



FULTON COUNTY

September 16, 2016

Re: 17RFP102444B-WL(R), Inmate Food Service and Related Operations

Dear Proposers:

Attached is one (1) copy of Addendum No. 1 thereby made a part of the above-referenced Request for Proposal (RFP).

Except as provided herein, all terms and conditions in the RFQ referenced above remain unchanged and in full force and effect.

Sincerely,

William E. Long, Jr.

Chief Assistant Purchasing Agent

This Addendum forms a part of the contract documents and **modifies** the original RFP documents as noted below:

Questions and **RESPONSES**

Question 1: Can we please get a copy of the ALL the current menus being served?

RESPONSE: *Please see attachment*

Question 2: Who is the current Food Service Vendor?

RESPONSE: *Aramark Correctional Services*

Question 3: What is the current per meal cost?

RESPONSE: *\$1.065*

Question 4: How many kosher meals are currently being served?

RESPONSE: *Currently, there are none being served*

Question 5: How many Halal meals currently being served?

RESPONSE: *None*

Question 6: Can we get a copy of the last Three (3) months invoices billed by the current vendor?

RESPONSE: *This information is available as part of an open records request.*

Question 7: Who pays for the Medical Supplements Ensure and how many are being prescribed?

RESPONSE: *The food service vendor pays for "mighty shake", dietary supplement. The medical vendor pays for Ensure which is prescribed.*

Question 8: Will inmates be allowed to assist vendor in unloading trucks?

RESPONSE: *No*

Question 9: Is a performance or bid bond due at the time of the bid submittal?

RESPONSE: *No*

Question 10: Could a complete menu be provided to the bidders so all bidders will be bidding on the same menus?

RESPONSE: *Menus are to be determined by the vendor, but need to be adhered to the specs of the RFP and approved by the registered dietician.*

Question 11: How many medical diets are currently being served on average?

RESPONSE: *See RFP 3.5 Cost Proposal Format and Content Page 3-22*

Question 12: Will the county consider a sliding scale pricing or is it fixed pricing year by year over the term of the contract?

RESPONSE: *Fixed year by year over the term of the agreement.*

Question 13: What is the current price per meal by scale for inmates?

RESPONSE:

| | |
|------------|---------|
| 7001-8000 | \$1.065 |
| 8001-9000 | \$1.065 |
| 9001-10000 | \$1.060 |

Question 14: What is the current price per meal for staff? How many staff on average eats per meal?

a. What is the current PPM for contractors/visitors eating staff dining? How many contractors/visitors on average eating per meal?

RESPONSE: *What is the current price per meal for staff? 1.065
How many staff on average eats per meal? See RFP Page 3-22
What is the current PPM for contractors/ visitors? Contractors and visitors pay \$2.00 per meal to eat.*

Question 15: How are meals currently delivered to these Marietta, Union City, and Alpharetta facilities? RFP states that county delivers, but also states that vendor is responsible for providing a van for vendor's use. Why? Are any food and non-food supplies required for the kitchen stored offsite? Is the County satisfied with the current delivery methods to these satellite operations?

3A. Who owns the van to deliver these meals to satellite locations or do your staff deliver the meals at satellite locations?

RESPONSE: *The current vendor delivers to the Union City facility. The Sheriff's Office staff delivers food prepared by vendor to Marietta and Alpharetta facilities as stated in the RFP page 3-10 #11.*

Question 16: When is the Vendor responsible for replacing equipment?

a. What equipment does the current vendor own that will need to be replaced?

b. Can you provide the historical data cost on equipment maintenance for the food service facilities for the past two years?

c. There were numerous equipment items in the kitchen showing out of service; some since 2015? Who is responsible for the repairs of this equipment and why has it not been repaired?

Is there a formalized process for submitting purchase order for equipment repair? Is there a time limit to completing the repairs?

RESPONSE: *What equipment does the current vendor own that will need to be replaced? See RFP page 3-8 & 3-9 #5
Can you provide the historical data cost on equipment? Please see the attached historical data.*

***There were numerous equipment items in the kitchen showing our of service who is responsible for repairs? The equipment will be working by new contract start date
Is there a formalized process for submitting purchase orders for equipment repair? Yes***

Question 17: Does your current maintenance contract cover all maintenance repairs for the entire Jail facility including and not limited to main kitchen, and staff dining location? This is a cost savings to the Sheriff's Department if already covered under your current county contract and therefore need not be included in this RFP proposal price. Please clarify who is responsible for maintenance and which equipment does the current provider maintain?

