

Addendum 05

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 (replacing Addendum 4):

Attachment M MINIMUM FOOD SPECIFICATIONS: (page 52)

Change To:

Meat and Meat Alternatives – All meats, meat products, poultry products, and fish must meet the following standards:

- No meats with added fillers, colors or sweeteners and free of animal byproducts

All beef that is served shall be USDA Grade Choice or better.

All pork shall be U.S. No. 2 or higher quality.

All poultry shall be U.S. Government Grade A.

- All poultry will be raised without antibiotics

Lamb or Veal will not be served as part of our program.

All seafood products must be fresh or frozen and bear the PUFIS Seal (Packed Under Federal Inspection)

- Canned tuna fish packed in water; no salt added may be served as well

Hot dogs will be served no more than two times per month

All fresh whole eggs should be Grade A Large

- All frozen eggs should be plain pasteurized frozen egg without added ingredients

Dairy

Yogurt that is served shall be free of artificial color, artificial sweetener and have no more than 10g of sugar per serving.

- We offer yogurt for breakfast no more than once per week and up to once a week on the snack menu.

Milk must be grade A pasteurized.

- Milk must be rBST-free and raised without hormones. (Kleinpeter is a local source for this)
 - We will not serve strawberry milk and only offer chocolate milk at lunch - two types of white milk are offered at breakfast and supper.
 - Chocolate Milk may have no more than 10g of total sugar.

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.

There will be a focus on using fresh fruits and vegetables whenever possible.

- A minimal amount of frozen vegetables allowed. Frozen vegetables will be U.S. Grade A.
- We require fresh carrots when serving carrots as a hot vegetable.

All Juices served must be 100% fruit juice

- Juice may be served up to two times a week as part of the snack menu and no other time

Desserts

No pies, cookies, cakes, and puddings will be served as part of our programs.

Sugars

Products shall have less than 2 grams of added sugars unless otherwise specified.

- Ketchup and salad dressing may have no more than 5 g of total sugar per serving
- No artificial sweeteners.

Fats and Oils

- No L-Cystine
- No hydrogenated oils of any kind including, partially or fully hydrogenated.

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