

Agenda Item Request Form

BURNET COUNTY COMMISSIONER'S COURTMeetings – 9:00am – 2nd and 4th Tuesday of Every Month

**NO ITEM WILL BE ON AN AGENDA
WITHOUT PRIOR APPROVAL BY A MEMBER OF COMMISSIONER'S COURT**

All **Contracts** must be approved by County Auditor's
And County Attorney's office prior to being on the Agenda

Agenda items and supporting documents are due to Court Coordinator's Office (Rm. 201) no later than noon on Thursday prior to the meeting date requested.

Ph: 512-715-5276 Fax: 512-715-5217 email: comcrt@burnetcountytexas.org

Presenters are to limit presentation time to no more than 5 minutes.

Today's Date: 6/18/24

Requested by: Karin Smith

AGENDA ITEM(S):

Discussion of the amendment to the agreement with Aramark for food service at the Burnet County Jail.

Meeting Date Requested: (required) 06/28/24

Agenda Item Approved by: (required)

County Judge Oakley

Commissioner Pct. 1 Luther

Commissioner Pct. 2 Beierle

Commissioner Pct. 3 Wall

Commissioner Pct. 4 Dockery



24
6.28.24

2024 Amendments to Jail Inmate Food Service Contract

THESE AMENDMENTS (the "Amendments"), are entered into this 28th day of June, 2024 by and between Burnet County, Texas ("County"), and Aramark Correctional Services, LLC, ("Contractor") a Delaware limited liability company, having its principal place of business located at 2400 Market Street, Philadelphia, PA 19103.

WHEREAS, County and Contractor entered into a Food Service Contract dated January 27, 2023 for the management of the food service operation at the Burnet County Jail (the "Jail") (as amended, the "Agreement");

WHEREAS, the parties acknowledge the need to address volatility in the cost of food commodities; and

WHEREAS, the parties acknowledge that the Food Service Contract dated January 27, 2023 allows for the increase to the price of meals by either agreement or according to changes in the Consumer Price Index as specified therein; and

WHEREAS, County wishes to make menu changes for the inmates at the Burnet County Jail; and

WHEREAS, the parties desire to amend the provisions of the Agreement as follows below.

NOW, THEREFORE, in consideration of the foregoing and of the mutual promises in the Agreement and for other good and valuable consideration, the receipt and sufficiency of which are hereby acknowledged, the parties agree as set forth below. Capitalized terms used but not defined in this Amendment have the meanings ascribed to such terms in the Agreement.

1. **Price Adjustment Amendment:** In accordance with Paragraph 6 of the Agreement, the parties acknowledge and agree that the per meal pricing charged to the County by Contractor shall be modified as set forth on Attachment A hereto as a result of changes in the Consumer Price Index. This pricing shall be effective from February 20, 2024, through February 19, 2025, and shall supersede in all respects the price per meal set forth in Paragraph 6 of the Agreement or in any other prior agreements between the parties. Said expense shall be covered by the Burnet County Jail Budget. Any future price increases thereafter shall follow the terms and conditions indicated in Paragraph 6 of the Agreement. Attachment A is hereby incorporated into these Amendments.

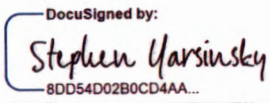
2. **Menu Price Increase Amendment:** County has requested and Contractor has agreed to supply menu changes effective July 1, 2024. The new menu is reflected in Attachment B below which is incorporated into these Amendments. Effective July 1, 2024 until February 19, 2025, Burnet County shall pay an additional \$.06 per meal to the prices indicated in Attachment A due to the menu change. The additional costs shall be covered by the Burnet County Jail Commissary Account. The price increase is reflected in Attachment C below which is incorporated into these Amendments. Any future price increases thereafter shall follow the terms and conditions indicated in Paragraph 6 of the Agreement.

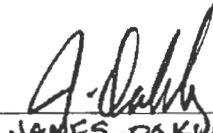
3. **Effect of Amendment:** Except as specifically set forth herein, all other terms and provisions of the Agreement shall remain unaffected by this Amendment and shall continue in full force and effect.

IN WITNESS WHEREOF, the parties hereto have caused these Amendments to be signed by their duly authorized representatives the day and year first written above.

