

**SCHOOL NUTRITION PROGRAMS
FOOD SERVICE MANAGEMENT COMPANY**

WILLIAMSON COUNTY JUVENILE SERVICES DEPARTMENT

REQUEST FOR PROPOSAL

AND

CONTRACT

NO. 10WCAP109

**Texas Department of Agriculture
Food and Nutrition Division
P. O. Box 12847
Austin, Texas 78711
Phone (800) TEX-KIDS
Fax (888) 203-6593
Website <http://www.squaremeals.org>**

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REQUEST FOR PROPOSAL AND CONTRACT INDEX

	PAGE
Index	i
I. Introduction	1
II. Request for Proposal/Instruction	
A. Legal Notice	1
B. Request for Proposal	1
C. Procurement Method	2
D. Pre-Proposal Meeting	3
E. Proposal Submission and Award	3
F. Late Proposals	4
G. Altering, Amending or Withdrawing Proposal	4
H. Calculation of Time	4
I. Firm Offer	4
J. Final Contract	5
III. Standard Terms and Conditions	
A. Definitions	6
B. Scope and Purpose	9
C. Food Service	13
D. Use of Advisory Group/ Menus	14
E. Purchases	15
F. USDA-Donated Foods	17
G. Employees	19
H. Use of Facilities, Inventory, Equipment, Storage	22
I. Health Certifications/Food Safety/Sanitation	24
J. Financial Terms	26
K. Books and Records	33
L. Term and Termination	34
M. Insurance	35
N. Trade Secrets and Proprietary Information	36

O. Optional Requirements to be Included	37
P. Summer Food Service Program	39
Q. Certifications	40
R. Miscellaneous	40
Agreement	43
Exhibit A – Schedule of Food Service Locations and Services Provided	
Exhibit B – Program Menu Cycles	
Exhibit C – Food Service Budget	
Exhibit D – List of Charts and Other Attachments	
Exhibit E – Food Specifications	
Exhibit F – Methodology for Allocated Costs	
Exhibit G – Schedule of Applicable Laws	
Exhibit H – Schedule of FSMC Employees	
Exhibit I – Schedule of Terms for FSMC Guaranty	
Exhibit J – Debarment Certification	
Exhibit K – Anti-Collusion Affidavit	
Exhibit L – Certification Regarding Lobbying	
Exhibit M - Standard Form-LLL, Disclosure Form to Report Lobbying	

I. INTRODUCTION

This document contains a Request for Proposal for providing food service management services for Williamson County Juvenile Services Department School Food Authority's participation in the United States Department of Agriculture's School Nutrition Programs and sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance, this document shall constitute the contract between the offeror and the SFA.

The Texas Department of Agriculture is not and will not be a party to any contract between a School Food Authority and a food service management company. The School Food Authority has full responsibility for ensuring that the terms of the contract are fulfilled. The Texas Department of Agriculture has no involvement with the enforcement of this contract; however, payment can be denied for all meals received/purchased under an invalid contract.

II. REQUEST FOR PROPOSAL

A. Legal Notice

Notice is hereby given that Williamson County Juvenile Services Department, hereinafter referred to as the School Food Authority (SFA), intends to examine alternatives to its present food service program.

No intent should be construed from this legal notice that SFA intends to enter into a contract with any party for alternative food service unless, in the sole opinion of SFA, it is in SFA's best interest to do so.

All costs involved in submitting a response to this Request for Proposal (RFP) shall be borne in full by the interested party.

SFA reserves the right to accept any proposal which it determines most favorable to the interest of SFA and to reject any or all proposals or any portion of any proposal submitted which, in SFA's opinion, is not in the best interest of SFA.

The Offeror to this RFP will be referred to as the FSMC, and any contract that may arise from this RFP will be between the FSMC and the SFA.

B. Request For Proposal

Proposals will be received until 2pm on April 20, 2010 for supplying **Williamson County Juvenile Services Department (SFA)** with food service management services during the school year of 2010 - 2011, with options for renewal of the contract for four additional terms of one year each.

SFA will consider:

☐ Cost-reimbursable Proposal

☒ Fixed meal rate Proposal

Sealed proposals are subject to all the conditions and specifications attached hereto and will be received in the office of **Williamson County Purchasing Department** and shall be marked on the envelope "***Food Service Management Proposal, #10WCAP109***" and also marked on the envelope the bidder's return address.

In accepting proposals, SFA reserves the right to reject any and all proposals and to waive any minor informalities in order to take the action which it deems to be in the best interest of SFA.

Additional information required to adequately respond to this **RFP** may be obtained from SFA's business office telephone (512) 943 – 3220.

Offerors must submit a complete response to this RFP, including all certifications, in order to provide a responsive proposal.

The awarded FSMC shall furnish all labor, supplies, and foodstuff to provide a FULL FOOD SERVICE to the juveniles of the Williamson County Juvenile Services Facility. All food will be prepared in the Williamson County Juvenile Services kitchen facility.

Contracts entered into on a basis of submitted proposals are revocable if contrary to law.

In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability.

To file a complaint of discrimination, write USDA, Director, Office of Adjudication and Compliance, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call **(202) 260-1026, (866) 632-9992 (toll free) or (202) 401-0216 (TTD)**. USDA is an equal opportunity employer.

See Standard Terms and Conditions herein below.

C. Procurement Method

Procurement Method will be the Competitive Sealed Proposal. Competitive Sealed Proposals differ from the traditional sealed bid method in the following ways:

- Competitive sealed proposals allow discussions with competing offerors and adjustments to the initial proposal.
- Comparative judgmental evaluations may be made when selecting among acceptable proposals for award of contract.

As provided herein, under state regulations and SFA's policy, discussions may be conducted with responsible offerors who submit proposals determined to be reasonably susceptible to be selected for award, for the purpose of clarification, to assure full understanding of all terms and conditions of the response to this RFP and Contract's requirements. In conducting these discussions, there shall be no disclosure of any information derived from proposals submitted by competing offerors.

All procurement transactions shall be conducted in a manner that provides maximum open and free competition consistent with 7 CFR § 3016.36.

D. Pre-Proposal Meeting

A meeting with interested offerors to review the specifications, to clarify any questions, and for a walkthrough of the facilities with school officials will be on:

April 6, 2010 at 10 am.

Location: Juvenile Justice Center, 1821 SE Inner Loop, Georgetown, Texas, 78626.

Attendance is optional. Vendor presentations will not be scheduled at this time.

E. Proposal Submission and Award

SFA must use the prototype FSMC RFP and Contract to be approved. A SFA not completing the required procurement procedures cannot be approved for participation in the reimbursement programs.

Two copies of Competitive Sealed Proposals are to be submitted to:

Name of Agency:	Williamson County Purchasing Department
Mailing Address:	301 SE Inner Loop, Suite 106
Physical Address:	301 SE Inner Loop, Suite 106
City:	Georgetown
State/Zip:	Texas 78626

Opening will be at 2pm (CST) April 20, 2010. Proposals will not be accepted after this time. Proposal is to be submitted in a sealed envelope marked "Food Service Management Proposal, # 10WCAP109."

SFA reserves the right to accept any proposal which it deems most favorable to the interest of SFA and to reject any or all proposals or any portion of any proposal submitted which, in SFA's opinion, is not in the best interest of SFA.

To be considered, each offeror must submit a complete response to this solicitation **using the forms provided**. No other documents submitted with the RFP and Contract will affect the Contract provisions, and **there may be no modifications to the RFP and Contract language**. In the event that Offeror modifies, revises, or changes the RFP and/or Contract in any manner, SFA may reject the offer as non-responsive.

Award will be made only to a qualified and responsible offeror whose proposal is responsive to this solicitation. A responsible offeror is one whose financial, technical, and other resources indicate an ability to perform the services required. Offeror shall submit for consideration such records of work and further evidence as may be required by the SFA's Board of Trustees. Failure to furnish such records and evidence, or the inclusion of any false or misleading information therein, shall be sufficient cause for the rejection of the proposal or termination of any subsequent contract. The qualification data shall be submitted by each offeror along with the sealed proposal, and shall include the information and format as follows:

- Offeror must be incorporated or licensed to do business in the State of Texas and must be registered with the Food and Nutrition Division (FND) of the Texas Department of Agriculture (TDA).
- A bid bond or certified check in the amount of 5% of total proposal amount to show good faith must be enclosed. (Texas Government Code, Section 262.032)
- Annual reports or financial statements for the past fiscal year in the format of an "accountant's review" including notes to the financial statements, and provided by a certified public accountant.
- If offeror is doing business with like school systems and is familiar with the regulations pertaining to operations in such environments, offeror will receive points for that experience in the evaluation of the weight criteria.
- If offeror is presently operating a comparable, successful National School Lunch Program (NSLP) and School Breakfast Program (SBP) in a school setting, offeror will receive points for that experience in the evaluation of the weight criteria.

Offerors or their authorized representatives are expected to fully inform themselves as to the conditions, requirements, and specifications before submitting proposals; failure to do so will be at the offeror's own risk, and he or she cannot secure relief on plea of error. The SFA is not liable for any cost incurred by the offeror in submitting a proposal. **Paying the FSMC from School Nutrition Program funds is prohibited until the Contract is signed.**

If additional information is requested, please contact Robyn Murray, WCJSD Financial Director at (512) 943 - 3220. Any additional information provided to one offeror will be available to all.

F. Late Proposals

Any proposal submitted after the time specified for receipt will not be considered and will be returned unopened.

G. Altering, Amending or Withdrawing Proposal

No proposal may be altered, amended or withdrawn after the specified time for opening proposals.

H. Calculation of Time

Periods of time, stated as a number of days, shall be calendar days.

I. Firm Offer

By submitting a response to this RFP, and if such response is not withdrawn prior to the time for opening proposals arrives, offeror understands and agrees that they are making a firm offer to enter into a contract, which may be accepted by SFA and which will result in a binding contract. **Such proposal is irrevocable for period of ninety (90) days after the time for opening of proposal has passed.** _____ (FSMC must initial and date here to show agreement)

J. Final Contract

The complete contract includes all documents included by the SFA in the RFP, and all documents submitted by the FSMC that have been mutually agreed upon by both parties (i.e. worksheets, attachments, and operating cost sheets) and identified in Section III, Part R, Paragraph 4 of the Standard Terms and Conditions.

(THIS SPACE INTENTIONALLY LEFT BLANK)

III. STANDARD TERMS AND CONDITIONS

A. Definitions

The following definitions shall apply within this document and its attachments:

1. "Accounting Periods" means on a monthly basis.
2. "Allowable Cost" means costs that are allowable under Office of Management and Budget (OMB) Circulars A-87 and A-122, if applicable, and their Attachments, 7 CFR Part 210, and 7 CFR Parts 3015, 3016, and 3019.
3. "Applicable Credit" means the meaning established in OMB Circulars A-87, C (4), and A-122, Attachment A, A (5), respectively.
4. "Charge" means any charge for an Allowable Cost that is: (i) incurred by FSMC in providing the goods and services that are identified in SFA's Food Service Budget; (ii) not provided for in the General and Administrative Expense Fee; and (iii) established and reasonably allocated to SFA in accordance with the Methodology for Allocated Costs, which is attached to this Contract as "Exhibit F", and fully incorporated herein by reference.
5. "Contract" means this RFP and Contract, the exhibits attached to this RFP and Contract and FSMC's Proposal.
6. "Cost-reimbursable" contract means a contract that provides for payment of incurred costs to the extent prescribed in the contract, with or without a fixed fee.
7. "Direct Cost" means any Allowable Cost that is: (i) incurred by FSMC in providing the goods and services that are identified in SFA's Food Service Budget; and (ii) reasonably necessary in order for FSMC to perform the Services hereunder. The term "Direct Cost" does not include any cost allocated to SFA as Charges, the General and Administrative Expense Fee, or any Management Fees.
8. "Effective Date" means July 1, 2010.
9. "Fixed Fee" means an agreed upon amount that is fixed at the inception of the Contract. In a cost reimbursable contract, the fixed fee includes the contractor's direct and indirect administrative costs and profit allocable to the Contract.
10. "FSMC's Proposal" means Food Service Management Company's response to the RFP and Contract.

11. "General and Administrative Expense Fee" means FSMC's fee for those services provided at SFA's Food Service Locations, which shall include all of the following: Personnel and Labor Relations Services and Visitation, Legal Department Services, Purchasing and Quality Control, Technical Research, Cost Incurred in Hiring and Relocating FSMC Management Personnel, Dietetic Services (Administrative and Nutritional), Test Kitchens, Accounting and Accounting Procedures, Tax Administration, Technical Supervision, Supervisory Personnel and Regular Inspections or Audit Personnel, Teaching and Training Programs, General Regional Support, General National Headquarters Support, Design Services, Menu Development, Information Technology and Support, Payroll Documentation and Administrative Cost, Sanitation, and Personnel Advice, but does not include any costs billed to SFA as Charges or Direct Costs. Expenses included in the General and Administrative Fees may not be charged in any other expense. Any travel related to these expenses must be covered by the General and Administrative Expense. Only actual, net, documented costs may be charged to SFA for any charges outside the General and Administrative Expense Fee.

12. "Meal Equivalent" means a meal that is deemed to be provided by FSMC by dividing the total of cash receipts, other than from sales of National School Lunch Program meals, School Breakfast Program meals, After School Care Program and Summer Program meals, by the equivalency factor of \$ 2.9026. The equivalency factor for the Meal Equivalent shall remain fixed for the term of the Contract and all renewals.

13. "Non-profit School Food Service Account" means the restricted account in which all of the revenue from all food service operations conducted by the SFA principally for the benefit of school children is retained and used only for the operation or improvement of the nonprofit school food service.

14. "Program(s)" or "Child Nutrition Program(s)" means the USDA Child Nutrition Programs in which SFA participates.

15. "Program Funds" means all funds that are required to be deposited into the Non-profit School Food Service Account.

16. "Proposal" means Food Service Management Company's response to the RFP and Contract.

17. "Retroactive Incentive Fee" means an additional fee paid as an incentive to the FSMC to improve SFA's food service operation, the amount of which depends on FSMC's performance

during the current school year, and related to a benchmark number mutually agreed upon by SFA and FSMC. Retroactive Incentive Fee may only apply to meals served in SFA's food service operation during the current school year.

18. "RFP" means SFA's Request for Proposal and Contract, # 10WCAP109, and all of its attachments.

19. "Services" means the services and responsibilities of FSMC as described in this Contract, including any additional services described in Section O of this Contract.

20. "SFA" or "School Food Authority" means the school food authority as defined in 7 CFR § 210.2.

21. "SFA's Food Service Budget" means the Food Service Budget for the Current School Year, which is attached to this Contract as "Exhibit C" and fully incorporated herein.

22. "SFA's Food Service Facilities" means the areas, improvements, personal property and facilities made available by SFA to FSMC for the provision of the food services as more fully described herein.

23. "SFA's Food Service Program" means the preparation and service of food to SFA's students, staff, employees and authorized visitors, including the following programs: the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the After School Care Program and Fresh Fruit and Vegetable Program.

24. "SFA's Food Service Location(s)" means the schools or other locations where Program meals are served to SFA's schoolchildren.

25. "Summer Program" means either the Summer Food Service Program or the Seamless Summer Option identified herein below, and in which SFA participates.

26. "TDA" means the Texas Department of Agriculture.

27. "USDA" means United States Department of Agriculture, Food and Nutrition Service.

B. Scope and Purpose

1. Duration of Contract. Unless it is terminated in accordance with Section III, paragraph L, this Contract will be in effect for a period of one year commencing on July 1, 2010, and terminating on June 30, 2011, and may be renewed for four additional terms of one year each upon mutual agreement between SFA and FSMC.

2. During the term of this Contract, FSMC shall operate SFA's Food Service Program in conformance with SFA's agreement with the Texas Department of Agriculture's (TDA) Food and Nutrition Division (FND).

3. FSMC shall have the exclusive right to operate the programs checked below at the sites specified by SFA in the Schedule of Food Service Locations and Services Provided, which is attached to this Contract as "Exhibit A" and fully incorporated herein. (Reference 97SP-30.) [SFA must always check the FFVP box.]

- ☒ National School Lunch Program (NSLP)
 - ☒ School Breakfast Program (SBP)
 - ☐ Breakfast in the Classroom
 - ☐ Universal Breakfast
 - ☒ After-School Care Program (ASCP—NSLP)
 - ☐ Summer Food Service Program (SFSP)
 - ☐ Seamless Summer Option (SSO-NSLP)
 - ☐ Special Milk Program (SMP)
 - ☐ Child and Adult Care Food Program (CACFP)
 - ☒ Fresh Fruit and Vegetable Program (FFVP)
 - ☐ À la Carte
 - ☐ Adult Meals
 - ☐ Catering
 - ☐ Contract Meals
 - ☐ Vending
 - ☐ Concessions
 - ☐ Disaster Feeding [Includes H1N1 and Hurricane Feeding]
 - ☐ Other:
-

4. The FSMC shall be an independent contractor and not an employee of the SFA. The employees of the FSMC are not employees of the SFA.

