



Fulton County, GA

Department of Purchasing & Contract Compliance

Cecil S. Moore, CPPO, CPPB, CPSM, C.P.M., A.P.P
Director

May 27, 2012

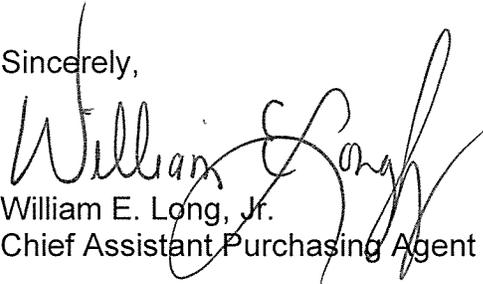
Re: Request for Proposal #12RFP83455B-BL, Inmate Food Service and Related Food Service Operations

Dear **Proposer:**

Attached is one (1) copy of **Addendum 4**, hereby made a part of the above referenced **Request for Proposal #12RFP83455B-BL, Inmate Food Service and Related Food Service Operations**.

Except as provided herein, all terms and conditions in **Request for Proposal #12RFP83455B-BL, Inmate Food Service and Related Food Service Operations** referenced above remain unchanged and in full force and effect.

Sincerely,



William E. Long, Jr.
Chief Assistant Purchasing Agent

Winner 2000 - 2009 Achievement of Excellence in Procurement Award • National Purchasing Institute



**Request for Proposal #12RFP83455B-BL, Inmate Food Service and Related Food Service Operations
Addendum No. 4**

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

**THE PROPOSAL SUBMISSION DUE DATE CHANGED FROM: MAY 30, 2012
TO: JUNE 6, 2012**

QUESTIONS and *RESPONSES*

Submitted by: Trinity Services Group, Inc.

QUESTION: 1. What is the current price per meal by scale for inmates? Please provide invoices from your current provider to the County for the past three months.

RESPONSE: All meals are priced at \$1.368 per meal up to 8,000 per day and \$1.192 per meal over 8,000.

QUESTION: 2. What is the current price per meal for staff? How many staff on average eats per meal? Please provide invoices from your current provider to the County for the past three months for staff meals.

RESPONSE: All meals are priced at \$1.368 per meal up to 8,000 per day and \$1.192 per meal over 8,000.

QUESTION: 3. You list 2475 inmates in the Fulton County Jail Complex, only 45 in the Alpharetta facility, what about # at the Marietta Street. How are meals currently delivered to these facilities? Is the County satisfied with the current delivery methods to these satellite operations?

RESPONSE: Currently, the Marietta Street Facility is under renovation and is expected to be completed by the end of 2nd Qtr FY2012. The number of inmates expected to be housed at Marietta is 80. The deputies deliver meals to Alpharetta

QUESTION: 4. 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?

RESPONSE: 4) Section 3, page 3-8, #5 The vendor shall return to the County at the expiration of this contact 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. **The vendor shall pay for all needed repairs and/or replacement at the sole discretion of the Sheriff.** The County at no charge to the vendor will replace equipment, which in the opinion of the county has exceeded its useful life. The decision as the suitability of the replacement shall be as determined by the county after consultation with the vendor. If vendor abuses the equipment, said equipment will have to be repaired and/or replaced by the vendor at no cost to the County.

a) The vendor shall provide any additional equipment necessary in the performance of the requirements contained within the RFP.

QUESTION: 5. 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 not be included in this RFP proposal price.

RESPONSE: **Yes, the Jail Maintenance Contract provides comprehensive operation and preventive maintenance services to include repair of kitchen and break room equipment.**

QUESTION: 6. Page 3-2, Scope of Work A.1 states trustees will receive a double portion of meat. What is the avg. # of trustees receiving this now? 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?

a. Also, this same section ask a cost for 3 hot meals per day and a cost for 2 hot meals and 1 cold lunch per day. The Cost Proposal form is only for 1 price, should we make a copy of the form for the second or do you want to include one in the addendum?

RESPONSE: **The average number of trustees receiving double portion of meat is approx 60. The cost for the double portions should be included in the cost charged for regular inmate meals. Do not require separate billing. Please reference addendum 1. Only cost for 3 hot meals will be required.**

QUESTION: 7. Page 3-3, #2 states our fee proposal to be based upon four(4) menu cycles. Since you are asking for 2 different cost should this not be two (2) four week menus, one for 3 hot and one for 2 hot and a cold lunch.