RESPONSE: Yes. The existing maintenance contract covers repairs to all kitchen equipment in both the main kitchen as well as the officer's dining room. However, repair costs necessitated by vendor, inmate, and/or staff, vandalism are specifically excluded

Question 18: Page 3-2, Scope of Work A.1 states trustees will receive a double portion of meat. It also states there are 204 trustees served per day. Does this mean they get double portions of meat at 3 different meals per day? Is the cost for the double portions for these inmates to be included in the price per meal charged for regular inmate meals or separately billed?

RESPONSE: Price per meal for Trustees to include double portions of meat will not be separately billed and will be charged as one (1) additional meal.

Question 19: Page 3-5 states there are 2500 insulated trays with covers. When does the County anticipate that these trays will have to be replaced? Will the county replace trays if in the new providers decision they need to be replaced because of wear and tear and damage?

RESPONSE: Insulated trays will be replaced as needed. See RFP "Food Service Requirements," #12 (Page 3-5)

Question 20: Page 3-5, #13 gives a list of equipment required to be provided by the Vendor, is all of this equipment currently at the jail and in good working condition? If so, who owns the equipment to be replaced?

RESPONSE: The vendor is responsible for having that equipment at the jail facility

Question 21: May we have a current copy of your inmate and staff menu?

RESPONSE: Please refer to question #1

- Question 22: How many inmates are currently in your culinary arts program?(RFP states 50, but is that annual?) How many/shift/day? How long is program? How many inmates graduated from the program last year? What duties are they allowed to perform in this program in relation to day to day operation of the food service department?
- Can you please provide the curriculum for the current culinary program?
 - Does the inmate culinary arts training include the preparation of staff dining and if not can training include staff dining preparations?
 - Does the inmate culinary arts training include washing of inmate trays, pots, catering dishes, etc.
 - Can the Culinary Arts training be conducted on all shifts?

RESPONSE: *How many inmates are currently in the culinary arts program? 12 per quarter*
How many shifts? One shift 8AM-4PM
How long is program? 12 Week program
How many inmates graduated from the program last year? 22 inmates.
What duties are they allowed to perform? Daily station every two weeks to include ODR, population, prep, bakery, cold food, food storage, sanitation, nutrition, cleanliness.
See attachment

- Question 23: Page 3-7, #26 states we will provide catered special event meals for the Sheriff and special events at the contract rate for inmate meals. Does "Contract Rate" mean contractual inmate price per meal? Or some other agreed upon amount to be included in final contract?
- What would normally be served at one of these events?
 - How many per year on an avg. have you had in the last year?

RESPONSE: *This varies from snack foods such as sandwiches, muffins, and danishes, but on some events may call for more cooked items. See RFP 3.3 Scope of Work Section 3.5 (Cost Proposal Format and Content) for the average meals served.*

- Question 24: How many meals are delivered in styrofoam trays per meal?
- How many for inmates?
 - How many for staff?

RESPONSE: *There is an average of 79 styrofoam used per meal.*

- Question 25: Page 3-8 #5 states that vendor shall pay for all needed repairs and/or replacement (of equipment) at the end of the contract term at sole discretion of Sheriff. What will the current vendor be required to repair and/or replace at the end of the current contract?

RESPONSE: *Information not available*

Question 26: Please provide a history of USDA donated commodities for the term of the current contract.

RESPONSE: *Information not available*

Question 17: Have there been any billing credits for staff vacancies beyond 15 days under the current contract? If so, how much?

RESPONSE: *No*

Question 28: Please provide last 12 months of detailed incumbent vendor billings with meal counts. If not possible, please provide average daily number of staff meals, court sacks, trustee double portions, medical diets and religious diets.

RESPONSE: *This information is available as part of an open records request.*

Question 29: Does your current Vector Control Contract cover the entire Jail including and not limited to main kitchen, and staff dining location? If separate for the kitchen, what is the current cost and who is the provider? This is another cost savings to the Sheriff's Department if it is already covered under your current county contract and not be included in this RFP cost proposal.

RESPONSE: *Yes, our pest control vendor's service does include the kitchen and the staff dining room.*

Question 30: Does your current facility maintenance contract include the removal of grease from the grease trap or is that a separate agreement? If so, this is a cost savings to the Sheriff's Department if already covered under the current county contract and not be included in this RFP cost proposal.

RESPONSE: *The facility maintenance contract includes all aspects of the grease trap operation from removal to grease trap maintenance, and Dept. of Watershed Management compliance.*

Question 31: Page 3-11 and page 3-17 requests a resume for the Food Service Director and Assistant Food Service Director. It also asks for 5 Food Service Managers. We can see where you would want the resume of the Director and Assistant, but the managers could come from your current staff, could we not wait until we get the award for you to interview and approve the Food Service Managers? Also we may be able to use the First Choice Jobs Program to fill some of these positions, which complies with your request in using this program in this RFP.

