

Peralta Community College District

REQUEST FOR PROPOSAL

RFP # 21-22/18



Laney College Food and Supplies Services RFP No. 21-22/18

**Due Date: February 17, 2022
12:00 Noon PST**

Peralta Community College District

Brian Slaughter, Director of Purchasing

Neil Burmenko, Project Manager

Nicanor Custodio, Buyer

Advertisement Date: 01/14/2022 & 01/21/2022

NOTICE IS HEREBY GIVEN that the Peralta Community College District ("District") is requesting qualified persons, firms, partnerships, corporations, associations, or professional organizations to provide Laney College Food and Supplies Services ("Projects").

The **Mandatory** Pre-Bid Meeting will be held on January 25, 2022 beginning at 9:00 A.M. via Zoom: Conference Meeting ID 972 4872 6743.

https://cccconfer.zoom.us/meeting/register/tJMvc-GvrD0tHtePWp6YEwzL3eZnRGkA0T_V

ALL PROPOSALS ARE DUE ELECTRONICALLY BY 12:00 Noon PST, February 17, 2022. Oral, telegraphic, facsimile, telephone, or email Proposals will not be accepted. Proposals received after this date and time will not be accepted and will be returned, unopened. All Proposals must be submitted electronically using the Peralta Community College website through the purchasing department through the following link:

[Vendor Registry](#)

Each submittal must conform and be responsive to the requirements set forth in this RFP.

Bid Security Bond. Each bid shall be accompanied by a certified check, cashier's check, or bid bond duly completed on the form provided herewith by a guaranty company authorized to carry on business in the State of CA, in an amount equal to at least ten percent (10%) of the sum of the total amount bid, including any options.

The District reserves the right to waive any informalities or irregularities in received submittals. Further, the District reserves the right to reject and all submittals and to negotiate contract terms with one or more respondent firms for one or more of the work items. The District retains the sole discretion to determine issues of compliance and to determine whether a respondent is responsive, responsible, and qualified.

Questions regarding this RFP shall be directed in writing via, [Peralta Community College District Current Solicitations | Vendor Registry](#) before 4:00 PM PST January 28, 2022. Answers will be posted on the District website by February 2, 2022.

RFP RESPONSE SCHEDULE SUMMARY:

The District reserves the right to change the dates on the schedule without prior notice.

Date	Event
January 14, 2022	Release of RFP
January 25, 2022 at 9:00AM PST	Mandatory Meeting via Zoom
January 28, 2022 4:00 P.M.	Deadline for Submitting Written Questions
February 2, 2022	Deadline for District Answering Written Questions
February 17, 2022 at 12:00 Noon PST	Deadline for Submitting Proposals
March 8, 2022	Board Approval

I. Scope of Work

Section 1

The Peralta Community College District (hereinafter "PCCD") seeks to retain a qualified firm(s) to provide Food and Nutrition products, Paper Supplies and Delivery Service, as specified herein, to Laney College Student Cafeteria and the Laney College Bistro.

The initial term of this contract shall be for a period of one (1) year beginning March 15, 2022 to March 15, 2023 with two (2) one-year options to renew the contract.

Laney College serves approximately 14,000 students and is open during the academic school year from August to May. PCCD is utilizing this Request for Proposal (RFP) process to establish a vendor to use for the purchase of food supplies and paper products. Once the selected vendor has been identified, PCCD will issue a Blanket Purchase Order to that vendor. The Laney College Cafeteria Administrator will issue releases (orders) for the actual supplies as needed.

All products offered must be new, unused and of the most current product lines, design, manufacturer and technology.

This work shall include, but not be limited to, the following tasks and shall be provided at no additional cost to the PCCD:

- a. Provide delivery of all ordered supplies within 24 hours of the order.
- b. Provide a process for the pick-up, return and crediting of returned items.

- c. Paper products and supplies to bid are specified and listed in line-item order on the "Itemized Bid Sheets" (See attachment A.)
- d. A sample is required of each line item marked with an X on the Bid Sheets. Samples shall be furnished free of expense to the District and if not destroyed by test will be returned when requested at the bidder's expense.
- e. Estimated annual usage in packages and cases is listed.
- f. Each item specification is described and a brand name is used as a reference to indicate the quality of the product required.
- g. Items listed with the words "No Substitutes" must be bid as specified.
- h. Provide monthly reports of spending on food and supplies.

The PCCD shall not be obligated to purchase any quantity of products/supplies specified herein, and reserves the right to award any and all tasks of work. The decision of the PCCD shall be final.

Types of Items to be Purchased

The selected vendor will have to be able to provide the products listed in spreadsheet (Exhibit I), including the following items:

- Perishable and non-perishable goods
- Paper products (i.e., napkins, tissue paper, bags, take-out containers, etc.)
- Cleaning supplies
- Fresh meats and fishes
- Fresh fruits and vegetables
- Seasonal supplies (i.e., pumpkins, fresh flowers, decorations, etc.)
- Organically grown products
- Condiments and spices
- Plastic ware (compostable where possible), lids, straws, etc.

