbrowns, Diced SFS CEREAL, VARIETY 7.6.26 SFS Yogurt - individual containers SFS Breakfast Selection of Fruit Juice Milk, 1% LF MG Milk, Chocolate Skim MG	9 SFS Denver Scramble SFS Turkey Sausage Patty SFS Biscuit SFS WG Breakfast Muffins SFS Hashbrowns, Diced SFS CEREAL, VARIETY 7.6.26 SFS Yogurt - individual containers SFS Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG SFS Pepper Gravy	10 SFS Egg Patty SFS Turkey Chorizo & Eggs SFS Chicken Sausage Patty SFS Whole Grain Pancakes w/ SF Syrup SFS Cinnamon Raisin Bread - Enriched SFS Hashbrowns, Diced SFS CEREAL, VARIETY 7.6.26 SFS Yogurt - individual containers SFS Breakfast Selection of Fruit Juice Milk, 1% LF MG Milk, Chocolate Skim MG	11 SFS Denver Scramble SFS Chicken Strips SFS WG Toast w/ SF Jam & Margarine SFS Cinnamon Roll -WG SFS Hashbrowns, Diced SFS CEREAL, VARIETY 7.6.26 SFS Yogurt - individual containers SFS Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	12 SFS Denver Scramble SFS Chicken Strips SFS Cinnamon Roll -WG SFS Hashbrowns, Diced SFS CEREAL, VARIETY 7.6.26 SFS Yogurt - individual containers SFS Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
13 SFS Turkey Chorizo & Eggs SFS Turkey Sausage Patty SFS Chicken Strips SFS Biscuit SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG SFS Pepper Gravy	14 SFS Denver Scramble SFS Egg Patty SFS Turkey Sausage Patty SFS Mini Blueberry Waffles w/ SF Syrup SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	15 SFS Frittata SFS Scrambled Eggs SFS Chicken Sausage Patty SFS Cinnamon Roll -WG SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruit Juice Milk, 1% LF MG Milk, Chocolate Skim MG	16 SFS Egg Patty SFS Turkey Sausage Patty SFS Whole Grain Pancakes w/ SF Syrup SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	17 SFS Scrambled Eggs SFS Cheese Omelet SFS Turkey Sausage Patty SFS Chicken Strips SFS WG Breakfast Muffins SFS Bagel w/ Cream cheese SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruit Juice Milk, 1% LF MG Milk, Chocolate Skim MG	18 SFS Denver Scramble SFS Turkey Sausage Patty SFS Cinnamon Roll -WG SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	19 SFS Egg Patty SFS Cheese Omelet SFS Chicken Sausage Patty SFS Mini Blueberry Waffles w/ SF Syrup SFS WG Breakfast Muffins SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
20 SFS Turkey Chorizo & Eggs SFS Denver Scramble SFS Turkey Sausage Patty SFS Chicken Strips SFS Biscuit SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG SFS Pepper Gravy	21 SFS Cheese Omelet SFS Egg Patty SFS Turkey Sausage Patty SFS Cinnamon Roll -WG SFS Hashbrowns, Diced SFS Yogurt SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	22 SFS Frittata SFS Turkey Sausage Patty SFS Chicken Strips SFS WG Breakfast Muffins SFS Mini Blueberry Waffles w/ SF Syrup SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruit Juice Milk, 1% LF MG Milk, Chocolate Skim MG	23 SFS Turkey Chorizo & Eggs SFS Scrambled Eggs SFS Turkey Sausage Patty SFS WG Breakfast Muffins SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	24 SFS Denver Scramble SFS Turkey Sausage Patty SFS Bagel w/ Cream cheese SFS Whole Grain Pancakes w/ SF Syrup SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruit Juice Milk, 1% LF MG Milk, Chocolate Skim MG	25 SFS Cheese Omelet SFS Egg Patty SFS Turkey Sausage Patty SFS Mini Blueberry Waffles w/ SF Syrup SFS Cinnamon Roll -WG SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	26 SFS Turkey Chorizo & Eggs SFS Chicken Strips SFS Chicken Sausage Patty SFS Cinnamon Raisin Bread - Enriched SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27 SFS Frittata SFS Turkey Sausage Patty SFS Chicken Strips SFS Mini Blueberry Waffles w/ SF Syrup SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	28 SFS Egg Patty SFS Turkey Chorizo & Eggs SFS Turkey Sausage Patty SFS WG Breakfast Muffins SFS CEREAL, VARIETY 7.6.26 SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	29 SFS Cheese Omelet SFS Turkey Sausage Patty SFS Chicken Strips SFS Biscuit SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruit Juice Milk, 1% LF MG Milk, Chocolate Skim MG SFS Pepper Gravy	30 SFS Scrambled Eggs SFS Cheese Omelet SFS Chicken Sausage Patty SFS Cinnamon Roll -WG SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruits Milk, 1% LF MG Milk, Chocolate Skim MG	31 SFS Denver Scramble SFS Chicken Strips SFS Turkey Sausage Patty SFS Cinnamon Roll -WG SFS Mini Blueberry Waffles w/ SF Syrup SFS Hashbrowns, Diced SFS Yogurt - individual containers SFS CEREAL, VARIETY 7.6.26 SFS Breakfast Selection of Fruit Juice Milk, 1% LF MG Milk, Chocolate Skim MG		