RESPONSE: *The requirements as outlined in this section should be adhered to.*

Question 32: Page 3-15(n) states Menus provide a minimum of 2700 calories, what is your caloric count for your current menu being served?

a. Will the county accept an alternate to fluid milk if the product meets the nutritional standards of fluid milk?

RESPONSE: *2700, See RFP #1(h) Page 3-15*

Question 33: What is your current daily number for special diets and what specific diets are being prepared daily?

RESPONSE: *See RFP Page 3-22 for number of special diets, which include diabetic meals, low sodium and special heat healthy meals.*

Question 34: Section 3-15 of RFP—"Additional Menu Requirements... b. All chicken and turkey products will be USDA Grade A quality"—Ground chicken and turkey products are not graded by USDA, will the client allow the use of these products?

RESPONSE: *The requirements as outlined in this section should be adhered to.*

Question 35: Please provide number of food-related inmate grievances submitted over last 12 months?

RESPONSE: *There were 383 food-related grievances processed in the past 12 months*

Question 36: Have there been any foodborne illnesses ever?

RESPONSE: *No*

Question 37: Are food temperatures taken at the time the trays are distributed in the pods? If so, have they been in compliance with HACCP?

RESPONSE: *Yes*

Question 38: Page 3-6, are we required to serve 5 spirit lifter meals to inmates and 10 spirit lifter meals to staff?

RESPONSE: *Yes, spirit lifter meals are to be served as stated in the RFP*

Question 39: There are two "Exhibit 1 Check List". One in section 9 and one in section 10. Is the one in section 10 the one to follow?

RESPONSE: *Yes*

Question 40: Please clarify that the bid bond required with this RFP? The original from May had a bid bond requirement and the new RFP states there is in the TOC, but the corresponding section is the sample contract (not the bond requirement).

RESPONSE: *No bid bond required.*

Question 41: Regarding the kitchen equipment functioning and non-functioning, please confirm the following per our site visit:

- a. Kettles (Large) – 6 total, 3 functioning
- b. Stack ovens – 10 total (two ovens per stack) 5 function
- c. Rotating “Luck” ovens – 2 total , 2 function
- d. Tilt Skillets – 2 total, 1 functions
- e. Steamers – 2 total, 1 functions
- f. Flat Tops – 2 total, 2 function
- g. Fryers – 4 total, 2 function
- h. Pot Washer – 1 total, 0 functioning

Response: *The equipment will be working by new contract start date*

Question 42: Please provide this year's current pricing scale, with prices at each level

Response: *Please see question #13*

Question 43: Please provide invoicing by month for the last twelve months

Response: *Please see question #28*

Question 44: Please provide a copy of the current menu and staff dining menu, please include pricing for the staff dining.

Response: *Please see attachment; staff meals are billed at the same rate as inmates.*

Question 45: In Section 2.28, Item #4 (pg. 213) – RFP states “the successful offeror must assume full responsibility for replacement of all defective or damaged goods and/or performance of contracted services within the (30) days’ notice by the county of such defect, damage or deficiency.” Does this requirement exist in the current contract with your current food service provider? If yes, by what date will the current food services provider have all the equipment replaced? Will all equipment be replaced by the start of the new contract?

Response: *The equipment will be working by new contract start date*

Question 46: Please provide a copy of the current food services contract.

Response: *This information is available as part of an open records request.*

Question 47: Does the current menu utilize soy product (or soy filler) for regular inmate meals?

Response: *No*

Question 48: Please provide clarification regarding 3-12 item #4 – What is the county's expectation in regards to the full time registered dietician hours spent on site at the Fulton County facility? Is the expectation full time onsite, or on as needed basis per exhibit "B" C (Staff Requirements) #4? In the event that a proposer does not include this in their proposal, will that proposer be disqualified?

Response: *The full time registered dietician does not have to be onsite; however a full time registered dietician is required to be available for consultation on an as needed basis.*

Question 49: Does the current menu utilize precooked casseroles, frozen fruit, egg substitutes or fillers (such as soy beans)?

Response: *See RFP Page 3-5 #15*

Question 50: Please provide the "Spirit Lifter" menu and Holiday menu for the last calendar year.

Response: *Current vendor does not have a menu designated as a "Spirit Lifter" menu*

Question 51: In the event of a lockdown or other unforeseen emergency which party will be responsible for food delivery packaging (for example: styro clamshells or like items)?