General Services

Attached is a spreadsheet listing the approximate 900+ core items Laney College purchased from its vendor last academic year. This spreadsheet is only for informational purposes to provide you with a list of items that PCCD purchases throughout the year. It is **not** an estimate of what we are going to purchase as we cannot guarantee any quantities, nor can we forecast what our purchases will be in advance of the academic school year. It is only provided to give you an indication of what we purchase for the operation of the Laney Cafeteria and Bistro. Throughout the academic year, Laney College will order daily and weekly the items it will need for the coming week's operation. Each vendor who is interested in responding to this RFP should at minimum be able to supply the products listed on the spreadsheet.

PCCD Project Manager:

The PCCD's Project Manager shall be:

Neil Burmenko
Food Service Manager
Laney College
900 Fallon street
Oakland, CA 94606
510-464-3520
nburmenko@peralta.edu

The PCCD Project Manager may, at any time during the term of the contract, appoint a designee or representative for the purposes of project management.

FOB Point

The vendor will ship **all** products to the Laney College Cafeteria located at 900 Fallon Street, Oakland, CA 94607. There are three stops on the campus for each delivery. Laney College has the Cafeteria, Laney Bistro, and Bakery. There exist two different building addresses on campus one having two stops.

Purchase Order and Purchase Order Tracking

The PCCD Purchasing Department will issue contract and a Blanket Purchase Order for the purchase of the supplies. Daily and or weekly, a designated Laney College Cafeteria Administrator will meet the sales representative or call, fax in or use the vendor's proprietary software to place an order against the Blanket Purchase Order. The vendor is to ship the product and reference the Blanket Purchase Order on all shipping documents.

The vendor is to track all funds remaining on the Blanket Purchase Order and should notify the Laney College Cafeteria Administrator prior to shipping any order if there are insufficient funds to cover the cost of the order. If insufficient funds exist, the vendor must request additional funds be added to the Blanket Purchase Order, prior to shipping any product. Should the vendor ship the product without sufficient funds available (on the Purchase Order), the vendor will be doing this at the risk of not getting paid for the order until such funds have been added to the existing Blanket Purchase Order or a new Blanket Purchase Order has been created. Make sure all orders have sufficient funds prior to fulfilling the order.

Invoicing

After each order is shipped the vendor will forward the Invoice to the Laney College Cafeteria Administrator for processing. Each Invoice must reference a Blanket Purchase order (with sufficient funds), or an individual Purchase Order issued by PCCD Purchasing Department. Do not invoice without a Purchase Order as this will delay payment to the vendor. Each order must be invoiced separately and each Invoice must list all products ordered matching in house form of the Original Order form.

24 Hour Turnaround Time for Deliveries

All products should be delivered within 24 hours of receipt of order. All deliveries must be made during the hours of Monday through Friday from 6:00 A.M. to 8:00 A.M. The selected

vendor can work with the college to establish a Key Drop system, but for the initial contract, all order must be delivered between the hours listed above.

Pricing

PCCD is looking to work with a vendor who can pro-actively reduce the cost of procuring food supplies for PCCD. In order to receive consideration, the vendor must be a distributor of products and must be regularly engaged in the sale of such supplies and have in-depth technical knowledge and experience in the products covered by the contract.

Each proposal must include a copy of the Vendors Catalog listing your available product, SKU number, list price, and any volume discounts. PCCD has provided a BID Worksheet which list items that the Laney Cafeteria and Bistro Bakery & Catering frequently buys. This Bid Worksheet is just a subset of the items that PCCD will purchase and is used to determine who the lowest cost vendor will be. Please price the items on this Bid Worksheet with your normal selling price as any item you quote on the Bid Worksheet will be the price the District purchases those items for.

Monthly and Quarterly Reports

The Vendor should maintain a database of all PCCD product purchases; containing information regarding product type, quantity purchased, price, and frequency of purchase. On a monthly and quarterly basis the vendor will be required to submit reports to the Laney College Cafeteria Administrator as to how much PCCD has spent with the vendor and any volume discounts its entitled to.

Returns

PCCD may return any product for any reason without incurring a restocking charge. Should a product be received damaged, a designated Laney College Cafeteria Administrator will contact the vendor and request the product to be exchanged. The vendor must exchange the damaged product within 24 hours.

Product Changes

If an ordered item has been discontinued by the manufacturer or is deemed temporarily unavailable, it will be the responsibility of the Vendor to search the marketplace and find an acceptable equal substitute in the time required for delivery. The Vendor must notify the Laney College Administrator in advance of any changes in the description of article, brand, product code or packaging. Any changes made without the approval of the Laney College Cafeteria Administrator will constitute default.