5. FSMC's operation of SFA's Food Service Program shall include performance by FSMC of all the Services, which are described in this Contract, for the benefit of SFA's students, faculty and staff.

6. The SFA shall retain signature authority for the application/contract, free and reduced price policy statement, and Programs indicated in Section B, Paragraph 2, herein, and the monthly claim for reimbursement. (Reference 7 CFR §210.9[a] and [b] and 7 CFR §210.16[a][5])

7. SFA shall be responsible for the establishment and maintenance of the free and reduced-price meals' eligibility roster. (7 CFR § 210.7(c), 7 CFR § 210.9(b)(18) and 7 CFR § 245.6(e))

8. FSMC shall implement an accurate point of service count using the counting system provided by SFA in its application to participate in the School Nutrition Programs and approved by TDA for the programs listed in Section B, Paragraph 2, herein, as required under USDA regulations. Such a counting system must eliminate the potential for the overt identification of free and reduced-price eligible students under USDA Regulation 7 CFR §245.8.

9. SFA shall be responsible for the development and distribution of the parent letter and Application for Free and Reduced-Price Meals and/or Free Milk and participating in Direct Certification. SFA shall be responsible for the determination of eligibility for free or reduced-price meals and free milk, if applicable. SFA shall be responsible for conducting any hearings related to determinations regarding eligibility for free or reduced-price meals and free milk, if applicable.

10. The SFA shall be responsible for verifying Applications for Free and Reduced-Price Meals as required by USDA regulations.

11. SFA and FSMC agree that this Contract is neither a *cost-plus-a-percentage-of-income* nor a *cost-plus-a-percentage-of-cost contract* as required under United States Department of Agriculture (USDA) Regulations 7 CFR §210.16(c) and 7 CFR §3016.

12. SFA shall be legally responsible for the conduct of SFA's Food Program and shall supervise the food service operations in such manner as will ensure compliance with all applicable statutes, regulations, rules and policies including regulations, rules, and policies of TDA and USDA regarding the School Nutrition Programs.

13. SFA shall retain control of the Non-profit School Food Service Account and overall financial responsibility for SFA's Food Service Program.

14. SFA shall establish all selling prices, including price adjustments, for all reimbursable and nonreimbursable meals/milk and à la carte (including vending, adult meals, contract meals, and catering) prices. (Exception: Nonpricing programs need not establish a selling price for reimbursable meals/milk.)

15. SFA shall be responsible for ensuring the resolution of Program reviews and audit findings. FSMC shall fully cooperate with SFA in resolving review and audit issues, and FSMC shall indemnify SFA for any fiscal action, claims, losses or damages, fault, fraud, required repayment or restoration of funds, including reasonable attorney's fees incurred in defending or resolving such issues, that results from FSMC's intentional or negligent acts.

16. SFA shall monitor the food service operation of FSMC through periodic on-site visits to ensure that the food service is in conformance with USDA program regulations. (7 CFR § 210.16(a)(3))

17. If there is more than one SFA Food Service Location, SFA or FSMC, on behalf of SFA, shall conduct an on-site review of the counting and claiming system at each SFA Food Service Location no later than February 1 of each year. If FSMC conducts the on-site review, FSMC will promptly report any findings to SFA. SFA shall at all times retain responsibility for the counting and claiming system. (7 CFR § 210.8(a)(1))

18. FSMC shall maintain all records necessary, in accordance with applicable regulations, for SFA, TDA and USDA to complete required monitoring activities and must make said records available to SFA, TDA, and USDA upon request for the purpose of auditing, examination and review. (7 CFR § 210.16(c)(1))

19. FSMC shall provide additional food service such as banquets, parties, and refreshments for meetings as requested by SFA. SFA or requesting organization will be billed for the actual cost of food, supplies, labor, and FSMC's overhead and administrative expenses if applicable to providing such service. USDA commodities shall not be used for these special functions unless SFA's students will be primary beneficiaries. (Reference All State Directors' Memo 99-SNP-14.)

20. Payments on any claim shall not preclude SFA from making a claim for adjustment on any item found not to have been in accordance with the provisions of this RFP and Contract and bid specifications.

21. SFA may request of FSMC additional food service programs; however, the SFA reserves the right, at its sole discretion, to sell or dispense food or beverages, provided such use does not interfere with the operation of the Child Nutrition Programs. Any change to the scope of services to be provided by FSMC that is beyond the scope or original intent of this RFP and Contract or involves a total increase of \$100,000 or more must be rebid.

22. FSMC shall cooperate with SFA in promoting nutrition education, health and wellness policies and coordinating SFA's Food Service Program with classroom instruction.

23. FSMC shall comply with applicable federal, state and local laws, rules and regulations, policies, and instructions of TDA and USDA and any additions or amendments thereto, including USDA Regulation 7 CFR Parts 210, 220, 245, 250, 3016, 3017, 3018, and 3019; 7 CFR Part 215 (SMP), if applicable; and 7 CFR Part 225 (SFSP), if applicable; 7 CFR Part 226 (CACFP) and OMB Circulars, and the other laws described in the "Schedule of Applicable Laws," which is attached to this Contract as "Exhibit G" and fully incorporated herein by reference.

24. Any changes to the terms or conditions of this Contract, which are required by Federal or State law or rule, or changes to Federal or State laws or rules, are automatically incorporated herein, effective as of the date specified in such law or rule.

25. FSMC shall comply with all SFA building rules and regulations.

26. Gifts From FSMC: The SFA's officers, employees, or agents shall neither solicit nor accept gratuities, favors, nor anything of monetary value from contractors nor potential contractors in accordance with all laws, regulations and policies. To the extent permissible under federal, state, or local laws, rules, or regulations, such standards shall provide for appropriate penalties, sanctions, or other disciplinary actions to be applied for violations of such standards.

27. FSMC shall obtain and post all licenses and permits that it is required to hold under federal, state or local law.

28. In the event that the RFP requires FSMC to provide management services for SFA's SP, the parties agree to operate the Program according to federal, state, and local regulations.

29. In the event that FSMC provides management services for the Fresh Fruit and Vegetable Program (FFVP) at any of SFA's Food Service Locations, SFA and FSMC agree to operate the FFVP in accordance with the requirements of Section 19 of the National School Lunch Act, all applicable regulations and policies, and the FFVP Handbook for Schools. SFA and FSMC

further agree that not more than 10% of the total funds awarded to the school and/or schools for operation of the FFVP may be used for administrative expenses.

C. Food Service

1. FSMC shall serve meals on such days and at such times as requested by the SFA.
2. SFA shall retain control of the quality, extent, and general nature of the food service.
3. FSMC shall offer free, reduced-price, and full-price reimbursable meals to all eligible children participating in SFA's Food Service Programs indicated in Section B, Paragraph 2 herein.
4. In order for FSMC to offer à la carte food service, the FSMC must offer free, reduced-price, and full-price reimbursable meals to all eligible children.
5. FSMC shall provide meals that meet the menu-planning option selected below by the SFA:

- ☒ Traditional Food-Based
- ☐ Enhanced Food-Based
- ☐ Nutrient Standard Menu Planning
- ☐ Assisted nutrient standard menu planning
- ☐ Alternate menu planning

NOTE: The menu-planning option selected **CANNOT** be changed during the initial contract year or subsequent renewal years unless the FSMC Services are rebid by the SFA. (Reference 97-SP-30.)

6. FSMC shall promote maximum participation in the Programs.
7. FSMC shall provide the specified types of service in the schools/sites listed in Exhibit A.
8. FSMC shall sell on the premises only those foods and beverages authorized by the SFA and only at the times and places designated by the SFA.
9. FSMC shall make substitutions in the food components of the meal pattern for students with disabilities when their disability restricts their diet as stated in the students' Individual Educational Plans (IEPs) or 504 Plans and those nondisabled students who are unable to consume regular breakfast or lunch because of medical or other special dietary needs. Substitutions shall be made on a case-by-case basis when supported by a statement of the need for substitutes that includes recommended alternative foods, unless otherwise exempted by USDA. Such statement shall be signed by a medical doctor or a recognized medical authority. There will be no additional charge to the student for such substitutions.

10. FSMC shall make substitutions for fluid milk for non-disabled students who cannot consume fluid milk due to medical or special dietary needs. Substitutions shall be made when a medical authority or student's parent or legal guardian submits a written request for a fluid milk substitute identifying the medical or other special dietary need that restricts the student's diet. Approval for fluid milk substitutions shall remain in effect until the medical authority or the student's parent or legal guardian revokes such request in writing, or SFA changes its substitution policy for non-disabled students. Fluid milk substitutes shall provide nutrients as required by federal and state regulations. There will be no additional charge to the student for such substitutions. (Reference 7 CFR § 210.10[g] and 7 CFR § 220.8)

D. Use of Advisory Group/Menus

1. SFA shall establish and the FSMC shall participate in the formation, establishment, and periodic meetings of SFA advisory board composed of students, teachers, and parents to assist in menu planning. (Reference 7 CFR § 210.16[a][8])

2. FSMC shall serve meals that follow the 21-day menu cycles that meet the food specifications contained in Food Specifications, which is attached to this Contract as "Exhibit E" and fully incorporated herein, and that meet School Nutrition Program requirements. Additionally, SFA and FSMC shall agree to detailed Meal Specifications for each meal included in the 21-day cycle menus in Program Cycle Menus, which are attached to this Contract as "Exhibit B" and fully incorporated herein. At minimum, such Meal Specifications shall include: (i) a recipe for each menu item that includes the total yield, portion size, ingredients and all USDA required nutrient information; (ii) the identity of all branded items that may be used in the meal; and (iii) whenever possible, the grade, style and condition of each food item and other information that indicates the acceptable level of quality for each food item. FSMC shall provide a detailed recipe for each Meal Specification identified for the 9th day in the NSLP menu cycle. A hard copy of these recipes shall be kept on file at SFA.

3. FSMC must follow (i) the 21-day menu cycle and Meal Specifications developed by SFA for the NSLP, (ii) the 21-day menu cycle and Meal Specifications developed by SFA for the SBP, (iii) the 21-day menu cycle and Meal Specifications developed by SFA for the After School Snack Program, and (iv) the 21-day menu cycle and Meal Specifications developed by SFA for the Summer Program.

4. FSMC shall serve a la carte items that follow a 21-day menu cycle contained in Exhibit B and that meet all state and federal School Nutrition Program requirements. Additionally, SFA and FSMC shall agree to detailed a la carte specifications for each a la carte item included in the 21-day cycle menu; at a minimum, such specifications shall include: (i) a recipe for each menu item that includes the total yield, portion size, ingredients and all USDA required nutrient information; (ii) the identity of all branded items that may be used in the meal; and (iii) whenever possible, the grade, style and condition of each food item and other information that indicates the acceptable level of quality for each food item. FSMC shall provide a detailed recipe for each Meal Specification identified for the 9th day in the a la Carte menu cycle. A hard copy of these recipes shall be kept on file at SFA.

5. FSMC may not change or vary the menus after the first menu cycle for the NSLP, SBP, ASCP, Summer Program or the a la carte items without written approval of SFA. SFA shall approve the menus no later than two weeks prior to service. (Reference 7 CFR §210.16) Any changes or variances requested by FSMC for substitutions to SFA menu of lower quality food items shall be justified and documented in writing. FSMC must maintain documentation for substitutions and justification of lower quality food items for the records retention period that is applicable to food production records and shall make such documentation available to SFA, TDA and USDA for review upon request. (7 CFR 210.16(b)(1))

6. FSMC must comply with SFA's local wellness policy. In addition, the FSMC must comply with all state and local laws that affect school meal preparation and/or service.

E. Purchases

1. If FSMC is procuring goods or services that are being charged to SFA under a cost-reimbursable contract or under Section O of this Contract:

- a. FSMC may not serve as a vendor.
- b. SFA shall ensure that FSMC fully discloses all discounts, rebates, Applicable Credits, allowances, and incentives received by the FSMC. Allowable costs will be paid from the nonprofit school food service account to the FSMC net of all discounts, rebates and other Applicable Credits accruing to or received by the FSMC or any assignee under the contract, to the extent those credits are allocable to the allowable portion of the costs billed to the school food authority.

c. If FSMC receives a discount, rebate, Applicable Credit, allowance, or incentive, FSMC must disclose and return to the SFA the full amount of the discount, rebate, or Applicable Credit that is received based on the purchases made on behalf of SFA.

d. FSMC's determination of its allowable costs must be made in compliance with the applicable Department and Programs regulations and OMB cost circulars.

e. FSMC must (1) separately identify, for each cost submitted for payment to the school food authority, the amount of an Allowable Cost and the amount that is unallowable or (2) FSMC must exclude all unallowable costs from its billing documents and certify that only allowable costs are submitted for payment and that records have been established that maintain the visibility of unallowable costs, including directly associated costs in a manner suitable for contract cost determination and verification.

f. FSMC shall identify the amount of each discount, rebate and other applicable credit on bills and invoices presented to SFA for payment and individually identify the amount as a discount, rebate, or in the case of other applicable credits, the nature of the credit.

g. The method by which FSMC shall report discounts, rebates and other Applicable Credits allocable to the Contract that are not reported before the conclusion of the contract is in writing annually [FSMC must state method of reporting here].

h. All discounts, rebates, allowances, and incentives must be returned to SFA by May 31, 2011.

i. Under a cost-reimbursable contract, FSMC shall maintain documentation of costs and discounts, rebates and other Applicable Credits consistent with federal, state and local regulations, and shall furnish such documentation upon request to the SFA, or state or federal representatives or auditors.

2. Whether SFA conducts its own procurement or whether FSMC procures products on behalf of SFA, FSMC may not require any additional liability coverage, regardless of dollar value, beyond that which SFA would require under procurements not involving FSMC.

3. SFA must check one of the purchasing options stated herein below:

a. ☐ SFA will do all purchasing for School Nutrition Program.

b. ☐ Except for Section O, Paragraph 2, SFA will do all purchasing for CNP.

- c. ☐ For Cost-Reimbursable Contracts: FSMC bills SFA for foods when purchased. At the option of SFA, FSMC will purchase back unused supplies from SFA at the termination of the Contract in order to prevent overbuying (if FSMC bills SFA for supplies as purchased, rather than as used).
- d. ☒ For Fixed-Price Per Meal Contracts: FSMC will buy the beginning inventory, exclusive of commodities, from SFA (not applicable in a cost-reimbursable contract since FSMC should only be charging for new purchases).

4. SFA and FSMC acknowledge that, to the extent required by 7 CFR § 250.23, SFA must, whenever possible, purchase only food products that are produced in the United States.

5. SFA and FSMC acknowledge that to the extent required by Texas Education Code § 44.042(a), unless preempted by federal law or regulations, SFA or FSMC, if box "c" or "d" has been checked in paragraph 3 herein above, shall purchase agricultural products produced, processed or grown in Texas if the cost and quality are equal.

The availability of Texas products is expected by SFA. The farm to school relationship should be enhanced, encouraged and supported by any vendor supplying goods to SFA. Therefore, SFA will always give preference to items that can be delivered within 24 hours of harvest or production. It is encouraged that the FSMC submit a list of locally grown, processed, and manufactured items available through them for consideration on a regular basis. The products must be labeled and a good faith effort put forward by FSMC to purchase local first when available. In keeping with our mission of establishing relationships, we advocate for a fair price be paid to farmers to help make this important segment of our business sustainable.

F. USDA-Donated Foods

- 1. SFA shall retain title to all USDA-donated foods.
- 2. FSMC will conduct all activities relating to donated foods for which it is responsible in accordance with 7 CFR Parts 250, 210, 220, 225 and 226, as applicable.
- 3. SFA shall assure that the maximum amount of USDA-donated foods are received and utilized by FSMC. (7 CFR § 210.9(b)(15))
- 4. SFA shall ensure that FSMC has credited it for the value of all USDA-donated foods received for use in SFA's meal service in the school year. (7 CFR § 250.51(a))
- 5. SFA shall maintain responsibility for procuring processing agreements, private storage facilities, or any other aspect of financial management relating to commodities. (7 CFR § 250.15)

6. FSMC shall accept and use all donated ground beef and ground pork products, and all processed end products, without substitution, in SFA's Food Service Program. Upon termination of this Contract, or if this Contract is not extended or renewed, FSMC must return all unused donated ground beef, pork and processed end products to SFA. 7 CFR § 250.52(c)

7. FSMC further agrees to accept and use all other donated foods in SFA's food service. FSMC may use (substitute) commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA-donated foods, in SFA's Food Service Program.

SFA shall consult with the FSMC in the selection of commodities; however, the final determination as to the acceptance of commodities must be made by the SFA.