RESPONSE: *Please reference addendum 1. The vendor shall submit its fee proposal that is based upon four (4) menu cycles.*

QUESTION: 8. 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 replacement be at the expense of the new provider or will they be replenished by the current provider if displaced?

RESPONSE: *Fulton County shall provide 2,500 insulated trays with covers such as the existing Tivoli III stock or equivalent; the vendor shall be responsible for purchasing replacements due to loss or damage resulting from vendor's employee negligence.*

QUESTION: 9. 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 equipment at the jail is in good working condition. The County at no charge to the vendor will replace County equipment, which in the opinion of the County has exceeded its useful life. The decision as the suitability of the replacement shall be as determined by the County after consultation with the vendor. If the vendor abuses County equipment, said equipment will have to be repaired and/or replaced by the vendor at no cost to the County.*

QUESTION: 10. May we have a current copy of your inmate and staff menu?

RESPONSE: *Yes, please see the attached Exhibit 1*

QUESTION: 11. How many inmates are currently in your culinary arts program? If so, what duties are they allowed to perform in this program in relation to day to day operation of the food service department?

- a. Can you please provide the curriculum for the current culinary program?
- b. Does the inmate culinary arts training include the preparation of inmate meals and if not can training include inmate food preparation?
- c. Does the inmate culinary arts training include the preparation of staff dining and if not can training include staff dining preparations?
- d. Does the inmate culinary arts training include washing of inmate trays, pots, catering dishes, etc.
- e. Can the Culinary Arts training be conducted on all shifts?

RESPONSE: *Culinary Arts classes are held for approx. 12 to 15 students. Inmates in the culinary arts class help in the preparation of meals including special events.*
(A) Yes, please see the attached Exhibit 2
(B) Yes
(C) Yes
(D) Yes
(E) Currently, the Culinary Arts training class is done on the lunch and dinner shift.

QUESTION: 12. Page 3-7, #26 states we will provide catered special event meals for the Sheriff and special events at the contract rate. Should this be interpreted as the price per meal submitted in the RFP as the per person charge for the catering? If so, is it the inmate price per meal or the staff price per meal?

a. What would normally be served at one of these events?
b. How many per year on an avg. have you had in the last year?

RESPONSE: *Special event meals will be billed separately at the contract rate.*
a) Sandwiches, finger foods, fruits and vegetables, cookies, cakes, etc.
b) Average of 15 events per year

QUESTION: 13. How many meals are delivered in styrofoam trays per meal?
a. How many for inmates?
b. How many for staff?

RESPONSE: *(a) Inmates – approx. 45 (Alpharetta Facility)*
(b) Staff- None

QUESTION: 14. 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: *The vector control maintenance contract provides services to the jail to include the kitchen and staff dining location.*

QUESTION: 15. 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 Jail Maintenance Contract provides comprehensive operation and preventive maintenance services to include grease trap maintenance.*

QUESTION: 16. Page 3-11 and page 3-16 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 per Ms. Love.

RESPONSE: *Submit resumes as outlined in RFP.*

QUESTION: 17. Page 3-12, states "provide a registered dietician for consultation on as needed basis". Page 3-17, Section 3. #3 states a full-time dietician (on-site). Trinity currently has numerous dieticians that would be able to be at Fulton on an as needed basis. We will include a resume of one of our dieticians for the proposal but to be used on as needed basis. Will this suffice for this contract?
a. Do you have a full time dietician on-site at the facility at present?

RESPONSE: *Vendor shall provide one full-time registered dietician on an as required basis. The dietician does not have to be on-site.*

QUESTION: 18. Page 3-14, #6 where it states our invoice must provide the number of meals served, broken out for each meal, by each day of the invoice week, in the following: Is this a typo or should there be more to this statement?

RESPONSE: *See response to this question at the end of this Addendum.*

QUESTION: 19. 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: *The caloric count for the current menu being served is 2700. All milk served will be a minimum of 2% and package in ½ pint cartons*

QUESTION: 20. What is your current daily number for special diets and what specific diets are being prepared daily?