Environmentally Sustainable purchases

The District is committed to making available locally sourced, organic and/or sustainably grown food to students, employees and community members in food-services establishments throughout the District. The District is required to use compostable utensils and servicing containers unless such are not available for the purposes for which they are required; and is prohibited from spending District funds to procure or use polystyrene food containers, plates, and cups or glasses. The District recognizes that environmentally responsible purchasing will help create and sustain markets for environmentally sustainable products and has a formal Board Policy 2.40 that all vendors must adhere to.

The District's formal Environmental Sustainability Policy 2.40 is available for download at: <https://web.peralta.edu/trustees/files/2013/12/BP-2.40-Environmental-Sustainability-Policy.pdf> Click on the link to view the environmentally sustainable purchasing policy and

make sure the product your company will supply to PCCD meets the Environmentally Sustainable policy.

II. Submission Requirements

PCCD has scheduled a Mandatory Pre-proposal meeting on the date indicated in the cover page of this RFP, to review the submission requirements.

Please respond to the following 7 submission requirements in a straightforward, concise delineation of your capabilities proposed to satisfy the requirement of the RFP. PCCD will use your responses to objectively determine your capabilities and experience. Please label your responses 1 through 7, in the order presented below. Please limit your total response to 10 pages (excludes the required attachment forms provided with this RFP).

Submittal Format:

Responses may not be longer the 10 pages (one sided or 5 pages double sided), printed on 8 ½" x 11" papers and formatted in no smaller than 11 point font. Each section shall be numbered according to the sections below. All submitted material must only be bound with only one staple in the upper left corner. Please no binders or any other type of spiral binding. Submittals must fit into an 8 ½ x 11 folder.

1. Company Information: Provide the name of your company (including the name of any parent company), business address, email address, Federal Tax ID number, telephone and FAX numbers, and names and titles of key personnel and a brief history of your company. Provide a brief statement of who is authorized to submit the proposal on the behalf of your firm. Please make sure that person signs and dates the statement.

2. Knowledge, Experience, and References: Provide relevant information about your company's knowledge and experience, including a list of three (3) local clients that can vouch for your quality of service. Make sure to provide the names, addresses and contact information of three (3) local clients with a brief description of the product and service that demonstrate your experience.

3. Response Time and Plan: The Vendor must be able to deliver the supplies within 24 hours of receiving the order. Please provide a statement/plan on your order and delivery process that will demonstrate your capability to deliver supplies within 24 hours. Please also state your hours of operation. Provide any information about your firm's ability to setup a Key Drop system for deliveries.

4. Proposed Costs and Volume Rebates: Provide the cost for the selected items on the attached Bid Worksheet and provide three (3) copies of your catalog with your proposal. The PCCD Bid Worksheet is a sample of the products we intent to purchase and is only provided as a way to compare bid amounts amongst Vendors. Please price the items on this Bid Worksheet with your normal selling price as any item you quote on the Bid Worksheet will be the price the District purchases those items for.

It you company provides volume discounts for purchases; attach your discount structure/tier levels to the Bid Worksheet. Make sure you clearly delineate your price structure so that the District is able to compare your pricing structure against your competition.

5. Debarment: Provide a statement that your company has not been debarred from providing services to any State or Federal Agency within the last five (5) years. Sign and Date your statement. If your firm has been debarred, you will need to provide background information and reason for the debarment. Provide the name and contact information for the Agency that debarred your firm. The District must review the reason and duration for the debarment before it can determine if your firm can be consider for this project.

6. Environmentally Sustainable Procurement: It is the policy of the Peralta Community College District (Board Policy 2.40, Environmental Sustainability), to purchase products or services that help to minimize the adverse effects on human health and the environment, when compared to other products and services that serve the same purpose with comparable efficacy. Does your product or service promote the District's Environmentally Sustainable Procurement goal? Please use the attached Environmentally Sustainable Procurement form to describe how your product or service directly meets the District's goal. If your product or service does not directly meet the District's goal, then describe what initiatives your firm has taken to become more environmentally sustainable. The District will evaluate each response, and more points will be awarded to firms who products and services directly meet the District's Environmentally Sustainable Procurement goal.

7. Required Forms:

The Vendor must fill out all forms included in the RFP (listed in the Exhibit I section) and return them with your proposals. Failure of the vendor to provide any information requested in the RFP, may result in rejection for non-responsiveness. (These required forms will not count against the 10-page maximum for your response.)

III. Award of Proposal

Prior to contract award, the Peralta Community College District must be assured that the responder (vendor) selected has all of the resources required to successfully perform under the contract. This includes, but is not limited to, personnel with skills required, equipment/materials and financial resources sufficient to provide services called for under this contract. If during the evaluation process, the Peralta Community College District is unable to assure itself of the responder's ability to perform under the contract, if awarded, the Peralta Community College District has the option of requesting from the responder, any information that the Peralta Community College District deems necessary to determine the responder's capabilities. If such information is required, the responder will be notified and will be permitted five (5) working days to submit the requested information.