Aramark Correctional Services, LLC

Burnet County, Texas

By: 
Stephen Yarsinsky
Vice President, Finance

By: 
Name: JAMES OAKLEY
Title: BURNET CO JUDGE

Attachment A

Burnet County, Texas
Effective February 20, 2024 through February 19, 2025
Price Increase Acknowledged due to Change in CPI

Population	Price Per Meal (\$)
300-349	1.823
350-399	1.559
400-449	1.469
450-500	1.399
501 and Up	1.343

Attachment B

New Menu for Burnet County Jail Effective July 1, 2024

Said change shall Modify costs outlined in Attachment A to those on Attachment C starting on
July 1, 2024 until February 19, 2025

(INSERT NEW MENU)

BURNET COUNTY JAIL TEXAS

Weekly Average 2500 Calories



Week 1 Monday				Week 1 Tuesday				Week 1 Wednesday				Week 1 Thursday				Week 1 Friday				Week 1 Saturday				Week 1 Sunday			
Breakfast																											
Farina	1 1/2 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Corn Grits	1 1/2 cup	Whole Grain Oatmeal	1 1/2 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	Corn Grits	1 cup														
Breakfast Sausage (1 ozw each)	1 patty	Whole Grain Oatmeal	1 1/2 cup	Creamy Country Gravy (1 oz soy)	8 ozw	Breakfast Sausage (1 ozw each)	1 patty	Farina	1 1/2 cup	Whole Grain Oatmeal	1 1/2 cup	Creamy Country Gravy (1 oz soy)	8 ozw														
Blueberry Muffin	1/54 cut	Cottage Fries	1/2 cup	Buttermilk Biscuit with Melted Margarine	1/54 cut	Hash Brown Potatoes	1/2 cup	Baked Pancakes (1/54 2@)	1/27 cut	Breakfast Sausage (1 ozw each)	1 patty	Buttermilk Biscuit with Melted Margarine	1/54 cut														
Apple Jelly	1/2 fl oz	Streusel Coffeecake	1/54 cut	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Blueberry Muffin	1/54 cut	Syrup	2 fl oz	Cottage Fries	1/2 cup	Morning Beverage	1 cup														
Morning Beverage	1 cup	Morning Beverage	1 cup	Coffee	1 cup	Apple Jelly	1/2 fl oz	Cottage Fries	1/2 cup	Buttermilk Biscuit with Melted Margarine	1/54 cut																
						Morning Beverage	1 cup	Morning Beverage	1 cup	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup																
										Coffee	1 cup																
Lunch																											
Sloppy Joe (3 oz soy)	6 ozw	Crispy Chicken Patty (3 ozw each)	1 patty	Tex-Mex Taco Filling (3 oz soy)	4 ozw	Rotini & Italian Sauce (2 oz soy)	8 ozw	Frito Pie (2 oz soy)	8 ozw	Charbroiled Patty (3 ozw)	1 patty	Meatballs (1/2 oz each)	6 each														
Hamburger Bun	1 each	BBQ Sauce	1/2 fl oz	Shredded Cheese	1/2 ozw	Irish Blend Vegetables	1/2 cup	Spanish Rice	1/2 cup	Cheese (0.6 ozw/slice)	1 slice	Macaroni w/ Tomato Sauce	1/2 cup														
Cajun Potatoes	1/2 cup	Macaroni & Cheese	1/2 cup	Refried Pinto Beans	1 cup	Tossed Green Salad	1/2 cup	Creamy Coleslaw	1/2 cup	Mustard & Ketchup (1/3 oz each)	1 serving	Green Beans	1/2 cup														
Creamy Coleslaw	1/2 cup	Carrots	1/2 cup	Shredded Lettuce	1/2 cup	Italian Dressing	1/2 fl oz	Fresh Baked Roll (2 ozw) with Melted Margarine	1 each	Hamburger Bun	1 each	Fresh Baked Garlic Roll (2 ozw)	1 each														
Fudge Brownie	1/54 cut	Buttermilk Biscuit with Melted Margarine	1/54 cut	Salsa	1 fl oz	Fresh Baked Garlic Roll (2 ozw)	1 each	Peanut Butter Swirl Brownie	1/54 cut	Paprika Potatoes	1/2 cup	Snickerdoodle Cookie (1.5 ozw)	1 each														
Iced Water	1 cup	Oatmeal Cookie (1.5 ozw)	1 each	Flour Tortilla (6")	2 each	Snickerdoodle Cookie (1.5 ozw)	1 each	Iced Water	1 cup	Irish Blend Vegetables	1/2 cup	Iced Water	1 cup														
		Iced Water	1 cup	Fudge Brownie	1/54 cut	Iced Water	1 cup			Fresh Baked Sugar Cookie (1.5 oz)	1 each																
				Iced Water	1 cup					Iced Water	1 cup																
Dinner																											
Glazed BBQ Patty (3 ozw each)	1 patty	Hearty Spanish Rice (2 oz soy)	8 ozw	Baked Meatloaf (3 ozw each)	1 patty	T. Hot Dogs (1.5 oz each)	2 each	Cheeseburger Casserole (2 oz soy)	8 ozw	Chili w/ Beans (2 oz soy & 1/2 c beans)	8 ozw	Cheesy Rice & Broccoli Casserole (2 oz soy)	8 ozw														
Pinto Beans	1 cup	Corn	1/2 cup	Mashed Potatoes	1 cup	Pinto Beans	1 cup	Green Beans	1/2 cup	Corn	1/2 cup	Carrots	1/2 cup														
Macaroni Salad	1/2 cup	Tossed Green Salad	1/2 cup	Gravy	2 fl oz	Pasta Salad	1/2 cup	Tossed Green Salad	1/2 cup	Coleslaw Vinaigrette	1/2 cup	Tossed Green Salad	1/2 cup														
Buttermilk Biscuit with Melted Margarine	1/54 cut	Ranch Salad Dressing	1/2 fl oz	Tossed Green Salad	1/2 cup	Enriched Bread	2 slice	Italian Dressing	1/2 fl oz	Sweet Cornbread with Melted Margarine	1/54 cut	Italian Dressing	1/2 fl oz														
Fresh Baked Sugar Cookie (1.5 oz)	1 each	Fresh Baked Roll (2 ozw) with Melted Margarine	1 each	French Dressing LF	1/2 fl oz	Mustard	1/2 fl oz	Fresh Baked Roll (2 ozw) with Melted Margarine	1 each	Vanilla Frosted White Cake	1/54 cut	Fresh Baked Roll (2 ozw) with Melted Margarine	1 each														
Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Powdered Sugar Dusted Lemon Square	1/54 cut	Fresh Baked Roll (2 ozw) with Melted Margarine	1 each	Glazed Yellow Cake	1/54 cut	Oatmeal Spice Cookie (1.5 ozw)	1 each	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Glazed Yellow Cake	1/54 cut														
		Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Fresh Baked Sugar Cookie (1.5 oz)	1 each	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup			Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup														
				Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup																						