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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 SFS BBQ CHICKEN PIZZA SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Corn Chowder SFS Selection of Fruits SFS Non-Fat Flavored Milk SFS 1% White Milk	2 SFS Lasagna SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Navy Bean SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	3 SFS Chicken Tacos SFS Deli Bar SFS Soup, Potato SFS Salad Bar w/ Dressing SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	4 sfs Meatball Marinara Sub SFS Deli Bar SFS Soup, Taco SFS Salad Bar w/ Dressing SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	5 SFS Ranch Wings w/Honey Sriracha BBQ Sauce SFS Deli Bar SFS Salad Bar w/ Dressing SFS soup, Confetti SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk
6 SFS BBQ Beef Sandwich SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Chicken and Wild Rice SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	7 SFS Pepperoni Pizza SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Broccoli Cheese SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	8 SFS Philly Cheesesteak SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Gumbo SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	9 SFS White Lasagna SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Navy Bean SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	10 SFS Southwest Chicken Wrap SFS Deli Bar SFS Soup, Chicken and Wild Rice SFS Salad Bar w/ Dressing SFS Selection of Fruits SFS Non-Fat Flavored Milk SFS 1% White Milk	11 SFS Fish Sandwich SFS Deli Bar SFS Soup, Taco SFS Salad Bar w/ Dressing SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	12 SFS Chicken Penne SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Tomato SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
13 SFS Chili Burger SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Corn Chowder SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	14 SFS BBQ Pulled Pork Taco's SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Chicken Chili SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	15 SFS Smothered Bean & Cheese Burrito SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Chicken and Wild Rice SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	16 SFS Sweet & Sour Chicken SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup Beef Vegetable SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	17 SFS Chicken Alfredo Bake SFS Deli Bar SFS Soup, Corn Chowder SFS Salad Bar w/ Dressing SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	18 SFS Carne Asada Taco's SFS Deli Bar SFS Soup, Broccoli Cheese SFS Salad Bar w/ Dressing SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	19 SFS Cheeseburger SFS Deli Bar SFS Salad Bar w/ Dressing SFS soup, Confetti SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk
20 SFS WG Spaghetti w/Meat Sauce SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Corn Chowder SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	21 SFS Sloppy Joes SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Broccoli Cheese SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	22 SFS BBQ CHICKEN PIZZA SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Gumbo SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	23 SFS Baked Ziti SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Navy Bean SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	24 SFS Fish Sandwich SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup Beef Vegetable SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	25 SFS Chicken Cordon Bleu Sand SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Chicken and Wild Rice SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	26 SFS Beef Burrito SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Taco SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27 SFS Meatloaf SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Beef & Barley SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	28 SFS Cheeseburger SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Potato SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	29 SFS Ranch Wings w/Honey Sriracha BBQ Sauce SFS Deli Bar SFS Soup, Corn Chowder SFS Salad Bar w/ Dressing SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	30 SFS JAMBALAYA SFS Deli Bar SFS Salad Bar w/ Dressing SFS Soup, Gumbo SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk	31 SFS French Dip SFS Deli Bar SFS Salad Bar w/ Dressing SFS soup, Confetti SFS Selection of Fruits SFS 1% White Milk SFS Non-Fat Flavored Milk		

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Foodservice **Other N/A** **120 AJATC/SLA**