In awarding the contract, the district will evaluate a number of factors in combination. Please make sure you have submitted responses to all items listed in the Submission Requirements section, as your responses will be evaluated based on the weights (Points) listed below.

Award will be made to the contractor offering the most advantageous proposal after consideration of the Evaluation Criteria set forth below. The Peralta Community College District may establish an Evaluation Committee. The Committee will evaluate all proposals received in accordance with the Evaluation Criteria. The Peralta Community College District shall not be obligated to accept the lowest priced proposal, but will make an award in the best interests of the Peralta Community College District after all factors have been evaluated.

Evaluation Criteria

Item	Criteria	Points
1	<u>Overall Vendor's Capacity to Provide Quality Service</u> Vendor's capacity to provide service as evidenced by the responses to items 1, 2, 3, and 5 of Submission Requirements section.	30
2	<u>References</u> Vendor's references as evidence from your response to item 2 of Submission Requirements section.	10
3	<u>Response Time and Plan</u> As evidence from your response to item 3 of Submission Requirements section	15
4	<u>Proposed Costs and Volume Discounts</u> As evidence from your response to item 4 of Submission Requirements section and as provided on the PCCD Bid Worksheet and any Volume Discount offered.	35
5	<u>Environmentally Sustainable Procurement</u> Does your product or service meet the District's Environmentally Sustainability initiatives? (Item 6 of Submission Requirements section.)	5
6	<u>SLBE</u> Does your company meet the District's definition of an SLBE or SELBE?	5
	Total	100

Each Proposal will be evaluated on criteria and priorities define by the District, with specific attention to those features, functional and technical aspects notes for each section. The District's evaluation panel will award the contract bases on the prospective Vendor submission that best meets the needs of the District with regard to the RFP specifications contained herein.

A Bidder must be able to deliver the items within the required delivery date in order to be declared responsive to this bid. The District reserves the right to make no award at all, reserves the right to reject any and all bids and to waive any irregularity or discrepancy associated with this bid.

Unsolicited services or incentives offered as part of the Proposal response will NOT be evaluated or considered in the award process.

The District reserves the right of determination that items bid meet or do not meet RFP specifications. Contract will be awarded to most responsive and responsible Bidder based on criteria described in this RFP. Further, the District reserves the right to accept or reject any or all RFPs and to waive any informality in the bidding. This will be an all or nothing award, meaning all items bid will be awarded to one responsive and responsible Vendor.

Response will be considered acceptance of this term. Peralta Community College District reserves the right to make an award based on partial items.

FULL OPPORTUNITY

The District hereby affirmatively ensures that Disadvantaged Business Enterprises (“DBE”), Small Local Business Enterprises (“SLBE”) and Small Emerging Local Business Enterprises (“SELBE”) shall be afforded full opportunity to submit Proposals in response to this RFP.

No Respondent will be discriminated against on the basis of race, color, gender, sexual orientation, political affiliation, age, ancestry, religion, marital status, national origin, medical condition, or disability in any consideration leading to the award of the contract.

A. SMALL LOCAL BUSINESS ENTERPRISE AND SMALL EMERGING LOCAL BUSINESS ENTERPRISE PROGRAM

The District is committed to ensure equal opportunity and equitable treatment in awarding and managing its public contracts and has established an annual overall program goal of 25 percent participation for small local businesses. To facilitate opportunities for small local business, the District will use a maximum five percent preference for SLBE and SELBE firms. The preference is only used for computation purposes to determine the winning proposal and not for determining the contract price.

Proposers meeting the District criteria for an SLBE and SELBE can complete the self- certification affidavit, signed under penalty of perjury (see **RFP EXHIBIT I**). Proposers claiming SLBE and SELBE status in the self-certification affidavit will be required to submit proof of residency and revenue 48 hours after the delivery deadline for Proposals. Such proof shall consist of a copy of a contract to perform work, to rent space or equipment, or for other business services, executed from their local address, and the firm’s tax returns from the past three consecutive years.

Section 2

Instructions to Bidders

RULES FOR SUBMITTING RFPs

General – This information to Proposers is in addition to any instructions or conditions stated elsewhere in the Contract Document.

Bonds. Ten percent (10%) bid security bond is required.