RESPONSE: *About 300 special diets daily diabetics and expecting mother and if the inmate is allergic to any type of food.*

QUESTION: 21. Please define your interpretation of a sub-contractor?

RESPONSE: *Please refer to the definitions section in the Request for Proposal. Anyone who is not the Prime Contractor.*

QUESTION: 22. Could Ms. Love include the sample write up she discussed at the pre bid for the EBO Plan?

RESPONSE: *Samples attached.*

ACKNOWLEDGEMENT OF ADDENDUM NO. 4

The undersigned proposer acknowledges receipt of this addendum by returning one (1) copy of this form with the proposal package to the Department of Purchasing & Contract Compliance, Fulton County Public Safety Building, 130 Peachtree Street, Suite 1168, Atlanta, Georgia 30303 by the RFP due date and time **June 6, 2012, 11:00 A.M.**

This is to acknowledge receipt of Addendum No. 4, _____ day of _____, 2012.

Legal Name of Bidder

Signature of Authorized Representative

Title

Response to Question 18

SECTION - - SCOPE OF WORK (Page 3-14) Add the language after #6, Prior to the #F. **Additional Menu Requirements**

The invoice must provide the number of meals served, broken out for each meal, by each day of the invoice week, in the following categories:

- Breakfast Meals (per floor and per zone)
 - Lunch Meals (per floor and per zone)
 - Dinner Meals (per floor and per zone)
-
- a. hot onsite
 - b. Cold (transit, late dinner & court appearance box lunches)
 - c. Total inmate Meals/Day
 - d. Trustee Additional Meals/Day
 - e. Total Staff Meals/Day
 - f. Visitor Meals/Day, Tickets required (See VI.A.25.)
 - g. Inmate Medical Meals (and required snacks as prescribed)
 - h. Religious Special Meals (when directed by Jail Admin.)
 - i. Special Event Meals
 - j. USDA Commodities

Invoices must also include a listing of all contract required positions, and the names of the vendor's employees filling those positions. This listing shall specifically highlight any vacant positions. All invoices submitted shall be signed by the vendors' Food Service Director, as being correct and complete.

7. Together with each weekly invoice submitted, the vendor shall provide a graphic presentation of all information specified in item 6 above, beginning with the contract start date. Charts and graphs so submitted shall attempt to provide useful management information and trends concerning the Jail's food service operation. The Sheriff's decision will be final as to the adequacy and sufficiency of information and charts so presented.
8. In addition to Section 3.3 (B) (10) the vendor will, at their own expense, pay for repairs or replacement costs of items (as stated in this RFP) if it is determined by the County the damages were due to abuse and/or negligence on the vendor's part.

E. County Requirements

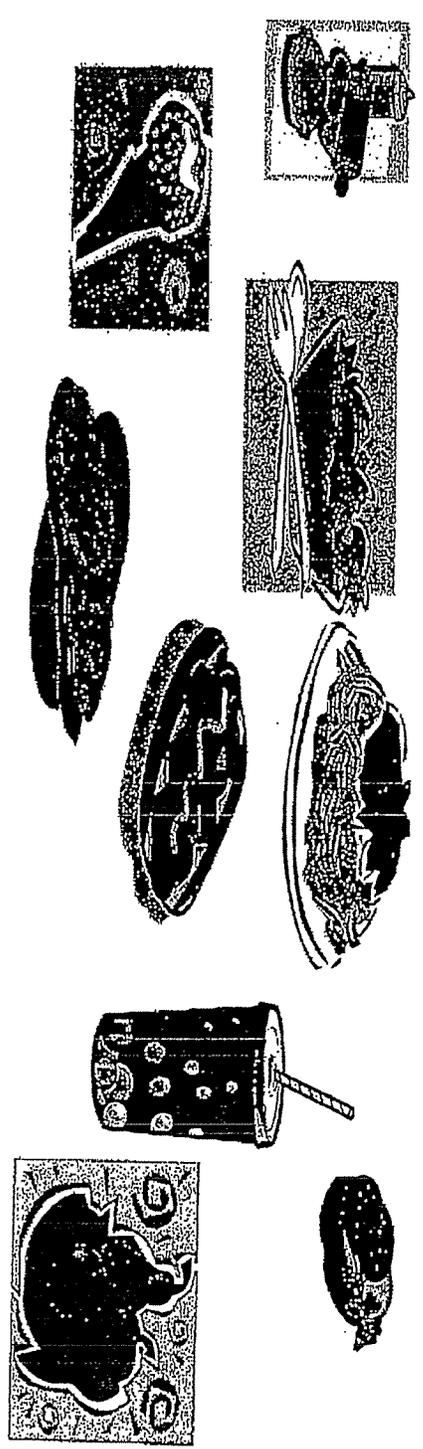
1. The Sheriff's Office and/or the County shall be responsible for providing the following.
 - a. The accurate and timely count of the number of meals to be served to the inmates. This information shall be provided within two (2) hours of the meal to be served.
 - b. Adequate ingress and egress to all production areas.