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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 ROP BEEF TIPS IN GRAVY ROP NOODLES, EGG,COOKED ROP VEG,MIXED,FRZ,BOIL/STM SFS Dinner Salad Bar/Entree ROP Butter Blend ROP Dinner Roll ROP Fruit Bar ROP1 Condiments	2 ROP TURKEY ROAST ROP Roasted Red Potatoes SFS Dinner Salad Bar/Entree ROP CARROTS:frozen, boiled ROP CRANBERRY SAUCE: cnd, swtnd ROP Fruit Bar ROP1 Condiments	3 ROP CHEESY TUNA CASSEROLE ROP Bread Sticks SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	4 SFS BEEF PARMESAN ROP NOODLES, EGG,COOKED ROP PEAS: frozen,boiled SFS Dinner Salad Bar/Entree ROP Dinner Roll ROP Fruit Bar ROP1 Condiments	5 ROP Pork Chop *RESIZED* ROP Chicken Breast *RESIZED* ROP AuGratin Potatoes ROP BROCCOLI: frozen, boil/Stm SFS Dinner Salad Bar/Entree ROP Dinner Roll ROP Fruit Bar ROP1 Condiments
6 ROP CHICKEN LEG, BATTER FRIED ROP Red Beans SFS Rice SFS Dinner Salad Bar/Entree ROP Dinner Roll ROP Fruit Bar ROP1 Condiments	7 ROP Tamale Casserole ROP Dinner Roll SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	8 ROP Burger ROP Chili ROP Gourmet Burger Side Dinner ROP FRENCH FRIES SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	9 ROP CHICKEN LEG 1/4, Baked ROP Baked Sweet Potato w/HB SFS Dinner Salad Bar/Entree ROP BROCCOLI: frozen, boil/Stm ROP Fruit Bar ROP1 Condiments	10 ROP CHILI MAC ROP PEAS: frozen,boiled ROP GARLIC BREAD SFS Dinner Salad Bar/Entree ROP Cole Slaw ROP Fruit Bar ROP1 Condiments	11 ROP BBQ CHICKEN PIZZA ROP Chips, Salsa & Yogurt *RESIZED* SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	12 ROP PORK ROAST ROP ROAST BEEF *RESIZED* ROP Roasted Gar Mash Potatoes SFS Dinner Salad Bar/Entree ROP CARROTS:frozen, boiled ROP Fruit Bar ROP1 Condiments

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
13 ROP MOROCCAN CHICKEN ROP Pita Bread 7" SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	14 ROP CHEESY TUNA CASSEROLE ROP Bread Sticks SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	15 ROP POT ROAST/Fontanini ROP Roasted Red Potatoes SFS Dinner Salad Bar/Entree ROP Dinner Roll ROP GREEN BEANS: frozen,boiled ROP Fruit Bar ROP1 Condiments	16 ROP CHICKEN LEG 1/4, Baked ROP Baked Sweet Potato w/HB SFS Dinner Salad Bar/Entree ROP BROCCOLI: frozen, boil/Stm ROP Fruit Bar ROP1 Condiments	17 ROP Calzone ROP Chips, Mar, Salsa & Yogurt * RESIZED* SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	18 ROP DINNER STEAK ROP BAKED POTATO SFS SOUR CREAM SFS Dinner Salad Bar/Entree ROP Dinner Roll ROP Fruit Bar ROP1 Condiments	19 SFS Turkey Sandwich on Wheat ROP Beef Vegetable Soup ROP Tomato Soup SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments
20 ROP Teriyaki Chicken ROP Teri Chix Side SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	21 ROP SWEDISH MEATBALLS ROP Roasted Gar Mash Potatoes SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	22 ROP GORDITA ROP Gordita Side SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	23 ROP BEEF WELLINGTON ROP Roasted Gar Mash Potatoes ROP VEG,MIXED,FRZ,BOIL/STM SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	24 ROP Western Bacon Cheeseburger ROP WB Cheeseburger Side ROP CrissCut Fries SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	25 ROP Orange Chicken Stir Fry SFS Rice ROP FORTUNE COOKIE ROP Dinner Roll SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	26 ROP BEEF STEW ROP Roasted Gar Mash Potatoes ROP SPINACH: frozen,boiled SFS Dinner Salad Bar/Entree ROP Dinner Roll ROP Fruit Bar ROP1 Condiments

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27 SFS Cheese Steak ROP Cheese Steak Side Dinner ROP FRENCH FRIES SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	28 ROP Chicken Tacos ROP Taco Side Dinner SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	29 ROP Nacho Bar SFS Dinner Salad Bar/Entree ROP Black Bean & Rice ROP Fruit Bar ROP1 Condiments	30 ROP ORANGE GLAZED CHICKEN ROP Roasted Red Potatoes SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments	31 ROP Burger ROP Hawaiian Burger Side ROP FRENCH FRIES SFS Dinner Salad Bar/Entree ROP Fruit Bar ROP1 Condiments		

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EXHIBIT C

LIST OF HIGHEST VOLUME PRODUCTS

Requirement: Complete the "Price Per Case" and "Availability" columns and return Exhibit C as a portion of the Cost Proposal. Use the Key provided below to indicate availability of the product.