RFP's – To receive consideration, RFPs shall be made in accordance with the following instructions:

Deadline for Receipt of RFPs – RFPs will be received prior to 12:00 Noon. PST FEBRUARY 17, 2022, after which time RFPs will be opened and checked for completeness. Envelopes containing a RFP must be sealed, prominently marked with the RFP number, RFP title, and name of Bidder, and submitted to:

[Vendor Registry](#)

RFPs/Proposals: To receive consideration, Proposals shall be made in accordance with the following terms:

THE RFP – All items on the Bid proposal form and itemized Bid Work Sheet should be stated in figures, and signatures of all individuals must be in long hand. The completed form should be without interlineations, alterations, or erasures. **Unsigned RFPs will not be accepted.**

RESPONSIBILITY- Bidders are solely responsible for ensuring their RFP is received by the Peralta Community College District in accordance with the solicitation requirements before the date and time specified in the RFP, and at the place specified. The Peralta Community College District shall not be responsible for any delays in mail or by common carriers or by transmission errors or delays or mistaken delivery.

ITEMS TO BE SUBMITTED IN RFP-

- Acknowledge and Signature Form
- Hazard Analysis Critical Control Point (HACCP) Plan or Food Security and Safety Program
- Workers' Compensation Certification
- Small Local Business and Small Emerging Business Enterprise Affidavit
- Drug-Free Workplace Certification
- Tobacco-Free Environment Certification
- Non- Collusion Declaration
- Bid Work Sheet
- Addenda, if any

PRICES- Price and notations must be typed as instructed on the "Itemized Bid Sheet" Excel document. Prices shall be stated in units and quotations made separately on each item. Where there is a conflict between unit prices and extended prices, unit prices will govern. Where there is a conflict between words and figures, words will govern. When bidding an item that has more than one flavor or shape, please list all flavors and shapes available for purchase on the "Itemized Bid Sheet."

If during the contract period there should be a decrease in prices of the items bid, a corresponding decrease in prices on the balance of the deliveries shall be made to the District for as long as the lower prices are in effect, but at no time shall the prices charged the District exceed the prices bid. The District shall be given the benefit of any lower prices which may, for comparable quality and delivery be given by the Vendor to any other school district or any other state, county, municipal or local governmental agency in Alameda County for products listed herein.

Cost of Participation in Selection Process

Costs for developing responses to this RFP are entirely the responsibility of the firm and shall not be chargeable to the District.

INK OR TYPEWRITTEN- All information, prices, notations, signatures, and corrections must be in ink or typewritten. Mistakes may be crossed out and corrections typed or printed adjacent to the mistake and initialed in ink by the person signing the quote.

ITEMIZED BID SHEET- Prices must be submitted on the "Itemized Bid Sheet-Exhibit A" supplied by the District. If the item is a Special Order indicate with an "X" in the column labeled. Each item specification is described and a brand name is used as a reference to indicate the quality of the product required.

QUESTIONS REGARDING PRODUCT SPECIFICATIONS OR DELIVERY- Contact Neil Burmenko, Services at 510-464-3520 or nburmenko@peralta.edu

INFORMED BIDDERS- Before submitting prices, Bidders must fully inform themselves of the conditions, requirements, and specifications of the work or materials to be furnished. Failure to do so will be at Bidders' own risk and they cannot secure relief on the plea of error.

Public Records:

Except for materials deemed Trade Secrets (as defined in California Civil Code 3426.1) and materials specifically marked "Confidential" or "Proprietary", all material submitted in response to this RFP are deemed property of the District and public records upon submission to the District. The foregoing notwithstanding, the District may reject for non-responsiveness the RFP Response of a Respondent who indiscriminately notes that its RFP Response or portions thereof are "Trade Secret" "Confidential" or "Proprietary" and exempt from disclosure as a public record. The District is not liable or responsible for the disclosure of RFP Responses, or portion thereof, deemed to be public records, including those exempt from disclosure if disclosure is by law, by an order Court, or which occurs through inadvertence, mistake or negligence on the part of the District or its agents or representatives. If the District is required to defend or otherwise respond to any action or proceeding wherein request is made for the disclosure of the contents of any portion of a RFP Response deemed exempt from disclosure hereunder, by submitting a response to the RFP, each Respondent agrees to defend, indemnify and hold harmless the District in any action or proceeding from and against any liability, including without limitation attorneys' fees arising there from. The party submitting materials sought by any other party shall be solely responsible for the cost and defense in any action or proceeding seeking to compel disclosure of such materials; the District's sole involvement in any such action shall be that of a stakeholder, retaining the requested material until otherwise ordered by a court of competent jurisdiction.

EXTENSION OF DATE DUE AND/OR TIME- The District reserves the right to extend the date due and/or time when it is in the best interest of the District.

BRAND NAMES- Manufacturers' names, trade names, brand names, manufacture numbers used in these specifications are for the purpose of describing and establishing general quality levels. Such references are not intended to be restrictive. Bids will be considered for alternative brands that meet or exceed the quality of the specifications listed for any item.

