

ATTACHMENT

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SECTION A - GENERAL CONDITIONS

SUBSECTION 1 - PROJECT SCOPE

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
1.001	Project Scope	COUNTY requires a turn-key correctional food service management solution that shall include supervision of CONTRACTOR food service personnel, preparation, serving and provision of food inventory, supervision of meal preparation, required equipment, the wholesale purchase and storage of food and supplies to provide food service to all of COUNTY staff and inmates, serving three inmate meals a day, seven days a week including: special needs/diet, confinement/infirmarary meals, religious and therapeutic meals, emergency, holiday, sack lunches, snack meals, and staff meals; as well as any other meals authorized by the COUNTY.
1.002	Project Scope	CONTRACTOR shall be responsible for the following services as detailed further in this Agreement.
1.003	Project Scope	Provide all goods or services and deliverables as required, described, and detailed in this Agreement;
1.004	Project Scope	Provide a four-week inmate menu, as prepared by CONTRACTOR's certified dietitian;
1.005	Project Scope	Purchase and receive all food items and supplies necessary to meet the requirements of this Agreement;
1.006	Project Scope	Maintain proper sanitation for the food service operations including the cleaning and safe operation of all food service equipment;
1.007	Project Scope	Provide management staff for the oversight of work performed;
1.008	Project Scope	Provide all necessary staff to ensure delivery of quality food service operations;
1.009	Project Scope	Ensure all required records and documentation are maintained and delivered by the required dates/times in this Agreement;
1.010	Project Scope	Provide accurate records of inmate and staff meal count records in connection with the food services. A copy of such record shall be supplied to COUNTY, or Designated Agent, on a weekly basis;
1.011	Project Scope	Accurately account for all inmate and staff meals served. Invoice only the daily count of actual meals served and not the Average Daily Population count; and
1.012	Project Scope	Provide any additional food services and processes mutually agreed upon in advance and in writing by both parties.
1.013	Project Scope	COUNTY shall implement the Scope of Services defined in this Agreement in a 2 phased approach. Phase 1 shall include the installation and implementation of only SBJ. Implementation for SBJ shall begin upon the effective date of the Agreement. Phase 2 shall include the installation and implementation of NBJ. NBJ is tentatively expected to be complete in October 2020 however, COUNTY may revise this date at any time and without penalty. It shall be understood that at the end of Phase 2, all services defined in the Agreement shall include both SBJ and NBJ. CONTRACTOR meal costs for each phase is specified in Attachment 1, Section G (Meal Rates and Financials) .

SUBSECTION 2 - INVOICES

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
2.001	Invoices	CONTRACTOR shall submit a weekly invoice to the COUNTY, on or before the Friday following the week the meals were served. Invoices shall be provided electronically in .csv format.
2.002	Invoices	All meal prices shall be based upon the total meals served for the day; no meal prices shall be based upon the number of meals served for a particular mealtime (i.e. breakfast/lunch/dinner).
2.003	Invoices	All payment(s) relating to this Agreement will be made in accordance with the payment terms and conditions defined in this Agreement. CONTRACTOR shall include in all of its invoices the following minimum information:
2.004	Invoices	CONTRACTOR name and "Remit to" address, including CONTRACTOR telephone number;
2.005	Invoices	Billing time-frame;
2.006	Invoices	Number of standard meals served and by type (i.e. religious, therapeutic);
2.007	Invoices	Number of meals served for each mealtime (i.e. breakfast, lunch, dinner);
2.008	Invoices	Number of staff meals served;
2.009	Invoices	Number of sacks served;
2.010	Invoices	Number of snacks served; and
2.011	Invoices	Total cost, fees and taxes.
2.012	Invoices	If an invoice does is not accurate or does not contain the minimum information, COUNTY may return the invoice as incomplete. If COUNTY returns an invoice as incomplete, the time for processing a payment shall begin on the date when COUNTY receives a corrected invoice. CONTRACTOR may not receive payment until COUNTY has received a corrected invoice.

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2.013	Invoices	If an invoice is received after the date specified, CONTRACTOR may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
2.014	Invoices	CONTRACTOR shall invoice COUNTY at the unit price agreed to by both parties as of the Effective Date of this Agreement. This rate shall be charged for the first 2 years of the Agreement.
2.015	Invoices	In the event it is identified that CONTRACTOR must issue a credit, CONTRACTOR shall include the credit on the next weekly invoice or CONTRACTOR may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
2.016	Invoices	Invoices shall be directed to the COUNTY's invoice contact as specified in Attachment 1, Section F (Facility Specification) .

SUBSECTION 3 - REPORTING REQUIREMENTS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
3.001	Reporting Requirements	CONTRACTOR will reconcile meal counts weekly and submit the report to COUNTY the Friday following the week the meals were served ("Weekly Meal Count"). In the event of a dispute regarding meal counts and/or weekly invoice, COUNTY shall resolve any discrepancy by using the count of the actual number of meals served, unless it is exceeded by the number of meals ordered, in which event that number will prevail. In the event of any dispute, COUNTY's meal count shall prevail.
3.002	Reporting Requirements	The Weekly Meal Count report, shall be submitted to COUNTY every Friday following the week the meals were served and shall include the following:
3.003	Reporting Requirements	Meals served to inmates broken down by Facility, housing unit, meal served (breakfast/lunch/dinner), meal type (general population, diet, religious, etc.) and day;
3.004	Reporting Requirements	Meals served to staff which shall be broken down by meal served (breakfast, lunch, dinner);
3.005	Reporting Requirements	Snack meals served;
3.006	Reporting Requirements	Sack meals served; and
3.007	Reporting Requirements	Authorized extra meals.
3.008	Reporting Requirements	Additionally, each report shall include the count reported by the JMS. COUNTY will not pay for meals or food prepared in excess of the counts provided by the JMS and/or Weekly Meal Count, unless such extra meals are authorized by the County.
3.009	Reporting Requirements	The CONTRACTOR shall provide a weekly report, which is due to COUNTY every Friday following the week of meals served, that shall include all medical and therapeutic meals served ("Weekly Medical Count") and shall include the Facility, housing unit, date of meal and type of meal.
3.010	Reporting Requirements	The CONTRACTOR will provide the following reports to COUNTY on or before the 10th of every month following the month the meals were served:
3.011	Reporting Requirements	A monthly summary of the Weekly Meal Count report summarizing all information described above inclusive of total monthly meals served; and
3.012	Reporting Requirements	Monthly summary of the Weekly Medical Count inclusive of the total number of medical meals served.
3.013	Reporting Requirements	Reporting, invoicing and commission discrepancies must be resolved by CONTRACTOR within 30 days of receipt of notification of a discrepancy by the COUNTY or such discrepancy is subject to late charges as described in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
3.014	Reporting Requirements	Failure to resolve discrepancies within 30 days may subject the Agreement to be terminated at the sole discretion of the COUNTY.
3.015	Reporting Requirements	In the event the reports are not provided or do not include the required information by the times specified above, CONTRACTOR may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
3.016	Reporting Requirements	Reports shall be directed to the COUNTY's invoice contact as specified in Attachment 1, Section F (Facility Specification) or Designated Agent.

SUBSECTION 4 - ADJUSTMENT OF MEAL PRICES

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
4.001	Adjustment of Meal Prices	Price increases or decreases shall be prohibited for the first 2 years of this Agreement. Any CONTRACTOR proposed unit price changes shall be presented to COUNTY 3 months prior to the beginning of the 3rd year, and any renewal terms of this Agreement and shall not increase or decrease during the applicable year. CONTRACTOR shall not implement any prices changes prior to COUNTY approval in writing. Any agreed upon unit prices shall remain firm for any such 12 month period. COUNTY reserves the right to accept or reject CONTRACTOR's proposed price increase or decrease.

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4.002	Adjustment of Meal Prices	The base period for comparison for determining meal prices shall be done annually and based upon the Consumer Price Index, Food Away From Home (CPI-FAH). CONTRACTOR shall provide the CPI-FAH with CONTRACTOR's proposal to increase and/or decrease any unit prices and within the timeframe defined in Section 5.001 above.
4.003	Adjustment of Meal Prices	CONTRACTOR shall justify any proposed cost adjustments based upon the following:
4.004	Adjustment of Meal Prices	The USDA Regional Wholesale Food Price Index (as issued quarterly) and the USDA Food Index Forecast will be used in conjunction with the CPI-FAH to justify the increase in food cost.
4.005	Adjustment of Meal Prices	Changes in COUNTY specified menus.
4.006	Adjustment of Meal Prices	Verification/substantiation of any other cost factors through submissions of supplier documentation.

SUBSECTION 5 - FOOD SERVICES USER APPLICATION

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
5.001	Food Service User Application	CONTRACTOR shall be responsible for providing COUNTY with an industry recognized user application for food management and the technology to support the user application at no cost to COUNTY.
5.002	Food Service User Application	Authorized Facility staff, and Designated Agent, shall be given remote access to the user application. The user application should be accessible across multiple internet browsers and shall function properly on desktop, tablet, and mobile devices.
5.003	Food Service User Application	COUNTY requires the ability to add, update, and delete user accounts for COUNTY staff in CONTRACTOR's user application.
5.004	Food Service User Application	CONTRACTOR's user application must be available 24/7/365.
5.005	Food Service User Application	The user application shall monitor variances in the number of meals served and cost.
5.006	Food Service User Application	CONTRACTOR's user application shall have the capability to generate the following reports:
5.007	Food Service User Application	The number of meals served to inmate and staff by week and to date;
5.008	Food Service User Application	The number of waste in pounds by week and to day;
5.009	Food Service User Application	Inventory overview report for all storage locations;
5.010	Food Service User Application	The total cost of inmate and staff meals by week and to date;
5.011	Food Service User Application	CONTRACTOR shall provide the capability to export the reports in a mutually agreed upon format by COUNTY and CONTRACTOR (.csv, PDF, Microsoft Excel 2010 or greater, etc.).

SUBSECTION 6 - FOOD PROCUREMENT

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
6.001	Food Procurement	Unless CONTRACTOR can prove that different specifications can meet the minimum nutritional and caloric count standards included herein, all food purchased for the use under this Agreement shall meet at least the following minimum specifications.
6.002	Food Procurement	Beef, shall be of at least USDA Good. The fat and/or soy content of all ground meat to be used cannot be in excess of 30 percent respectively.
6.003	Food Procurement	Poultry shall be at least USDA Grade B.
6.004	Food Procurement	Canned fruit and vegetables shall be at least USDA Grade C (or standard).
6.005	Food Procurement	Frozen fruits and vegetables shall be at least USDA Grade B.
6.006	Food Procurement	Fresh produce shall be at least USDA number 2.
6.007	Food Procurement	All fruit-based drinks must be fortified with vitamins C and D. Dairy products shall be at least USDA Grade A (butter may be substituted for margarine when it is a commodity item).
6.008	Food Procurement	Milk must be fortified with vitamins A and D and shall be served as a beverage. Dry/powdered milk may be used in cooking/baking when applicable.
6.009	Food Procurement	Frozen fish and seafood must be a nationally distributed brand, packed under continuous government inspection.
6.010	Food Procurement	Bakery products must include a minimum of 60 percent whole-grain products and must be used within 48-hours or frozen until the time of use. If frozen, all bread products must be clearly marked with the date received and used within 30-days.
6.011	Food Procurement	COUNTY requires CONTRACTOR to purchase perishable and non-perishable food items from local suppliers and as directed by COUNTY.