Description	Cases Purchased	Price Per Case	Availability (S, L, N, E)*
GM 25% LESS SUGAR APPLE CINNAMON CHEERIOS 96/1 OZ (ROP Manufacturer Deal)	3875		
GM 25% LESS SUGAR COCOA PUFFS 96/1 OZ	3875		
GM 25% LESS SUGAR CINNAMON TOAST CRUNCH 96/1 OZ	3875		
GM 25% LESS SUGAR GOLDEN GRAHAM 96/1OZ	3875		
BANANA FRESH GREEN TIP 1/40LB	3500		
MILK CHOC FAT FREE 50/.5 pint (paper school milk carton)	3000		
MILK 1% WHITE 50/.5 pint (paper school milk carton)	3000		
POTATO H/BRN CUBE BRKFST SKON 6/5 LB	1925		
CHICKEN TNDR BRD GLDN FLAT LG 2/5 LB	1667		
CONTAINER FOAM HNG 3C DBL TAB 150/8X8X3	1234		
BEEF STEW MEAT 1IN FZN 3/5 LB	1000		
KIT CUTLERY 3 PC WHT MED WT 1/250CT	910		
YOGURT ASST LIGHT N FIT MULTIP 4/12/4 OZ	902		
CONTAINER FOAM HNG 3C DBL TAB 150/9X9X3N	839		
SAUSAGE TURKEY PTY 128/1.25 OZ	777		
APPLE RED DEL X-FANCY FRESH 1/138 CT	688		
ORANGE FANCY FRESH 1/88 CT	676		
CHICKEN MEAT DICED DK/WT LSOD 2/5 LB	657		
JUICE APPLE CUP 96/4 OZ	648		

YOGURT RASPBERRY/PEACH ORIG 48/4 OZ	604		
POTATO HASH BRN GLDN PTY 120/63 G	580		
SPORK PLAS PP WHT MED WT 1000 CT	564		
APPLE RED DEL X-FANCY FRESH 1/88 CT	550		
BUN HAMBURGER WHL GRAINS 3.5 10/12 OZ	526		
BUN HAMBURGER PLAIN 4IN 1.9 OZ 10/12 CT	519		
ROLL DINNER YEAST PARBAKED 90/2 OZ	497		
PIZZA PEPPERONI RND 5IN WRPD 24/6.25 OZ	486		
YOGURT PLAIN GREEK NONFAT 6/32 OZ	483		
JUICE ORANGE CUP 96/4 OZ	475		
TRAY FOAM SLT 5COMP SUPRGAP 4/125 CT	472		
CEREAL HOT OATMEAL VARIETY 64/.98 CT	466		
SAUSAGE CHICKEN PTY 1.5 OZ 1/107 CT	447		
MAYONNAISE HEAVY DUTY 4/1 GAL	446		
TOMATO 1 LAYER 5X6 1/30 CT	439		
SAUCE HOT PC 7GM 1/200 PK	430		
MUFFIN BANANA WG RF IW 72/2 OZ	429		
MUFFIN BLUEBERRY WG RF IW 72/2 OZ	429		
EGG WHOLE W/CITRIC ACID CF 2/20 LB	418		
LETTUCE SAL MIX SEPARATE FRESH 4/5 LB	415		
CHICKEN CVP THIGH BNLS SKLS 4/10 LB	402		

***KEY**: Indicate: "**S**" for stocked; "**L**" for needs more than a 2-day lead time to acquire; "**N**" for not stocked; and "E" for equivalent offered

EXHIBIT D

RFP EVALUATION SCORING RUBRIC

Evaluation Criteria: ROP will evaluate proposals based on the following criteria, with scores based on the completeness and quality of the response. The Transmittal Letter will not be scored. The maximum possible score for each criterion is shown below:

Criteria	Points	Maximum Score
Experience		
• Experience and Capabilities	5	***25***
• Use of MBE/WBE	5	
• Ability to service all ROP facilities under main corporate umbrella (No Subcontractors)	10	
• Local Purchasing and sustainability	5	
Score for Experience:		
Technical Proposal (1-17 in statement of work)		***25***
• Account Representatives and Communication	3	
• Direct Order Entry	1	
• Manual Order System	1	
• Order Schedule	1	
• Delivery Schedule	1	
• Delivery Procedure	1	
• Substitutions and Shortages	1	
• Quality Assurance	1	
• Product Recall	1	
• Expanded Product and Nutrition Information	1	
• Special Order Products	1	
• Group Purchasing Organization	3	
• Audits/Price Verification Reviews	1	
• Public Health Security/Preparedness and Response	3	
• Provision of Beverages	1	
• Disaster Planning and Pandemic Outbreaks	3	
• Plan for Transition	0	
Score for Technical:		
Cost		***50***
• Exhibit C (pricing of high-volume items)	25	
• Description of how pricing is calculated	5	
• Order minimums, special charges, other conditions	5	
• Discount for less that Net 45 payment	5	
• Ability to minimize rising food costs	5	
• Cost of account representative weekly site visit	5	
Score for Cost:		
GRAND TOTAL SCORE		

Name, Date, and Signature of Evaluator: _____