BRAND SUBSTITUTIONS- Bids will be considered for items complying substantially with specifications, provided deviations to the specifications are stated and items are described in detail. When offering alternate products, it is the responsibility of the Bidder to indicate the brand names and manufacture item numbers, and to provide evidence of the equality of the items to the products specified in the solicitation. The Peralta Community College District will be the sole judge of whether such alternates are equivalent to the items specified. The Peralta Community College District reserves the right to waive immaterial variations in the specifications.

End of Section

Section 3

Terms and Conditions

ADDENDUM- Any and all changes to this contract must be made in writing and agreed to by the Peralta Community College District. Performance by the Vendor will be considered agreement with the terms of this contract.

AGREEMENT- Submission of a signed quote will be interpreted to mean Bidder hereby agrees to all the terms and conditions set forth in all the pages of this RFP. Bidder's signed quote and District's written acceptance or purchase order shall constitute a contract.

ASSIGNMENT OF RIGHTS OR OBLIGATIONS- Successful Bidder may not assign, transfer, or sell any rights or obligations resulting from this Bid without first obtaining the specific written consent of the Peralta Community College District.

ATTORNEY FEES- In the event a suit or action is instituted in connection with any controversy arising out of this contract, the prevailing party shall be entitled to receive, in addition to its costs, such sum as the court may adjudge reasonable as to attorney's fees and costs.

AUTHORITY OF THE PERALTA COMMUNITY COLLEGE DISTRICT- Subject to the power and authority of the Peralta Community College District as provided by law in this contract, the Peralta Community College District shall in all cases determine the quantity, quality, and acceptability of the materials and supplies for which payment is to be made under this contract. The Peralta Community College District shall decide the questions that may arise relative to the fulfillment of the contract or the obligations of the Vendor hereunder.

AUTHORIZED DISTRIBUTOR- Successful Bidder must be an Authorized Distributor for the product offered, or with Bidder's quote, Bidder must submit documentation from an authorized distributor from whom Bidder has purchased the specified materials or equipment. Said documentation must state that the distributor will honor all manufacturers' warranties.

AWARD RESULTS- A tabulation of the quotes received will be available within a reasonable time after the Date Due. Results will be posted on the District Website at <https://web.peralta.edu/purchasing/documents-list-of-current-bids-rfps-and-rfq>

CANCELLATION OF CONTRACT- The Peralta Community College District may cancel this contract without cause at any time by giving thirty (30) days' written notice to the supplier/Vendor. The Peralta Community College District may cancel this contract with cause at any time by giving ten (10) days' written notice to the supplier/Vendor. Cancellation for cause shall be at the discretion of the Peralta Community College District and shall be, but is not limited to, failure to supply the materials, equipment, or service specified within the time allowed or within the terms, conditions, or provisions of this contract. The successful Bidder may not cancel this contract without prior written consent of the District.

CANCELLATION OF SOLICITATION- The Peralta Community College District may cancel this solicitation at any time.

CLARIFICATION, CORRECTIONS OR CHANGES TO SPECIFICATIONS- All clarifications, corrections, or changes to the solicitation documents will be made by Addendum **only**. Bidders shall not rely upon interpretations, corrections, or changes made in any other manner, whether by telephone, in person, or in email. Interpretations, corrections, and changes shall not be binding unless made by the Addendum. All Addenda issued shall become part of the Agreement documents. Addenda will be sent to all known solicitation holders by email or U.S. mail.

It is the Bidder's sole responsibility to ascertain that it has received all Addenda issued for this solicitation. All Addenda must be acknowledged and returned on or before the Submittal Deadline, unless otherwise directed by an Addendum.

COMPLIANCE WITH FAIR EMPLOYMENT PRACTICE ACT- Vendor agrees in accordance with Section 1735 and 1777.6 of California Labor Code, and the California Fair Employment Practice Act (Sections 1410-1433) that in the hiring of common or skilled labor for the performance of any work under this contract, or any subcontract hereunder, no Contractor, material supplier or Vendor shall, by reason of race, color, national origin or ancestry, or religion, discriminate against any person who is qualified and available to perform the work to which such employment relates.

COMPLIANCE WITH OSHA- Bidder agrees that all item(s) offered comply with all applicable Federal and the State Occupational Safety and Health Act, laws, standards and regulations, and that Bidder will indemnify and hold the Peralta Community College District harmless for any failure to so conform.

CONTRACT INCORPORATION- This contract embodies the entire contract between the District and the Vendor. The parties shall not be bound by or be liable for any statement, representation, promise, inducement or understanding of any kind or nature not set forth herein. No changes, amendments, or modifications of any of the terms or conditions of the contract shall be valid unless reduced to writing and signed by both parties. The complete contract shall include the entire contents of the RFP solicitation, all addenda, all of Proposer's successful submittal, supplemental agreements, and any and all written agreements which alter, amend or extend the contract.

CONTRACT PRICING- Prices bid shall remain firm through the term of this contract.