Response: *Vendor will be responsible for styros, food packing, and food delivery, however the Sheriff's Office will be responsible for the cost of styros during a lockdown or other unforeseen emergencies.*

Question 52: Please provide the last two Quarterly Inventory reports for Section #3.3 – Scope of Work – B other requirements, item #5 states: "The vendor shall return to the County at the expiration of this contract the food service premises and equipment, in good condition, except for that which may have been damaged by fire, flood or unavoidable occurrence and except to the extent that said equipment may have been stolen by persons other than employees of the vendor without negligence on the part of the vendor or its employees and providing that all damages and losses are reported to the County upon discovery. A quarterly inventory shall be submitted to the County for all items covered by this paragraph."

Response: *Information not available*

Question 53: Is Section #3.3 – Scope of Work – B other requirements, item #5 (referenced above) a part of the existing agreement? Will the incumbent be required to repair or replace any equipment that does not function upon transition?

Response: *The equipment will be working by new contract start date*

Question 54: Section 3 "Staff Requirements Item #2 – Is it permissible to omit name and personal information when submitting resumes for potential food services director and the food service managers?

Response: *That would be permissible.*

Question 55: Page 3-10 item #11 – Requirement for Van or Truck: please provide a scope of services that the county expects to be filled with a vehicle as required.

Response: *The Sheriff's Office will not utilize vendor's vehicle. Vendor is required to deliver to the Union City Facility and other facilities as needed.*

Question 56: Are the Staff and/or guest meals included in the pricing scale?

Response: *Staff and inmates are included in the pricing. Guest meals will be handled by the vendor.*

Question 57: Are the Union City meals included in the pricing scale?

Response: *Yes*

Question 58: Are there any other meals or services that Aramark is currently providing from the Fulton County Jail kitchen that is not part of this RFP?

Response: *No*

Question 59: Is whipped margarine acceptable on the menu (page 3-15)

Response: *Yes*

Question 60: Referencing page 3-6, are frozen vegetables acceptable instead of canned, when fresh are not available

Response: *Yes*

Question 61: Referencing page 3-6, are freshly baked cakes and cookies acceptable in place of frozen?

Response: *Yes*

Question 62: Please provide the current number of religious diets

Response: *At this time, there are no religious meals being served in the facility. During Ramadan (Muslim Faith) meals are served in accordance to the Muslim faith. If there are Jewish inmates, Kosher meals will be served. If the Chief Jailer requests a particular type of religious diet be served, that request will be honored.*

Question 63: Please provide the number of medical diets served per day

Response: *See RFP Page 3-22*

Question 64: Please provide the current menu.

Response: *Please see question #1*

Question 65: Please provide the price per meal for each contract and renewal year.

Response:

2013 \$1.042

2014 \$1.042

2015 \$1.065

2016 \$1.065

Question 66: Please provide a list of items that the vender is expected to supply to the Sheriff's department either as part of the service (free) or at cost.

Response: *Ice at cost if required*

Question 67: Please confirm that common fare for religious meals is acceptable.

Response: *Common fare is not acceptable. The meals must meet the criteria specified by the religious faith.*

Question 68: Please clarify this statement, found on page 97 Article 10 "Compensation" and also in the sample contract in the Compensation (exhibit E) section:

Response: *Yes*

ACKNOWLEDGEMENT OF ADDENDUM NO. 1, Proposal No., and Title.

The undersigned Proposer acknowledges receipt of this Addendum by returning one (1) copy of this form with the proposal submittal package to the Department of Purchasing & Contract Compliance, Fulton County Public Safety Building, 130 Peachtree Street, S.W., Suite 1168, Atlanta, Georgia 30303 by the RFP due date and time **Tuesday, September 27, 2016 @ 11:00 A.M.**

This is to acknowledge receipt of Addendum No. 1, _____ day of _____, 2016.