Upon termination of this Contract, FSMC must, at SFA's discretion, return other unused USDA-donated foods to SFA. The value of other unused USDA-donated foods shall be based on the market value of all USDA-donated commodities received for use in SFA's food service. Market value shall be the value in USDA's Electronic Commodity Ordering System (ECOS) at the time the USDA-donated foods are received by SFA. (7 CFR § 250.51(a))

8. FSMC is prohibited from entering into any processing contracts utilizing USDA-donated foods on behalf of the SFA. FSMC agrees that any procurement of end products by FSMC on behalf of SFA will be in compliance with the requirements in subpart C of 7 CFR Part 250 and with the provisions of SFA's processing agreements. FSMC shall credit SFA for the value of USDA-donated foods contained in the end products at the processing agreement value. All refunds received from processors must be credited to SFA's Nonprofit School Food Service Account. (7 CFR § 250.51(a))

9. FSMC shall accept liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA-donated foods.

10. FSMC shall credit SFA for the value of all USDA-donated foods received for the use in SFA's meal service in the school year, including both entitlement and bonus foods, and including the value of USDA-donated foods contained in processed end products. The manner in which FSMC shall account for the value of USDA-donated foods is (7 CFR § 250.51):

☒ Fixed-meal rate: FSMC must subtract from SFA's monthly bill/invoice the market value of all USDA-donated commodities received for use in SFA's food service. The market value

is based on the value in USDA's Electronic Commodity Ordering System (ECOS) at the time the USDA-donated foods are received by SFA.

☐ Cost-reimbursable: FSMC must itemize, in a separate line item in the regular monthly billing to SFA, the savings resulting from use of donated commodities based on the market value of all USDA-donated commodities received for use in SFA's food service. The market value is based on the value in USDA's Electronic Commodity Ordering System (ECOS) at the time the donated foods are received by SFA.

FSMC is prohibited from cashing out USDA-donated foods and providing a credit to SFA for USDA-donated foods. (7 CFR § 250.13)

11. FSMC will comply with 7 CFR part 250 concerning storage and inventory management of USDA-donated foods. FSMC will maintain accurate and complete records with respect to the receipt, use/disposition, storage, and inventory of USDA-donated foods. Failure by FSMC to maintain the required records under this Contract shall be considered prima facie evidence of improper distribution or loss of USDA-donated foods.

12. FSMC shall allow SFA and/or any state or federal representative or auditor, including the Comptroller General and USDA, or their duly authorized representatives, to perform onsite reviews of FSMC's food service operation, including the review of records, to ensure compliance with requirements for the management and use of USDA-donated foods. (7 CFR § 250.53(a)(10))

13. FSMC shall maintain records to document its compliance with requirements relating to USDA-donated foods in accordance with 7 CFR § 250.54(b). (7 CFR § 250.53(a)(11))

14. In a Fixed-meal rate contract, the bid rate per meal must be calculated as if no USDA-donated commodities were available.

15. FSMC acknowledges that renewal of this Contract is contingent upon the fulfillment of all contract provisions herein relating to USDA-donated foods. (7 CFR § 250.53(a)(12))

G. Employees

1. FSMC shall provide and pay a staff of qualified management (and operational) employees assigned to duty on SFA's premises for efficient operation of the Programs.

2. SFA must designate if current SFA employees, including site and area managers as well as any other staff, will be retained by SFA or be subject to employment by the FSMC. This must agree with the information reported in the List of Charts and Other Attachments, Chart 4, which is

attached to this Contract as "Exhibit D" and fully incorporated herein and the Schedule of FSMC Employees, which is attached to this Contract as "Exhibit H" and fully incorporated herein.

- Employees retained by: ☐ SFA (See Exhibit D, Chart 4.)
☒ FSMC (See Exhibit H.)
☐ Both SFA and FSMC (See Exhibit D, Chart 4 and Exhibit H)

For any employees retained by FSMC, SFA shall provide in Exhibit H a list of each FSMC food service position and the minimum qualifications acceptable to SFA for each position.

3. Any food service position not identified in the above-stated Exhibits shall be an employee of SFA. Such employees shall be supervised on SFA's behalf by FSMC management employees; provided, however, that SFA shall retain the exclusive right to control the terms and conditions of the employment of such supervisory and non-supervisory employees, including, but not limited to, control over their hiring, firing, promotion, discipline, levels of compensation and work duties.

4. If SFA is sharing FSMC employees with other SFAs, SFA shall identify in Chart 9 of the "List of Charts and Other Attachments," which is attached to this Contract as "Exhibit D" and fully incorporated herein, each SFA with whom the FSMC employee is to be shared and state the percentage of time each employee will spend with each SFA. SFA's budget shall reflect percentage of time each employee will work at SFA and for which SFA will be charged.

5. SFA shall have final approval regarding the hiring of the FSMC On-Site Food Service Manager.

6. FSMC shall comply with all wage and hours of employment requirements of federal and state laws. FSMC shall be responsible for supervising and training personnel, including SFA-employed staff. Supervision activities include employee and labor relations, personnel development, and hiring and termination of FSMC management staff, except for the Food Service Director. FSMC shall also be responsible for the hiring and termination of nonmanagement staff who are employees of FSMC.

7. If provided for in the Proposal, SFA and FSMC may transition SFA's food service employees to FSMC's payroll. If transition occurs, FSMC shall give first consideration to current employees of SFA or incumbent contractor when hiring employees to provide services pursuant to

this Contract, but FSMC shall not be obligated to hire such employees. SFA shall not pay cost of transferring SFA employees to FSMC payroll. Under a cost-reimbursable contract, after transition occurs, FSMC may charge the cost of transitioned employees to SFA as Direct Costs.

8. FSMC shall provide Workers' Compensation coverage for its employees, as required by law.

9. FSMC shall instruct its employees to abide by the policies, rules, and regulations with respect to use of SFA's premises as established by SFA and which are furnished in writing to FSMC.

10. FSMC shall maintain its own personnel and fringe benefits policies for its employees, subject to review by SFA. Under a cost-reimbursable contract, fringe benefits, as well as the basis for any salary increases, must be specified in the Proposal and approved by SFA in order for these to be Allowable Costs. Salary increases, if any, shall be awarded, in part, on the basis of criteria mutually established by SFA and FSMC. Such criteria, at a minimum, shall reflect measurable and substantive improvements in operating efficiencies, such as unit costs for food, labor and direct items or specific and identifiable increase in such areas as the total numbers of students and staff participating in food service programs, and the total number of identified students for free and reduced meal reimbursements.

11. FSMC shall assign to duty on SFA's premises only employees acceptable to SFA.

12. Staffing patterns, except for the Food Service Director, shall be mutually agreed upon.

13. FSMC will remove any employee who violates health requirements or conducts himself or herself in a manner that is detrimental to the well-being of the students, provided such request is not in violation of any federal, state or local employment laws. In the event of the removal or suspension of any such employee, FSMC shall immediately restructure the food service staff to avoid disruption of service.

14. FSMC shall cause all of its employees assigned to duty on SFA's premises to submit to health examinations as required by law, and shall submit satisfactory evidence of compliance with all health regulations to SFA upon request.

15. All SFA and FSMC personnel assigned to the food service operation in each school shall be instructed in the use of all emergency valves, switches, and fire and safety devices in the kitchen and cafeteria areas.

16. To the extent and in the manner required by state law, FSMC shall perform a security (background) check on any FSMC employee that will be working at SFA.

17. FSMC shall not blacklist or require a letter of relinquishment or publish or cause to be published or blacklisted any employee of FSMC or SFA discharged from or voluntarily leaving the service of FSMC or SFA with intent of and for the purpose of preventing such employee from engaging in or securing similar or other employment from any other corporation, company, or individual.

18. Neither SFA nor FSMC shall during the Term of this Contract or for one (1) year thereafter solicit to hire, hire or contract with the other's employees who manage any of the Programs or any other employees or who are highly compensated employees. In the event of such breach of this clause, the breaching party shall pay and the injured party shall accept as liquidated damages, an amount equal to twice the annual salary of the subject employee. Such liquidated damages may not be paid from the Program funds. This provision shall survive the termination of this Contract.

H. Use of Facilities, Inventory, Equipment, and Storage

1. SFA will make available, without any cost or charge to FSMC, area(s) of the premises in which FSMC shall render its services. SFA shall have full access to the food service facilities at all times and for any reason, including inspection and audit.

2. At the commencement, termination or expiration of this Contract, FSMC and SFA shall take a physical inventory of all non-expendable supplies and capital equipment owned by SFA, including, but not limited to, silverware, trays, chinaware, glassware and kitchen utensils and all furniture, fixtures, and dining room equipment utilized in SFA's Food Service Program. FSMC and SFA shall mutually agree on the usability of such supplies and equipment and, at the expiration or termination of this Contract, FSMC shall surrender to SFA all non-expendable supplies and capital equipment in the condition in which it was received except for ordinary wear and tear, damage by the elements and except to the extent that said premises or equipment may have been lost or damaged by vandalism, fire, flood or other acts of God, or theft by persons other than employees of FSMC except through the negligence of FSMC or its employees, or for any other reason beyond the control of FSMC. FSMC and SFA will sign a summary of the beginning inventory at the

commencement and at the expiration or termination of this Contract and keep a copy of each on file with this Contract.

3. At the commencement and at the expiration or termination of this Contract, FSMC and SFA shall jointly undertake a beginning and closing inventory of all food and supplies. Commodities shall also be inventoried by a separate inventory. FSMC and SFA shall determine whether any portion of the beginning inventory is not suitable for SFA's continued use. Such inventory, when completed, shall become a part of this Contract by incorporation. FSMC shall be responsible for accounting for any difference between the beginning inventory and the ending inventory and shall compensate SFA for any shortfall in inventory not arising from: (1) normal wear and tear; or (2) theft, fire or other casualty loss beyond the control of FSMC and not arising from the negligence of FSMC or its agents. The value of the inventories, except for commodities inventories, shall be determined by invoice cost. The value of commodities inventories shall be the market value, which is the value in USDA's Electronic Commodity Ordering System (ECOS) at the time the USDA-donated foods are received by SFA.

4. During the course of this Contract, title to all SFA food and supplies shall remain in SFA.

5. FSMC shall maintain the inventory of silverware, chinaware, kitchen utensils and other operating items necessary for the food service operation and at the inventory level as specified by SFA.

6. SFA will replace expendable equipment and replace, repair and maintain nonexpendable equipment except when damages result from the use of less than reasonable care by the employees of FSMC.

7. FSMC shall maintain adequate storage procedures, inventory and control of USDA-donated foods in conformance with SFA's agreement with TDA.

8. FSMC shall provide SFA with keys for all food service areas secured with locks.

9. SFA shall provide FSMC with local telephone service.

10. SFA shall provide water, gas and electric service for the food service program. If SFA is providing water, gas and electric service for the food service program, charges to the food service account shall be determined in the following manner: Included in the use of the facility kitchen.

11. SFA shall furnish and install any equipment and/or make any structural changes to the facilities needed to comply with federal, state, or local laws, ordinances, rules and regulations.

12. SFA shall be responsible for any losses, including USDA-donated foods, which may arise due to equipment malfunction or loss of electrical power not within the control of FSMC.

13. FSMC shall not remove any food preparation and serving equipment owned by SFA from SFA's premises.

14. SFA shall not be responsible for loss or damage to equipment owned by FSMC and located on SFA premises.

15. FSMC shall notify SFA of any equipment belonging to FSMC on SFA premises within ten days of its placement on SFA premises.

16. FSMC shall comply with all SFA building rules and regulations.

17. FSMC shall not use SFA's facilities to produce food, meals or services for third parties without the approval of SFA. If such usage is mutually acceptable, there shall be a signed agreement that stipulates the fees to be paid by FSMC to SFA for such facility usage. Such usage may not result in a cost to the Non-profit Food Service Account.

18. SFA, on the termination or expiration of this Contract, shall conduct a physical inventory of all equipment, food and supplies owned by SFA.

19. Upon termination of this Contract, FSMC shall surrender to SFA all of SFA's equipment and furnishings used in SFA's Food Service Program in good repair and condition, reasonable wear and tear excepted.

I. Health Certifications/Food Safety/Sanitation

1. FSMC shall maintain, in the storage preparation and service of food, proper sanitation and health standards in conformance with all applicable State and local laws and regulations, and comply with the food safety inspection requirement of § 210.13(b). (7 CFR § 210.9(b)(14))

2. FSMC shall maintain all State of Texas and local health certification for any facility outside the school in which it proposes to prepare meals and shall maintain this health certification for the duration of this Contract. (7 CFR § 210.16(c)(2))

3. FSMC shall obtain and post all licenses and permits as required by federal, state, and/or local law.

4. FSMC shall comply with all State of Texas and local and sanitation requirements applicable to the preparation of food. (7 CFR 210.16(a)(7))

5. SFA shall maintain applicable health certification and ensure that FSMC complies with all applicable state and local regulations pertaining to sanitation, preparing or serving meals at a SFA facility. (7 CFR § 210.16(a)(7))

6. SFA shall provide sanitary toilet and hand washing facilities for the employees of FSMC.

7. FSMC shall be responsible for cleaning food service equipment, kitchen floors, hoods and grease filters.

8 SFA shall be responsible for the maintenance and expense of insect and pest control in all food service production and storage areas. FSMC will notify SFA of any problems in this area.

9 SFA shall be responsible for removal of trash and garbage resulting from the food service program in compliance with SFA's schedule for waste disposal.

10 SFA shall be responsible for all regular food service related building maintenance, with the exception of normal clean up.

11 FSMC shall clean the kitchen and dining room areas. (See Exhibit D, Chart 2, Designation of Program Expenses)

12 SFA shall provide regular cleaning service for cafeteria walls, windows, floors, light fixtures, draperies and blinds, and periodic waxing and buffing of floors.

13. FSMC shall place garbage and trash in containers in designated areas as specified by SFA.

14. FSMC shall operate and care for all equipment and food service areas in a clean, safe and healthy condition in accordance with the standards acceptable to SFA and comply with all applicable laws, ordinances, regulations, and rules of federal, state, and local authorities, including laws related to recycling.

15. SFA shall routinely clean grease traps, ductwork, plenum chambers and roof fans.

16. SFA provide extermination services as needed.

17. Any cleaning or sanitation that is not specifically assigned herein shall be the responsibility of SFA.

18. FSMC shall adhere to the food safety program implemented by the SFA for all preparation and service of school meals, using a Hazard Analysis and Critical Control Point (HACCP) system as required by the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265).

19. FSMC agrees to allow at least two health inspections to be conducted by the Health Department at every site involved in school meal preparation and/or service as required by the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265).

J. Financial Terms

1. All income accruing as a result of payments by children and adults, federal and state reimbursements, and all other income from sources such as donations, special functions, catering, à la carte, vending, concessions, contract meals, grants and loans shall be credited to the Non-profit School Food Service Fund on a daily basis. Any profit or guaranteed return shall remain in the SFA's Non-profit School Food Service Account.

2. All facilities, equipment and services to be provided by SFA shall be provided at SFA's expense.

3. Computation of Meal Equivalency Rate

Meal Equivalency Rate means the sum of the total reimbursement received for each lunch meal served and claimed. The equivalency factor shall remain fixed for the term of the Contract and all renewals.

MEAL EQUIVALENCY RATE

Lunch Rate	
Current Year Federal Free Rate of Reimbursement:	\$ 2.68
Current Year State Match Reimbursement Rate:	\$ 0.02765717
Current Year State Program Reimbursement Rate (If Applicable):	\$ _____
Current Year Value of USDA Entitlement Donated Foods:	\$ 0.1950
Current Year Value of USDA Bonus Donated Foods (If Applicable):	\$ _____
Total Meal Equivalent Rate:	\$ 2.9026

4. Payment Terms/Method

SFA must select one of the following two options (**Check method selected**):

☒ a. (Competitive Sealed Proposals) Fixed-meal Rate Bid—the FSMC must bid and will be paid at a fixed rate per meal/Meal Equivalent. The offer amount should be based on assumption that no donated commodities will be available for use. The method by which FSMC will use and account for USDA-donated foods shall be in accordance with section F of the Standard Terms and Conditions herein above.

To be completed by the FSMC:

Fixed Price Per Meal/Meal Equivalent:

Breakfast	\$ 2.79/meal
Lunch	\$ 2.79/meal
Snack	\$ 1.95/snack
A la Carte	\$ n/a

SP Fixed Price Per Meal/Meal Equivalent:

Breakfast	\$ _____
Lunch	\$ _____
Snack	\$ _____

PROPOSALS: Proposals must be quoted in the following manner:

SPECIFY UNIT COST - per person, per meal, per snack, per day.

Juvenile Services Information:

Serving 3 meals and two evening snacks every day, 365 days per contractual year

Juvenile Academy serving approximately 36 at breakfast
 serving approximately 90 at lunch
 serving approximately 36 at dinner

 plus an additional 6 staff members at each meal

Juvenile Detention serving approximately 36 at breakfast
 serving approximately 36 at lunch
 serving approximately 36 at dinner

 plus an additional 6 staff members at each meal

The first snack is to be given to a staff member after lunch for distribution at 3:30 pm and the second snack is to be given to a staff member at the evening meal to be taken to the sleeping areas for distribution later in the evening. Staff members do not receive a snack for themselves only the youth are to be given a snack.

Award Criteria

Proposals will be evaluated by a SFA committee based on the offer per meal/meal equivalent and the criteria, categories and assigned weights as stated herein below (to the extent applicable). Committee members must consist of SFA employees familiar with the regulations and requirements of the school nutrition programs. If a committee member is an agent for, employee of or in any other manner associated with a FSMC, that FSMC will be precluded from participating in the RFP and subsequent contract. Each area of the award criteria must be addressed in detail in the Proposal.