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 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. Imitation cheese with calcium is used.

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

FLM QUARTERLY MENU REVIEW (initial/date) Q1 _____ Q2 _____ Q3 _____ Q4 _____

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed: 2/2024

Aramark Dietitian's Signature:

Client's Signature: _____ Date: _____

FLM Signature: _____ Date: _____

Implemented:
Revised:

BURNET COUNTY JAIL TEXAS

Weekly Average 2500 Calories



Week 2 Monday			Week 2 Tuesday			Week 2 Wednesday			Week 2 Thursday			Week 2 Friday			Week 2 Saturday			Week 2 Sunday		
Breakfast																				
Farina	11/2 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Corn Grits	11/2 cup	Whole Grain Oatmeal	11/2 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	Corn Grits	1 cup							
Breakfast Sausage (1 ozw each)	1 patty	Whole Grain Oatmeal	11/2 cup	Creamy Country Gravy (1 oz soy)	8 ozw	Breakfast Sausage (1 ozw each)	1 patty	Farina	11/2 cup	Whole Grain Oatmeal	11/2 cup	Creamy Country Gravy (1 oz soy)	8 ozw							
Blueberry Muffin	1/54 cut	Cottage Fries	1/2 cup	Buttermilk Biscuit with Melted Margarine	1/54 cut	Hash Brown Potatoes	1/2 cup	Baked Pancakes (1/54 2@)	1/27 cut	Breakfast Sausage (1 ozw each)	1 patty	Buttermilk Biscuit with Melted Margarine	1/54 cut							
Apple Jelly	1/2 fl oz	Streusel Coffeecake	1/54 cut	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Blueberry Muffin	1/54 cut	Syrup	2 fl oz	Cottage Fries	1/2 cup	Morning Beverage	1 cup							
Morning Beverage	1 cup	Morning Beverage	1 cup	Coffee	1 cup	Apple Jelly	1/2 fl oz	Cottage Fries	1/2 cup	Buttermilk Biscuit with Melted Margarine	1/54 cut									
						Morning Beverage	1 cup	Morning Beverage	1 cup	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup									
										Coffee	1 cup									
Lunch																				
Sloppy Joe (3 oz soy)	6 ozw	Crispy Chicken Patty (3 ozw each)	1 patty	Tex-Mex Taco Filling (3 oz soy)	4 ozw	Rotini & Italian Sauce (2 oz soy)	8 ozw	Frito Pie (2 oz soy)	8 ozw	Charbroiled Patty (3 ozw)	1 patty	Meatballs (1/2 oz each)	6 each							
Hamburger Bun	1 each	BBQ Sauce	1/2 fl oz	Shredded Cheese	1/2 ozw	Irish Blend Vegetables	1/2 cup	Spanish Rice	1/2 cup	Cheese (0.6 ozw/slice)	1 slice	Macaroni w/ Tomato Sauce	1/2 cup							
Cajun Potatoes	1/2 cup	Macaroni & Cheese	1/2 cup	Refried Pinto Beans	1 cup	Tossed Green Salad	1/2 cup	Creamy Coleslaw	1/2 cup	Mustard & Ketchup (1/3 oz each)	1 serving	Green Beans	1/2 cup							
Creamy Coleslaw	1/2 cup	Carrots	1/2 cup	Shredded Lettuce	1/2 cup	Italian Dressing	1/2 fl oz	Fresh Baked Roll (2 ozw) with Melted Margarine	1 each	Hamburger Bun	1 each	Fresh Baked Garlic Roll (2 ozw)	1 each							