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6.012	Food Procurement	The CONTRACTOR may not purchase "second market" and/or distressed food items without prior approval from COUNTY and be accompanied with a registered dietitian certifying that the product is an acceptable menu substitution as defined in this RFP.
SUBSECTION 7 - RECEIVING		
REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
7.001	Receiving	CONTRACTOR and COUNTY will be responsible for receiving all goods at the Facility's secured loading dock between the hours of 7:00 A.M. and 3:00 P.M., Monday through Friday via the on-site loading dock. A Facility staff member must open and lock all doors as well as be present during the entire delivery process.
7.002	Receiving	Select inmates will be allowed access to the loading dock to assist with deliveries with the supervision of COUNTY.
7.003	Receiving	Due to security concerns, COUNTY staff shall receive deliveries. No CONTRACTOR personnel and/or visitors are to use the loading dock/security door area as an ingress/egress point to the Facilities.
7.004	Receiving	COUNTY requires a 98% inventory fill rate for each delivery. Inventory fill rate is defined as "the total number of items delivered accurately by the total number of items listed in the food service management software for which a delivery order was generated".
7.005	Receiving	CONTRACTOR shall be responsible for verifying that all food supplies are ordered and deliveries made in accordance with the delivery schedules and security procedures. COUNTY requires advance notification of all deliveries 24-hours in advance.
SUBSECTION 8 - DATE CODES		
REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
8.001	Date Codes	COUNTY requires that CONTRACTOR use a first-in-first-out rotation of any and all consumable provisions.
8.002	Date Codes	CONTRACTOR shall ensure that all perishables and frozen foods are dated to ensure proper rotation.
8.002	Date Codes	The date of receipt must be clearly marked on each product and sorted so that it is clearly visible. Products that have been frozen in excess of 1 year and/or are past the manufacturers/processors established or implied freshness expiration date, may not be served
8.003	Date Codes	Food products past the expiration date shall not be used for inmate or staff meals and must be discarded. CONTRACTOR shall assume all costs associated with discarded expired food products.
SUBSECTION 9 - FOOD RETURNS/REPLACEMENTS		
REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
9.001	Food Returns and Replacements	Should the integrity of an approved product(s) fail during the life of this Agreement, COUNTY reserves the right to:
9.002	Food Returns and Replacements	Conduct sampling of product(s) to ensure product(s) meet and conform to the approved specifications listed in this Agreement; and
9.003	Food Returns and Replacements	Require the replacement of a previously approved brand with a different approved brand if the product fails to perform properly in service.
9.004	Food Returns and Replacements	COUNTY requires the replacement of all shorted items and those items deemed unacceptable at the time of delivery within 5 business days.
9.005	Food Returns and Replacements	Authorization and approval for inventory adjustments due to returns, overage, shortages, and damages will require mutual agreement between the CONTRACTOR and COUNTY's designated contact. Inventory management shall include, but not be limited to, the following:
9.006	Food Returns and Replacements	Tracking receipt of product deliveries;
9.007	Food Returns and Replacements	The establishment of inventory par levels; and
9.008	Food Returns and Replacements	Inventory tracking and goods issued.
SUBSECTION 10 - DISPOSABLES		
REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
10.001	Disposables	CONTRACTOR shall furnish all paper plates, sacks, boxes, napkins, plastic utensils, and clamshells for use in the Facilities at no cost to COUNTY. All necessary equipment to include disposable hairnets and/or hats, and disposable fitted plastic gloves must be supplied by CONTRACTOR at no cost to COUNTY. COUNTY shall supply all other cleaning and chemical supplies.
10.002	Disposables	COUNTY reserves the right to request samples of all or certain disposable items that CONTRACTOR is providing.

SECTION A - GENERAL CONDITIONS

SUBSECTION 11 - SANITATION AND FOOD SAFETY

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
11.001	Sanitation and Food Safety	CONTRACTOR must maintain sanitation and food safety in the food service operations, including employee personal hygiene.
11.002	Sanitation and Food Safety	COUNTY requires CONTRACTOR staff provide medical clearance forms from an authorized medical institution confirming CONTRACTOR staff is free of any communicable diseases including, but not limited to, Hepatitis-A, Norovirus, Salmonella, Escherichia Coli, etc.
11.003	Sanitation and Food Safety	CONTRACTOR shall provide COUNTY medical clearance forms upon the effective date of the Agreement and each year anniversary for the term of this Agreement.
11.004	Sanitation and Food Safety	CONTRACTOR shall follow all applicable Title 15 standards including food service and sanitation standards as well as all State and Federal regulations in regards to purchasing, preparing, and serving food and maintaining all food productions and service areas.
11.005	Sanitation and Food Safety	At COUNTY's request, CONTRACTOR shall provide ongoing sanitation related training to its staff and inmates and maintain documentation of the same.
11.006	Sanitation and Food Safety	Any instance of illness suspected to be food-borne will be promptly documented in writing and reported to COUNTY within 24 hours of occurrence.
11.007	Sanitation and Food Safety	A 100% score on the State Board of Health inspections is expected by COUNTY. Should a score of 90% or less be received as a result of CONTRACTOR's provided services outlined in this Agreement, CONTRACTOR may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .

SUBSECTION 12 - CONTRACTOR SPECIFICATIONS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
12.001	CONTRACTOR Specifications	CONTRACTOR shall absorb, over the term of this Agreement, \$65,000.00 in repair and/or replacement ("Repair/Replacement Allowance") costs for all kitchen equipment.
12.002	CONTRACTOR Specifications	At no cost to COUNTY, CONTRACTOR shall provide SBJ hot and cold food serving stations for the Staff Dining Room (SDR) which shall be used to serve the daily staff meals.
12.003	CONTRACTOR Specifications	COUNTY requires the cold food serving station be greater than or equal to a value of \$4,500.00 and the hot serving station be greater than or equal to \$5,500.00.
12.004	CONTRACTOR Specifications	The cold serving station shall be defined as a refrigerated buffet table with the purpose of holding and/or storing cold food. The cold serving station shall be comprised of, but not limited to, the following:
12.005	CONTRACTOR Specifications	Sneeze guard;
12.006	CONTRACTOR Specifications	Sliding rails;
12.007	CONTRACTOR Specifications	60" x 24" in dimension;
12.008	CONTRACTOR Specifications	Contain at least 6, 1/2 size holding pans;
12.009	CONTRACTOR Specifications	5-year warranty;
12.010	CONTRACTOR Specifications	Heavy duty stainless steel frame;
12.011	CONTRACTOR Specifications	Energy efficient;
12.012	CONTRACTOR Specifications	Mobile w casters; and
12.013	CONTRACTOR Specifications	Adjustable height.
12.014	CONTRACTOR Specifications	The hot serving station shall be defined as a heated/warming buffet table with the purpose of holding and warming food. The hot serving station shall be comprised of, but not limited to, the following:
12.015	CONTRACTOR Specifications	Sneeze guard;
12.016	CONTRACTOR Specifications	Sliding rails;
12.017	CONTRACTOR Specifications	Contain at least 3 standard full-size pans;
12.018	CONTRACTOR Specifications	5-year warranty;
12.019	CONTRACTOR Specifications	Stainless steel;
12.020	CONTRACTOR Specifications	Electric;
12.021	CONTRACTOR Specifications	Energy efficient;
12.022	CONTRACTOR Specifications	Adjustable temperature control knobs for each pan;
12.023	CONTRACTOR Specifications	Open well;
12.024	CONTRACTOR Specifications	Indicator lights;
12.025	CONTRACTOR Specifications	120V; and
12.026	CONTRACTOR Specifications	Enclosed base.
12.027	CONTRACTOR Specifications	CONTRACTOR shall present to COUNTY the proposed hot and cold serving stations, prior to purchase. COUNTY shall provide CONTRACTOR approval to purchase the proposed models. COUNTY reserves the right to provide CONTRACTOR the desired make and model of the hot and cold serving stations for purchase by CONTRACTOR.

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12.028	CONTRACTOR Specifications	CONTRACTOR shall be responsible for all repairs or replacements costs of the hot and cold wells during this Agreement term.
12.029	CONTRACTOR Specifications	Upon expiration of this Agreement, the hot and cold food wells shall become the property of COUNTY.
12.030	CONTRACTOR Specifications	Inmate labor will be available on a daily basis. The actual number of inmate workers will be an amount mutually agreed upon between COUNTY and CONTRACTOR.
12.031	CONTRACTOR Specifications	Inmates are not permitted to supervise other inmates.
12.032	CONTRACTOR Specifications	All CONTRACTOR food service employees shall be fully trained and evaluated by COUNTY prior to being placed in the Facility's food service area. CONTRACTOR shall ensure that all staff is familiar with applicable state policies and procedures, rules and regulations, as well as applicable Title 15 standards and documentation
12.033	CONTRACTOR Specifications	CONTRACTOR shall work with COUNTY to adhere to applicable state, county, and municipal recycling and waste disposal requirements.
12.034	CONTRACTOR Specifications	CONTRACTOR will conduct daily/weekly routine cleaning of the hood vents.
12.035	CONTRACTOR Specifications	CONTRACTOR shall be responsible for providing all CONTRACTOR staff office supplies (other than desk and chair) including computer for proprietary information, software, printers, copy machines, and copy paper.
12.036	CONTRACTOR Specifications	COUNTY shall provide telephone land-line, but internet shall be provided by CONTRACTOR at no cost to COUNTY.
12.037	CONTRACTOR Specifications	CONTRACTOR shall be responsible for all of its own long distance telephone costs placed though COUNTY's phone services.
12.038	CONTRACTOR Specifications	CONTRACTOR shall supply its own personnel for staff, secretarial, or clerical support.

SUBSECTION 13- GRIEVANCES

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
13.001	Grievances	CONTRACTOR shall submit, in writing, to a Facility staff member designated by COUNTY, a response to all inmate and staff grievances. CONTRACTOR shall have 72 hours from the time the grievance was received from COUNTY, to present a written response detailing a solution to the problem. Responses provided to COUNTY for all grievances must be maintained for the life of this Agreement and any renewal terms.
13.002	Grievances	Any responses not provided to COUNTY within the 72-hour timeframe may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .

SUBSECTION 14- COUNTY SPECIFICATIONS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
14.001	COUNTY Specifications	COUNTY shall provide CONTRACTOR with all kitchen equipment, cleaning equipment, satellite trays, pans, pots, and other necessary equipment to accommodate the scope of this Agreement. A list of all available kitchen equipment can be found in Attachment 1, Section F (Facility Specifications) .
14.002	COUNTY Specifications	Ownership of all non-expendable supplies and capital equipment shall be passed to COUNTY at the end of this Agreement period.
14.003	COUNTY Specifications	After the initial repair allowance by CONTRACTOR, COUNTY shall be responsible for repairs and/or replacements that arise due to normal wear and tear of COUNTY-owned equipment.
14.004	COUNTY Specifications	COUNTY shall be responsible for the costs and maintenance of insect and pest control in all food service, production, and storage areas.
14.005	COUNTY Specifications	COUNTY shall be responsible for the periodic stripping, sealing, and waxing of floors in the food service areas as determined by COUNTY and CONTRACTOR.
14.006	COUNTY Specifications	COUNTY shall provide caution and wet floor signs as well as waste containers in sufficient quantity to maintain sanitary standards for trash disposal. CONTRACTOR shall provide trash bag liners as detailed in Attachment 1, Section A (General Conditions), Subsection 10 (Disposables) .
14.007	COUNTY Specifications	COUNTY shall be responsible for the cost of first aid equipment and supplies, including automatic hood extinguisher systems.
14.008	COUNTY Specifications	COUNTY will be responsible for all quarterly and annual cleaning of all hood ducts, plenums, and vents.
14.009	COUNTY Specifications	COUNTY shall provide office space, furniture, and local telephone service; CONTRACTOR will remain responsible for its long distance charges.

SUBSECTION 15 - STORAGE

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
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SECTION A - GENERAL CONDITIONS

15.000	Storage	CONTRACTOR shall utilize a first in/first out storage rotation of food items purchased for use at the Facilities.
15.001	Storage	The date of receipt must be clearly marked on each product and sorted so that it is clearly visible. Products that have been frozen in excess of 1 year and/or are past the manufacturers/processors established or implied freshness expiration date, may not be served.

SUBSECTION 16 - FOOD SERVICES MANAGEMENT SOFTWARE

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
16.001	Food Services Management Software	CONTRACTOR's food services management software shall ensure best practice consistency of product purchasing, product quality, amounts supplied, and portion control.
16.002	Food Services Management Software	The food services management software shall have the capability, at a minimum, to track all food supplied and inventory levels of food stored within the Facilities.
16.003	Food Services Management Software	Additionally, CONTRACTOR's food services management software shall be capable of inventory transfers/requisitions, to track food usage and other factors to ensure that amounts of food supplied and available is adequate to feed COUNTY's inmates and staff.
16.004	Food Services Management Software	The food services management software shall monitor variances in food usage and cost.
16.005	Food Services Management Software	CONTRACTOR's food services management software shall have the capability to generate the following reports, and CONTRACTOR shall provide these reports with 24-hours of COUNTY's request and in a format mutually agreed upon by COUNTY and CONTRACTOR (.csv, PDF, Microsoft Excel 2010 or greater, etc.):
16.006	Food Services Management Software	The number of meals served to inmate and staff;
16.007	Food Services Management Software	For each meal issued, the serving size served to the inmates and staff;
16.008	Food Services Management Software	Inventory overview report for all storage locations;
16.009	Food Services Management Software	System overrides (i.e. documentation of approved substitution or variance in recommended serving weight size);
16.010	Food Services Management Software	Audit information maintained by the food service management software, including, but not limited to, changes made by the users, recipe updates and any other addition, modification and/or deletion of information in the food service management software;
16.011	Food Services Management Software	Cost breakdown per meal for inmate and staff.
16.012	Food Services Management Software	Dates and quantities product was issued; and
16.013	Food Services Management Software	Ad hoc reporting capabilities (i.e. include reporting on returns, inventory adjustments, and other items required).