Weight Criteria

SFA must determine in advance what percentage (total of 100 points which equals 100%) each category below will be given when comparing proposals.

- (20) points Service Capability Plan (Identifies proposed food service team such as Food Service Director and demonstrates FSMC's ability to provide services as stated in the RFP/Contract)
- (15) points Experience, References
- (15) points Doing business with like school systems and familiarity with regulations pertaining to such operations/References
- (10) points Financial Condition/Stability, Business Practices
- (10) points Accounting and Reporting Systems
- (10) points Personnel Management
- (5) points Innovation
- (10) points Promotion of the School Food Service Program
- (5) points Involvement of Students, Staff, and Patrons

100 points TOTAL

The fixed price per meal/meal equivalent may be increased on an annual basis by the Yearly Percentage Change in the Consumer Price Index for All Urban Consumers, as published by the U.S. Department of Labor, Bureau of Labor Statistics, Food Eaten Away from Home, South-Size Class B/C (mid-sized and small population metropolitan area with fewer than 1.5 million, (CPI). Such increases shall be effective on a prospective basis on each anniversary date of this Contract and will be allowed only if approved in advance by SFA. CPI Fee increases for the upcoming Contract renewal year must be submitted to SFA by April 1 of each year. No other fee increases will be allowed.

☐ b. (Competitive Sealed Proposals) Cost-Reimbursable contract—the FSMC will be paid on the basis of the Direct Cost incurred plus any fixed fees. The value of commodities used must be itemized in the regular monthly billing to the SFA to document savings resulting from commodity usage. The values are to be determined in accordance with section F of the Standard Terms and Conditions herein above.

(1) All program expenses not otherwise defined in the Contract will be assumed to be covered by the FSMC under the General and Administrative Expense Fee. All indirect and overhead costs must be included in the General and Administrative Expense Fee.

(2) The following must be included in the General and Administrative Expense Fee and may not be charged in any other expenses. Also, any travel relating to the following must be covered by the General and Administrative Expense Fee.

- Personnel and Labor Relations Services and Visitation
- Legal Department Services
- Purchasing and Quality Control
- Technical Research
- Cost Incurred in Hiring and Relocating FSMC Management Personnel
- Dietetic Services (Administrative and Nutritional)
- Test Kitchens
- Accounting and Accounting Procedures
- Tax Administration
- Technical Supervision
- Supervisory Personnel and Regular Inspections or Audit Personnel
- Teaching and Training Programs
- General Regional Support
- General National Headquarters Support
- Design Services
- Menu Development
- Information Technology and Support
- Payroll Documentation and Administrative Cost
- Sanitation
- Personnel Advice

(3) SFA must determine whether a Retroactive Incentive Fee will be considered by SFA for the General and Administrative Expense Fee. Please check one:

- ☐ SFA will entertain a proposal that includes a Retroactive Incentive Fee per meal served for entire school year for FSMC's General and Administrative Expense Fee. FSMC shall include Retroactive Incentive Fee scale in box herein below.

- ☐ SFA will not entertain a proposal that includes a Retroactive Incentive Fee per meal served for entire school year for FSMC's General and Administrative Expense Fee.

If neither box is checked, it is assumed that SFA will not entertain a proposal with a Retroactive Incentive Fee per meal served for FSMC's General and Administrative Expense Fee.

To be completed by the FSMC (Complete One):

Flat Fee: \$ _____

OR

General and Administrative Expense Fee Per
Meal/Meal Equivalent: \$ _____

(4) The Management Fee represents a profit to the FSMC. SFA must determine whether a Retroactive Incentive Fee will be considered by SFA. Please check one:

- ☐ SFA will entertain a proposal that includes a Retroactive Incentive Fee per meal served for entire school year for FSMC's Management Fee. FSMC shall include Retroactive Incentive Fee scale in box herein below.
- ☐ SFA will not entertain a proposal that includes a Retroactive Incentive Fee per meal served for entire school year for FSMC's Management Fee.

If neither box is checked, it is assumed that SFA will not entertain a proposal with a Retroactive Incentive Fee per meal served for FSMC's Management Fee.

To be completed by the FSMC (Complete One):

Flat Fee: \$ _____

OR

Management Fee Per
Meal/Meal Equivalent: \$ _____

(5) Management and General and Administrative Expense Fees shall be paid by the SFA.

Award Criteria

Proposals will be evaluated by a SFA committee based on the offers as set out above and the criteria, categories and assigned weights as stated herein below (to the extend applicable). Committee members must consist of SFA employees familiar with the regulations and requirements of the child nutrition programs. If a committee member is an agent for, employee of or in any other manner associated with a FSMC, that FSMC will be precluded from participating in the RFP and subsequent contract. Each area of the award criteria must be addressed in detail in the Proposal.

Weight Criteria

SFA must determine in advance what percentage (total of 100 points which equals 100%) each category below will be given when comparing proposals.

- () points Service Capability Plan (Identifies proposed food service team such as Food Service Director and demonstrates FSMC's ability to provide services as stated in the RFP/Contract)
- () points Experience, References
- () points Doing business with like school systems and familiarity with regulations pertaining to such operations/References
- () points Financial Condition/Stability, Business Practices
- () points Accounting and Reporting Systems
- () points Personnel Management
- () points Innovation
- () points Promotion of the School Food Service Program
- () points Involvement of Students, Staff, and Patrons

100 points TOTAL

The General and Administrative Expense and Management Fees may be increased on an annual basis by the Yearly Percentage Change in the Consumer Price Index for All Urban Consumers, as published by the U.S. Department of Labor, Bureau of Labor Statistics, Food Eaten Away from Home South-Size Class B/C (Mid-sized and small population metropolitan area with fewer than 1.5 million (CPI). Such increases shall be effective on a prospective basis on each anniversary date of this Contract and will be allowed only if approved in advance by SFA. CPI Fee increases for the upcoming Contract renewal year must be submitted to SFA by April 1 of each year. No other fee increases will be allowed.

5. For the purpose of computing the foregoing meal counts, the number of National School Lunch Program, School Breakfast Program, After School Care Program and Summer Program meals served to children shall be determined by actual count; provided, however, that no payment will be made to FSMC for meals that: (i) are spoiled or unwholesome at the time of delivery; (ii) do not meet detailed specifications as developed by SFA for each food component in the meal pattern; or (iii) do not otherwise meet the requirements of this Contract.

6. Payment Terms/Method: FSMC shall invoice SFA within ten (10) days after the end of each Accounting Period for the total amount of SFA's financial obligation for that Accounting Period.

7. SFA shall make payment in accordance with the Texas Prompt Payment Act Tex. Gov't Code Chapter 2251; however, no interest or finance charges that may accrue under this Contract may be paid from SFA's Nonprofit School Food Service Account.

8. If this is a cost-reimbursable contract, FSMC must submit a detailed cost documentation for each Accounting Period to support what the SFA is charged for each cost, Charge, or expense. Costs, Charges, and expenses must be mutually agreeable to the SFA and the FSMC and be allowed by TDA. Upon termination of the Contract, all outstanding amounts shall immediately become due and payable. Each invoice submitted by FSMC will include a reconciliation for any overpayment or underpayment from prior Accounting Periods and shall identify and account for donated food as stated herein above.

9. FSMC shall be responsible for paying all applicable taxes and fees, including, but not limited to, excise tax, state and local income tax, payroll and withholding taxes, for FSMC employees. FSMC shall indemnify and hold SFA harmless for all claims arising from payment of such taxes and fees.

FSMC may charge SFA for all applicable taxes and fees, including, but not limited to, excise tax, state and local income tax, payroll and withholding taxes, FSMC actually paid for FSMC employees. FSMC may not charge late fees, penalties, or interest.

10. If this is a cost-reimbursable contract, FSMC shall not pay any bonuses under this Contract that are not specifically provided for in the Budget and within the scope or original intent of this RFP/Contract and FSMC's Proposal. Bonuses, if any, shall be awarded, in part, on the basis of criteria mutually established by SFA and FSMC. Such criteria, at a minimum, shall reflect measurable and substantive improvements in operating efficiencies, such as unit costs for food,

labor and direct items or specific and identifiable increase in such areas as the total numbers of students and staff participating in food service programs, and the total number of identified students for free and reduced meal reimbursements.

11. If this is a cost-reimbursable contract, SFA shall not reimburse for reasonable cellular telephone expense incurred by the Director for communications related to the Contract. If allowed, it must be charged as an expense by FSMC. Reasonable expenses shall not include additional services such as paging, e-mail or voice mail.

12. If this is a cost-reimbursable contract, SFA shall not reimburse for travel expenses.

If SFA is reimbursing for travel expenses, reimbursement shall be for on-site FSMC staff only, that are Direct Costs related to the Contract and which are provided for in the budget. Reasonable expenses shall include mileage reimbursement, lodging (at the lowest available room rate) and reasonable meal expenses. Mileage, lodging and meal expenses will be reimbursed at the same rate as received by SFA employees.

13. SFA shall not be responsible for any expenditures incurred by FSMC before execution of this Contract and approval TDA.

K. Books and Records

1. FSMC shall maintain such records (supported by invoices, receipts, or other evidence) as SFA will need to meet monthly reporting responsibilities and shall submit monthly operating statements in a format approved by the SFA no later than the tenth (10th) day following the month in which services were rendered. Participation records, including claim information by eligibility category, shall be submitted no later than thirty (30) days following the month in which services were rendered. SFA shall perform edit checks on the participation records provided by the FSMC prior to the preparation and submission of the claim for reimbursement.

2. FSMC shall maintain records at SFA's premises to support all allowable expenses appearing on the monthly operating statement. These records shall be kept in an orderly fashion according to expense categories.

3. FSMC shall provide SFA with a year-end statement.

4. If this is a cost-reimbursable contract, SFA may conduct an internal audit of food, labor and other expense items as needed.

5. SFA and FSMC must provide all documents as necessary for the independent auditor to conduct SFA's single audit.

6. FSMC shall make its books and records pertaining to the Contract available, upon demand, in an easily accessible manner for a period of three years after the final claim for reimbursement for the fiscal year to which they pertain. The books and records shall be made available for audit, examination, excerpts, and transcriptions by SFA and/or any state or federal representatives and auditors. If audit findings regarding FSMC's records have not been resolved within the three-year record retention period, the records must be retained beyond the three-year period for as long as required for the resolution of the issues raised by the audit. (Reference 7 CFR §210.9[b][17], 7 CFR §3016.36[i][10], and 7 CFR §3019.48[d])

7. Authorized representatives of SFA, TDA, USDA and USDA's Office of the Inspector General (OIG) shall have the right to conduct on-site administrative reviews of the food service operation.

8. FSMC shall not remove federally required records from SFA premises upon the expiration or termination of this Contract.

L. Term and Termination

1. If, at any time, SFA shall make a reasonable decision that adequate funding from federal, state or local sources shall not be available to enable SFA to carry out its financial obligation to FSMC, then SFA shall have the option to terminate this Contract by giving 10 days written notice to FSMC.

2. In the event either party commits material breach of this Contract, the non-breaching party shall give the breaching party written notice specifying the default, and the breaching party shall have 30 days within which to cure the default. If the default is not cured within that time, the non-breaching party shall have the right to then terminate this Contract for cause by giving 30 days written notice to the breaching party. If the breach is remedied prior to the proposed termination date, the non-breaching party may elect to continue this Contract. Notwithstanding the foregoing termination clause, in the event that the breach concerns sanitation problems, the failure to maintain insurance coverage as required by this Contract, failure to provide required periodic information or statements or failure to maintain quality of service at a level satisfactory to SFA, SFA may terminate this Contract immediately.

3. In the event that either party is prevented from performing its obligations under this Contract by war, acts of public enemies, fire, flood or acts of God (individually each known as a

“Force Majeure Event”), that party shall be excused from performance for the period of such Force Majeure Event exists.

4. In the event of FSMC's nonperformance under this Contract or the violation or breach of the terms of this Contract, SFA shall have the right to pursue any and all available administrative, contractual and legal remedies against FSMC.

5. FSMC shall promptly pay SFA the full amount of any meal overclaims, disallowed costs or other or fiscal actions which are attributable to FSMC's actions hereunder, including those overclaims based on review or audit findings that occurred during the Effective Dates of original and renewal contracts.

6. SFA is the responsible authority without recourse to USDA or TDA for the settlement and satisfaction of all contractual and administrative issues arising in any way from this Contract. Such authority includes, but is not limited to, source evaluation, protests, disputes, claims or other matters of a contractual nature.

7. Upon service ending by either contract expiration or termination, it shall be incumbent upon the FSMC to cooperate fully with the replacement FSMC or SFA if SFA is returning to a self-operated food service and with TDA to ensure a smooth and timely transition to the replacement FSMC or SFA.

M. Insurance

1. FSMC shall maintain the insurance coverage set forth below for each accident provided by insurance companies authorized to do business in the state of Texas. A Certificate of Insurance of FSMC's insurance coverage indicating these amounts must be submitted at the time of award.

2. The information below must be completed by SFA:

a. Comprehensive General Liability—including coverage for:

- 1) Premises—Operations
- 2) Products—Completed Operations
- 3) Contractual Insurance
- 4) Broad Form Property Damage
- 5) Independent Contractors
- 6) Personal Injury

\$ 1.5 Million Combined Single Limit.

- b. Automobile Liability coverage with a \$ 1 Million Combined Single Limit.
 - c. Workers' Compensation—Statutory; Employer's Liability with a combined single limit of \$ 1 Million.
 - d. Excess Umbrella Liability with a combined single limit of \$ 1 Million.
3. SFA shall be included as additional insured on General Liability, Automobile, and Excess Umbrella policies.
4. The contract of insurance shall provide for notice to SFA of cancellation of insurance policies 30 days before such cancellation is to take effect.
5. Notwithstanding any other provision of this Contract, SFA shall not be liable to FSMC for any indemnity.

N. Trade Secrets and Proprietary Information

1. During the term of this Contract, FSMC may grant to SFA a nonexclusive right to access certain proprietary materials of FSMC, including menus, recipes, signage, food service surveys and studies, management guidelines and procedures, operating manuals, software (both owned by and licensed by FSMC) and similar compilations regularly used in FSMC business operations ("Trade Secrets"). SFA shall not disclose any of FSMC's Trade Secrets or other confidential information, directly or indirectly, during or after the term of this Contract. SFA shall not photocopy or otherwise duplicate any such material without the prior written consent of FSMC. All trade secrets and other confidential information shall remain the exclusive property of FSMC and shall be returned to FSMC immediately upon termination of this Contract. SFA shall not use any confusingly similar names, marks, systems, insignia, symbols, procedures and methods. Without limiting the foregoing and except for software provided by SFA, SFA specifically agrees that all software associated with the operation of the food service, including without limitation, menu systems, food production systems, accounting systems and other software, are owned by or licensed to FSMC and not SFA. Furthermore, SFA's access or use of such software shall not create any right, title interest or copyright in such software and SFA shall not retain such software beyond the termination of this Contract. In the event of any breach of this provision, FSMC shall be entitled to equitable relief, including an injunction or specific performance, in addition to all other remedies otherwise available. All of SFA's obligations under this section are subject to SFA's obligations under the Texas Public Information Act and any other law that may require SFA to use, reproduce

or disclose FSMC confidential information. This provision shall survive termination of this Contract.

2. Any discovery, invention, software or program, the development of which is paid for by SFA, shall be the property of SFA to which TDA and USDA shall have unrestricted rights.

3. During the term of this Contract, FSMC may have access to SFA confidential information ("SFA Confidential Information"), including student identifiable confidential information that is protected from disclosure by federal law (42 U.S.C. §1758(b)(6)). FSMC agrees to hold any SFA Confidential Information in confidence during the term of this Contract and thereafter. FSMC further agrees that FSMC has no independent rights to this information and will not make any SFA Confidential Information available in any form to any third party or use Confidential Information for any purpose other than the performance of FSMC's obligations under this Contract. FSMC will use reasonable security measures to protect SFA's Confidential Information from unauthorized access, use or disclosure and ensure that SFA's Confidential Information is not disclosed or distributed in violation of the terms of this Contract. Immediately upon the termination or expiration of this Contract, FSMC shall return to SFA any copies of SFA's Confidential Information provided to FSMC by SFA, and FSMC will destroy all other copies of SFA's Confidential Information in all forms, partial and complete, in all types of media and computer memory, and whether or not modified or merged into other materials.

O. Optional Requirements to Be Included

The scope of this Contract shall include these additional services. **Check options that apply.**

☐ 1. Financing of Certain Equipment. (a) FSMC may finance equipment for SFA's Food Service Program in an amount not to exceed _____. SFA will follow its usual procurement procedures for any transaction that is financed by FSMC; FSMC cannot be the vendor for any procurement that it finances for SFA. SFA shall repay any financing provided by FSMC at the rate specified when the equipment was purchased, which sum shall be charged to SFA as a Direct Cost to the food service program. Ownership of the equipment shall at all times remain with SFA. Any equipment costing \$5,000 or more must be approved in advance by TDA.