- c. Adequate heat, lights, ventilation and all other utilities. The County shall provide local business telephone service to the vendor at no charge. Other requirements must be provided by the vendor, at the cost and location designated by the County.
- d. The removal of trash and garbage from the trash bins located in the designated area.
- e. General maintenance to building structure including, but not limited to, the maintenance of gas, water, sewer, ventilation, lighting, air condition, refrigeration, duct work, floor coverings , wall and ceiling surfaces. Vendor will, at their own expense, pay for repairs or replacement costs of items, if it is determined by the County that damages were due to abuse and/or negligence on the vendor's part.
- f. Adequate preparation, storage and holding equipment including maintenance for same, however, some storage may be off-site, at the vendors' expense.
- g. Security, control and limitation of inmate movement form, to, and in the food service area, including physical security of employees, suppliers and authorized visitors.

Exhibit 1
Staff Menu

FULTON COUNTY JAIL MENU

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
5/21/2012	5/22/2012	5/23/2012	5/24/2012	5/25/2012	5/26/2012	5/27/2012
Italian Sausage	Chilli Dogs	Turkey Wings/ Gravy	Chicken Tacos	Philly Steak	Corn Dogs	Sliced Ham
Rotoni Pasta	Tater tots	Rice	Seasoned Rice	Fries	Pasta Salad	Mashed Potatoes
Marinara Sauce	Cole Slaw	Collard Greens	Mexican Corn	Corn Cob	Chips	Green beans
Corn	Salad Bar	Corn Bread	Fixings	Salad Bar	Salad Bar	Glazed carrots
Salad Bar	Dessert	Salad Bar	Salad Bar	Dessert	Dessert	Salad Bar
Dessert		Dessert	Dessert			Dessert



Proposed 7/09
Implemented 1/10

Exhibit 1

Fulton County, GA

Weekly Average 2700 Calories

(c) 2004 ARAMARK Commercial Services, LLC (ARAMARK). All rights reserved. Confidential and proprietary to ARAMARK. Unauthorized use or copying will subject user or copier to civil and/or criminal penalties and sanctions.



Week: **4**
THURSDAY **FRIDAY** **SATURDAY** **SUNDAY** **MONDAY** **TUESDAY** **WEDNESDAY**

Meal Name: Breakfast

Hot Cereal w/ Dairy Brand LF	1 1/2 cup	Hot Cereal w/ Dairy Brand LF	1 1/2 cup	Hot Cereal w/ Dairy Brand LF	1 1/2 cup	Hot Cereal w/ Dairy Brand LF	1 1/2 cup	Hot Cereal w/ Dairy Brand LF	1 1/2 cup	Hot Cereal w/ Dairy Brand LF	1 1/2 cup	Hot Cereal w/ Dairy Brand LF	1 1/2 cup
Collage Fries	3/4 cup	Yummiest Potatoes	3/4 cup	Defrosted	1/80 cup	Biscuit	1/80 cup	Collage Fries	3/4 cup	Sweetened Tea	8 fl oz	Hot Cereal w/ Dairy Brand LF	1 1/2 cup
Enriched Bread or Rolls	2 each	Breakfast Gravy (1 oz gr. meal) LF	8 oz	Hash Browns	3/4 cup	Collage Fries	3/4 cup	Enriched Bread or Rolls	2 each	Breakfast Gravy (1 oz gr. meal) LF	8 oz	Enriched Bread or Rolls	2 each
Margarine	1/3 oz	Biscuit	1/80 cup	Margarine	1/3 oz	Margarine	1/3 oz	Margarine	1/3 oz	Sweetened Tea	8 fl oz	Margarine	1/3 oz
Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz

Meal Name: Lunch

T. Hot Dogs (1.5 oz each)	2 each	T. Bologna	2 oz	Chili w/ Beans (2 oz gr. meal)	16 oz	T. Ham	2 oz	Hot Dogs (1.5 oz each)	2 each	T. Hot Dogs (1.5 oz each)	2 each	T. Hot Dogs (1.5 oz each)	2 each
Mustard	1 each	Ketchup	1 each	Tomato Sauce	1/2 cup	Mustard & Cheese	1 cup	Mustard	1 each	Mustard	1 each	Mustard	1 each
Enriched Bread or Rolls	2 each	Enriched Bread	1 each	UF Salad Dressing	1/2 fl oz	Tomato Sauce	1/2 cup	Enriched Bread or Rolls	2 each	Enriched Bread or Rolls	2 each	Enriched Bread or Rolls	2 each
Butter Beans	1 1/2 cup	Refried Pinto Beans	1 1/2 cup	Combeard	1/80 cup	UF Salad Dressing	1/2 fl oz	Butter Beans	1 1/2 cup	Refried Pinto Beans	1 1/2 cup	Butter Beans	1 1/2 cup
Creamy Coleslaw	1/2 cup	Tossed Salad	1/2 cup	Margarine	1/3 oz	Combeard	1/80 cup	Creamy Coleslaw	1/2 cup	Tossed Salad	1/2 cup	Creamy Coleslaw	1/2 cup
Leafy Greens	1/2 cup	UF Salad Dressing	1/2 fl oz	Broccoli (raw)	1/80 oz	Margarine	1/3 oz	Leafy Greens	1/2 cup	UF Salad Dressing	1/2 fl oz	Leafy Greens	1/2 cup
Fruit Drink w/ B12, C, D, E	8 fl oz	Fruit (1/2 or 1/2 c)	1 portion	Fruit Drink w/ B12, C, D, E	8 fl oz	Fruit (1/2 or 1/2 c)	1 portion	Fruit Drink w/ B12, C, D, E	8 fl oz	Fruit (1/2 or 1/2 c)	1 portion	Fruit Drink w/ B12, C, D, E	8 fl oz

Meal Name: Dinner

Passion	3 oz	Fish Square Patties	3 oz	Pastrami Turkey (ham)	2 oz	Spanish Rice (2 oz gr. meal)	10 oz	Passion	3 oz	Fish Square Patties	3 oz	Pastrami Turkey (ham)	2 oz
Best Gravy LF	2 fl oz	Teriyaki Sauce	1/2 fl oz	Chicken Gravy LF	2 fl oz	Refried Pinto Beans LF	1 cup	Best Gravy LF	2 fl oz	Teriyaki Sauce	1/2 fl oz	Chicken Gravy LF	2 fl oz
Mashed Potatoes	1 cup	Rice Orzo	1 cup	Mashed Potatoes	1 cup	Creamy Coleslaw	1/2 cup	Mashed Potatoes	1 cup	Rice Orzo	1 cup	Mashed Potatoes	1 cup
Cream LF	1/2 cup	Creamy Coleslaw	1/2 cup	Cornish LF	1/2 cup	Enriched Bread or Rolls	2 each	Cream LF	1/2 cup	Creamy Coleslaw	1/2 cup	Cornish LF	1/2 cup
Enriched Bread or Rolls	2 each	Elizcilli	1/80 cup	Enriched Bread or Rolls	2 each	Margarine	1/3 oz	Enriched Bread or Rolls	2 each	Elizcilli	1/80 cup	Enriched Bread or Rolls	2 each
Margarine	1/3 oz	Margarine	1/3 oz	Margarine	1/3 oz	Cooling (mix)	1 1/2 oz	Margarine	1/3 oz	Margarine	1/3 oz	Margarine	1/3 oz
Cook's (mix)	1 1/2 oz	Leafy Greens	1/2 cup	Cook's (mix)	1 1/2 oz	Sweetened Tea	8 fl oz	Cook's (mix)	1 1/2 oz	Leafy Greens	1/2 cup	Cook's (mix)	1 1/2 oz
Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz	Sweetened Tea	8 fl oz