SECTION B - GENERAL INSTALLATION REQUIREMENTS

SUBSECTION 1 - IMPLEMENTATION PLAN

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
1.001	Implementation Plan	CONTRACTOR'S implementation plan shall include specific tasks that will be required to be completed as part of the Phase 1 and Phase 2 implementation process of food service management including hiring and training of staff, security clearances, medical screenings, purchasing inventory, purchasing of necessary equipment (if applicable), JMS interface and other factors to assure that there is no operational or security break in the system during the transition.
1.002	Implementation Plan	The implementation plan shall highlight important milestone dates with a description of what the milestones include. The initial implementation for food service management (including the provision of food service management software) must be completed within 30 days from the execution date of the Agreement.
1.003	Implementation Plan	Should CONTRACTOR fail to follow the implementation plan provided, CONTRACTOR may incur liquidated damages as stated in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
1.004	Implementation Plan	CONTRACTOR shall provide a weekly report highlighting the status of all transition tasks, prioritization issues, or conflicting activities that interfere with maintaining business operations. The report shall follow the implementation plan provided by CONTRACTOR. COUNTY may request reports to be submitted more often, if it is determined, there is a need to monitor progress more closely.

SUBSECTION 2 - TRANSITION

REQUIREMENT	REQUIREMENT TYPE	DESCRIPTION
2.001	Transition	Upon expiration or cancellation of this Agreement, or in the event COUNTY exercises its right to terminate this Agreement, CONTRACTOR shall accept the direction of COUNTY to ensure food service management is smoothly transitioned. At a minimum, the following shall apply:
2.002	Transition	CONTRACTOR acknowledges that all documentation, reports, data, etc., contained in the food service management system is the property of COUNTY. COUNTY acknowledges the food service management hardware and software are the property of the CONTRACTOR.
2.003	Transition	CONTRACTOR acknowledges the hot and cold stations provided to COUNTY upon the effective date of the Agreement shall be the property of the COUNTY.
2.004	Transition	Any documentation, reports, data, etc. for the Facilities shall be provided to COUNTY by CONTRACTOR on a storage medium and in a user-friendly, searchable and electronic format at no cost to COUNTY within 15 days following the expiration, termination and/or cancellation of the Agreement or within 15 days following the last day food service management is provided by CONTRACTOR, whichever occurs first. CONTRACTOR shall accept COUNTY's decision whether the solution provided is acceptable.
2.005	Transition	As an alternative and at no cost to COUNTY, CONTRACTOR shall allow COUNTY access to all documentation, reports, data, etc. contained in the user application, inclusive of documents used to populate the data in the user application, for a period of 2 years following the expiration, termination, or cancellation of this Agreement. CONTRACTOR shall provide such access to COUNTY within 7 days following the expiration, termination and/or cancellation of this Agreement or within 15 days following the last day food service management services are provided by CONTRACTOR, whichever occurs first. CONTRACTOR shall accept COUNTY's decision whether the access provided is acceptable.
2.006	Transition	CONTRACTOR shall discontinue providing service or accepting new assignments under the terms of this Agreement on the date(s) specified by COUNTY. CONTRACTOR agrees to continue providing all services in accordance with the terms and conditions, requirements, and specifications of this Agreement for a period not to exceed 90 calendar days after the expiration, termination, or cancellation date of this Agreement.
2.007	Transition	CONTRACTOR will work with COUNTY's JMS provider to ensure all required information is received for a seamless transition to the food management software (i.e. inmate booking numbers, inmate personal identification numbers, inmate allergies, inmate dietary restrictions etc.). Any required integration shall be completed at no cost to COUNTY.

SUBSECTION 3 - INTERFACE REQUIREMENTS

REQUIREMENT	REQUIREMENT TYPE	DESCRIPTION
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SECTION B - GENERAL INSTALLATION REQUIREMENTS

3.001	Interface Requirements	CONTRACTOR shall work with COUNTY's JMS provider to create a customized batch data file which can be used to transfer data from the JMS to the CONTRACTOR's Food Management system to ensure CONTRACTOR receives critical inmate counts and other inmate food-related data and at not cost to COUNTY.
3.002	Interface Requirements	It is the CONTRACTOR's responsibility to contact the JMS provider, establish a working business relationship and identify the requirements necessary for the JMS to create and push the batch data file so that it is accessible to the CONTRACTOR. COUNTY shall not be responsible for paying any amount associated with the required interface.
3.003	Interface Requirements	Contact information for the JMS provider shall be provided by COUNTY.
3.004	Interface Requirements	At no cost to COUNTY, if required by the JMS provider to facilitate the batch data file transfer, it is CONTRACTOR's responsibility to obtain the necessary software and software licensing to receive/import the batch data file.
3.005	Interface Requirements	CONTRACTOR shall work with the JMS provider ensure that batch data files are created and transferred not to exceed every 15 minutes. CONTRACTOR shall create an application that shall query the batch data files and allow CONTRACTOR's food service management software to consume the necessary inmate meal counts. user application. At a minimum, the required data to be transferred is as follows:
3.006	Interface Requirements	Facility;
3.007	Interface Requirements	Inmate ID;
3.008	Interface Requirements	Inmate First, Middle and Last Name;
3.009	Interface Requirements	Inmate Housing Location;
3.010	Interface Requirements	Average Daily Population (by Housing Location);
3.011	Interface Requirements	Inmate Custody Status (i.e. active/inactive, etc.);
3.012	Interface Requirements	Known Food Allergies (if applicable);
3.013	Interface Requirements	Inmate Special Needs;
3.014	Interface Requirements	Inmate Medical Restrictions; and
3.015	Interface Requirements	Religious Affiliation (i.e. Kosher, Halal, etc.).
3.016	Interface Requirements	COUNTY currently uses a 7-digit inmate ID.

SUBSECTION 4 - PERFORMANCE PROCESS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
4.001	Performance Process	CONTRACTOR shall adhere to the performance process when upgrading the software or performing any changes to the system at the Facilities.
4.002	Performance Process	All upgrades must be no older than 1 release of the newest operating system and provided to COUNTY at no additional cost.
4.003	Performance Process	CONTRACTOR shall provide COUNTY with written notice, including detailed information, of any new software upgrades or additional features to be added to the system, within 30 days of the introduction of the new software or features.
4.004	Performance Process	CONTRACTOR shall thoroughly test software changes and upgrades. At minimum the following should be tested:
4.005	Performance Process	Validation of the ability to subsume the data transfer from the JMS;
4.006	Performance Process	Ensure authorized COUNTY staff are able to access the system;
4.007	Performance Process	Verify that reports query data correctly; and
4.008	Performance Process	Ensure that reports will export and print as expected.
4.009	Performance Process	Any deviation from this process not cured by CONTRACTOR within 24 hours may result in liquidated damages as described in Correctional Food Services Agreement, Section 40 (Liquidated Damages) . CONTRACTOR shall be notified of the total amount due via written notice from COUNTY.

SECTION C- CUSTOMER SERVICE

SUBSECTION 1 -GENERAL MAINTENANCE

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
1.001	System Maintenance	CONTRACTOR shall respond to repair requests for the food service environment and user application after notice has been given on a 24-hours a day, 7-days a week, 365-days a year basis.
1.002	Software Maintenance	Repairs or modifications shall be started within 4-hours following notification of a service request or system failure.
1.003	Software Maintenance	CONTRACTOR must exhibit to COUNTY a best effort approach to the completion of food services and user application repairs during the first 24-hours following notification of a problem.
1.004	Software Maintenance	COUNTY shall be notified of progress and/or delays in progress until the problems are resolved.
1.005	Software Maintenance	CONTRACTOR shall notify COUNTY if a system technician will be dispatched to the Facilities and prior to the technician's arrival.
1.006	Software Maintenance	If the CONTRACTOR has not cured a system repair issue within 5 days, CONTRACTOR could be liable for liquidated damages as described in Correctional Food Services Agreement, Section 40 (Liquidated Damages) . If CONTRACTOR has not cured a system repair issue within 10 days, COUNTY shall have the right to terminate this Agreement.

SUBSECTION 2 - KITCHEN EQUIPMENT MAINTENANCE

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
2.001	Kitchen Equipment Maintenance	CONTRACTOR shall be responsible for training and directing COUNTY in regards to monitoring the performance of the refrigeration and freezer units daily and maintain temperature records to ensure that the units are maintaining required temperatures for safe perishable and frozen food storage, when CONTRACTOR is not on COUNTY premises. CONTRACTOR shall supply documentation of temperature records within 24-hours of COUNTY's request.
2.002	Kitchen Equipment Maintenance	CONTRACTOR shall notify COUNTY any time a major kitchen appliance fails and needs repair. CONTRACTOR shall be responsible for working with COUNTY to repair the appliance, and if applicable, at CONTRACTOR's cost.
2.003	Kitchen Equipment Maintenance	If the temporary loss of a piece of key kitchen equipment creates the need for a menu-modification, CONTRACTOR shall follow the process in Attachment 1, Section D (Meal Requirements) .
2.004	Kitchen Equipment Maintenance	If the CONTRACTOR is responsible for a kitchen repair that is impacting meal or sanitation services, and in any way and has not cured the issue/problem within 10 days, then at no cost to COUNTY, CONTRACTOR could be liable for liquidated damages as described in Correctional Food Services Agreement, Section 40 (Liquidated Damages) . CONTRACTOR shall not be liable for damages if the reason for the delay is beyond the control of CONTRACTOR.
2.005	Kitchen Equipment Maintenance	COUNTY shall coordinate with CONTRACTOR regarding any shutdown of existing systems (gas, water, electricity, sewage, etc.). CONTRACTOR shall work with COUNTY and arrange for alternative services, and a mutually agreed timeframe for re-establishment of the shutdown system.

SECTION D - MEAL REQUIREMENTS

SUBSECTION 1 - MEAL SPECIFICATIONS AND CYCLE

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
1.001	Meal Specifications and Cycle	CONTRACTOR shall obtain written approval by COUNTY for all inmate menus. Menus shall provide nutritionally adequate meals and conform to the requirements of this Agreement.
1.002	Meal Specifications and Cycle	All menus must be consistent with the recommended dietary guideline and dietary reference intake as identified by the Dietary Reference Intake (DRI). CONTRACTOR shall ensure the menus contain a minimum average of 2,400 calories daily. All menus must meet or exceed all applicable American Correctional Association (ACA) standards.
1.003	Meal Specifications and Cycle	COUNTY requires CONTRACTOR serve 1 cold breakfast, 1 cold lunch and 1 hot dinner daily with no more than 12 hours between the evening meal and breakfast meal.
1.004	Meal Specifications and Cycle	CONTRACTOR must provide standardized recipes intended to be utilized for CONTRACTOR's proposed menus.
1.005	Meal Specifications and Cycle	Standardized recipes with portion yield data for all items shall be available and utilized.
1.006	Meal Specifications and Cycle	Contractor shall provide a Nutritional Analysis for each item listed on the menu on the recipe that will be used. For example, the specific calories, protein, fat, carbohydrates, fiber, sodium, calcium, iron, and vitamins in a single recipe.
1.007	Meal Specifications and Cycle	The menus must have a sufficient number and quantity of food items. CONTRACTOR shall ensure the menus are structured in such a way to provide the inmates with adequate portions and a full tray.
1.008	Meal Specifications and Cycle	CONTRACTOR shall follow the 28 day cycle menu (breakfast, lunch, dinner) as specified in Attachment 1, Section I (Inmate General Population Menus) and in Attachment 1, Section J (Inmate Kosher and Halal Menus) and in Attachment 1, Section K (Inmate Sack Lunch) .
1.009	Meal Specifications and Cycle	In the event CONTRACTOR does not comply with the menu specifications listed in this Agreement, and does not cure such noncompliance within 10 days, CONTRACTOR may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .

SUBSECTION 2 - COMPONENT REQUIREMENTS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
2.001	Component Requirements	To ensure meals are appealing, a minimum number of menu components are required for each meal:
2.002	Component Requirements	Casseroles cannot count as two items and must include cooked weight measurements of meat or meat equivalent per portion.
2.003	Component Requirements	Bread, condiments, and beverages do not count as a component.
2.004	Component Requirements	Side dishes may include a variety of soups, starches, cooked vegetables, salads, and/or chips.
2.005	Component Requirements	A source of protein must be served with each meal.

SUBSECTION 3 - BALANCED MENU PLANNING REQUIREMENTS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
3.001	Balanced Menu	The menu shall be planned with products and recipes with proven inmate acceptability.
3.002	Balanced Menu	A variety of food flavors, textures, temperatures, and appearances shall be used.
3.003	Balanced Menu	A minimum daily variety of 4 different fruits and vegetables shall be used to meet the requirement; items such as fruit drink, rice, and noodles do not qualify.
3.004	Balanced Menu	To avoid excessive fat calories and provide more stomach filling bulk on the menu, portions of margarine, butter, salad dressing, gravies, and mayonnaise shall be restricted on the menu. A maximum of ½ oz. shall be used as a margarine or salad dressing portion. Sandwich meals shall include appropriate mayonnaise, mustard and ketchup condiments, not margarine.