(b) If the Contract expires or is terminated prior to the complete repayment of the investment, SFA shall, on the expiration date, or within five days after receipt by either party of any notice of termination under this Contract, either **(SFA must check appropriate box)**:

☐ 1) Reimburse the FSMC the unpaid portion of the investment.

OR

☐ 2) Deliver the equipment or other items funded by the investment to the FSMC.

OR

☐ 3) Lease purchase the equipment or other items funded by the investment from the FSMC and continue to pay FSMC a monthly payment in the amount specified when the equipment was purchased until the balance of the investment is repaid. In this event, SFA's obligation under the Lease Purchase Agreement with FSMC shall be subject to the SFA's ratification of the rental agreement for each ensuing fiscal year.

☐ 2. Information Technology Systems. FSMC shall provide, install, deploy into production, operate and maintain and support an information technology system (the "IT System")(which may include, but not be limited to, hardware, owned and licensed software and systems support) necessary for the operation of SFA's Food Service Programs. SFA shall receive a Charge for the use of the IT System. The cost methodology utilized in determining such Charge shall be kept on file by SFA on SFA's premises. SFA shall provide, at its expense, a suitable environment, including such heat, air conditioning, phone and utility service as may be reasonably required for the installation, implementation, operation and maintenance of the IT System. FSMC's IT System shall provide the following services: _____.

☐ 3. SFA Transition Employee Positions and Dates of Transition.

☐ 4. Other.

P. Summer Food Service Program

~~It may be beneficial if we allow the District to enter this as a "percent of the vendors bid" rather than as an absolute dollar amount.~~

~~1. SFA shall be responsible for determining eligibility of all SFSP sites.~~

~~2. SFA, as sponsor, shall be responsible for all management responsibilities of the SFSP, as described in 7 CFR § 225.15 (a)(3).~~

~~3. Bonding requirements.~~

~~a. Bid guarantee (when the SFSP portion of the bid exceeds \$100,000):~~

~~Offeror shall submit with his or her bid a bid guarantee in the amount of \$ _____ (not less than 5 percent or more than 10 percent of the total bid price), which shall be in the form of a firm commitment such as bid bond, postal money order, certified check, cashier's check, or irrevocable letter of credit. Bid guarantees other than bid bonds will be returned (a) to unsuccessful Offerors as soon as practicable after the opening of proposals and (b) to the successful Offeror upon execution of such further contractual documents (i.e., insurance coverage) and bonds as may be required by the bid.~~

~~b. Performance guarantee (when the SFSP portion of the Contract exceeds \$100,000):~~

~~FSMC must obtain a performance bond in the amount of \$ _____ (not less than 10 percent nor more than 25 percent of the value of the Contract) which shall be in the form of a firm commitment such as bid bond, postal money order, certified check, cashier's check, or irrevocable letter of credit. Bid guarantees other than bid bonds will be returned to unsuccessful Offerors as soon as practicable after the opening of proposals. Performance bonds for the successful Offeror shall be held for the duration of the Contract.~~

~~4. SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two weeks of the citation.~~

~~5. FSMC must comply with the 21-day menu cycle developed by SFA for the SFSP (Exhibit B) and include it in the RFP. SFA shall approve any changes in the menus no later than two weeks prior to service after the initial cycle has been used. The SFA shall inform TDA of menu changes for the SFSP.~~

~~6. SFA, as an SFSP sponsor, is responsible for conducting and documenting the required SFSP site visits of all sites for pre-approval and during operation of the program.~~

~~7. SFA will make the final determination of the opening and closing dates of all SFSP sites, if applicable.~~

~~8. FSMC may use donated foods to conduct SFSP in accordance with Section F of the Standard Terms and Conditions herein above and 7 CFR part 225 and 7 CFR parts 3016 or 3019.~~

Q. Certifications

FSMC shall execute and comply with the following Certifications: (i) Debarment Certification, which is attached to this Contract as Exhibit J and fully incorporated herein; (ii) Anti-collusion Affidavit, which is attached to this Contract as Exhibit K and fully incorporated herein; (iii) Certification Regarding Lobbying, which is attached to this Contract as Exhibit L and fully incorporated herein; and (iv) Standard Form-LLL, Disclosure Form to Report Lobbying, when applicable, which is attached to this Contract as Exhibit M and fully incorporated herein.

R. Miscellaneous

1. Emergency Notifications.

A. SFA shall notify FSMC of any interruption in utility service of which it has knowledge. Notification will be provided to:

Name: Mr. Brad Chandler

Title: Regional General Manager

Telephone number: (409) 750-6051

Alternate telephone number: (832) 771-8853

B. SFA shall notify FSMC of any delay in the beginning of the school day or the closing of school(s) due to snow or other emergency situations. Notification will be provided to:

Name: Mr. Brad Chandler

Title: Regional General Manager

Telephone number: (409) 750-6051

Alternate telephone number: (832) 771-8853

2. Governing Law. This Contract is governed by and shall be construed in accordance with Texas law.

3. Headings. All headings contained in this Contract are for convenience of reference only, do not form a part of this Contract, and shall not affect in any way the meaning or interpretation of this Contract.

4. Incorporation/Amendments. This Request for Proposal and Contract, which includes the attached Exhibits A – M and FSMC’s proposal documents (collectively the “Contract Documents”), contain the entire agreement between the parties with relation to the transaction contemplated hereby, and there have been and are no covenants, agreements, representations, warranties or restrictions between the parties with regard thereto other than those specifically set forth in this Contract. In the event of a conflict between or among any of the terms of the Contract Documents, such conflicts shall be resolved by referring to the Contract Documents in the following order of priority: (i) SFA’s Request for Proposal and Contract and (ii) FSMC proposal documents. No modification or amendment to this Contract shall become valid unless it is made in writing, signed by the parties, and approved by TDA.

5. Indemnity. Except as otherwise expressly provided in this Contract, FSMC will defend, indemnify, and hold SFA harmless from and against all claims, liability, loss and expense, including reasonable collection expenses, attorneys’ fees and court costs that may rise because of the actions of FSMC, its agents or employees in the performance of its obligations under this Contract, except to the extent any such claims or actions result from the negligence of SFA, its employees or agents. This clause shall survive termination of this Contract.

6. Nondiscrimination. Both SFA and FSMC agree that no child who participates in the NSLP, SBP, SMP, ASCP, CACFP, SSO, or SFSP will be discriminated against on the basis of race, color, national origin, sex, age, or disability.

7. Notices. All notices, consents, waivers or other communications which are required or permitted hereunder, except those required under Emergency Notification herein above, shall be sufficient if given in writing and delivered personally, or by sending a copy thereof by first class or express mail, postage prepaid, courier service, charges prepaid or by facsimile transmission (followed by the original) to the address (or to the facsimile or telephone number), as follows (or to such other addressee or address as shall be set forth in a notice given in the same manner):

To SFA: Williamson County Juvenile Justice Center, Attention: Financial Office
1821 SE Inner Loop, Georgetown, Texas 78626

To FSMC: Aramark Correctional Services, LLC
11999 Belt Line, Suite 160, Coppell, Texas 75019

Copy to: Ms. April Dorall, CDM ARAMARK Correctional Services
Williamson County Jails, 306 W. 4th | Georgetown, TX 78626
T / F: 512-863-4329 | C: 940-782-9950 | E: dorall-april@aramark.com

If such notice is sent by mail or courier service, it shall be deemed to have been given to the person entitled thereto when deposited in the United States mail or courier service for delivery to that person or, in the case of facsimile transmission, when received.

8. Severability. If one or more provisions of this Contract, or the application of any provision to either party or circumstance is held invalid, unenforceable or illegal in any respect, the remainder of this Contract and the application of the provision to other parties or circumstances shall remain valid and in full force and effect.

9. Silence, absence or omission. Any silence, absence, or omission from the Contract specifications concerning any point shall be regarded as meaning that only the best commercial practices are to prevail and that only materials (e.g., food, supplies, etc.) and workmanship of a quality that would normally be specified by SFA are to be used.

10. Subcontract/Assignment. No provision of this Contract shall be assigned or subcontracted without prior written consent of SFA, except that FSMC may, after notice to SFA, assign this Contract in its entirety to an affiliated company or wholly owned subsidiary without prior written consent and without being released from any of its responsibilities hereunder.

11. Waiver. The failure of FSMC or SFA to exercise any right or remedy available under this Contract upon the other party's breach of the terms, covenants or conditions of this Contract or the failure to demand prompt performance of any obligation under this Contract shall not be deemed a waiver of such right or remedy; of the requirement of punctual performance; or of any subsequent breach or default on the part of the other party.

12. TDA review. This Contract is not effective until it is approved, in writing, by TDA.

(THIS SPACE INTENTIONALLY LEFT BLANK)

AGREEMENT

Offeror certifies that the FSMC shall operate in accordance with all applicable state and federal regulations.

Offeror certifies that all terms and conditions within the Proposal shall be considered a part of this Contract as if incorporated therein.

This Contract shall be in effect for one year and may be renewed by mutual agreement for four additional one-year periods.

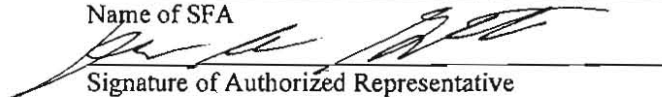
IN WITNESS WHEREOF, the parties hereto have caused this Contract to be signed by their duly authorized representatives.

ATTEST:

SCHOOL FOOD AUTHORITY:

Williamson County Juvenile Services Department

Name of SFA



Signature of Authorized Representative

Judge Dan Gattis

Typed Name of Authorized Representative

Williamson County Judge

Title

6-27-2010

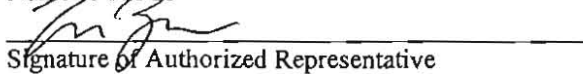
Date Signed

ATTEST:

FOOD SERVICE MANAGEMENT COMPANY:

ARAMARK Correctional Services, LLC

Name of FSMC



Signature of Authorized Representative

Thomas Burns

Typed Name of Authorized Representative

Senior Vice President

Title

3/10/10

Date Signed

Exhibit A
SCHEDULE OF FOOD SERVICE LOCATIONS AND SERVICES PROVIDED

FOOD SERVICE LOCATION

Williamson County Juvenile Justice Center
1821 SE Inner Loop
Georgetown, Texas 78626

SERVICES PROVIDED

National School Lunch Program
National School Breakfast Program
After School Care Program

Exhibit B

PROGRAM MENU CYCLES

**MENU CYCLE FOR
NATIONAL SCHOOL LUNCH PROGRAM**

Attach a sample 21-day cycle lunch menu prepared by the SFA.
This menu must be used for the first 21-day cycle of the new school year.

2010 - 2011 School Year

Campus Level: High School, Junior High/Middle School

1	2	3	4	5
6	7	8	9	10
11	12	13	14	15
16	17	18	19	20
21				

EXHIBIT B - WILLIAMSON COUNTY JUVENILE JUSTICE CENTER**JUVENILES BETWEEN 10 - 17 YEARS OF AGE****LUNCH MENU****THIS MENU MUST BE USED FOR THE FIRST 21-DAY CYCLE OF THE NEW SCHOOL YEAR**

<u>Day 1</u>		<u>Day 2</u>		<u>Day 3</u>	
Baked Chicken Qtr	1@	Meatloaf Pattie	3oz	Sloppy Joe (4oz meat)	5oz
AuGratin Potatoes	1C	Oven Stripped Potatoes	1/2C	Hamburger Bun	1@
Garden Salad w/Carrots	3/4C	Seasoned Green Beans	1/2C	LF Oven Fries Fresh	1C
LF Dressing	1/2 oz	Enriched Bread	2 slices	Carrots LF	1/2C
Dinner Rolls 2oz total	2@	Margarine	1/2oz	Fruit	1@
Fruit	1@	Baked Cookies 2oz tot	2@	Milk Choice	8oz
Milk Choice	8 oz	Milk Choice	8oz		
<u>Day 4</u>		<u>Day 5</u>		<u>Day 6</u>	
Grilled Cheese Sandwich		Breaded Fish Sq	4oz	Meat Sauce (3oz meat)	1C
Cheese -Real American	2oz	Tartar Sauce	1Tbsp	Spaghetti LF	1C
Enriched Bread	2 slices	Cajun Potatoes LF	1C	Tossed Salad	3/4C
Navy Beans LF	1C	Garden Salad w/Carrots	3/4C	LF Dressing	1/2oz
Coleslaw Vinaigrette	1/2C	LF Dressing	1/2oz	Garlic Toast	1 slice
Applesauce	1/2C	Enriched Bread	2 slices	Gelatin	1/2C
Milk Choice	8oz	Iced Cake	1@	Fresh Fruit	1@
		Milk Choice	8oz	Milk Choice	8oz
<u>Day 7</u>		<u>Day 8</u>		<u>Day 9</u>	
Beef Hotdogs (4oz total)	2@	Pork Ham w/Beans	12oz	Macaroni & Cheese	10oz
Mustard/Ketchup	1/2oz	Noodles LF	1C	With Chicken	2oz
Hotdog Buns	2@	Garden Salad w/Carrots	3/4C	Cabbage	1/2C
Baked Beans LF	1C	LF Dressing	1/2oz	Enriched Bread	2 slices
Noodles O'Brien LF	1C	Dinner Rolls 2oz total	2@	Margarine	1/2oz
Fresh Fruit	1@	Fruit	1@	Baked Cookies (2oz tot)	2@
Brownie 1/60	1@	Milk Choice	8oz	Milk Choice	8oz
Milk Choice	8oz				
<u>Day 10</u>		<u>Day 11</u>		<u>Day 12</u>	
Grilled Cheese Sandwich		Corn Dogs	2@	Enchilada Casserole	12oz
Cheese -Real American	2oz	Mustard/Ketchup	1/2oz	Garden Salad w/Carrots	3/4C
Enriched Bread	2 slices	Baked Beans LF	1C	LF Dressing	1/2oz
Navy Beans LF	1C	Noodles LF	1C	Tortillas (6" Flour)	2@
Coleslaw Vinaigrette	1/2C	Brownie 1/60	1@	Fresh Fruit	1@
Applesauce	1/2C	Fresh Fruit	1@	Iced Cake 1/60	1@
Milk Choice	8oz	Milk Choice	8oz	Milk Choice	8oz

<u>Day 13</u>		<u>Day 14</u>		<u>Day 15</u>	
Cajun Baked Chicken Qtr	1@	Beef Bologna	2oz	Sloppy Joe (4oz meat)	5oz
Seasoned Rice	1C	Cheese	1oz	Hamburger Bun	1@
Green Beans	1/2C	Mustard	1/4 oz	LF Oven Fries Fresh	1C
Margarine	1/2oz	Enriched Bread	2 slices	Carrots LF	1/2C
Baked Cookies (2oz tot)	2@	Black Eyed Peas LF	3/4C	Fruit	1@
Milk Choice	8oz	Coleslaw LF	1/2C	Milk Choice	8oz
		Iced Cake	1@		
		Milk Choice	8oz		
<u>Day 16</u>		<u>Day 17</u>		<u>Day 18</u>	
Meatloaf Pattie	3oz	Taco Meat & Beans 2oz	10oz	BBQ Chicken Qtr	1@
Oven Stripped Potatoes	1/2C	Shredded Cheese	1/2 oz	Parsley Potatoes	1C
Seasoned Green Beans	1/2C	Spanish Rice LF/LS	1C	Carrots LF	1/2C
Enriched Bread	2 slices	Flour Tortillas 6"	2@	Dinner Rolls 2oz total	2@
Margarine	1/2oz	Shredded Lettuce	3/4C	Fresh Fruit	1@
Baked Cookies 2oz tot	2@	Salsa	1/4C	Iced Cake 1/60	1@
Milk Choice	8oz	Fresh Fruit	1@	Milk Choice	8oz
		Milk Choice	8 oz		
<u>Day 19</u>		<u>Day 20</u>		<u>Day 21</u>	
Corn Dogs	2@	Breaded Fish Sq	4oz	Meat Sauce (3oz meat)	1C
Mustard/Ketchup	1/2oz	Tartar Sauce	1Tbsp	Spaghetti LF	1C
Baked Beans LF	1C	Cajun Potatoes LF	1C	Tossed Salad	3/4C
Noodles LF	1C	Garden Salad w/Carrots	3/4C	LF Dressing	1/2oz
Brownie 1/60	1@	LF Dressing	1/2oz	Garlic Toast	1 slice
Fresh Fruit	1@	Enriched Bread	2 slices	Gelatin	1/2C
Milk Choice	8oz	Iced Cake	1@	Fresh Fruit	1@
		Milk Choice	8oz	Milk Choice	8oz

Exhibit B

**~~MENU CYCLE FOR
A LA CARTE PROGRAM~~**

~~Attach a sample 21-day cycle a la Carte menu prepared by the SFA.
This menu must be used for the first 21-day cycle of the new school year.~~

~~20__-20__ School Year [Insert applicable school year]~~

~~Campus Level: [Insert one: High School, Junior High/Middle School or Elementary School]~~

1	2	3	4	5
6	7	8	9	10
11	12	13	14	15
16	17	18	19	20
21				

Exhibit B

**MENU CYCLE FOR
SCHOOL BREAKFAST PROGRAM**

Attach a sample 21-day cycle breakfast menu prepared by the SFA.
This menu must be used for the first 21-day cycle of the new school year.