Legal Name of Bidder

Signature of Authorized Representative

Title



Week: **2**

MONDAY
Meal Name: **Breakfast**

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

| | | | | | | |
|------------------------------------|--|--|--|--|--|--|
| Corn Grits 1 1/2 cup | Creamy Whole Grain Oatmeal* 1 1/2 cup | Creamy Whole Grain Oatmeal* 1 1/2 cup | Creamy Whole Grain Oatmeal* 1 1/2 cup | Creamy Whole Grain Oatmeal* 1 1/2 cup | Creamy Whole Grain Oatmeal* 1 1/2 cup | Corn Grits 1 1/2 cup |
| Baked Pancakes (2@ 1/54) 2 each | Creamy Country Gravy LF (1 oz*) 6 ozw | Hash Brown Potatoes 1 cup | Baked Pancakes (2@ 1/54) 2 each | Peanut Butter 2 each | Breakfast Sausage (1 ozw each) 1 packet | Creamy Country Gravy LF (1 oz*) 6 ozw |
| Syrup 2 fl oz | Lyonnaise Potatoes 1 cup | Syrup 1/54 cut | Syrup 2 fl oz | Lyonnaise Potatoes 1 cup | Hash Brown Potatoes 1 cup | Hash Brown Potatoes 1 cup |
| Fruit Juice (50%) 1 cup | Bakery Biscuit 1/54 cut | Fruit Juice (50%) 1 cup | Fruit Juice (50%) 1 cup | Bakery Biscuit 1/54 cut | Bran Muffin 1/54 cut | Bakery Biscuit 1/54 cut |
| Fruit Juice (50%) 1 cup | Fruit Juice (50%) 1 cup | Fruit Juice (50%) 1 cup | Fruit Juice (50%) 1 cup | Fruit Juice (50%) 1 cup | Fruit Juice (50%) 1 cup | Fruit Juice (50%) 1 cup |

Meal Name: Lunch

| | | | | | | |
|---|---|---|---|---|---|---|
| T. Bologna 3 ozw |
| Mustard 2 packet |
| Enriched Bread 4 slice |
| Sandwich Cookies 3 each |
| Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup |

Meal Name: Dinner

| | | | | | |
|-----------------------------------|--|--|-----------------------------------|---|-------------------------------------|
| Shuppy Joe (2 oz*) 4 ozw | Spaghetti & Italian Tomato Sauce (2 oz*) 10 ozw | Mac & Cheese Casserole (2 oz*) 10 ozw | Meatballs (1/2 oz each) 4 each | Asian Fried Rice (2 oz*) 10 ozw | T. Hot Dogs (1.5 oz each) 2 each |
| Hamburger Bun 1 each | Kettle Blend Mixed Vegetables 1/2 cup | Gravy LS 2 fl oz | Italian Tomato Sauce 2 fl oz | Carrots 1/2 cup | Mustard 1/2 cup |
| Ranch Pinto Beans LS 1 1/2 cup | Garlic Roll 2 ozw | Rice 1 1/2 cup | Noodles 1 1/2 cup | Vinnyrette Calico Colestlaw LF 1/2 cup | Enriched Bread 2 slice |
| Garden Salad 1/2 cup | Food Cake 1/54 cut | Carrots 1/54 cut | Garden Salad 1/54 cut | Southern Cornbread 1/54 cut | Pinto Beans 1 1/2 cup |
| Salad Dressing LF 1/2 fl oz | Sweetened Tea 1 cup | Fresh Baked Roll 1/54 cut | Salad Dressing LF 1/54 cut | Whipped Margarine 1/54 cut | Creamy Colestlaw 1/2 cup |
| Fudge Brownie 1/54 cut | Sweetened Tea 1 cup | Whipped Margarine 1/54 cut | Fresh Baked Roll 1/54 cut | Ice Cake 1/54 cut | Fudge Brownie 1/54 cut |
| Sweetened Tea 1 cup | Sweetened Tea 1 cup | Fresh Baked Cookie 2 ozw | Whipped Margarine 1/54 cut | Sweetened Tea 1 cup | Sweetened Tea 1 cup |

All entire portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Limitation cheese with calcium is used.
*This item made with mechanically separated poultry used in accordance with USDA standards. * Menu item contains at least 125 mg Calcium
NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 18 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (Initial Date) 01

in accordance with ACA Standard (ref. 4-A-LDF-4A-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

02 03 04

Reviewed 7/16 ARAMARK Dietitian's Signature:

Client's Signature:

Date: 7-16-16 FLM Signature: Date: 7/16/16



Week: **MONDAY** **TUESDAY** **WEDNESDAY** **THURSDAY** **FRIDAY** **SATURDAY** **SUNDAY**
Meal Name: Breakfast