SUBSECTION 4 - NUTRITIONAL REQUIREMENTS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
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SECTION D - MEAL REQUIREMENTS

4.001	Nutritional Requirements	CONTRACTOR's cost and menus shall be based upon an average of 2,400 calories per day with no more than 35% of total daily calories coming from fat, in addition to all other required nutrients, and as recommended by the Dietary Reference Intake (DRI).
4.002	Nutritional Requirements	CONTRACTOR shall provide an item-by-item nutritional analysis.
4.003	Nutritional Requirements	Any additions, deletions, or changes made to the required daily caloric intake without prior written approval from COUNTY, may result in CONTRACTOR incurring liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
4.004	Nutritional Requirements	A registered dietitian shall certify the proposed inmate menus with a signed nutritional compliance statement.
4.005	Nutritional Requirements	COUNTY requires a registered dietitian to approve all inmate menus prior to service. All meals served will comply with the most recently published DRI.

SUBSECTION 5 - PORTIONING AND SULFITES

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
5.001	Portioning and Sulfites	All food portion sizes shall be the cooked weight or shall be specifically identified as raw weight. Meat portions in casseroles or combination dishes must be listed. The contents for all sack meals must clearly mark the item and weight. When/if a new menu is proposed by CONTRACTOR (e.g. a temporary or permanent substitution of a food item) all portions must be listed on the menus submitted to COUNTY. Each menu item must include the number and portion size of the condiment package/serving that will accompany each meal.
5.002	Portioning and Sulfites	All foods not already pre-portioned must be served using proper size and appropriate serving utensils which shall be supplied by CONTRACTOR at no cost to COUNTY. The CONTRACTOR's portioning and serving procedures must be written and consistently executed so that each inmate receives no less or more than the portions specified.
5.003	Portioning and Sulfites	All foods are to be portioned by CONTRACTOR using COUNTY's designated trays.
5.004	Portioning and Sulfites	When applicable, condiments, such as salt, pepper, ketchup, mustard, relish, salad dressings, BBQ sauce, hot sauce, and others must be in individual disposable packets/containers and served on each inmate's tray. Condiments may not be handled or distributed by housing unit inmate workers. Bulk commodity butter, if available, may be used for inmate meals.
5.005	Portioning and Sulfites	No sulfite additives are to be added to any foods served under this Agreement.

SUBSECTION 5 - MENU SUBSTITUTIONS, CHANGES AND POSTING

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
6.001	Menu Substitutions	A log detailing all full or partial menu substitutions must be maintained by CONTRACTOR's food services management system and accessible to COUNTY. The reason for changes or last minute substitutions must be clearly stated and submitted to COUNTY for written approval. A registered dietitian must certify all substitutions and permanent changes as being nutritionally comparable.
6.002	Menu Substitutions	Should the CONTRACTOR fail to have meals certified by a dietitian or not follow the substitution/ change process, CONTRACTOR may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
6.003	Menu Substitutions	Approval process for a <u>One-Time Menu Change</u> :
6.004	Menu Substitutions	CONTRACTOR shall strike through the required item and specify the substituted item, the timeline the substitution will be applicable and the reason for the substitution 48-hours prior to the requested change.
6.005	Menu Substitutions	CONTRACTOR shall acquire COUNTY's signature and/or initials (which may be electronic), which shall signify as COUNTY's approval to substitute the item on the menu.
6.006	Menu Substitutions	Approval process for a <u>Permanent Menu Change</u> :
6.007	Menu Substitutions	CONTRACTOR shall provide COUNTY a revised typed menu showing the stricken menu item with the replacement item 48-hours prior to the requested menu change.

SECTION D - MEAL REQUIREMENTS

6.008	Menu Substitutions	CONTRACTOR shall acquire COUNTY's signature and/or initials (which may be electronic), which shall signify at COUNTY's approval to the permanent change of the item on the menu.
6.009	Menu Substitutions	Appropriate menus shall be posted one week in advance in the inmate pods/housing units.

SUBSECTION 7 - MENU DESCRIPTION REQUIREMENTS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
7.001	Menu Descriptions	CONTRACTOR's proposed menus must include clearly defined descriptions of food items.
7.002	Menu Descriptions	All menu items must be listed in "as served" portions which clearly indicates weight or volume measurements (i.e., ½ cup, 1/48 portion, 3 oz., etc.).
7.003	Menu Descriptions	Entree items including casseroles must include cooked weight measurement of meat or meat equivalent per portion.

SUBSECTION 8 - THERAPEUTIC MEALS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
8.001	Therapeutic Meals	The CONTRACTOR shall provide meals for therapeutic and religious diets, which shall be billed at the same price as regular meals and defined in Attachment 1, Section G (Meal Rates and Financials) .
8.002	Therapeutic Meals	Therapeutic or restricted meals shall be described as modified diets ordered for temporary or permanent health conditions and prescribed by COUNTY's medical staff member. Therapeutic meals shall include, but not be limited to, diabetic, gluten-free, low-sodium, low-fat, liquid, nutritional supplement, dental soft, low-calorie, allergies, etc.
8.003	Therapeutic Meals	COUNTY's medical staff shall provide therapeutic diets and include a medical authorization from COUNTY's medical staff. Specific meals must be prepared and served to inmates according to the orders of the attending physician or dentist, or as directed by the responsible health authority official. Therapeutic meals, verified by a registered dietitian, must be specific and complete. COUNTY's medical staff will provide required therapeutic meals to the CONTRACTOR which shall conform as closely as possible to the food served to other inmates. Therapeutic meals prescribed nourishments and snacks must be served upon request. All snacks, including protein based snacks for emergency hypoglycemic episodes or pregnant inmates, required for therapeutic diets will be considered part of the ordered therapeutic meal and must be provided.
8.004	Therapeutic Meals	All therapeutic meals will be served on the next meal following the receipt of the therapeutic menu in the food preparation area. If this is not possible, CONTRACTOR must inform COUNTY and COUNTY's medical staff who initiated the order of the delay.
8.005	Therapeutic Meals	Therapeutic meal orders shall be completed by a registered dietitian and signed by the healthcare provider and an authorized food service representative. Signed menu receipts shall be stored by CONTRACTOR and provided within 24 hours upon COUNTY request. Failure to certify meals by a registered dietitian may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
8.006	Therapeutic Meals	In the event a therapeutic restricted meal is not fulfilled within 48 hours of receipt of order, CONTRACTOR may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .

SUBSECTION 9 - CONFINEMENT/INFIRMARY MEALS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
9.001	Confinement/Infirmary Meals	CONTRACTOR shall serve meals to inmates in confinement and the infirmary at the same price as the agreed upon cost per inmate meal.
9.002	Confinement/Infirmary Meals	COUNTY's staff shall supervise the preparation of meals for inmates assigned to confinement areas and infirmary, or other areas requiring special meal trays. COUNTY shall complete the transportation and delivery of the meals. Meals shall be pre-portioned in individual serving compostable trays with a paper spoon and in such a manner as to comply with food temperature requirements.

SUBSECTION 10 - FOOD ALLERGIES

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
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SECTION D - MEAL REQUIREMENTS

10.001	Food Allergies	At no cost to COUNTY, meals that contain ingredients to which a specific inmate has known allergies must not be served to that inmate. An alternative meal must be completed by a registered dietician. Failure to certify meals by a registered dietician may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
10.002	Food Allergies	In the event a meal containing ingredients in the recipe for an allergic inmate is served, the CONTRACTOR may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .

SUBSECTION 11 - SAMPLE MEAL TRAYS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
11.001	Sample Meal Trays	At each meal, two sample trays shall be prepared at no additional cost to COUNTY.
11.002	Sample Meal Trays	Both trays shall be saved for a minimum of 72 hours and used in the event of an outbreak of a food borne illness ("Deadman Trays").
11.003	Sample Meal Trays	When applicable , CONTRACTOR shall supply the designated Facility contact or his/her designee with the result of the Deadman Trays each week on Friday.

SUBSECTION 12 - RELIGIOUS MEALS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
12.001	Religious Meals	CONTRACTOR shall provide religious meals which shall be billed at the same price as inmate meals.
12.002	Religious Meals	Religious meals shall be described as a dietary regimen based on religious regulations and shall include, but not be limited to, kosher, halal, vegetarian, vegan, etc.
12.003	Religious Meals	Religious meals must be approved by COUNTY or designee and will be submitted in writing to the COUNTY by CONTRACTOR. Religious meals should be simple and conform as closely as possible to the food served to other inmates. Religious meal requests and/or the items they are served may increase for/or during a specific religious holiday period. Prepackaged meals are not acceptable.
12.004	Religious Meals	Religious meal orders shall be completed by a registered dietician. Failure to certify meals by a registered dietician may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
12.005	Religious Meals	At no additional cost to COUNTY, a meatless entrée is required to be served for inmates every Friday during Lent and on Ash Wednesday.
12.006	Religious Meals	In the event a religious meal request is not fulfilled within 48-hours of receipt of order, CONTRACTOR may incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .

SUBSECTION 13 - VEGETARIAN MEALS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
13.001	Vegetarian Meals	Vegetarian meals must be provided to all inmates who request in writing to COUNTY and/or are documented in the JMS. Prior to serving the meal to an inmate, the CONTRACTOR must receive written approval from COUNTY. A vegetarian meal must be completed by CONTRACTOR's registered dietician and signed by an authorized food service representative. Failure to certify meals by a registered dietician may cause CONTRACTOR to incur liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
13.002	Vegetarian Meals	All vegetarian meals shall be billed at the same price as regular meals.

SUBSECTION 14 - SPIRIT LIFTER/ HOLIDAY MEALS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
14.001	Spirit Lifter/Holiday Meals	Attachment 1, Section F (Facility Specifications) includes COUNTY's observed holiday list.
14.002	Spirit Lifter/Holiday Meals	Proposed menus for COUNTY holidays shall be submitted for approval a minimum of 2-weeks prior to the date the meal is to be served.
14.003	Spirit Lifter/Holiday Meals	All meals will be provided at the staff meal prices as defined in Attachment 1, Section G (Meal Rates and Financials) and no additional cost to COUNTY.

SUBSECTION 15 - SACK MEALS

SECTION D - MEAL REQUIREMENTS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
15.001	Sack Meals	CONTRACTOR shall provide sack lunches for inmates or groups of inmates who require meals but are unable to receive a meal in the traditional manner. Such inmates include those going to outside court, inmate work crews, and inmate transfers.
15.002	Sack Meals	Sack meals for staff during emergencies shall be made available upon request of COUNTY.
15.003	Sack Meals	The National Restaurant Association ("ServSafe®") and U.S. Department of Health Food temperature requirements shall apply to sack lunches. Sack lunches should be placed inside a cooler when meals are not served immediately so all sack meals stay within safe food temperatures.
15.004	Sack Meals	All sack meals must be clearly marked with CONTRACTOR's date code for the date and time the sack meal was prepared. After 24 hours, all unused sack meals shall be discarded.
15.005	Sack Meals	Sack meals must contain approximately one-third of the minimum daily nutrition requirement.
15.006	Sack Meals	Sack meals shall be priced equal to all inmate meals.

SUBSECTION 16 - INMATE MEAL BEVERAGE SERVICE

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
16.001	Inmate Beverage Service	Inmate beverage service (such as powdered fruit juice packets) are to be served in 8-ounce styrofoam cups supplied by COUNTY. At no cost to COUNTY, CONTRACTOR shall provide skim and 2% milk.

SUBSECTION 17 - CONDIMENTS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
17.001	Condiments	When applicable, CONTRACTOR shall provide condiments or dressings as a pre-portioned individual packet and distributed with the meal.
17.002	Condiments	CONTRACTOR's menus shall include all inmate condiments to be served with each meal.

SUBSECTION 18 - MEAL TIMES

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
18.001	Meal Times	Meals are expected to be served on time every day in the Staff Dining Room and to inmates in the housing unit/pod location. Hours for each mealtime are listed in Attachment 1, Section F (Facility Specifications) .
18.002	Meal Times	CONTRACTOR shall abide by all local, state, national, and federal guidelines for meal time specifics.

SUBSECTION 19 - STAFF MEAL REQUIREMENTS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
19.001	Staff Meal Requirements	In addition to inmate meals, CONTRACTOR will provide Facility staff meals that are appealing, nutritionally well balanced, wholesome, and minimally processed.
19.002	Staff Meal Requirements	COUNTY shall create, and provide to CONTRACTOR, the weekly staff menus which shall not be based on a weekly rotation.
19.003	Staff Meal Requirements	COUNTY shall supply CONTRACTOR the weekly COUNTY approved menu, 1 week prior to service of the menu and, on behalf of COUNTY, CONTRACTOR shall purchase the food inventory necessary to provide each staff 1 meal per day and for each week, and at no cost to COUNTY. COUNTY provided staff menus shall not include recipes. COUNTY shall work with CONTRACTOR to limit the cost of the food inventory necessary for each weekly staff meal to not exceed \$5,000 per week for SBJ and \$2,500 for NBJ.
19.004	Staff Meal Requirements	CONTRACTOR shall invoice staff meals based on the number of meals served for that day, not portions. CONTRACTOR shall not charge COUNTY more than the number of staff meals actually served . 200 meals per day during the weekday and 85 meals per day during the weekend for SBJ ("SBJ Staff Meal Count"). CONTRACTOR shall not charge more than 70 meals per day during the weekday and 50-meals per day during the weekend at NBJ ("NBJ Staff Meal Count").