2010 - 2011 School Year

Campus Level: High School, Junior High/Middle School

1	2	3	4	5
6	7	8	9	10
11	12	13	14	15
16	17	18	19	20
21				

EXHIBIT B - WILLIAMSON COUNTY JUVENILE JUSTICE CENTER**JUVENILES BETWEEN 10 - 17 YEARS OF AGE****BREAKFAST MENU****THIS MENU MUST BE USED FOR THE FIRST 21-DAY CYCLE OF THE NEW SCHOOL YEAR**

<u>Day 1</u>		<u>Day 2</u>		<u>Day 3</u>	
Fruit	1@	Fruit	1@ or 1/2C	Fresh Fruit	1@
Hot Oatmeal LF	1C	Hot Oatmeal LF	1C	Dry Cereal	1C
Egg Quiche w/Cheese	4oz	Ham Pork	1oz	Sausage Pork	1oz
Bisquit 1/54	1@	Bisquits 1/54	1@	Waffles	2@
1% Milk wA&D	8oz	1% Milk wA&D	8oz	Syrup	3oz
Sugar	2 pkt	Sugar	2 pkt	Margarine	2 Tsp
				1% Milk wA&D	8oz
				Sugar	2 pkt
<u>Day 4</u>		<u>Day 5</u>		<u>Day 6</u>	
Fruit	1@ or 1/2C	Fruit	1@ or 1/2C	Fresh Fruit	1@
Hot Farina LF	1C	Hot Oatmeal LF	1C	Dry Cereal	1C
Breakfast Meat Gravy	6oz	Scrambled Eggs	3oz	Sausage Pattie Pork	1@
Bisquits 1/54	1@	Enriched Bread	2 slices	Enriched Bread	2 slices
1% Milk wA&D	8oz	1% Milk wA&D	8oz	1% Milk wA&D	8 oz
Sugar	2 pkt	Sugar	2 pkt	Sugar	2 pkt
<u>Day 7</u>		<u>Day 8</u>		<u>Day 9</u>	
Fruit	1@ or 1/2C	Fresh Fruit	1@	Fruit	1@
Hot Farina LF	1C	Dry Cereal	1C	Hot Oatmeal LF	1C
Ham Pork	1oz	Sausage Pork	1oz	Egg Quiche w/Cheese	4oz
Bisquits 1/54	2@	Waffles	2@	Bisquit 1/54	1@
1% Milk wA&D	8oz	Syrup	3oz	1% Milk wA&D	8oz
Sugar	2 pkt	Margarine	2 Tsp	Sugar	2 pkt
		1% Milk wA&D	8oz		
		Sugar	2 pkt		
<u>Day 10</u>		<u>Day 11</u>		<u>Day 12</u>	
Fruit	1@ or 1/2C	Fresh Fruit	1@	Fresh Fruit	1@
Hot Farina LF	1C	Dry Cereal	1C	Hot Oatmeal LF	1C
Sausage Pattie (1oz)	1@	Breakfast Meat Gravy	6oz	H.C. Eggs	2@
Bisquit 1/54	1@	Bisquits 1/54	1@	Lyonnaise Potatoes	1/2C
1% Milk wA&D	8oz	1% Milk wA&D	8oz	Enriched Bread	2 slices
Sugar	2 pkt	Sugar	2 pkt	1% Milk wA&D	8 oz
				Sugar	2 pkt
<u>Day 13</u>		<u>Day 14</u>		<u>Day 15</u>	
Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@
Dry Cereal	1C	Hot Oatmeal LF	1C	Dry Cereal	1C
Sausage Pork	1oz	Scrambled Eggs	3oz	Sausage Pork	1oz
Waffles	2@	Hash Browns	1/2C	Waffles	2@
Syrup	3oz	Enriched Bread	2 slices	Syrup	3oz
Margarine	2 Tsp	1% Milk wA&D	8oz	Margarine	2 Tsp
1% Milk wA&D	8oz	Sugar	2 pkt	1% Milk wA&D	8oz
Sugar	2 pkt			Sugar	2 pkt

EXHIBIT B - WILLIAMSON COUNTY JUVENILE JUSTICE CENTER**JUVENILES BETWEEN 10 - 17 YEARS OF AGE****BREAKFAST MENU****THIS MENU MUST BE USED FOR THE FIRST 21-DAY CYCLE OF THE NEW SCHOOL YEAR**

<u>Day 16</u>		<u>Day 17</u>		<u>Day 18</u>	
Fruit	<u>!@ or 1/2C</u>	Fruit	<u>!@ or 1/2C</u>	Fruit	<u>!@ or 1/2C</u>
Hot Oatmeal LF	1C	Dry Cereal	1C	Hot Farina LF	1C
Sausage Pork	1oz	Scrambled Eggs	3oz	H.C. Eggs	2@
Pancakes (6oz total)	3@	Enriched Bread	2 slices	Bisquits 1/54	1@
Syrup	3oz	1% Milk wA&D	8oz	1% Milk wA&D	8oz
Margarine	2 Tsp	Sugar	2 pkt	Sugar	2 pkt
1% Milk wA&D	8oz				
Sugar	2 pkt				
<u>Day 19</u>		<u>Day 20</u>		<u>Day 21</u>	
Fresh Fruit	1@	Fruit	1@	Fruit	<u>!@ or 1/2C</u>
Dry Cereal	1C	Hot Oatmeal LF	1C	Hot Oatmeal LF	1C
Sausage Pork	1oz	Egg Quiche w/Cheese	4oz	Ham Pork	1oz
Waffles	2@	Bisquit 1/54	1@	Bisquits 1/54	1@
Syrup	3oz	1% Milk wA&D	8oz	1% Milk wA&D	8oz
Margarine	2 Tsp	Sugar	2 pkt	Sugar	2 pkt
1% Milk wA&D	8oz				
Sugar	2 pkt				

Exhibit B

MENU CYCLE FOR AFTER SCHOOL CARE PROGRAM

Attach a sample 21-day cycle after school care menu prepared by the SFA.
This menu must be used for the first 21-day cycle of the new school year.

2010 - 2011 School Year

Campus Level: High School, Junior High/Middle School

1	2	3	4	5
6	7	8	9	10
11	12	13	14	15
16	17	18	19	20
21				

EXHIBIT B - WILLIAMSON COUNTY JUVENILE JUSTICE CENTER**JUVENILES BETWEEN 10 - 17 YEARS OF AGE****SNACK MENU****THIS MENU MUST BE USED FOR THE FIRST 21-DAY CYCLE OF THE NEW SCHOOL YEAR**

<u>Day 1</u>		<u>Day 2</u>		<u>Day 3</u>	
Fresh Fruit	1@	Fresh Fruit	1@	Enriched Bread	2 slices
Crackers	4 pkgs	Carrot Sticks	1/2C	Peanut Butter/Jelly	1 Tbsp@
1% Chocolate Milk	8oz	1% Milk Choice	8oz	1% Chocolate Milk	8oz
<u>Day 4</u>		<u>Day 5</u>		<u>Day 6</u>	
Fruit Muffin	2.5oz	Sandwich Cookie	2@	Fresh Fruit	1@
1% Chocolate Milk	8oz	1% Chocolate Milk	8oz	Crackers	4 pkgs
				1% Milk Choice	8oz
<u>Day 7</u>		<u>Day 8</u>		<u>Day 9</u>	
Coffee Cake	3oz	Fresh Fruit	1@	Graham Crackers	2 pkgs
1% Milk Choice	8oz	Carrot Sticks	1/2C	1% Chocolate Milk	8oz
		1% Milk Choice	8oz		
<u>Day 10</u>		<u>Day 11</u>		<u>Day 12</u>	
Fresh Fruit	1@	Fruit Muffin	2.5oz	Graham Crackers	2 pkgs
1% Milk Choice	8oz	1% Chocolate Milk	8oz	1% Milk Choice	8oz
<u>Day 13</u>		<u>Day 14</u>		<u>Day 15</u>	
Enriched Bread	2 slices	Fresh Fruit	1@	Fresh Fruit	1@
Peanut Butter/Jelly	1 Tbsp@	Carrot Sticks	1/2C	Crackers	4 pkgs
1% Chocolate Milk	8oz	1% Milk Choice	8oz	1% Milk Choice	8oz
<u>Day 16</u>		<u>Day 17</u>		<u>Day 18</u>	
Coffee Cake	3oz	Fresh Fruit	1@	Fruit Muffin	2.5oz
1% Milk Choice	8oz	1% Milk Choice	8oz	1% Chocolate Milk	8oz
<u>Day 19</u>		<u>Day 20</u>		<u>Day 21</u>	
Fresh Fruit	1@	Sandwich Cookie	2@	Enriched Bread	2 slices
Carrot Sticks	1/2C	1% Milk Choice	8oz	Peanut Butter/Jelly	1 Tbsp@
1% Milk Choice	8oz			1% Chocolate Milk	8oz

Exhibit B

**~~MENU CYCLE FOR
SEAMLESS SUMMER OPTION OR
SUMMER FOOD SERVICE PROGRAM~~**

~~Attach a sample 21-day cycle SSO or SFSP menu prepared by the SFA.
This menu must be used for the first 21-day cycle of the new school year.~~

~~20__ 20__ School Year [Insert applicable school year]~~

~~Campus Level: [Insert one: High School, Junior High/Middle School or Elementary School]~~

1	2	3	4	5
6	7	8	9	10
11	12	13	14	15
16	17	18	19	20
21				

~~Exhibit C~~

~~{SFA must choose either cost reimbursable or fixed meal rate budget form,
depending on which RFP SFA is issuing}~~

~~**FOOD SERVICE BUDGET - COST REIMBURSABLE**
{To be completed by SFA}~~

~~{If SFA does not have a school board approved Budget, please submit a draft}~~

~~**Williamson County Juvenile Services Department SFA**~~

~~**School Year** _____ 2010 - 2011~~

~~**Revenues:**~~

~~Cash Sales: _____~~

~~Student Breakfast Sales _____
Student Lunch Sales _____
Student Snack Sales _____
Student a la carte Sales _____
Adult Sales _____
Catering Sales _____
Interest Income _____
Concession Sales _____
Vended Meal Sales _____
_____ Total Cash _____~~

~~State and Federal Reimbursement/Funding~~

~~_____ NSLP _____
_____ SBP _____
_____ ASCP _____
_____ SSO _____
_____ SFSP _____
_____ State Matching Fund _____
_____ Commodities Received _____
_____ Other Funding _____~~

~~_____ Total Reimbursements _____~~

~~**Total Revenues:** = All Cash Sales + All
Reimbursements _____~~

~~Williamson County Juvenile Services Department SFA~~
~~Food Service Budget (cont.)~~

Expenses:

~~Gross Food Costs~~ _____

~~Food Delivery Costs~~ _____

~~Commodities Used (Call TDA~~ _____

~~Commodity Division for annual~~ _____

~~Usage amount for the SFA)~~ _____

~~Commodity Delivery~~ _____

~~Commodity Processing~~ _____

~~Total Food Costs~~ _____

~~Labor Costs~~ _____ (#FTE / PTE)

~~FSMC Salaried Employees:~~ _____ FTE _____ PTE _____

~~(Completed by the FSMC)~~

~~Summarize Here (Attach an individual categorical breakdown for each
FSMC salaried employee. For each shared FSMC employee, SFA and FSMC must
identify other SFAs with whom the employee is shared and the salary and benefit
allocations for FSMC employee.)~~

~~Base Gross Salary~~ _____

~~Educational Assistance~~ _____

~~Incentive Payments~~ _____

~~Bonus~~ _____

~~Merit Increase~~ _____

~~Retirement / IRA~~ _____

~~401K, 403(b)(7)~~ _____

~~Fringe Benefits~~ _____

~~Payroll Taxes~~ _____

~~District / FSMC Hourly Staff~~

~~Gross Salaries~~ _____

~~Fringe Benefits~~ _____

~~Payroll Taxes~~ _____

~~Other Payroll Costs~~

~~Worker's Comp.~~ _____

~~Other~~ _____

~~Total Labor Costs~~ _____

~~Williamson County Juvenile Services Department SFA
Food Service Budget (cont.)~~

~~FSMC Fees~~

Administrative Fees Cost	_____
Management Fee Costs	_____
Total Fees	_____

~~FSMC Direct Costs — Subcategory Examples:~~

Paper & Disposable Goods	_____
Replacements / Smallwares	_____
Contracted Labor — Specify	_____
Auto Expenses	_____
Insurance Expense	_____
Telephone	_____
Office Supplies	_____
Postage	_____
Bank Deposit Services	_____
Uniforms & Laundry	_____
Other Delivery & Freight/NonFood	_____
Advertising, Promotions & Menus	_____
Marketing/Franchise & Decor	_____
Equipment Repair	_____
Licenses	_____
Employee Travel	_____
Security background check	_____
Miscellaneous — Specify	_____

~~Total FSMC Direct Costs~~ _____

~~SFA Direct Costs — Use same subcategory~~
~~Examples as in FSMC Direct Costs~~ _____

~~Total SFA Direct Costs~~ _____

~~Total Direct Costs~~ _____

~~FSMC Indirect Costs — Subcategory examples include:~~

FSMC Charges	
Technology Expense	_____
a. Technology Allocated Charge	_____
b. Other Technology Charge	_____

~~Williamson County Juvenile Services Department SFA
Food Service Budget (cont.)~~

~~Insurance Allocated Charge _____
(Worker's Comp. Excluded) _____
Other Allocated Charges _____
Franchise Charges _____
Trademark Charges _____
Other Indirect Cost Categories _____
_____~~
~~Total FSMC Indirect Costs _____~~

~~Total Discounts, Rebates, Applicable
Credits, allowances or incentives from FSMC
Suppliers credited to SFA _____~~

~~Total Expenses = All Food Costs + All Labor Costs
+ All Fees + All Direct Costs + All Indirect Costs
Total Discounts, Rebates, Applicable
Credits, allowances or incentives from FSMC
Suppliers credited to SFA _____
_____~~

~~Surplus / Subsidy = Total Revenues - Total Expenses _____~~

~~FSMC Guaranteed Return _____
FSMC Guaranteed Break Even _____
FSMC Guaranteed Subsidy _____~~

~~School District Employee Responsible for submission of this budget data:~~

~~Name: _____~~

~~Telephone: _____~~

~~FSMC Employee responsible for submission for this budget data:~~

~~Name: _____~~

~~Telephone: _____~~

Williamson County Juvenile Services Department SFA

Revenues:

Student Breakfast Sales	_____
Student Lunch Sales	_____
Student Snack Sales	_____
Student a la carte Sales	_____
Adult Sales	_____
Catering Sales	_____
Interest Income	_____
Concession Sales	_____
Vended Meal Sales	_____
Vending Machine Sales	_____

State and Federal Reimbursement/Funding

NSLP	35,279
SBP	17,511
Afterschool Care Program	5,094
SFSP	
SSO	
State Matching Fund	
Commodities Received	
Other Funding	

Total Revenues: = All Cash Sales + All Reimbursements

\$57,884

Williamson County Juvenile Services Department SFA
Food Service Budget (cont.)

Expenses:

Reimbursable Breakfast Meal Rate Fee	_____
Reimbursable Lunch Meal Rate Fee	_____
Management Fee	_____
A la Carte Equivalent Meal Rate Fee	_____
A la Carte management Meal Rate Fee	_____
SFA Direct Expense	\$290,000

Total Expenses	\$290,000
----------------	-----------

Commodities

Commodities Used (Call TDA Commodity Division for annual Usage amount for the SFA)	_____
Commodity Delivery	_____
Commodity Processing	_____

Surplus / Subsidy =

Total Revenues -- Total Expenses	(\$232,115)
----------------------------------	-------------

FSMC Guaranteed Return	_____
FSMC Guaranteed Break Even	_____
FSMC Guaranteed Subsidy	_____

SFA Employee Responsible for submission of this budget data:

Name: Robyn Murray, Financial Director
Telephone: (512) 943 - 3220

FSMC Employee responsible for submission for this budget data:

Name: Karen Russell, Director Business Development
Telephone: (415) 244 - 8474

Exhibit D

LIST OF CHARTS AND OTHER ATTACHMENTS

Chart 1: Williamson County Juvenile Services Department
Juvenile Justice Center
1821 SE Inner Loop, Georgetown, Texas 78626

Breakfast Enrollment Free	(95)
Lunch Enrollment Free	(115)
Lunch Enrollment Reduced	(10)
Lunch Enrollment Paid	(20)
After School Enrollment Free	(95)

Chart 2: Designation of Program Expenses

DESIGNATION OF PROGRAM EXPENSES

The SFA has deemed the following Program Expense schedule to be a necessary part of this bid specification as an indicator of who will bear ultimate responsibility for the cost. Costs that are not provided for under the standard contract terms and conditions, but are necessary for the effective on-site operation of the food service program and are directly incurred for the SFA's operation, must be assigned by the SFA and included in the RFP. The column selected by the SFA for each expense represents whether the SFA or FSMC is **ULTIMATELY** responsible for that cost.