All entire portions purchased fully cooked within manufacturer's tolerance specifications, are weight measurements prior to reheating. Casseroles made from scratch upon cooked weight measurements. Weights on cookies, bread, rolls, and ingredients made from mix are prior to baking. Portions need from mix are higher volume measurement prior to cooking. Side dishes are volume measurements. All centerfolded with poultry unless otherwise indicated. All soups, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (low fat). No pork is used unless item is marked pork. Irradiation please with caution be used.
NOTATION STRAIGHT This menu meets the nutritional guidelines of the American Dietetic Association which are based upon the current DRI's for males 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine.
 * 1 = dairy brand contains 125 mg calcium per serving

Reviewed 12/03 ARAMARK Dietitian's Signature: _____ Client's Signature: _____

Exhibit 2 Trustee Work Schedule

The culinary class consist of daily's report at 7.00 a.m. [Monday – Friday]

8.00-9.00 Hand –on products at stations, ODR meal, Population meal, Receiving and Food Storages, Cold food, hot –food, Bakery.

9.15- 11.30 Production Line, assemble food for population, Deputies' meal.

12.00-1.30 Clean, all at dish machine, Trays, pots and pans.

1.30-2.0 Lunch

2.00-3.30 Workbook and DVD all about cooking

4.00-6.0 Production line for dinner [population, ODR and Deputies' meal.

6.30 p.m. 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.

EBO Plan Development

Company Name
1045 Reunion Place SW
Atlanta, GA 30331
(404) 428-7299

Equal Business Opportunities Plan (EBO)

Question 1

(A. if company can do the job)

A. Company name has reviewed the solicitation carefully and knows that diversity and equal business opportunity are important to Fulton County. The plan of our company (you can put your company name if you wish) would be to increase opportunities of diversity by hiring minority and female own business as subcontractors with our company when opportunities are available. At this time we have **no opportunities** within the scope of work that need to be sub-contracted out. We can handle all responsibilities but if the opportunity comes about we will solicit qualified minority and female businesses.

(B. if company is going to use subcontractor's services)

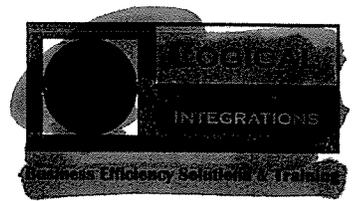
B. Company name has reviewed the solicitation carefully and knows that diversity and equal business opportunity is important to Fulton County. Our company will be using subcontractors for the following services: (then put the type of service) ex. Clerical, painters, concrete, etc.

Question 2

A. Efforts that would be made by (**Company name**) to encourage, use and solicit minority and female owned business would be to:

1. Use the **Fulton County's Minority and Female Data Base (because there vendors are qualified and certified with the county).**
2. **Advertise** in various local newspaper that are utilized by minorities and female owned business and the local paper as a whole. Also, advertise on the Fulton Counties web site.
3. **Joint venture** with a minority and female owned companies.
4. **Network** with companies that specialize in the same service and/or commodity that our company does by utilizing the vendor list from the pre-bid conference.

Original



Equal Business Opportunity Plan May 11, 2012

As a minority business, [redacted] seeks at every available opportunity to provide opportunities to other minority businesses, in our projects. In keeping with this history, should [redacted] be selected as the contractor for Request for Proposal (RFP) Number 12RFP04172012B-BL, Operational Review, Assessment and Development of Standard Operating Procedures, we present this Equal Business Opportunity Plan (EBO).

Depending on the task orders to be issued by Fulton County in support of this solicitation, there may be opportunities to engage additional resources to assist with the identified projects such as are outlined below:

Team

- Project Manager
- Senior Associate (Consultant)
- Technical Analyst
- Information Technology Specialist

In accordance with the definitions outlined in Municode 102-421, we will actively solicit minority and female participation through networking events, the Fulton County Vendor Directory of Minority and Female Businesses, and professional organization contacts, such as NMSDC.

Should a suitable minority vendor be found, we will attempt to form a relationship through one of the following:

- Joint Venture
- Teaming
- Partnering or
- Mentor – protégé

Should [redacted] sign a contract with a minority contractor, we will adhere to the regulations regarding prompt payment to subcontractors, within forty-eight hours of Logical's receipt of payment from Fulton County.