SECTION D - MEAL REQUIREMENTS

19.005	Staff Meal Requirements	COUNTY and CONTRACTOR shall work together to determine the best method of accounting for the actual number of staff meals served each day. Although CONTRACTOR may not charge COUNTY in excess of the SBJ and NBJ Meal Counts, COUNTY requires CONTRACTOR audits the actual number of meal served and provide to COUNTY.
19.006	Staff Meal Requirements	CONTRACTOR shall work with COUNTY to create the best method in which to manage portion-control for staff meals.
19.007	Staff Meal Requirements	COUNTY shall post staff menus a week in advance in the Facility's Staff Dining Room.
19.008	Staff Meal Requirements	In the event of an emergency such as a riot or escape, the CONTRACTOR shall provide meals, such as sack lunches, to staff.
19.009	Staff Meal Requirements	Staff meals shall meet or exceed the minimum standards outlined below, and be provided in the Staff Dining Room (SDR) on a daily basis. A list of furnished items in the SDR is listed in Attachment 1, Section F (Facility Specifications) .
19.010	Staff Meal Requirements	In addition to the traditional hot buffet entrée, the CONTRACTOR shall also provide a soup of the day, dessert of the day, and snacks (as defined below) at each meal, and at no cost to COUNTY.
19.011	Staff Meal Requirements	Beverages provided by CONTRACTOR at no cost to County shall include:
19.012	Staff Meal Requirements	6-gallon milk (skim and 2%) which shall be purchased by CONTRACTOR from a local source as directed by County.
19.013	Staff Meal Requirements	Snacks provided by CONTRACTOR at no cost to County shall include:
19.014	Staff Meal Requirements	Saltine crackers;
19.015	Staff Meal Requirements	Lemon wedges;
19.016	Staff Meal Requirements	String cheese;
19.017	Staff Meal Requirements	Assorted flavors 4 oz. yogurts;
19.018	Staff Meal Requirements	Vanilla and hazelnut coffee creamer individual packets;
19.019	Staff Meal Requirements	Apples;
19.020	Staff Meal Requirements	Oranges;
19.021	Staff Meal Requirements	Bananas (when in season);
19.022	Staff Meal Requirements	Cereal cups in several assorted flavors;
19.023	Staff Meal Requirements	Oatmeal packets in several assorted flavors;
19.024	Staff Meal Requirements	Peanut butter 3/4 oz. cups;
19.025	Staff Meal Requirements	Assorted jelly 1/2 oz. packets;
19.026	Staff Meal Requirements	Honey 1/2 oz. packets;
19.027	Staff Meal Requirements	Assorted granola bars (Chewy, Kashi, Nature Valley);
19.028	Staff Meal Requirements	Butter chips;
19.029	Staff Meal Requirements	Bread slices (wheat, sour dough, assorted bagels, English muffins); and
19.030	Staff Meal Requirements	Mustard, mayo and ketchup packets;
19.031	Staff Meal Requirements	CONTRACTOR shall provide either pre-portioned salads or a cold buffet salad bar, which shall include, at a minimum, 2 types of lettuce, tomato, shredded cheese, cucumber, diced eggs, cold-cut turkey, cold-cut ham, cold cut chicken, cottage cheese, sunflower seeds, onions, croutons, etc.
19.032	Staff Meal Requirements	In addition to the cold buffet salad bar, the CONTRACTOR shall provide the following in the SDR at no cost to COUNTY:
19.033	Staff Meal Requirements	Salad Dressings;
19.034	Staff Meal Requirements	Ranch;
19.035	Staff Meal Requirements	Low-Fat Italian;
19.036	Staff Meal Requirements	Balsamic Vinaigrette;
19.037	Staff Meal Requirements	Blue Cheese; and
19.038	Staff Meal Requirements	French
19.039	Staff Meal Requirements	CONTRACTOR shall base the cost of staff meals on the hot buffet entrée only. The pre-portioned salads and/or cold buffet salad bar, shall be provided to COUNTY at no cost and not be included in the cost of the hot buffet entrée meal.
19.040	Staff Meal Requirements	COUNTY shall provide soda, juice and coffee in the staff dining room 24-hours, 7-days per week.
19.041	Staff Meal Requirements	Documentation of the number of meals served shall be provided to COUNTY as is outlined in Attachment 1, Section A (General Conditions) . Documentation shall be provided in a format that is acceptable to COUNTY (.csv, PDF, Microsoft Excel 2016 or greater, Microsoft Word, etc.).

SECTION D - MEAL REQUIREMENTS

19.042	Staff Meal Requirements	At the direction of COUNTY, and at the same cost as the approved staff meal, CONTRACTOR shall provide a total of 4 congratulatory meals during each Corrections Weeks which shall be served twice in that week and on the days determined by COUNTY. The congratulatory staff meal shall be provided during the lunch and dinner meals.
19.043	Staff Meal Requirements	CONTRACTOR is responsible for the cleanliness and sanitation for the SDR throughout the meal services.

SUBSECTION 20 - CONTINGENCY MEALS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
20.001	Contingency Meals	At no additional cost to COUNTY, CONTRACTOR shall provide food service to both inmates and staff in the event of lockdowns, riots, fire, power failure, severe weather conditions, or other events that would alter the normal operations of the Facilities.
20.002	Contingency Meals	In the event of an emergency, CONTRACTOR shall maintain an on-premises inventory and food service staff sufficient to prepare and serve 5 days of scheduled meals.

SUBSECTION 21 - SERVING ADJUSTMENTS FOR COVID-19 OR OTHER HIGHLY CONTAGIOUS DISEASES

REQUIREMENT	REQUIREMENT TYPE	DESCRIPTION
21.000	Serving Adjustments	COUNTY and CONTRACTOR shall recognize that during a public health crisis, adjustments shall be required to ensure continuation of inmate and staff meal services while adhering to federal, state and local guidelines designed to prevent disease spread.
21.001	Serving Adjustments	Masks shall be provided by CONTRACTOR, to CONTACTOR personnel, and worn at all times while in COUNTY's Facilities, including by personnel making food truck deliveries.
21.002	Serving Adjustments	Kitchen personnel shall wear masks in addition to all other food-services safety items such as hair nets, beard covers, and gloves.
21.003	Serving Adjustments	If required by COUNTY, CONTRACTOR personnel shall be screened for elevated body temperature at the start of each work day. CONTRACTOR shall be responsible for providing a touchless thermometer for its employees.
21.004	Serving Adjustments	Access to the inmate and staff kitchen areas shall be restricted to required personnel only.
21.005	Serving Adjustments	Staff meals shall be served in disposable containers with portion controlled condiments.
21.006	Serving Adjustments	During the response to COVID-19, specifically the staff dining area's, self-service buffets, salad bars and bread stations shall be discontinued. Staff will have access to pre-packaged snacks that will be available 24/7. COUNTY and CONTRACTOR shall follow federal, state and local guidelines in determining if self-service buffets, salad bars and bread stations will resume.
21.007	Serving Adjustments	COUNTY shall ensure that staff dining areas are thoroughly cleaned and sanitized at regular intervals before and after each food service.
21.008	Serving Adjustments	COUNTY will work with CONTRACTOR to establish additional meal adjustments as needed during the course of the COVID-19 response or to any future public health emergencies.

SECTION E - CONTRACTOR EMPLOYEE REQUIREMENTS

SUBSECTION 1 - NEW EMPLOYEE ORIENTATION

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
1.001	New Employee Orientation	CONTRACTOR must develop and implement an orientation, training plan, and manual which is approved in writing by COUNTY and incorporates components from both CONTRACTOR's and COUNTY's missions and service delivery systems. CONTRACTOR employees must satisfactorily complete training within 30 days of hire.
1.002	New Employee Orientation	CONTRACTOR shall ensure that all new employees participate in CONTRACTOR's food services orientation program, ensure that it provides ongoing in-service training, and ensure that the employees receive copies of all appropriate training materials. Documentation of such orientation and training must be submitted to COUNTY or designee for review on a monthly basis.
1.003	New Employee Orientation	CONTRACTOR agrees that all CONTRACTOR employees must attend a security orientation session prior to entering the Facility in accordance with COUNTY's policy and ACA standards. CONTRACTOR shall be financially responsible for employees' time to attend these trainings.

SUBSECTION 2 - CONTRACTOR STAFF TRAINING

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
2.001	CONTRACTOR Staff Training	CONTRACTOR shall ensure all CONTRACTOR staff are trained in proper food handling and sanitation on a quarterly and annual basis as required by ServSafe®. This training shall be documented and available for review or inspection by COUNTY upon request. CONTRACTOR shall ensure that CONTRACTOR's staff is familiar with the applicable state policies and procedures, rules and regulations. These topics include, but are not limited to:
2.002	CONTRACTOR Staff Training	Safety;
2.003	CONTRACTOR Staff Training	Mission statement;
2.004	CONTRACTOR Staff Training	Standard of conduct for contractors/volunteers;
2.005	CONTRACTOR Staff Training	Key Control;
2.006	CONTRACTOR Staff Training	Appropriate attire;
2.007	CONTRACTOR Staff Training	Appropriate interaction with inmate's;
2.008	CONTRACTOR Staff Training	First AID/CPR;
2.009	CONTRACTOR Staff Training	Hostage situations;
2.010	CONTRACTOR Staff Training	Suicide prevention training; and
2.011	CONTRACTOR Staff Training	PREA.

SUBSECTION 3 - INMATE TRAINING

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
3.001	Inmate Training	CONTRACTOR is responsible for training all COUNTY personnel and inmates on proper food handling, food service equipment and documenting training. Damage to equipment that renders equipment inoperable shall be the responsibility of CONTRACTOR if the equipment damaged is the result of improper training or supervision of labor.
3.002	Inmate Training	In the event of rule violations by inmates working with the CONTRACTOR, CONTRACTOR shall document the incident and notify the Facility. COUNTY's security personal shall take the necessary steps towards disciplinary action.
3.003	Inmate Training	CONTRACTOR shall be capable of providing basic vocational training to inmates in food service. Training shall be designed to prepare inmates for ServSafe Certification. CONTRACTOR's training program shall include additional advanced training opportunities.

SECTION E - CONTRACTOR EMPLOYEE REQUIREMENTS

3.004	Inmate Training	COUNTY and CONTRACTOR shall work together to establish parameters for inmates to participate in vocational training including the number of inmates that can be trained in a defined period of time. CONTRACTOR shall provide vocational training to inmates at no cost to the COUNTY.
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SUBSECTION 4 - STAFF VACANCIES AND SCHEDULES

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
4.001	Staff Vacancies and Schedules	CONTRACTOR shall be responsible for providing approved and qualified replacement staff to the Facilities in the event of absence of management and/or line CONTRACTOR staff positions (i.e. sick, vacation, leaving employment, etc.) The temporary/interim staff member shall meet or exceed the minimum qualifications for that position.
4.002	Staff Vacancies and Schedules	CONTRACTOR shall provide 2 CONTRACTOR employees designated as key on-site food service management personnel, 1 for each Facility. If additional personnel (e.g., line staff and cooks) are necessary during the duration of the Agreement, COUNTY and CONTRACTOR shall mutually agree upon any modification(s) to this Agreement.
4.003	Staff Vacancies and Schedules	CONTRACTOR shall be responsible for filling all key CONTRACTOR positions within the Facility, but not non-key positions, including, but not limited to the line staff and cooks, if such become CONTRACTOR staff per Section 4.002. Should key CONTRACTOR position become vacant, CONTRACTOR shall fill the position with a temporary replacement to ensure limited disruption to food services. If the position has not been permanently filled to the County's reasonable satisfaction within such 120 day period CONTRACTOR may be liable for liquidated damages as specified in Correctional Food Services Agreement, Section 40 (Liquidated Damages) .
4.004	Staff Vacancies and Schedules	Notwithstanding the above, if a CONTRACTOR position remains vacant for longer than 120 days related to COUNTY's security procedures, CONTRACTOR may not be held liable for liquidated damages.

SUBSECTION 5 - STAFF UNIFORMS

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
5.001	Staff Uniforms	CONTRACTOR must provide staff uniforms for all assigned personnel. The uniforms must be neat in appearance and approved in writing by COUNTY.
5.002	Staff Uniforms	CONTRACTOR staff uniforms must be separate and distinct from uniforms worn by Facility personnel and inmates.

SUBSECTION 6 - STAFF CONDUCT

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
6.001	Staff Conduct	CONTRACTOR, and any contractors supplying goods or services, are required to adhere to strict security guidelines regarding conduct within the Facilities, including adherence to COUNTY policy and procedure, particularly rules of conduct, employee clothing/grooming requirements, security procedures, and any other applicable rules and regulations. Tobacco is not allowed on COUNTY grounds. At COUNTY's discretion, COUNTY may grant the CONTRACTOR's site manager the approval to carry and use a cell phone within the Facilities. Additionally, CONTRACTOR employees must comply with the following requirements:
6.002	Staff Conduct	CONTRACTOR staff shall be subject to searches (including the employee's vehicle, equipment or products).
6.003	Staff Conduct	CONTRACTOR staff shall not display favoritism or preferential treatment to one or a group of inmates above another.