DESCRIPTION	FSMC	SFA	N/A*
FOOD:			
Food Purchases	X		
Commodity Processing Charges		X	
Processing and Payment of Invoices		X	
LABOR:			
FSMC EMPLOYEES:			
Salaries/Wages	X		
Fringe Benefits and Insurance	X		
Retirement	X		
Payroll Taxes	X		
Workers' Compensation	X		
Unemployment Compensation	X		
SFA EMPLOYEES:			
Salaries/Wages		X	
Fringe Benefits and Insurance		X	
Retirement		X	
Payroll Taxes		X	
Workers' Compensation		X	
Unemployment Compensation		X	

*Not Applicable

The items listed below with two asterisks (**) are Direct Cost items that may or may not apply to the SFA. At local discretion, based upon actual practice and need, the SFA should assign cost responsibility for those items applicable to its operation or designate them as not applicable.

DESCRIPTION	FSMC	SFA	N/A*
OTHER EXPENSES:			
**Paper/Disposable Supplies		X	
Cleaning/Janitorial Supplies		X	
**Tickets/Tokens			X
China/Silverware/Glassware:			X
Initial Inventory		X	
Replacement during Operation		X	
Telephone:			
Local		X	
Long Distance	X		
Uniforms	X		
**Linens	X		
Laundry	X		
Trash Removal:	X		
From Kitchen	X		
From Dining Area	X		
From Premises	X		
Pest Control		X	
Equipment Replacement:		X	
Nonexpendable		X	
Expendable	X		
Equipment Repair		X	
**Car/Truck Rental (Include Explanation in RFP)			X
**Vehicle Maintenance			X
**Courier Service (i.e., Bank Deposits, School Deliveries)			X
**Storage Costs:		X	
Food		X	
Supplies		X	
**Office Supplies			X
**Printing			X
**Promotional Materials			X
**Cellular Phones (See optional requirements to be included) (Applicable to cost reimbursable contract only - See J(11))			X
**Mileage (See optional requirements to be included)			X

(Applicable to cost reimbursable contract only - See J(12))			
**Lodging (See optional requirements to be included) (Applicable to cost reimbursable contract only - See J(12))			X

**Per Diem (See optional requirements to be included) (Applicable to cost reimbursable contract only - See J(12))			X
**Taxes			X
Sales			X
Other			X
**License Fees	X		
Other (Add other expenses charged to food service. Overhead expenses incurred by FSMC cannot be included)			X

Cleaning responsibilities are listed below:

Food Preparation Areas (Include Equipment)	X		
Serving Areas (Include Equipment)	X		
Kitchen Areas (Include Equipment)	X		
Dining Room Floors		X	
Periodic Waxing and Buffing of Dining Room Floors		X	
Restrooms for Food Service Employees	X		
Grease Traps		X	
Daily Routine Cleaning of Dining Room Tables and Chairs		X	
Thorough Cleaning of Dining Room Tables and Chairs		X	
Cafeteria Walls		X	
Kitchen Walls		X	
Light Fixtures		X	
Windows		X	
Window Coverings		X	
Hoods		X	
Grease Filters		X	
Duct Work		X	
Exhaust Fans		X	
Other: (List Below)			

*Not Applicable

Chart 3: Projected Enrollment Chart (By Campus) – Projected new campuses and dates of anticipated opening must be included

Williamson County Juvenile Services Department
 Juvenile Justice Center
 1821 SE Inner Loop, Georgetown, Texas 78626

Breakfast Enrollment Free	(95)
Lunch Enrollment Free	(115)
Lunch Enrollment Reduced	(10)
Lunch Enrollment Paid	(20)
After School Enrollment Free	(95)

Chart 4: Staffing Chart (Identifying whether each position is SFA or FSMC personnel):

- A - Cafeteria Staffing (Elementary)
- B - Cafeteria Staffing (Secondary)

All food service staff positions, which include the On-Site Manager, three Cooks and one Baker, shall be FSMC personnel serving detainees, residents and alternative education students between the ages of ten (10) and seventeen (17) in a juvenile correctional facility.

FSMC	On-Site Food Service Manager	(40 hours/week)
FSMC	On-Site Food Service Cooks (3)	(40 hours/week)
FSMC	On-Site Food Service Baker (1)	(20 hours/week)

Chart 5: Participation Data for free, reduced-price and paid meals Chart

Williamson County Juvenile Services Department
Juvenile Justice Center
1821 SE Inner Loop, Georgetown, Texas 78626

Breakfast Enrollment Free	(95)
Lunch Enrollment Free	(115)
Lunch Enrollment Reduced	(10)
Lunch Enrollment Paid	(20)
After School Enrollment Free	(95)

Chart 6: Chart stating Campus Serving Times

Williamson County Juvenile Services Department
Juvenile Justice Center
1821 SE Inner Loop, Georgetown, Texas 78626

Breakfast served at 7:00am
Lunch served at 11:30am
Afternoon Snack served at 3:30pm
Dinner served at 5:30pm
Evening snack served by SFA staff

Chart 7: Chart stating Meal Prices and Costs per Meal

All Williamson County Juvenile Justice Center detainees, residents and alternative education students are served free of charge for all meals and snacks.

All on duty essential direct care staff are served free of charge for all meals, as their shift schedules are eight (8) hours with no separate meal breaks. Department staff are responsible for supervision of detainees, residents and alternative education students during meal and snack times.

Chart 8: Chart/copies of Reimbursement Claims for Current and Prior School Years

Refer to FY 2007-08, 2008-09, 2009-2010 claim charts

Chart 9: Chart identifying: (1) each FSMC position that will be shared with other SFAs; (2) the SFAs with whom FSMC employee will be shared; and (3) the percentage of time FSMC employee will work at each SFA.

(1) On-Site Food Service Manager (FSMC) Non-Shared Position
100% of time at Williamson County Juvenile Justice Center

(3) On-Site Food Service Cook (FSMC) Non-Shared Position
100% of time at Williamson County Juvenile Justice Center

(1) On-Site Food Service Baker (FSMC) Non-Shared Position
100% of time at Williamson County Juvenile Justice Center

Chart 10: School Calendar for 2009 - 2010. If SFA does not have an approved school calendar, please submit projected school calendar with RFP.

Refer to attached Juvenile Justice Center School Calendar for 2009 - 2010

Exhibit E

FOOD SPECIFICATIONS

All Food Specifications must meet requirements of the United States Department of Agriculture ("USDA") *Food Buying Guide* ("FBG"), Texas Public School Nutrition Policy ("TPSNP"), and TDA's Administrative Reference Manual ("ARM"))

- All USDA-donated commodities offered to the SFA and made available to FSMC are acceptable and should be utilized in as large a quantity as may be efficiently utilized.

For all other food components, specifications shall be as follows:

- Breads, bread alternates, and grains must be made from whole-grain or enriched meal or flour. All breads and grains must be fresh (or frozen, if applicable) and must meet the minimum weight per serving as listed in the FBG. If applicable, product should be in moisture-proof wrapping and pack code date provided.
- All meat and poultry must have been inspected by USDA and must be free from off color or odor.
 - Beef must be at least 70:30 lean to fat, preferably 80:20 lean to fat.
 - Poultry should be U.S. Grade A when applicable and should meet the recommendations outlined in *Specifications for Poultry Products, A Guide for Food Service Operators* from USDA.
 - For breaded and battered items, all flours must be whole grain or enriched for breads/grains credit and breading/batter must not exceed 30% of the weight of the finished product.
 - For sausage patties, the maximum fat allowed is 50% by weight; industry standard of 38% to 42% fat preferred.
- All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from beef and/or poultry. No variety meats, fillers, extenders, non-fat milk solids, or cereal will be allowed. Meats must not show evidence of greening, streaking, or other discoloration.
- All cheese should be firm, compact and free from gas holes; free of mold; free of undesirable flavor and odors; pasteurized when applicable; and preferably reduced or low-fat. All cheese should also have a bright, uniform, and attractive appearance; and have a pleasing flavor; demonstrate satisfactory meltability; and contain proper moisture and salt content.
- All fish must have been inspected by the United States Department of Commerce (USDC) and meet minimum flesh and batter/breading required for USDC Grade A product or product packed under federal inspection (PUFI) by the USDC.

- All fresh fruits must be ripe and in good condition when delivered and must be ready for consumption per the USDA FBG. Fruits must at a minimum meet the food distributors' second quality level. Fruits should have characteristic color and good flavor and be well-shaped and free from scars and bruises. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.
- All fresh vegetables must be ripe and in good condition when delivered and must be ready for consumption per the USDA FBG. Vegetables must at a minimum meet the food distributors' second quality level. Vegetables should have characteristic color and good flavor and be well-shaped and free from discoloration, blemishes, and decay. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.
- All canned vegetables must meet the food distributors' first quality level (extra fancy and fancy) and canned fruits (standard) must meet the second quality level. Vegetables should have characteristic color and good fresh flavor and be free from discoloration, blemishes, and decay.
- Eggs must be inspected and passed by the state or federal Department of Agriculture and used within 30 days of date on carton. Eggs should be grade A, uniform in size, clean, sound-shelled, and free of foreign odors or flavors.
- Sauces, such as gravy, spaghetti sauce, pizza sauce, etc., must be smooth and uniform in color with no foreign substance, flavor, odor, or off color.
- If applicable, the food production facility, manufacturing plant, and products must meet all sanitary and other requirements of the Food, Drug, and Cosmetic Act and other regulations that support the wholesomeness of products.
- Meals and food items must be stored and prepared under properly controlled temperatures and in accordance with all applicable health and sanitation regulations.
- Fluid milk must be offered in a variety of at least two different fat contents. The selection of milk must be consistent with the types of milk consumed the prior year. The milk must contain vitamins A and D at levels specified by the Food and Drug Administration, and must be consistent with State and local standards.

Exhibit F

METHODOLOGY FOR ALLOCATED COSTS

APPLIES TO COST REIMBURSABLE CONTRACTS ONLY

Exhibit G

SCHEDULE OF APPLICABLE LAWS

1. FSMC shall comply with the mandatory standards and policies relating to energy efficiency that are contained in the state energy conservation plan issued in compliance with the Energy Policy and Conservation Act (P.L. 94-163, 89 Stat. 871).
2. FSMC shall comply with Sections 103 and 107 of the Contract Work Hours and Safety Standards Act (the "Act"), 40 U.S.C. § 327-330, as supplemented by Department of Labor regulations, 29 CFR Part 5. Under Section 103 of the Act, FSMC shall be required to compute the wages of every laborer on the basis of a standard workweek of 40 hours. Work in excess of the standard workweek is permissible provided that the worker is compensated at a rate of not less than 1 ½ times the basic rate of pay for all hours worked in excess of 40 hours in any workweek. Section 107 of the Act provides that no laborer or mechanic shall be required to work in surroundings or under working conditions, which are unsanitary, hazardous or dangerous to his health and safety as determined under construction, safety and health standards promulgated by the Secretary of Labor.
3. FSMC shall comply with Executive Order 11246, entitled Equal Employment Opportunity, as amended by Executive Order 11375 of October 13, 1967, and as supplemented in Department of Labor regulations, 41 CFR Part 60.
4. FSMC shall comply with the following civil rights laws, as amended: Title VI of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; Title 7 CFR Parts 15, 15a, and 15b; the Americans with Disabilities Act; and FNS Instruction 113-1, Civil Rights Compliance and Enforcement – Nutrition Programs and Activities.
5. FSMC shall comply with the Buy American provision for contracts that involve the purchase of food, USDA Regulation 7 CFR Part 250.
6. FSMC has signed the Anti-Collusion Affidavit, Exhibit I, which is attached herein and is incorporated by reference and made a part of this Contract.
7. FSMC has signed the Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion, Exhibit H, which is attached herein and is incorporated by reference and made a part of this Contract. (Reference 7 CFR § 3017.)
8. FSMC shall comply with all applicable standards, orders, or requirements issued under Section 306 of the Clean Air Act (42 U.S.C. 1857[h]), Section 508 of the Clean Water Act (33 U.S.C. 1368), Executive Order 11738, and Environmental Protection Agency (EPA) regulations (40 CFR Part 15).
9. FSMC shall comply with the Lobbying Certification, Exhibit L, which is attached herein and is incorporated and made a part of this Contract. If applicable, FSMC has also completed and submitted Standard Form-LLL, Disclosure Form to Report Lobbying, Exhibit K herein, or will complete and submit as required in accordance with its instructions included in Exhibit K.

Exhibit H

SCHEDULE OF FSMC EMPLOYEES

On-Site Food Service Manager (# of Positions 1)

Under the direct supervision of the SFA Financial Director, the Food Service Manager is responsible for overseeing all phases of staff scheduling, meal preparation, kitchen sanitation, inventory, temperature control logs, daily recipe logs, food labels and all required standard forms and reports as related to the American Correctional Association, National School Breakfast Program, National School Lunch Program and After School Care Program.

Responsible for maintaining the entire food service and delivery areas, all silverware, utensils, and equipment needed to prepare and serve meals in a clean and sanitary condition in compliance with all federal, State, and Local health code standards.

Responsible for maintaining cleanliness of kitchen area for weekly inspection of all food services areas, including dining and food preparation areas and equipment: sanitary, temperature-controlled storage areas of all foods; and daily checks of refrigeration, freezer and water temperatures by administrative, medical, or dietary personnel.

Responsible for scheduling and removal of all waste from food service areas to the appropriate outside receptacles.

Responsible for providing a copy of each health inspection report to the Facility's Contract Administrator, within seven (7) days of receipt of the report.

Responsible for scheduling or direct training and ongoing in-service training to cover such areas as safety, sanitation, and food handling to all FSMC food staff.

Responsible for compliance of all food service staff having a valid food handler's certificate from the Health Department and that all costs associated with obtaining such certificate be borne by FSMC.

Must be able to stand and walk for extended periods of time. Must be able to lift 50 pounds.

Work is mostly in-doors in a smoke-free, air conditioned secure kitchen area in a correctional facility environment. Regular contact with juvenile clients.

Qualifications:

Preferred: 10 year cook food service related experience. Must possess any food handler certificates that may be required by local or state laws. Knowledgeable concerning management and training including selection and development of assigned personnel. Knowledge of ordering, commodity and inventory receipt and control of food items. Has considerable knowledge and experience in food production, portioning and nutrition in consistently meeting goals, maintaining logs and all necessary required ACA, NSLP, ASCP standards, policies and procedures. Knowledgeable concerning Serve Safe and food service standards regarding sanitation, quantity, and quality of food and service, safety and delivery of meals.

Must be at least 21 years of age. High school diploma or GED. Must possess and maintain valid Texas Drivers license. Must be knowledgeable of ACA, NSLP, NSBP, ASCP and Texas Department of Agriculture standards, policies and procedures. Must be able to pass extensive background check.

On-Site Food Service Cook (# of Positions 3)

Under the direct supervision of the On-Site Food Service Manager, the cook is responsible for daily meal preparation and serving at properly portioned and temperature controlled regulations. Responsible for cleaning, and sanitation of all dishware and utensils after each meal. Responsible for insuring all meal reports and counts are prepared according to guidelines, standards and policies as required by American Correctional Association, National School Breakfast Program, National School Lunch Program and After School Care Program, Texas Department of Agriculture and all applicable local, state and federal standards. Correctly utilizes and sanitizes equipment and kitchen preparation and serving areas on a daily basis. Any other duties as assigned by On-Site Food Service Manager.

Must be able to stand and walk for extended periods of time. Must be able to lift 50 pounds. Work is mostly in-doors in a smoke-free, air conditioned secure kitchen area in a correctional facility environment. Regular contact with juvenile clients.

Qualifications:

Preferred: 3 years cook food service related experience. Must possess any food handler certificates that may be required by local or state laws. Has considerable knowledge and experience in food production, portioning and nutrition in consistently meeting goals, maintaining logs and all necessary required ACA, NSLP, ASCP standards, policies and procedures. Knowledgeable concerning Serve Safe and food service standards regarding sanitation, quantity, and quality of food and service, safety and delivery of meals.

Must be at least 21 years of age. High school diploma or GED. Must possess and maintain valid Texas Drivers license. Must be knowledgeable of ACA, NSLP, NSBP, ASCP and Texas Department of Agriculture standards, policies and procedures. Must be able to pass extensive background check.

On-Site Food Service Baker (# of Positions 1)

Under the direct supervision of the On-Site Food Service Manager, the baker is responsible for daily baked cooked preparation and serving at properly portioned and temperature controlled regulations. Responsible for cleaning, and sanitation of all dishware and utensils after each preparation. Responsible for insuring all baking reports and counts are prepared according to guidelines, standards and policies as required by American Correctional Association, National School Breakfast Program, National School Lunch Program and After School Care Program, Texas Department of Agriculture and all applicable local, state and federal standards. Correctly utilizes and sanitizes equipment and kitchen preparation and serving areas on a daily basis. Any other duties as assigned by On-Site Food Service Manager.

