

Addendum 04

Request for Proposals; 2018-19 Food Service Management Company Fixed Price Contract; FirstLine Schools, Inc. with bids scheduled to open May 2, 2018 at 10:00 AM.

THE FOLLOWING CHANGE IS TO BE MADE TO THE REFERENCED REQUEST FOR PROPOSALS:

Clarifications and Changes

Attachment M MINIMUM FOOD SPECIFICATIONS: (page 52)

Change To:

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

- Beef shall be USDA Grade Choice or better.
 - Currently we do not serve lamb or veal
 - We currently serve beef approximately two times per month
- Pork shall be U.S. No.1 or U.S. No. 2
 - We currently serve pork no more than two times per month
- Poultry shall be U.S. Government Grade A, and certified raised without antibiotics or hormone-free
- All seafood products must be fresh or frozen and bear the PUFI Seal (Packed Under Federal Inspection)
- No processed meat products; only Natural Meat. Natural meat is defined as, a product containing no artificial ingredient or added color and is only minimally processed. Minimal processing means that the product was processed in a manner that does not fundamentally alter the product. The label must include a statement explaining the meaning of the term natural (such as "no artificial ingredients; minimally processed").
 - We currently serve hot dogs no more than two times per month
- All Red Meat must be from animals raised without antibiotics and hormone free
- No animal by-products.

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

- Fresh eggs, USDA Grade A or equivalent, 100 percent candled
- Frozen eggs, USDA – inspected
- Milk, pasteurized Grade A
- Milk – no rBST or hormones (Kleinpeter is a local source for this)
- We do not serve yogurt products such as Danimals but a higher quality Yoplait or Dannon-type product. We offer yogurt for breakfast no more than once per week and are OK with it being only twice per month. It can be up to once a week on the snack menu.
- We do not serve strawberry milk and only offer chocolate milk at lunch - two types of white milk are offered at breakfast and supper

Fruits and Vegetables

- Fresh fruits and vegetables selected per written specifications for freshness, quality, and color – shall be U.S. Grade A Fancy or US No. 1, and shall be sulfite-free
- No processed, canned or frozen fruits. Vegetables shall be fresh, with a minimal amount of frozen vegetables allowed.
 - We currently require fresh baby carrots to frozen coin carrots when serving carrots as a hot vegetable
 - Frozen vegetables shall be U.S. Grade A Choice or better
- All fruit juices to be 100 percent fruit juice

- We currently only offer fruit juice up to two times per week as part of the snack menu and no other time.

Baked Products

- Bread and rolls either prepared or baked on premises or purchased on a quality level commensurate with meeting USDA breakfast and lunch requirements, as applicable
- No pies, cookies, cakes, and puddings

Staple Groceries

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

Sugars

- Only foods with little or no added sugar
- No high fructose corn syrup
- No artificial sweeteners

Fats and Oils

- No BHA & BHT
- No L-Cystine
- No hydrogenated oils
- No artificial trans fat

THIS ADDENDUM IS HEREBY OFFICIALLY MADE PART OF THE REFERENCED REQUEST FOR PROPOSALS