SECTION E - CONTRACTOR EMPLOYEE REQUIREMENTS

6.004	Staff Conduct	CONTRACTOR staff shall not deal with any inmate except in accordance with the requirements in this Agreement. Specifically, CONTRACTOR staff members shall not accept any personal (tangible or intangible) gift, favor, or service from an inmate or an inmate's family or close associate under any circumstances. CONTRACTOR shall report to COUNTY any violations or attempted violation of these restrictions. In addition, CONTRACTOR staff member shall not give any gifts, favors, or services to inmate, inmate's family or close associates under any circumstances.
6.005	Staff Conduct	CONTRACTOR staff shall not enter into any business relationship with inmates or inmate friends or families or employ them in any capacity.
6.006	Staff Conduct	CONTRACTOR staff shall not have outside contact with an inmate or an inmate's friends or family except those activities that are to be rendered under this Agreement.
6.007	Staff Conduct	While delivering services associated with this Agreement, at no time shall any CONTRACTOR employee wear clothing that resembles or could reasonably be mistaken for an inmate's uniform or correctional officer's uniform or a uniform that bears the logo, other identifying words, or symbols of any law enforcement or correctional agency.
6.008	Staff Conduct	Facility staff shall be responsible for maintaining security of all sharp items and caustic chemicals as well as all inventories. All sharp and cleaning items shall be logged in and out in compliance with COUNTY security measures. All logs shall be available for inspection at any time by COUNTY staff and inspectors. All items shall be accounted for at all times.
6.009	Staff Conduct	Where applicable, CONTRACTOR and COUNTY shall be responsible for keeping all areas locked and unavailable to inmate workers.
6.010	Staff Conduct	COUNTY may require CONTRACTOR to immediately remove any of its employees from the Facilities for any reason.
6.011	Staff Conduct	CONTRACTOR must notify COUNTY or Designated Agent in writing when CONTRACTOR management and/or staff employee has been terminated, permanently transferred or newly hired.

SUBSECTION 7 - STAFF SECURITY

REQUIREMENT NUMBER	REQUIREMENT TYPE	DESCRIPTION
7.001	Staff Security	CONTRACTOR's staff will be required to use designated exits and entries into the Facilities, sign in and out, and display identification badges as deemed necessary by COUNTY while on premises.
7.002	Staff Security	CONTRACTOR's employees may not bring visitors into the Facility. Attempts to do so may be grounds for dismissal of the employee.
7.003	Staff Security	All employees, agents, and representatives of CONTRACTOR, while working at the Facilities, shall carry or display acceptable identification.
7.004	Staff Security	Drivers must turn off vehicle motors and lock cab doors whenever the vehicle is unattended. Vehicles may be searched prior to entry and exit, causing up to a 30-minute delay each way. COUNTY is not responsible for lost, damaged, or stolen goods.
7.005	Staff Security	CONTRACTOR's employees, agents, and representatives shall not have any weapons (including pocketknives or box cutters), cell phones, pagers, drugs, tobacco products or any item deemed by the County to be potential contraband. Facility security staff will hold these items and return them as the staff exits the grounds. Any illegal items shall not be returned and shall be reported to local law enforcement.
7.006	Staff Security	CONTRACTOR's employees, agents, and representatives who enter the Facilities shall have prior approval to enter from Facility security staff, involving a background check to ensure that they are not convicted felons. CONTRACTOR shall submit background check requests a minimum of two weeks prior to arriving at the Facilities. At COUNTY's discretion, CONTRACTOR shall comply with any requests to reassign a CONTRACTOR employee, agent, or representative, whether or not the individual has passed the background check, if it is determined by the Facilities that there is a security concern.

SECTION F - FACILITY SPECIFICATIONS

SUBSECTION 1 - FACILITY SPECIFICATIONS

Data Type	Location 1	Location 2
	Southern Branch Jail (SBJ) 4436 Calle Real Santa Barbara, CA 93110	Northern Branch Jail (NBJ) 2301 Black Road Santa Maria, CA 93455
Average Daily Population (ADP)	888	N/A New Construction
Number of Beds:	988	376
Number of Housing Units:	7	8
Number of Medical Units:	1	2
Required Meal Rotation:	CCH	
Breakfast Serving Times (Staff and Inmates)	6am (inmates) and 12:30am - 3am (staff)	
Lunch Serving Times (Staff and Inmates)	11am (inmates) and 11am-1:30pm (staff)	
Dinner Serving Times (Staff and Inmates)	5pm and 6pm (inmates) No dinner for staff	

SECTION 2 - STAFF DINING ROOM ACCOMMODATIONS

Hot and Cold Food Wells	1 hot and 1 cold	0 hot and 0 cold
Silverware Dispensers	2 fork, 2 spoon, 2 knife	1 fork, 1 spoon, 1 knife
Soup Well	1	1
Tables and Chairs	10 Tables, 50 chairs	N/A New Construction
Beverage Dispensers	1 soda, 1 juice, 1 milk	0
Cereal Dispenser	1	0
Side (dessert) Serving Table	1	1

SECTION 3 - EXISTING KITCHEN EQUIPMENT

Refrigerators Walk-Ins	3	2
Freezer Walk-Ins	2	1
Stack Convection Ovens	2	2
Tilt Skillet	1	1
Buffalo Chopper	1	1
Reach-in Refrigerator	2	2
Slicer	1	1
Rotating Rack Oven	1	1
Hobart Mixer	2	1
Deep Fryer	1	1
Gas Range Stove	1	1
Griddle	1	1
Warmers	6	2
Manual Tray Conveyors	1	1
Kettles	4	4

SECTION 4 - INMATE HOLIDAY MATRIX

Holiday	Date
New Year's Day	January 1 st
Easter	First Sunday in April
Memorial Day	Last Monday in May

SECTION F - FACILITY SPECIFICATIONS

Independence Day	July 4 th
Labor Day	First Monday in September
Yom Kippur	September 27, 2020
Veteran's Day	November 11 th
Thanksgiving Day	Fourth Thursday in November
Christmas Day	December 25 th

SECTION 5 - STAFF HOLIDAY MATRIX

Holiday	Date
New Year's Day	January 1 st
Easter	First Sunday in April
National Corrections Officer's Week	First Part of May
Memorial Day	Last Monday in May
Independence Day	July 4 th
Labor Day	First Monday in September
Yom Kippur	September 27, 2020
Veteran's Day	November 11 th
Thanksgiving Day	Fourth Thursday in November
Christmas Day	December 25 th

SUBSECTION 6 - INVOICE CONTACT INFORMATION

Name	Mailing Address	Phone Number /Email
Santa Barbara Sheriff's Office Attn: Business Office	4434 Calle Real Santa Barbara, CA 93110	(805)681-4947 / crs5159@sbsheriff.org

SECTION G - MEAL RATES AND FINANCIALS

INMATE/STAFF MEAL COST

	Price Per Meal	
	Phase 1	Phase 2
Inmate Meals (inclusive of kosher/therapeutic/religious)	\$	1.2250
Staff Meals (hot)	\$	3.5900
Staff Salad Bar	\$	-
Snacks	\$	1.2250
Sacks	\$	1.2250
OTHER		
Type	Phase 1	Phase 2
One-Time Repair/Replacement Allowance (applicable for the term of the agreement)	\$	65,000.0000
Capital Investment Payment	\$	175,000.0000

SECTION H - SDR MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
WEEK 1-4 (28-DAY) CYCLE						
Meal Name: Breakfast/Lunch/Dinner	Meal Name: Breakfast/Lunch/Dinner	Meal Name: Breakfast/Lunch/Dinner	Meal Name: Breakfast/Lunch/Dinner	Meal Name: Breakfast/Lunch/Dinner	Meal Name: Breakfast/Lunch/Dinner	Meal Name: Breakfast/Lunch/Dinner

N/A to this contract, COUNTY will create and provide SDR menu to CONTRACTOR. COUNTY provided menus shall not include recipes.

SECTION I - INMATE GENERAL POPULATION MENUS

NOTES:

1. Anything in BOLD and denoted by a "*" = Made with Mechanically Separated Chicken in accordance to USDA Standards.
 2. **** = Contains 250 mg calcium

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
WEEK 1 of a 4-WEEK (28-DAY) CYCLE						
Meal Name: Breakfast Corn Flakes Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut T. Bologna 1 oz w Bakery Biscuit 3/80 cut Apple Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Toasted Oats Cereal 1 cup Peanut Butter Breakfast Bar ** 3/60 cut Peanut Butter 1 each Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Corn Flakes Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut T. Ham 1 oz w Bakery Biscuit 3/80 cut Apple Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Toasted Oats Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut Peanut Butter 1 each Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Corn Flakes Cereal 1 cup Peanut Butter Breakfast Bar ** 3/60 cut T. Ham 1 oz w Bakery Biscuit 3/80 cut Apple Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Toasted Oats Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut Peanut Butter 1 each Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Corn Flakes Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut T. Ham 1 oz w Bakery Biscuit 3/80 cut Apple Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet
Meal Name: Lunch T. Salami 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Potato Chips (1 oz.) 1 box Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch Peanut Butter 2 each Grape Jelly 1 packet Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Ham 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Salami 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup
Meal Name: Dinner Cheesy Macaroni w/ T. Ham (3 oz. diced T. Ham) 10 oz w Carrots LF 3/2 cup Garden Salad 1 cup Italian Dressing 3/4 cup Fresh Baked Wheat Roll w/Melted Margarine 2 oz w Applesauce 1/2 cup 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner Crispy Chicken Patty (4 oz w/ each) 1 patty Baked Beans 3/4 cup Carrots & Green Beans 3/2 cup Cabbage 3/4 cup Fresh Baked Wheat Roll 2 oz w 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner Asian Fried Rice (3 oz.)** 10 oz w Broccoli LF 3/4 cup Coleslaw Vinaigrette LF 3/4 cup Fresh Baked Wheat Roll w/Melted Margarine 2 oz w 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner Tex-Mex Taco Filling (3 oz.)** 4 oz w Mexican Pinto Beans 1 1/2 cup Shredded Lettuce 1 cup Taco Sauce 2 oz w Corn Tortilla 6" 1 each Corn LF 3/8 cup Applesauce 1/2 cup 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner Peppery Picadillo (3 oz.)** 10 oz w Cabbage 3/4 cup Kettle Blend Mixed Vegetables LF 3/4 cup Carrots LF 3/2 cup Broccoli LF 3/4 cup Salt & Pepper Packets 1 each	Meal Name: Dinner Country Patty (4 oz w/ each) 1 patty Gravy LF/LS 2 fl. oz. Pansley Potatoes LF 3/4 cup Carrots LF 3/2 cup Applesauce 1/2 cup Fresh Baked Wheat Roll 2 oz w 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner Chili con Carne w/ Beans (3 oz./ 1/2 c beans)** 10 oz w Paprika Potatoes 1 cup Creamy Coleslaw LF 3/4 cup Southern Cornbread 3/54 cut Applesauce 1/2 cup 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each
WEEK 2 of a 4-WEEK (28-DAY) CYCLE						
Meal Name: Breakfast Toasted Oats Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut T. Bologna 1 oz w Bakery Biscuit 3/80 cut Apple Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Corn Flakes Cereal 1 cup Peanut Butter Breakfast Bar ** 3/60 cut Peanut Butter 1 each Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Toasted Oats Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut T. Bologna 1 oz w Bakery Biscuit 3/80 cut Apple Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Corn Flakes Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut Peanut Butter 1 each Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Toasted Oats Cereal 1 cup Peanut Butter Breakfast Bar ** 3/60 cut T. Ham 1 oz w Bakery Biscuit 3/80 cut Apple Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Corn Flakes Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut Peanut Butter 1 each Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Toasted Oats Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut T. Ham 1 oz w Bakery Biscuit 3/80 cut Apple Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet
Meal Name: Lunch T. Salami 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Ham 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Salami 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Salami 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup
Meal Name: Dinner T. Ham & Au Gratin Potatoes (2 oz. diced T. Ham) 10 oz w Broccoli LF 3/4 cup Garden Salad 1 cup Italian Dressing 3/4 cup Fresh Baked Wheat Roll w/Melted Margarine 2 oz w 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner Hearty Spanish Rice (3 oz.)** 10 oz w Mexican Pinto Beans 1 cup Kettle Blend Mixed Vegetables LF 3/4 cup Creamy Coleslaw LF 3/4 cup Fresh Baked Wheat Roll w/Melted Margarine 2 oz w Applesauce 1/2 cup 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner T. Hot Dogs (1.5 oz. each) 2 each Refried Pinto Beans LF/LS 3/4 cup Carrots LF 3/4 cup Garden Salad 1 cup French Dressing LF 3/2 fl. oz. Fresh Baked Wheat Roll 2 oz w Mustard 1/2 fl. oz. 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner Italian Meat Sauce (4 oz.)** 6 oz w Rottoli LF 3/4 cup Broccoli LF 3/4 cup Garden Salad 1 cup Italian Dressing 3/2 fl. oz. Garlic Wheat Roll 2 oz w Applesauce 1/2 cup 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner Sloppy Joe (3 oz.)** 4 oz w Baked Beans 1 1/2 cup Potato Salad 1 cup Southern Cornbread 3/54 cut Chocolate Cake w/ Powdered Sugar Topping 3/54 cut 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner Baked Meatloaf (3 oz w/ each) 1 patty Gravy LF/LS 2 fl. oz. Mashed Potatoes LF 3/2 cup Carrots LF 3/4 cup Creamy Coleslaw LF 3/4 cup Fresh Baked Wheat Roll 2 oz w 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each	Meal Name: Dinner Cheeseburger Casserole (3 oz.)** 10 oz w Cabbage 3/4 cup Green Beans LF 3/2 cup Fresh Baked Wheat Roll 2 oz w Mustard 3/3 fl. oz. Applesauce 1/2 cup 1% Milk (Half Pint) 1 each Salt & Pepper Packets 1 each
WEEK 3 of a 4-WEEK (28-DAY) CYCLE						
Meal Name: Breakfast Corn Flakes Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut T. Bologna 1 oz w Bakery Biscuit 3/80 cut Apple Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Toasted Oats Cereal 1 cup Peanut Butter Breakfast Bar ** 3/60 cut Peanut Butter 1 each Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Corn Flakes Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut T. Bologna 1 oz w Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Toasted Oats Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut Peanut Butter 1 each Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Corn Flakes Cereal 1 cup Peanut Butter Breakfast Bar ** 3/60 cut T. Ham 1 oz w Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Toasted Oats Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut Peanut Butter 1 each Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet	Meal Name: Breakfast Corn Flakes Cereal 1 cup Lemon Breakfast Bar ** 3/60 cut T. Ham 1 oz w Bakery Biscuit 3/80 cut Grape Jelly 1 packet 1% Milk (Half Pint) 1 each Sugar Sub 1 packet
Meal Name: Lunch T. Salami 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch Turkey 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Ham 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Salami 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Lunch T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup
Meal Name: Dinner T. Salami 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Dinner T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Dinner Turkey 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Dinner T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Dinner T. Ham 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Dinner T. Salami 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Celery Sticks 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup	Meal Name: Dinner T. Bologna 4 oz w Mayo Dressing & Mustard Packets 1 each Sliced Bread (WG) 4 slice Carrot Sticks or Coins 2 oz w Duplex Sandwich Cookies 2 each Fruit Drink w/ Vitamin C 1 cup