| Meal Name: Breakfast | Tuesday | Wednesday | Thursday | Friday | Saturday | Sunday |
|--|-----------|--|--|--|--|--|
| Creamy Whole Grain Oatmeal* | 1 1/2 cup | 1 1/2 cup | 1 1/2 cup | 1 1/2 cup | 1 1/2 cup | 1 1/2 cup |
| Baked Pancakes (2@ 1/54) | 2 each | 1 cup | 2 each | 2 each | 3 ozw | 3 ozw |
| Syrup | 2 fl oz | 1/54 cut | 2 fl oz | 1 cup | 1 cup | 1 cup |
| Fruit Juice (50%) | 1 cup | 1 cup | 1 cup | 1 cup | 1/54 cut | 1/54 cut |
| Meal Name: Lunch | | | | | | |
| T. Bologna | 3 ozw | T. Bologna | T. Bologna | T. Bologna | T. Bologna | T. Ham |
| Mustard | 2 packet | Mustard | Mustard | Mustard | Mustard | Mustard |
| Enriched Bread | 4 slice | Enriched Bread |
| Sandwich Cookies | 3 each | Sandwich Cookies |
| Fruit Drink w/ Vitamins B12, C, D, E & Calcium | 1 cup | Fruit Drink w/ Vitamins B12, C, D, E & Calcium | Fruit Drink w/ Vitamins B12, C, D, E & Calcium | Fruit Drink w/ Vitamins B12, C, D, E & Calcium | Fruit Drink w/ Vitamins B12, C, D, E & Calcium | Fruit Drink w/ Vitamins B12, C, D, E & Calcium |
| Meal Name: Dinner | | | | | | |
| Chili con Carne w/ Beans (1 oz*) | 10 ozw | Chili con Carne w/ Beans (1 oz*) |
| Rice | 1 cup | Rice | Rice | Rice | Rice | Rice |
| Kettle Blend Mixed Vegetables | 1/2 cup | Kettle Blend Mixed Vegetables |
| Southern Cornbread | 1/54 cut | Southern Cornbread |
| Whipped Margarine | 1/3 ozw | Whipped Margarine |
| Iced Cake | 1/54 cut | Iced Cake |
| Sweetened Tea | 1 cup | Sweetened Tea |

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initiation cheese with calcium is used. *This item made with mechanically separated poultry used in accordance with USDA standards. * Menu item contains at least 125 mg Calcium

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (Initial/Date) Q1 Q2 Q3 Q4
 In accordance with ACA Standard (ref. 4-ALDF-AA-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 7/16 ARAMARK Dietitian's Signature: Date: 7-16-16
 Client's Signature: Date: 7-16-16



Week: 4

MONDAY

Meal Name: Breakfast

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

| Meal Name: Breakfast | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
|--|--|--|--|--|--|--|
| Creamy Whole Grain Oatmeal * | Corn Grits 1 1/2 cup | Creamy Whole Grain Oatmeal * 1 1/2 cup | Corn Grits 1 1/2 cup | Creamy Whole Grain Oatmeal * 1 1/2 cup | Creamy Whole Grain Oatmeal * 1 1/2 cup | Corn Grits 1 1/2 cup |
| Breakfast Sausage (1 ozw each) | Baked Pancakes (2@ 1/54) | Creamy Country Gravy LF (1 oz*) 1 cup | Hash Brown Potatoes 1 cup | Baked Pancakes (2@ 1/54) 2 each | Peanut Butter 1 ozw | Creamy Country Gravy LF (1 oz*) 1 cup |
| Hash Brown Potatoes | Syrup 1 cup | Lyonnaisse Potatoes 1 cup | Syrup 1/54 cut | Syrup 2 fl oz | Lyonnaisse Potatoes 1 cup | Hash Brown Potatoes 1 cup |
| Bran Muffin | Fruit Juice (50%) 1/54 cut | Bakery Biscuit 1 cup | Fruit Juice (50%) 1 cup | Fruit Juice (50%) 1 cup | Bakery Biscuit 1/54 cut | Bakery Biscuit 1/54 cut |
| Fruit Juice (50%) | 1 cup | Fruit Juice (50%) 1 cup | 1 cup | 1 cup | Fruit Juice (50%) 1 cup | Fruit Juice (50%) 1 cup |
| Meal Name: Lunch | | | | | | |
| T. Bologna | T. Salami | T. Bologna | T. Ham | T. Salami | T. Bologna | T. Ham |
| Mustard 3 ozw |
| Enriched Bread 2 packet |
| Sandwich Cookies 4 slice |
| Fruit Drink w/ Vitamins B12, C, D, E & Calcium 3 each | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 3 each | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 3 each | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 3 each | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 3 each | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 3 each | Fruit Drink w/ Vitamins B12, C, D, E & Calcium 3 each |
| 1 cup |
| Meal Name: Dinner | | | | | | |
| Crispy Chicken Patty (3 ozw each) | Spicy Rice Casserole (2 oz*) 10 ozw | Sloppy Joe (2 oz*) 4 ozw | Roletti & Italian Sauce (2 oz*) 10 ozw | Home-style Scalloped Potatoes (2 oz*) 10 ozw | Tox-Max Taco Filling (2 oz*) 4 ozw | Roast Turkey 2 ozw |
| 1 patty | 1 patty | Hamburger Bun 1 each | Peas & Carrots 1 each | Cabbage 1/2 cup | Rice 1/2 cup | Gravy 2 fl oz |
| 2 fl oz | 1 cup | BBQ Pinto Beans 1 1/2 cup | Coleslaw Vinaigrette 1/2 cup | Bakery Biscuit 1/54 cut | Pinto Beans LF 1 cup | Mashed Potatoes 2 fl oz |
| 1 1/2 cup | 1/2 cup | Carrots 1/2 cup | Fresh Baked Roll 2 ozw | Whipped Margarine 1/3 ozw | Shredded Lettuce 1/2 cup | Irish Blend Vegetables 1/2 cup |
| Southern Cornbread 1/54 cut | Whipped Margarine 1/3 ozw | Fresh Baked Cookie 2 ozw | Whipped Margarine 1/3 ozw | Fresh Baked Cookie 2 ozw | Flour Tortilla (6") 2 each | Fresh Baked Roll 2 ozw |
| Whipped Margarine 1/3 ozw | Fudge Brownie 1/54 cut | Sweetened Tea 1 cup | Sweetened Tea 1 cup | Sweetened Tea 1 cup | Ice Cube 1/54 cut | Whipped Margarine 1/3 ozw |
| 1/3 ozw | 1/54 cut | Sweetened Tea 1 cup | Sweetened Tea 1 cup | Sweetened Tea 1 cup | Sweetened Tea 1 cup | Fudge Brownie 1/3 ozw |
| 1/54 cut | 1 cup | Sweetened Tea 1/54 cut |
| Sweetened Tea 1 cup | 1 cup | 1 cup | 1 cup | 1 cup | 1 cup | 1 cup |