Fudge Brownie	1/54 cut	Buttermilk Biscuit with Melted Margarine	1/54 cut	Salsa	1 fl oz	Fresh Baked Garlic Roll (2 ozw)	1 each	Peanut Butter Swirl Brownie	1/54 cut	Paprika Potatoes	1/2 cup	Snickerdoodle Cookie (1.5 ozw)	1 each							
Iced Water	1 cup	Oatmeal Cookie (1.5 ozw)	1 each	Flour Tortilla (6")	2 each	Snickerdoodle Cookie (1.5 ozw)	1 each	Iced Water	1 cup	Irish Blend Vegetables	1/2 cup	Iced Water	1 cup							
		Iced Water	1 cup	Fudge Brownie	1/54 cut	Iced Water	1 cup			Fresh Baked Sugar Cookie (1.5 oz)	1 each									
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Dinner																				
Glazed BBQ Patty (3 ozw each)	1 patty	Hearty Spanish Rice (2 oz soy)	8 ozw	Baked Meatloaf (3 ozw each)	1 patty	T. Hot Dogs (1.6 oz each)	2 each	Cheeseburger Casserole (2 oz soy)	8 ozw	Chili w/ Beans (2 oz soy & 1/2 c beans)	8 ozw	Cheesy Rice & Broccoli Casserole (2 oz soy)	8 ozw							
Pinto Beans	1 cup	Corn	1/2 cup	Mashed Potatoes	1 cup	Pinto Beans	1 cup	Green Beans	1/2 cup	Corn	1/2 cup	Carrots	1/2 cup							
Macaroni Salad	1/2 cup	Tossed Green Salad	1/2 cup	Gravy	2 fl oz	Pasta Salad	1/2 cup	Tossed Green Salad	1/2 cup	Coleslaw Vinaigrette	1/2 cup	Tossed Green Salad	1/2 cup							
Buttermilk Biscuit with Melted Margarine	1/54 cut	Ranch Salad Dressing	1/2 fl oz	Tossed Green Salad	1/2 cup	Enriched Bread	2 slice	Italian Dressing	1/2 fl oz	Sweet Cornbread with Melted Margarine	1/54 cut	Italian Dressing	1/2 fl oz							
Fresh Baked Sugar Cookie (1.5 oz)	1 each	Fresh Baked Roll (2 ozw) with Melted Margarine	1 each	French Dressing LF	1/2 fl oz	Mustard	1/2 fl oz	Fresh Baked Roll (2 ozw) with Melted Margarine	1 each	Vanilla Frosted White Cake	1/54 cut	Fresh Baked Roll (2 ozw) with Melted Margarine	1 each							
Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Powdered Sugar Dusted Lemon Square	1/54 cut	Fresh Baked Roll (2 ozw) with Melted Margarine	1 each	Glazed Yellow Cake	1/54 cut	Oatmeal Spice Cookie (1.5 ozw)	1 each	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Glazed Yellow Cake	1/54 cut							
		Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Fresh Baked Sugar Cookie (1.5 oz)	1 each	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup			Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup							
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FLM QUARTERLY MENU REVIEW (initial/date) Q1 _____ Q2 _____ Q3 _____ Q4 _____

In accordance with ACA Standard (Ref. 4-4315) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed: 2/2024

Aramark Dietitian's Signature:

Client's Signature:

Date:

FLM Signature:

Date:

Attachment C

Burnet County, Texas
Effective July 1, 2024 through February 19, 2025 due to Change in Menu at the Burnet County Jail as shown in Attachment B

Population	Price Per Meal (\$)
300-349	1.883
350-399	1.619
400-449	1.529
450-500	1.459
	1.403
501 and Up	