SECTION I - INMATE GENERAL POPULATION MENUS

NOTES:

1. Anything in **BOLD** and denoted by a * = Made with Mechanically Separated Chicken in accordance to USDA Standards.
2. **** = Contains 250 mg calcium

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Peppery Picadillo (3 oz.)* 10 ozw	American Goulash (3 oz.)* 10 ozw	Oven Fried Breaded Fish Patty (4 ozw each) (whole muscle) 1 patty	Chop Surey (3 oz.)* 10 ozw	Chili con Carne w/ Beans (1 oz./ 1/2 c beans)* 10 ozw	Cheesy Broccoli Rice Casserole (3 oz.)* 10 ozw	Crispy Chicken Patty (4 ozw each) 1 patty
Pinto Beans LF 1 1/2 cup	Garden Salad 1 cup	Tartar Sauce 1/2 fl. oz.	Rice 3/4 cup	Carrots LF 3/4 cup	Carrots LF 3/4 cup	BBQ Sauce 1/2 fl. oz.
Shredded Lettuce 1 cup	Italian Dressing 1/2 fl. oz.	Cajun Potatoes LF 1 1/2 cup	Cabbage 3/4 cup	Garden Salad 1 cup	Broccoli LF 3/4 cup	Pinto Beans LF 1 1/2 cup
Faco Sauce 1 packet	Broccoli LF 3/4 cup	Carrots & Green Beans 3/4 cup	Kettle Blend Mixed Vegetables LF 3/4 cup	French Dressing LF 1/2 fl. oz.	Garden Salad 1 cup	Cottage Fries LF 3/4 cup
Flour Tortilla (6") 2 each	Southern Cornbread 1/54 cup	Creamy Coleslaw LF 3/4 cup	Fresh Baked Wheat Roll w/Melted Margarine 2 ozw	Corn Tortilla 6" 2 each	Italian Dressing 1/2 fl. oz.	Coleslaw Vinaigrette LF 3/4 cup
Mexican Coleslaw LF 3/4 cup	1% Milk (Half Pint) 1 each	Fresh Baked Wheat Roll 2 ozw	Yellow Cake w/ Powdered Sugar Topping 3/54 cup	Applesauce 1/2 cup	Fresh Baked Wheat Roll w/Melted Margarine 2 ozw	Fresh Baked Wheat Roll 2 ozw
Applesauce 1/2 cup	Salt & Pepper Packets 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	Duplex Sandwich Cookies 2 each	Applesauce 1/2 cup
1% Milk (Half Pint) 1 each		Salt & Pepper Packets 1 each	Salt & Pepper Packets 1 each	Salt & Pepper Packets 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
Salt & Pepper Packets 1 each					Salt & Pepper Packets 1 each	Salt & Pepper Packets 1 each

WEEK 4 of a 4-WEEK (28-DAY) CYCLE

Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast
Toasted Oats Cereal 1 cup	Corn Flakes Cereal 1 cup	Toasted Oats Cereal 1 cup	Corn Flakes Cereal 1 cup	Toasted Oats Cereal 1 cup	Corn Flakes Cereal 1 cup	Toasted Oats Cereal 1 cup
Lemon Breakfast Bar ** 1/60 cut	Peanut Butter Breakfast Bar ** 1/60 cut	Lemon Breakfast Bar ** 1/60 cut	Lemon Breakfast Bar ** 1/60 cut	Peanut Butter Breakfast Bar ** 1/60 cut	Lemon Breakfast Bar ** 1/60 cut	Lemon Breakfast Bar ** 1/60 cut
Peanut Butter 1 each	Peanut Butter 1 each	T. Ham 1 ozw	Peanut Butter 1 each	T. Ham 1 ozw	Peanut Butter 1 each	T. Ham 1 ozw
Bakery Biscuit 1/80 cut	Bakery Biscuit 1/80 cut	Bakery Biscuit 1/80 cut	Bakery Biscuit 1/80 cut	Bakery Biscuit 1/80 cut	Bakery Biscuit 1/80 cut	Bakery Biscuit 1/80 cut
Apple Jelly 1 packet	Grape Jelly 1 packet	Apple Jelly 1 packet	Grape Jelly 1 packet	Apple Jelly 1 packet	Grape Jelly 1 packet	Apple Jelly 1 packet
1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet

Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch
T. Salami 4 ozw	T. Bologna 4 ozw	Peanut Butter 2 each	T. Salami 4 ozw	T. Bologna 4 ozw	T. Salami 4 ozw	T. Bologna 4 ozw
Mayo Dressing & Mustard Packets 1 each	Mayo Dressing & Mustard Packets 1 each	Apple Jelly 1 packet	Mayo Dressing & Mustard Packets 1 each	Mayo Dressing & Mustard Packets 1 each	Mayo Dressing & Mustard Packets 1 each	Mayo Dressing & Mustard Packets 1 each
Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice
Carrot Sticks or Celis 2 ozw	Celery Sticks 2 ozw	Carrot Sticks or Celis 2 ozw	Celery Sticks 2 ozw	Carrot Sticks or Celis 2 ozw	Celery Sticks 2 ozw	Carrot Sticks or Celis 2 ozw
Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each
Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup

Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner
Texan Tamale Pie w/ Cornbread Topping (3 oz.)* 10 ozw	Cheesy Noodles with Broccoli (3 oz.)* 10 ozw	Baked Meatloaf (3 ozw each) 1 patty	Frito Pie (3 oz.)* 10 ozw	T. Hot Dogs (1.5 oz. each) 2 each	Charbroiled Fatty (3 ozw) 1 patty	Savory Rice & Peppers (2 oz.)* 10 ozw
Broccoli LF 3/4 cup	Kettle Blend Mixed Vegetables LF 3/4 cup	Gravy LF/LS 2 fl. oz.	Corn LF 3/4 cup	Mustard 1/2 fl. oz.	Mustard & Ketchup (1/3 oz. each) 1 serving	Carrots LF 3/4 cup
Garden Salad 1 cup	Coleslaw Vinaigrette LF 3/4 cup	Garlic Mashed Potatoes 1 1/2 cup	Shredded Lettuce 1 cup	Fresh Baked Wheat Roll 2 ozw	Fresh Baked Wheat Roll 2 ozw	Broccoli LF 3/4 cup
Italian Dressing 1/2 fl. oz.	Fresh Baked Wheat Roll w/Melted Margarine 2 ozw	Creamy Coleslaw LF 3/4 cup	Taco Sauce 1 packet	Baked Beans 1 1/2 cup	Pinto Beans LF 1 1/2 cup	Garden Salad 1 cup
Fresh Baked Wheat Roll w/Melted Margarine 2 ozw	1% Milk (Half Pint) 1 each	Fresh Baked Wheat Roll w/Melted Margarine 2 ozw	Corn Tortilla 6" 2 each	Carrots & Green Beans 3/2 cup	Broccoli LF 1/2 cup	French Dressing LF 1/2 fl. oz.
Applesauce 1/2 cup	Salt & Pepper Packets 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	Creamy Coleslaw LF 3/4 cup	Italian Dressing 1/2 fl. oz.	Southern Cornbread 1/54 cut
1% Milk (Half Pint) 1 each		Salt & Pepper Packets 1 each	Salt & Pepper Packets 1 each	Applesauce 1/2 cup	1% Milk (Half Pint) 1 each	Applesauce 1/2 cup
Salt & Pepper Packets 1 each				1% Milk (Half Pint) 1 each	Salt & Pepper Packets 1 each	1% Milk (Half Pint) 1 each
				Salt & Pepper Packets 1 each		Salt & Pepper Packets 1 each

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 casseroles and combination dishes are made with soy unless otherwise indicated. 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. Ionization Dry Cereal with calcium is used.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DR'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.

SECTION J - INMATE KOSHER - HALAL MENUS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
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NOTES:
Menu contains only food items that are kosher and halal. Side dishes are volume measurements. All entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated with an asterisk (*). All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

General Guidelines: Follow all kosher preparation instructions in recipes for Entrees, Starches and Salads. Utensils used for scooping, cooking and serving must be dedicated for kosher food use ONLY and stored in a special area. No meat is served. Serve meal on disposable or designated kosher trays with disposable or kosher only tableware.

Nutritional: 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.

WEEK 1 of a 4-WEEK (28-DAY) CYCLE

Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast
Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup
Vegan Soy Patty 2_ozw	Peanut Butter 3_tablespoon	Vegan Hummus 3/4_cup	Peanut Butter 3_tablespoon	Vegan Hummus 3/4_cup	Peanut Butter 3_tablespoon	Vegan Soy Patty 2_ozw
Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice
Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet
Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each
1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each
Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet
Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch
Peanut Butter 4_tablespoon	Vegan Hummus 1_cup	Peanut Butter 4_tablespoon	Rinsed Tuna 3_ozw	Peanut Butter 4_tablespoon	Vegan Hummus 1/2_cup	Peanut Butter 4_tablespoon
Grape Jelly 2_packet	Sliced Bread (WG) 4_slice	Grape Jelly 2_packet	Mayo Dressing & Mustard Packets 1_each	Apple Jelly 2_packet	Sliced Bread (WG) 4_slice	Grape Jelly 2_packet
Sliced Bread (WG) 4_slice	Carrot Sticks or Coins 3_ozw	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Carrot Sticks or Coins 3_ozw	Sliced Bread (WG) 4_slice
Carrot Sticks or Coins 3_ozw	Fresh Seasonal Fruit 1_each	Carrot Sticks or Coins 3_ozw	Carrot Sticks or Coins 3_ozw	Carrot Sticks or Coins 3_ozw	Fresh Seasonal Fruit 1_each	Carrot Sticks or Coins 3_ozw
Fresh Seasonal Fruit 1_each	Fruit Drink w/ Vitamin C 1_cup	Fresh Seasonal Fruit 1_each	Fresh Seasonal Fruit 1_each	Fresh Seasonal Fruit 1_each	Fruit Drink w/ Vitamin C 1_cup	Fresh Seasonal Fruit 1_each
Fruit Drink w/ Vitamin C 1_cup		Fruit Drink w/ Vitamin C 1_cup	Fruit Drink w/ Vitamin C 1_cup	Fruit Drink w/ Vitamin C 1_cup		Fruit Drink w/ Vitamin C 1_cup
Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner
Chili 3/4_cup	Sloppy Joe 3/4_cup	Chunky Beef Stew 3/4_cup	Sweet & Sour Chicken 3/4_cup	Creamy Chicken Dinner 3/4_cup	Taco Meat 3/4_cup	Italian Chicken 3/4_cup
Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Kosher Rice 1/2_cup	Kosher Rice 1/2_cup	Pinto Beans LF 1_cup	Lettuce & Cabbage 1_cup
Kosher Salad Dressing 1_fl_oz	Kosher Salad Dressing 1_fl_oz	Kosher Salad Dressing 1_fl_oz	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Kosher Salad Dressing 1_fl_oz
Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice	Kosher Salad Dressing 1_fl_oz	Kosher Salad Dressing 1_fl_oz	Corn Tortilla 6" 2_each	Sliced Bread (WG) 3_slice
Margarine, pc 2_each	Margarine, pc 2_each	Margarine, pc 2_each	Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice	Duplex Sandwich Cookies 4_each	Margarine, pc 2_each
Applesauce 1_cup	Duplex Sandwich Cookies 4_each	Fresh Seasonal Fruit 1_each	Margarine, pc 2_each	Margarine, pc 2_each	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Applesauce 1_cup
Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Applesauce 1_cup	Duplex Sandwich Cookies 4_each		Fruit Drink w/ B12, C, D, E & Calcium 1_packet
			Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet		