All entire portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are based upon approximate cooked weight measurements. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Limitation cheese with calcium is used.

*This item made with mechanically separated poultry used in accordance with USDA standards. * Menu item contains at least 125 mg Calcium

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initial/date) Q1
 In accordance with ACA Standard (ref. 4-ALDF-4A-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings. Q4

Reviewed 7/16 ARAMARK Dietitian's Signature: *[Signature]* Client's Signature: _____ Date: _____
 Johnson RD.LDN #815913

The Culinary Class daily's schedule report at 8.30 a.m. [Monday – Friday]

8.30- 10.30 Hand –on products at stations, ODR meal, Population meal, Receiving and Food Storages, cold food, hot food, Bakery.

10.30-11.30 Production Line, assemble food Deputies' meal.

11.30-12.00 Clean, Break

12.30-1.30 Workbook and DVD all about cooking

1.30-2.30 Lunch

2.30-4.30 Production lines for dinner [population, ODR and Deputies' meal.

4.30-6.30 Assemble Line for Dinner/ Back to the Zone

Workbook, consists of 12 chapters

Kitchen basics, Personal Hygiene, Equipment, Sanitation, General Safety, Food Safety, Production, Storages.

Basic Kitchen tools, Knife's Skill, Basic Recipes and Ethics Cooking

All finish the Culinary Program and Received their Certificate from in2work [Kitchen Basic] and we are helping them to find the employment.

On their Graduation's Day, all of culinary program participant will prepare their Graduation Meal for that day.