Must be able to stand and walk for extended periods of time. Must be able to lift 50 pounds. Work is mostly in-doors in a smoke-free, air conditioned secure kitchen area in a correctional facility environment. Regular contact with juvenile clients.

Qualifications:

Preferred: 3 years cook/baker food service related experience. Must possess any food handler certificates that may be required by local or state laws. Has considerable knowledge and experience in food production, portioning and nutrition in consistently meeting goals, maintaining logs and all necessary required ACA, NSLP, ASCP standards, policies and procedures. Knowledgeable concerning Serve Safe and food service standards regarding sanitation, quantity, and quality of food and service, safety and delivery of meals.

Must be at least 21 years of age. High school diploma or GED. Must possess and maintain valid Texas Drivers license. Must be knowledgeable of ACA, NSLP, NSBP, ASCP and Texas Department of Agriculture standards, policies and procedures. Must be able to pass extensive background check.

Exhibit I

SCHEDULE OF TERMS FOR FSMC GUARANTY

N/A	Williamson County is not seeking a guaranty
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Exhibit J

U. S. DEPARTMENT OF AGRICULTURE

**Certification Regarding Debarment, Suspension, Ineligibility, and
Voluntary Exclusion-Lower Tier Covered Transactions**

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON NEXT PAGE)

- (1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ARAMARK Correctional Services, LLC
Organization Name

10WCAP109
PR/Award Number or Project Name

Thomas Burns
Name of Authorized Representative

Senior Vice President
Title


Signature

March 30, 2010
Date

Exhibit J (Continued)

Instructions for Certification

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the form in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when the transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms "covered transaction", "debarred", "suspended", "ineligible", "lower tiered covered transaction", "participant", "person", "primary covered transaction", "principal", "proposal", and "voluntarily excluded" as used in this clause, have the meanings set out in the definitions and coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tiered covered transaction with a person who is debarred, suspended, declared ineligible or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion--Lower Tier Covered Transactions", without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible or voluntarily excluded from that covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Non-procurement List.

Exhibit J (Continued)

8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.


Exhibit K

ANTI-COLLUSION AFFIDAVIT

Illinois
STATE OF ~~TEXAS~~)
DuPage
COUNTY OF ~~WILLIAMSON~~)

Thomas Burns, of lawful age, being first sworn on oath say, that he/she is the agent authorized by the bidder to submit the attached bid. Affiant further states that the bidder has not been a party to any collusion among bidders in restraint of freedom of competition by agreement to bid at a fixed price or to refrain from bidding; or with any state official or employees to quantity, quality, or price in the prospective contract, or any other terms of said prospective official concerning exchange of money or other thing of value for special consideration in the letting of contract; that the bidder/contractor had not paid, given or donated, or agreed to pay, give or donate to any officer or employee either directly or indirectly in the procuring of the award of a contract pursuant to this bid.

Signed



Subscribed and sworn before me this 30th day of March, 2010.

Notary Public (or Clerk or Judge) Melanie Berg

My commission expires December 29th, 2012



Exhibit L

PROCUREMENT

Certification Regarding Lobbying

Applicable to Grants, Sub-grants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

- (1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, an employee of a Member of Congress, or any Board Member, officer, or employee of **[School] Independent School District** in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, an employee of a Member of Congress, or any Board Member, officer, or employee of **[School] Independent School District** in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents for all covered sub-awards exceeding \$100,000 in Federal funds at all appropriate tiers and that all sub-recipients shall certify and disclose accordingly.

ARAMARK Correctional Services, LLC

Name/Address of Organization

Thomas Burns, Senior Vice President

Name/Title of Submitting Official



Signature

March 30, 2010

Date

Exhibit M

PROCUREMENT

Disclosure of Lobbying Activities

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352

(See next page for public burden disclosure.)

Approved by OMB

0348-0046

<p>1. Type of Federal Action:</p> <p><input type="checkbox"/> a. contract</p> <p><input type="checkbox"/> b. grant</p> <p><input type="checkbox"/> c. cooperative agreement</p> <p><input type="checkbox"/> d. loan</p> <p><input type="checkbox"/> e. loan guarantee</p> <p><input type="checkbox"/> f. loan insurance</p>	<p>2. Status of Federal Action:</p> <p><input type="checkbox"/> a. bid/offer/application</p> <p><input type="checkbox"/> b. initial award</p> <p><input type="checkbox"/> c. post-award</p>	<p>3. Report Type:</p> <p><input type="checkbox"/> a. initial offering</p> <p><input type="checkbox"/> b. material change</p> <p>For Material Change Only:</p> <p>Year _____ Quarter _____</p> <p>Date of last report _____</p>
<p>4. Name and Address of Reporting Entity:</p> <p><input type="checkbox"/> Prime</p> <p><input type="checkbox"/> Sub-awardee</p> <p>Tier _____, <i>if known</i>:</p> <p>Congressional District, <i>if known</i>:</p>	<p>5. If Reporting Entity in No. 4 is Sub-awardee, Enter Name & Address Of Prime:</p> <p>Congressional District, <i>if known</i>:</p>	
<p>6. Federal Department/Agency:</p>	<p>7. Federal Program Name/Description:</p> <p>CFDA Number, <i>if applicable</i>:</p> <p>_____</p>	
<p>8. Federal Action Number, <i>if known</i>:</p>	<p>9. Award Amount, <i>if known</i>:</p> <p style="text-align: center;">\$ _____</p>	

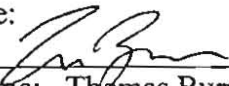
Exhibit M (Continued)

<p>10. a. Name and Address of Lobbying Entity <i>(If individual, last name, first name, MI):</i></p> <p>(Attach continuation sheet(s) if necessary)</p>	<p>b. Individuals Performing Services</p> <p><i>(Incl. Address if different from No. 10a) (last name, first name, MI):</i></p>
<p>11. Amount of Payment <i>(check all that apply):</i></p> <p>\$ _____</p> <p>Actual _____ Planned _____</p>	<p>13. Type of Payment <i>(check all that apply):</i></p> <p>_____ a. retainer</p> <p>_____ b. one-time fee</p> <p>_____ c. commission</p> <p>_____ d. contingent fee</p> <p>_____ e. deferred</p> <p>_____ f. other; specify: _____</p>
<p>12. Form of Payment <i>(check all that apply):</i></p> <p>_____ a. cash</p> <p>_____ b. in-kind; specify: nature _____</p> <p>value _____</p>	
<p>14. Brief Description of Services Performed or to be Performed and Date(s) of Service, including officer(s), employee(s), or member(s) contacted for Payment Indicated in Item 11:</p> <p>(Attach continuation sheet(s) if necessary)</p>	
<p>15. Continuation Sheet(s) attached: _____ Yes _____ No</p>	

Exhibit M (Continued)

16. Information requested through this form is authorized by article 31 U.S.C. section 1352.

This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

Signature: 

Print Name: Thomas Burns

Title: Senior Vice President

Telephone No: 800-777-7090 Date: 3/30/10

Federal Use Only:

Authorized for Local Reproduction of:

Standard Form – LLL

Exhibit M (continued)

PROCUREMENT

Instructions for Completion of SF-LLL, Disclosure of Lobbying Activities

This disclosure form shall be completed by the reporting entity, whether sub-awardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Use the SF-LLL-A Continuation Sheet for additional information if the space on the form is inadequate. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal Action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal Action.
2. Identify the status of the covered Federal Action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal Action.
4. Enter the full name, address, city, state and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or sub-award recipient. Identify the tier of the sub-awardee, e.g., the first sub-awardee of the prime is the 1st tier. Sub-awards include but are not limited to subcontracts, subgrants, and contract awards under grants.
5. If the organization filing the report in item 4 checks "sub-awardee", then enter the full name, address, city, state and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the Federal Agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal Action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal Action identified in item 1 (e.g., **Request for Proposal** (RFP) number; Invitation For Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application proposal control number assigned by the Federal agency). Include prefixes, e.g., "RFP-DE-90-001."

Exhibit M (Continued)

9. For a covered Federal Action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
10. (a.) Enter the full name, address, city, state and zip code of the lobbying entity engaged by the reporting entity identified in item 4 to influence the covered Federal Action.
(b.) Enter the full names of the individual(s) performing services, and include full address if different from 10 (a). Enter last name, first name, and middle initial (MI).
11. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (item 4) to the lobbying entity (item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.
12. Check the appropriate box(es). Check all boxes that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
13. Check the appropriate box(es). Check all boxes that apply. If other, specify nature.
14. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the date(s) of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with Federal officials. Identify the Federal official(s) or employee(s) contacted or the officer(s), employee(s), or Member(s) of Congress that were contacted.
15. Check whether or not a SF-LLL-A continuation sheet(s) is attached.
16. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503.

Exhibit N

ADDITIONAL INFORMATION

FUNDING:

Funds for payment have been provided through the Williamson County budget approved by Commissioners Court for October 1, 2009 through September 30, 2010 fiscal year.

CONFLICT OF INTEREST:

No public Official shall have interest in a contract, in accordance with Vernon's Texas Codes Annotated, Local Government Code Title 5, Subtitle C, Chapter 171.

As of January 1, 2006, Vendors are responsible for complying with Local Government Code Title 5, Subtitle C, Chapter 176. Additional information may be obtained from the County website at the following link:

<http://www.wilco.org/CountyDepartments/Purchasing/ConflictOfInterestDisclosure/tabid/689/language/en-US/Default.aspx>

EXHIBIT D – CHART 8

NATIONAL BREAKFAST, LUNCH AND SNACK PROGRAM						
SPREADSHEET FOR CLAIMS FILED JULY 1, 2007 THROUGH JUNE 30, 2008						
CLAIM TYPE	July, 2007	Aug, 2007	Sept, 2007	Oct, 2007	Nov, 2007	Dec., 2007
BREAKFAST						
FREE	\$1,904.63	\$1,693.72	\$2,141.30	\$2,352.21	\$1,413.58	\$935.41
LUNCH						
FREE	\$2,885.91	\$2,716.59	\$3,747.45	\$4,544.25	\$2,639.40	\$1,815.21
REDUCED	\$0.00	\$0.00	\$0.00	\$0.00	\$ 73.15	\$ 54.34
PAID	\$0.00	\$0.00	\$0.00	\$0.00	\$ 60.75	\$ 54.50
SNACK						
FREE	<u>\$772.48</u>	<u>\$688.16</u>	<u>\$ 883.32</u>	<u>\$ 958.12</u>	<u>\$ 676.60</u>	<u>\$ 386.92</u>
GRAND TOTAL	\$5,563.02	\$5,098.47	\$6,772.07	\$7,854.58	\$4,863.48	\$3,246.38
	Jan, 2008	Feb, 2008	Mar, 2008	Apr, 2008	May, 2008	Jun, 2008
BREAKFAST						
FREE	\$ 969.22	\$ 1,241.31	\$ 1,511.79	\$ 1,506.96	\$ 1,455.44	\$ 1,376.55
LUNCH						
FREE	\$2,031.84	\$2,547.27	\$2,821.17	\$3,715.08	\$3,690.18	\$2,514.90
REDUCED	\$ 165.11	\$ 198.55	\$ 163.02	\$ 175.56	\$ 219.45	\$ 35.53
PAID	\$ 88.25	\$ 87.50	\$ 55.00	\$ 87.00	\$ 101.00	\$ 28.75
SNACK						
FREE	<u>\$ 405.96</u>	<u>\$ 505.92</u>	<u>\$ 624.92</u>	<u>\$ 624.24</u>	<u>\$ 603.84</u>	<u>552.84</u>
GRAND TOTAL	\$3,660.38	\$4,580.55	\$5,175.90	\$6,108.84	\$6,069.91	\$4,508.57

EXHIBIT D – CHART 8

NATIONAL SCHOOL BREAKFAST, LUNCH AND SNACK PROGRAM						
SPREADSHEET FOR CLAIMS FILED JULY 1, 2008 THROUGH JUNE 30, 2009						
CLAIM TYPE	July, 2008	Aug, 2008	Sept, 2008	Oct, 2008	Nov, 2008	Dec., 2008
BREAKFAST						
FREE	\$0.00	\$0.00	\$ 1,101.80	\$ 2,027.76	\$1,541.40	\$ 1,653.12
LUNCH						
FREE	NO	NO	\$ 2,528.88	\$ 3,501.68	\$3,216.78	\$ 3,216.78
REDUCED	CLAIM	CLAIM	\$0.00	\$ 48.18	\$ 74.46	\$ 89.79
PAID	FILED	FILED	\$ 27.84	\$ 60.32	\$ 51.74	\$ 42.64
SNACK						
FREE	\$0.00	\$0.00	\$ 531.79	\$ 628.35	\$ 468.60	\$ 388.37
GRAND TOTAL	\$0.00	\$0.00	\$4,190.31	\$6,266.29	\$5,352.98	\$5,390.70
	Jan, 2009	Feb, 2009	Mar, 2009	Apr, 2009	May, 2009	Jun, 2009
BREAKFAST						
FREE	\$ 1,617.84	\$ 1,525.44	\$ 1,827.84	\$ 1,997.52	\$ 2,145.36	\$ 2,073.12
LUNCH						
FREE	\$ 3,136.49	\$ 3,108.00	\$ 3,061.38	\$ 4,094.79	\$ 4,426.31	\$ 3,325.56
REDUCED	\$ 105.12	\$ 91.98	\$ 181.77	\$ 251.85	\$ 146.73	\$ 65.70
PAID	\$ 66.30	\$ 73.84	\$ 75.66	\$ 66.30	\$ 90.22	\$ 52.26
SNACK						
FREE	\$ 407.54	\$ 446.59	\$ 430.97	\$ 578.65	\$ 591.43	621.96
GRAND TOTAL	\$5,333.29	\$5,245.85	\$5,577.62	\$6,989.11	\$7,400.05	\$6,138.60

EXHIBIT D – CHART 8

NATIONAL BREAKFAST, LUNCH AND SNACK PROGRAM SPREADSHEET							
FOR CLAIMS FILED JULY 1, 2009 THROUGH DECEMBER 31, 2009							
CLAIM TYPE	JULY, 2009	Aug, 2009	Sept, 2009	Oct, 2009	Nov, 2009	Dec, 2009	
BREAKFAST							
FREE	\$ 1,632.28	\$ 1,810.40	\$ 1,695.06	\$ 1,892.16	\$ 1,714.04	\$ 1,801.64	
LUNCH							
FREE	\$2,870.28	\$3,425.04	\$3,258.88	\$3,615.32	\$3,382.16	\$3,709.12	
REDUCED	\$2.28	\$6.84	\$0.00	\$ 50.16	\$ 86.64	\$ 111.72	
PAID	\$1.25	\$28.50	\$ 87.25	\$ 95.50	\$ 58.75	\$ 43.75	
SNACK							
FREE	\$589.04	\$886.52	\$ 842.86	\$ 897.62	\$ 811.04	\$ 859.14	
GRAND TOTAL	\$5,095.13	\$6,157.30	\$5,884.05	\$6,550.76	\$6,052.63	\$6,525.37	

EXHIBIT D - CHART 10

WILLIAMSON COUNTY JUVENILE ACADEMY

2009 - 2010 ACADEMIC YEAR CALENDAR

August

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

September

S	M	T	W	T	F	S
		1	2	3	4	5
6	H	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

October

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	H	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

November

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	H	12	13	14
15	16	17	18	19	20	21
22	23	24	H	H	H	28
29	30					

December

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	H	H	H	H	H	26
27	H	H	H	H		

January

S	M	T	W	T	F	S
					H	2
3	H	5	6	7	8	9
10	11	12	13	14	15	16
17	H	19	20	21	22	23
24	25	26	27	28	29	30
31						

STUDENT HOLIDAYS

Aug. 17	School Begins
Sept. 7	Labor Day
October 12	Columbus Day
November 12	Veterans Day
Nov. 25-27	Thanksgiving
Dec. 21-Jan. 4	Christmas
January 5	2 nd Semester
January 18	M.L.K. Day
February 15	Presidents' Day
March 15-19	Spring Break
April 2	Good Friday
May 7	In-Service Day
May 31	Memorial Day
June 1	School Ends

(**Except For Selected Students)

GRADING PERIOD

First Semester:
08-17-09 - 12-18-09

Second Semester:
01-05-10 - 06-01-10

SUMMER SCHOOL

June 7th - July 2nd

** - (For Selected Students)

KEY

H - Holiday
• - In-Service Day

MONDAY-FRIDAY

SCHOOL BEGINS AT 8:30 AM
SCHOOL ENDS AT 3:30 PM

February

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	H	16	17	18	19	20
21	22	23	24	25	26	27
28						

March

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	H	H	H	H	H	20
21	22	23	24	25	H	27
28	29	30	31			

April

S	M	T	W	T	F	S
				1	H	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

May

S	M	T	W	T	F	S
					*	1
2	3	4	5	6	*	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	H					

June

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

July

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31