WEEK 2 of a 4-WEEK (28-DAY) CYCLE

Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast
Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup
Peanut Butter 3_tablespoon	Vegan Soy Patty 2_ozw	Vegan Hummus 3/4_cup	Peanut Butter 3_tablespoon	Vegan Hummus 3/4_cup	Vegan Soy Patty 2_ozw	Peanut Butter 3_tablespoon
Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice
Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet
Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each
1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each
Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet
Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch
Rinsed Tuna 3_ozw	Peanut Butter 4_tablespoon	Vegan Soy Patty 3_ozw	Rinsed Tuna 3_ozw	Peanut Butter 4_tablespoon	Vegan Hummus 1_cup	Vegan Soy Patty 3_ozw
Mayo Dressing & Mustard Packets 1_each	Grape Jelly 2_packet	Mayo Dressing & Mustard Packets 1_each	Mayo Dressing & Mustard Packets 1_each	Apple Jelly 2_packet	Sliced Bread (WG) 4_slice	Mayo Dressing & Mustard Packets 1_each
Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Carrot Sticks or Coins 3_ozw	Sliced Bread (WG) 4_slice
Carrot Sticks or Coins 3_ozw	Carrot Sticks or Coins 3_ozw	Carrot Sticks or Coins 3_ozw	Carrot Sticks or Coins 3_ozw	Carrot Sticks or Coins 3_ozw	Fresh Seasonal Fruit 1_each	Carrot Sticks or Coins 3_ozw
Fresh Seasonal Fruit 1_each	Fresh Seasonal Fruit 1_each	Fresh Seasonal Fruit 1_each	Fresh Seasonal Fruit 1_each	Fresh Seasonal Fruit 1_each	Fruit Drink w/ Vitamin C 1_cup	Fresh Seasonal Fruit 1_each
Fruit Drink w/ Vitamin C 1_cup	Fruit Drink w/ Vitamin C 1_cup	Fruit Drink w/ Vitamin C 1_cup	Fruit Drink w/ Vitamin C 1_cup	Fruit Drink w/ Vitamin C 1_cup		Fruit Drink w/ Vitamin C 1_cup
Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner
Pulled BBQ Chicken 3/4_cup	Chili 3/4_cup	Turkey A La King 3/4_cup	Sweet & Sour Chicken 3/4_cup	Italian Chicken 3/4_cup	Sloppy Joe 3/4_cup	Chunky Beef Stew 3/4_cup
Pinto Beans LF 3/4_cup	Lettuce & Cabbage 1_cup	Kosher Rice LF 1/2_cup	Kosher Rice LF 1/2_cup	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup
Lettuce & Cabbage 1_cup	Kosher Salad Dressing 1_fl_oz	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Kosher Salad Dressing 1_fl_oz	Kosher Salad Dressing 1_fl_oz	Kosher Salad Dressing 1_fl_oz
Kosher Salad Dressing 1_fl_oz	Sliced Bread (WG) 3_slice	Kosher Salad Dressing 1_fl_oz	Kosher Salad Dressing 1_fl_oz	Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice
Margarine, pc 3_slice	Margarine, pc 2_each	Margarine, pc 3_slice	Margarine, pc 3_slice	Margarine, pc 2_each	Margarine, pc 2_each	Margarine, pc 2_each
Margarine, pc 2_each	Applesauce 1_cup	Margarine, pc 2_each	Margarine, pc 2_each	Fresh Seasonal Fruit 1_each	Duplex Sandwich Cookies 4_each	Applesauce 1_cup
Duplex Sandwich Cookies 4_each	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Duplex Sandwich Cookies 4_each	Applesauce 1_cup	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet
Fruit Drink w/ B12, C, D, E & Calcium 1_packet		Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet			

SECTION J - INMATE KOSHER - HALAL MENUS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
WEEK 3 of a 4-WEEK (28-DAY) CYCLE						
Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast
Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup
Vegan Soy Patty 2_ozw	Peanut Butter 3_tablespoon	Vegan Hummus 3/4_cup	Peanut Butter 3_tablespoon	Vegan Hummus 3/4_cup	Peanut Butter 3_tablespoon	Vegan Soy Patty 2_ozw
Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice
Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet
Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each
1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each
Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet
Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch
Peanut Butter 4_tablespoon	Vegan Hummus 1_cup	Peanut Butter 4_tablespoon	Rinsed Tuna 3_ozw	Peanut Butter 4_tablespoon	Vegan Hummus 1/2_cup	Peanut Butter 4_tablespoon
Grape Jelly 2_packet	Sliced Bread (WG) 4_slice	Grape Jelly 2_packet	Mayo Dressing & Mustard Packets 1_each	Apple Jelly 2_packet	Sliced Bread (WG) 4_slice	Grape Jelly 2_packet
Sliced Bread (WG) 4_slice	Carrot Sticks or Coins 3_ozw	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Carrot Sticks or Coins 3_ozw	Sliced Bread (WG) 4_slice
Carrot Sticks or Coins 3_ozw	Fresh Seasonal Fruit 1_each	Carrot Sticks or Coins 3_ozw	Carrot Sticks or Coins 3_ozw	Carrot Sticks or Coins 3_ozw	Fresh Seasonal Fruit 1_each	Carrot Sticks or Coins 3_ozw
Fresh Seasonal Fruit 1_each	Fruit Drink w/ Vitamin C 1_cup	Fresh Seasonal Fruit 1_each	Fresh Seasonal Fruit 1_each	Fresh Seasonal Fruit 1_each	Fruit Drink w/ Vitamin C 1_cup	Fresh Seasonal Fruit 1_each
Fruit Drink w/ Vitamin C 1_cup		Fruit Drink w/ Vitamin C 1_cup	Fruit Drink w/ Vitamin C 1_cup	Fruit Drink w/ Vitamin C 1_cup		Fruit Drink w/ Vitamin C 1_cup
Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner
Chili 3/4_cup	Sloppy Joe 3/4_cup	Chunky Beef Stew 3/4_cup	Sweet & Sour Chicken 3/4_cup	Creamy Chicken Dinner 3/4_cup	Taco Meat 3/4_cup	Italian Chicken 3/4_cup
Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Kosher Rice 1/2_cup	Kosher Rice 1/2_cup	Pinto Beans LF 1_cup	Lettuce & Cabbage 1_cup
Kosher Salad Dressing 3_slice	Kosher Salad Dressing 3_slice	Kosher Salad Dressing 3_slice	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Kosher Salad Dressing 3_slice
Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice	Kosher Salad Dressing 1_fl_oz	Kosher Salad Dressing 1_fl_oz	Corn Tortilla 6" 2_each	Sliced Bread (WG) 3_slice
Margarine, pc 2_each	Margarine, pc 2_each	Margarine, pc 2_each	Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice	Duplex Sandwich Cookies 4_each	Margarine, pc 2_each
Applesauce 1_cup	Duplex Sandwich Cookies 4_each	Fresh Seasonal Fruit 1_each	Margarine, pc 2_each	Margarine, pc 2_each	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Applesauce 1_cup
Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Duplex Sandwich Cookies 4_each	Applesauce 1_cup		Fruit Drink w/ B12, C, D, E & Calcium 1_packet
			Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet		
WEEK 4 of a 4-WEEK (28-DAY) CYCLE						
Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast	Meal Name: Breakfast
Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup
Peanut Butter 3_tablespoon	Vegan Soy Patty 2_ozw	Vegan Hummus 3/4_cup	Peanut Butter 3_tablespoon	Vegan Hummus 3/4_cup	Vegan Soy Patty 2_ozw	Peanut Butter 3_tablespoon
Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice
Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet
Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each
1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each
Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet
Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch	Meal Name: Lunch
Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup	Kosher Corn Flakes 2_cup	Kosher Toasted Oats 2_cup
Peanut Butter 3_tablespoon	Vegan Soy Patty 2_ozw	Vegan Hummus 3/4_cup	Peanut Butter 3_tablespoon	Vegan Hummus 3/4_cup	Vegan Soy Patty 2_ozw	Peanut Butter 3_tablespoon
Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice	Sliced Bread (WG) 4_slice
Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet	Apple Jelly 1_packet	Grape Jelly 1_packet
Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each	Margarine, pc 1_each
1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each	1% Milk (Half Pint) 2_each
Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet	Sugar Sub 1_packet
Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner	Meal Name: Dinner
Pulled BBQ Chicken 3/4_cup	Chili 3/4_cup	Turkey A La King 3/4_cup	Sweet & Sour Chicken 3/4_cup	Italian Chicken 3/4_cup	Sloppy Joe 3/4_cup	Chunky Beef Stew 3/4_cup
Pinto Beans LF 3/4_cup	Lettuce & Cabbage 1_cup	Kosher Rice LF 1/2_cup	Kosher Rice LF 1/2_cup	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup
Lettuce & Cabbage 1_cup	Kosher Salad Dressing 1_fl_oz	Lettuce & Cabbage 1_cup	Lettuce & Cabbage 1_cup	Kosher Salad Dressing 1_fl_oz	Kosher Salad Dressing 1_fl_oz	Kosher Salad Dressing 1_fl_oz
Kosher Salad Dressing 1_fl_oz	Sliced Bread (WG) 3_slice	Kosher Salad Dressing 1_fl_oz	Kosher Salad Dressing 1_fl_oz	Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice
Sliced Bread (WG) 3_slice	Margarine, pc 2_each	Sliced Bread (WG) 3_slice	Sliced Bread (WG) 3_slice	Margarine, pc 2_each	Margarine, pc 2_each	Margarine, pc 2_each
Margarine, pc 2_each	Duplex Sandwich Cookies 4_each	Margarine, pc 2_each	Margarine, pc 2_each	Applesauce 1_cup	Duplex Sandwich Cookies 4_each	Applesauce 1_cup
Applesauce 1_cup	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Duplex Sandwich Cookies 4_each	Fresh Seasonal Fruit 1_each	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet
Fruit Drink w/ B12, C, D, E & Calcium 1_packet		Fruit Drink w/ B12, C, D, E & Calcium 1_packet	Fruit Drink w/ B12, C, D, E & Calcium 1_packet			

SECTION K - INMATE SACK LUNCH

Sack Meal Option 1	Sack Meal Option 2	Sack Meal Option 3	Sack Meal Option 4	Sack Meal Option 5	Sack Meal Option 6	Sack Meal Option 7
T. Salami 4 oz.	T. Bologna 4 oz.	Peanut Butter 2 each	T. Bologna 4 oz.	T. Ham 4 oz.	T. Salami 4 oz.	Peanut Butter 2 each
Mayo Dressing & Mustard Packets 1 each	Mayo Dressing & Mustard Packets 1 each	Grape Jelly 1 packet	Mayo Dressing & Mustard Packets 1 each	Mayo Dressing & Mustard Packets 1 each	Mayo Dressing & Mustard Packets 1 each	Grape Jelly 1 packet
Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice	Sliced Bread (WG) 4 slice
Potato Chips (1 oz) 1 bag	Celery Sticks 2 ozw	Carrot Sticks or Coins 2 ozw	Celery Sticks 2 ozw	Carrot Sticks or Coins 2 ozw	Potato Chips 2 ozw	Carrot Sticks or Coins 2 ozw
Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each	Duplex Sandwich Cookies 2 each
Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup

SECTION M - FRIENDS AND FAMILY PURCHASED MEAL AND PRICE

FF Meal Option 1

FF Meal Option 2

FF Meal Option 3

FF Meal Option 4

FF Meal Option 5

FF Meal Option 6

FF Meal Option 7

N/A for this Agreement, COUNTY has chosen not to implement

SECTION N - INMATE PURCHASED MEAL AND PRICE

Inmate Meal Option 1

Inmate Meal Option 2

Inmate Meal Option 3

Inmate Meal Option 4

Inmate Meal Option 5

Inmate Meal Option 6

Inmate Meal Option 7

N/A for this Agreement, COUNTY has chosen not to implement