| | | |
|--|-------------|-------------|
| INVOICE # 13170-SERVICE REQUESTED: ICE MAKER MD#ID1803W-261, SN#1101265924-NOT WORKING (\$372.50)/INVOICE # 13179-SERVICE REQUESTED: WALK-IN COOLER #6- TOO COLD | 06-Mar-2015 | \$ 715.59 |
| INV#13219-SERVICE: VULCAN HART KETTLE #2 MODEL# GL80E SN#27-1122358 ML#52637-NOT HEATING(\$453.64)/INVOICE #13228-SERVICE: VULCAN HART KETTLE #3 MODEL#GL80E SN#46-3002003-NOT HEATING(\$202.50)INV#13195-SERVICE: REPAIR JACKSON TRAY MACHIN INVOICE#13265-SERVICE CALL: DISHWASHER-WILL NOT RUN. | 10-Mar-2015 | \$ 4,705.03 |
| INVOICE # 13232 SERVICE CALL: V/H KETTLE #2 MD#GL80E, SN# 27-1122358-UNIT NOT | 15-Apr-2015 | \$ 2,234.27 |
| INVOICE # 13296 SERVICE CALL: DISH MACHINE - NOT WORKING | 15-Apr-2015 | \$ 774.07 |
| INVOICE 13412 SERVICE REQUESTED VULCAN HART FRYER | 15-Apr-2015 | \$ 514.52 |
| INVOICE 13411 SERVICE REQUESTED LUCKS BAKE OVEN | 15-Jun-2015 | \$ 1,115.98 |
| INVOICE 13403 SERVICE REQUESTED KETTLE #1 NOT HEATING | 15-Jun-2015 | \$ 264.05 |
| INVOICE 13486 SERVICE REQUESTED VULCAN HART KETTLE #4 | 15-Jun-2015 | \$ 554.93 |
| INVOICE 13490 SERVICE REQUESTED KETTLE #2 | 22-Jun-2015 | \$ 4,110.92 |
| SERVICE CALL FOR PILOTS ON THE GRILL IN THE KITCHEN | 22-Jun-2015 | \$ 521.73 |
| INVOICE 13486 SERVICE REQUEST VULCAN HART KETTLE #4 LEAKING DRAIN SPOUT | 13-Aug-2015 | \$ 117.50 |
| INVOICE 13490 SERVICE REQUEST KETTLE #2 NOT HEATING | 24-Aug-2015 | \$ 4,110.92 |
| INVOICE 13521 - SERVICE REQUESTED - HOBART MIXER IN BAKERY AREA | 24-Aug-2015 | \$ 521.73 |
| INVOICE 13527 - SERVICE REQUEST TO CHECK OVEN IN KITCHEN VULCAN HART CONVECTION | 24-Aug-2015 | \$ 202.50 |
| INVOICE 13340 SERVICE REQUESTED VULCAN HART KETTLE #3 SN# 46-3002003 | 24-Aug-2015 | \$ 287.50 |
| INVOICE 13339 SERVICE REQUEST VULCAN HART KETTLE #2 | 24-Aug-2015 | \$ 85.00 |
| SERVICE REQUESTED. CHECKED KETTLES AND FOUND #1 HAS BAD POWER SWITCH. | 24-Aug-2015 | \$ 731.57 |
| 78FCJ2015 INSTALL STEAMER IN KITCHEN. | 21-Sep-2015 | \$ 627.60 |
| INVOICE 13815 KETTLE #2 NOT HEATING | 21-Sep-2015 | |
| INVOICE 13803 VULCAN HART SKILLET NOT HEATING | 16-Oct-2015 | \$ 500.10 |
| INVOICE 13795 VULCAN HART STEAMER NOT WORKING | 16-Oct-2015 | \$ 117.50 |
| INVOICE 13788 VULCAN HART #1 TILT SKILLET NOT HEATING | 16-Oct-2015 | \$ 117.50 |
| INVOICE 13907 VULCAN HART KETTLE #1 | 16-Oct-2015 | \$ 117.50 |
| INVOICE 13908 VULCAN HART KETTLE #4 | 19-Nov-2015 | \$ 500.10 |
| INVOICE 13934 STEAMER NOT HEATING | 19-Nov-2015 | \$ 467.60 |
| INVOICE 13940 STEAMER NOT WORKING | 12/7/2015 | \$ 117.50 |
| INVOICE 13980 VULCANN HART FRYERS HAS BAD HI-LIMIT | 12/8/2015 | \$ 179.45 |
| INVOICE 13981 WELLS FRYER NOT COMING ON | 12/29/2015 | \$ 1,254.02 |
| INVOICE 14044 THREE KETTLES NOT HEATING | 12/29/2015 | \$ 383.69 |
| INVOICE 14174 LEFT HAND TILT SKILLET NOT HEATING | 1/28/2016 | \$ 1,422.67 |
| | 3/19/2016 | \$ 117.50 |

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| INVOICE 14175 WALK IN COOLER C7 NOT COOLING | 3/19/2016 | \$ | 1,007.70 |
| INVOICE 14189 STEAM KETTLE #3 NOT HEATING | 3/31/2016 | \$ | 117.50 |
| INVOICE 14190 DISHWASHER LEAKING WATER | 3/31/2016 | \$ | 388.37 |
| INVOICE 14192 KETTLE #1 NOT HEATING | 3/31/2016 | \$ | 117.50 |
| INVOICE 14191 KETTLE #4 VULCAN HART | 3/31/2016 | \$ | 202.50 |
| INVOICE 14262 KETTLES IN KITCHEN NOT WORKING | 4/27/2016 | \$ | 1,137.70 |
| INVOICE 14263 TRAULSEN PASS THRU WARMER NOT HOT ENOUGH | 4/27/2016 | \$ | 160.00 |
| INVOICE 14267 KETTLE IN KITCHEN HAS BROKEN SPOUT | 4/28/2016 | \$ | 117.50 |
| INVOICE 14268 REPLACE BROKEN DOOR HANDLE IN ODR KITCHEN | 4/28/2016 | \$ | 383.18 |
| INVOICE 14269 MOVE DRAIN SPOUT FROM BROKEN KETTLE #4 TO KETTLE #1 | 4/28/2016 | \$ | 557.85 |
| MAINTENANCE LABOR | | \$ | 6,197.18 |

\$ 37,877.52