Cost of Participation in Selection Process

Costs for developing responses to this RFP are entirely the responsibility of the firm and shall not be chargeable to the District.

DAMAGE- The Vendor shall be held responsible for any breakage, loss of the Peralta Community College District's equipment or supplies through negligence of the Vendor or Vendor's employee while working on the Peralta Community College District's premises. The Vendor shall be responsible for restoring/replacing any equipment, facilities, etc., so damaged. The Vendor shall immediately report to the Peralta Community College District any damages to the premises resulting from services performed under this contract.

DEFAULT- In case of default by Vendor of any of the conditions of this bid or contract resulting from this bid, the Vendor agrees that the Peralta Community College District may procure articles or services from other sources and may deduct from the unpaid balance due the Vendor, or collect against the bond or surety, or may invoice the Vendor for excess

costs so paid, and prices paid by Peralta Community College District shall be considered the prevailing market price at the time such purchase is made.

DEFINITIONS – Responsible: a bidding party possessing the skill, judgment, integrity and financial ability necessary to timely perform and complete the contract being bid.
Responsive: a RFP which meets all of the specifications set forth in the RFP.

DELIVERY COMPLETION- All items must be shipped exactly as ordered. The Vendor must apply continual diligence, monitoring, and resources to ensure items on orders are delivered on the required delivery date and in compliance with contract terms, conditions, instructions, pricing, and specifications.

DISCONTINUED ITEMS AND PRODUCT SUBSTITUTION- In the event an item awarded under this contract is discontinued, the Vendor is required to notify the District's Food Service Manager immediately. Contract items that are discontinued by their manufacturer during the term of the contract may be substituted with a same or similar item only if it is equal or exceeds the specifications of the original item. Written documentation from the manufacturer of discontinuation and a sample of the substituted item shall be submitted directly to:

Neil Burmenko
Food Services Manager
Laney College
900 Fallon Street
Oakland, CA 94606

The District will not allow substitutions without prior approval. The substitute item shall then be evaluated by District's Director of Student Nutrition Services to determine if the substitute item is an equivalent of the specified item. Additionally, the price of any authorized substitute product must be equal to or less than the contracted price of the item being replaced. Authorization of a substitute product shall be the sole discretion and with authorization/approval of the Director of Student Nutrition Services.

DISTRICT REQUIREMENTS – The quantity shown is the estimate of consumption for the contract period. The needs of the District may be substantially more or less than such referenced quantities. The articles, supplies or services listed in the RFP and required during the contract period shall be ordered and purchased from the successful Bidder(s) during such period. The District shall have the right to issue purchase orders up to and including the last day of the contract period even though the time provided for delivery may extend beyond such period. The District reserves the right to acquire from other sources during the life of the contract such items as may be required for testing, evaluation or experimental purposes, or for special programs of an emergency nature, and purchases made by individual schools.

EXAMINATION OF LOCATIONS- It shall be the responsibility of the Vendor to establish knowledge of the Peralta Community College District and the specific delivery locations to familiarize him/herself with the access and egress, construction or building difficulties and method of delivery, all of which could affect his ability to service the District. It shall be the responsibility of the Vendor to cope with all these eventualities.

FILL RATE/ACCURACY RATE-The Vendor shall maintain a 90% fill rate of all orders and indicate on the packing slip all items ordered but not delivered. The Vendor shall also fill orders with a 99% accuracy rate.

FOB POINT-All shipments shall be made FOB destination. FOB destination indicates that the *seller* is responsible for shipment until it is tendered to the Peralta Community College District. The District will not pay for shipping and handling, nor shall the District pay for any fuel surcharges that are not indicated herein.

FORCE MAJEURE- If execution of this contract shall be delayed or suspended and if such failure arises out of causes beyond the control of and without fault or negligence of the Vendor, the Vendor shall notify the Peralta Community College District, in writing, within twenty-four (24) hours, after the delay. Such causes may include but are not limited to acts of God, war, acts of a public enemy, acts of any governmental entity in its sovereign or contractual capacity, fires, floods, epidemics, strikes and unusually severe weather.

FORMATION OF CONTRACT- Proposer's signed Proposal and District's written acceptance shall constitute a binding contract.

HOLD HARMLESS- Successful Bidder agrees to indemnify, defend, and hold harmless the name of Peralta Community College District, its governing body, officers, employees, and insurance carriers, individually and collectively, from all losses, claims, suits, demands, expenses, subrogation, attorneys' fees, or actions of any kind in nature resulting from personal injury to any person (including bodily injury and death), or damage to any property, arising or alleged to have arisen out of Successful Bidder's negligent acts, errors, omissions, or performance of the work to be performed under the terms of the contract if awarded. The amount and type of insurance coverage requirements set forth herein will in no way be construed as limiting the scope of indemnity in this paragraph.

INDEMNIFICATION- (a) Vendor agrees to accept all responsibility for loss or damage to any person or entity, and to defend, indemnify, hold harmless and release District, its officers, agents and employees, from and against any and all actions, claims, damages, disabilities or expenses including attorney's fees and witness costs that may be asserted by any person or entity, arising out of or in connection with the tortious acts or errors or omissions of Vendor hereunder, whether or not there is concurrent passive or active negligence on the part of District, but excluding liability due to the sole negligence or willful misconduct of District. This indemnification obligation is not limited in any way by any limitation on the amount or type of damages or compensation payable to or for Vendor or its agents under workers' compensation acts, disability benefit acts, or other employee benefit acts.

(b) Vendor shall be liable to District for any loss or damage to District property arising from or in connection with Vendor's performance hereunder.

INDEPENDENT CONTRACTOR- In accepting this contract, Successful Bidder (hereinafter Vendor) covenants that it presently has no interest, and shall not acquire any interest, direct or indirect, financial or otherwise, which would conflict in any manner or degree with the performance of the services hereunder. Vendor further covenants that, in the performance of this contract, no subcontractor or person having such an interest shall be employed. Vendor certifies that to the best of his or her knowledge, no one who has or will have any financial interest under this contract is an officer or employee of the Peralta Community College District. It is expressly agreed by Vendor that in the performance of the services required

under this contract, Vendor, and any of its subcontractors or employees, shall at times be considered independent contractors and not agents of the Peralta Community College District.

INSURANCE REQUIREMENTS- Successful Bidder shall maintain insurance as specified in (Exhibit A). The successful Bidder must furnish the Peralta Community College District with the Certificates of Insurance proving coverage as specified in (Exhibit A) and naming the Peralta Community College District Additional Insured by endorsement within ten (10) calendar days. Failure to furnish the required certificates within the time allowed may result in withdrawal of award.

LAWS GOVERNING THE CONTRACT- This contract shall be in accordance with the laws of the State of California. Parties further stipulate that this contract was entered into in the county of Alameda and the state of California is the only appropriate forum for any litigation resulting from breach hereof or any questions arising here from.

MATERIAL PRICED INCORRECTLY- As a condition of any award resulting from this Request for Price, Vendor(s) shall discount all transactions as agreed. In the event the District discovers through its contract monitoring process or formal auditing process, that material was priced incorrectly, Vendor(s) agrees to promptly refund all overpayments and to pay all reasonable audit expenses incurred as a result of the noncompliance.

NOMENCLATURES- The terms Successful Bidder, supplier, Vendor, and contractor may be used interchangeably in this solicitation and shall refer exclusively to the person, company, or corporation with whom the Peralta Community College District enters into a contract as a result of this solicitation.

OFF CONTRACT PURCHASE- The District reserves the right to purchase product covered by this Agreement from alternate sources, should during the term of this Contract/Agreement the District obtains more favorable pricing from those alternate sources.

ORDER DISCREPANCIES- Upon notification by the District, the Vendor shall correct/resolve any shipping discrepancy no later than forty-eight (48) hours from the time of delivery to the ordering location, at no additional cost to the District.

PACKING, CRATING, CARTAGE- The cost of all special packing, boxing, crating, or cartage shall be included in the pricing specified on the response unless otherwise specifically stated in the District's request. All packing, crating, or other debris resulting from delivery or setup of commodity purchased shall be removed and properly disposed of by the successful Bidder.

PACKING LISTS

Each shipment must be accompanied by a uniquely numbered, priced packing list (UPLIN), which shall be marked "PAID." Each packing list must indicate the unique order identification (UOI) number for each item shipped. The Purchase Order number must be on the packing list. If the order is paid with a credit/procurement card, the full name of the person who placed the order, their phone number and their campus/site location must be listed.

PERFORMANCE NOTIFICATION- In the event Vendor is unable to perform any or its entire obligation under this contract or Vendor is able to foresee a potential issue (i.e., system failure) that will impact the quality or quantity of the scope of work, services or level

of performance under the contract, the Vendor shall notify the District within one (1) working day in writing or by telephone of such event.

POSTAWARD MEETING -Prior to performing any work or providing any services specified on this Contract, the Vendor may be required to meet with the Director for Student Nutrition Services for the purpose of reviewing the products and services offered herein, determining milestones regarding the District's expectations, and to discuss any issues related to the execution of this RFP.

The Vendor shall perform all work in accordance with such schedule pursuant to the Terms & Conditions of this Contract. The District will approve all materials associated with this RFP.

QUANTITIES- The quantities shown are approximate. The District reserves the right to increase or decrease quantities as required. The District does not guarantee orders in these quantities nor shall the District be required to limit its orders to these quantities. This is an indefinite quantity bid for which there shall be no limit to the number of orders placed, in any quantity, by the District or any participating public agency for the term of the contract, at the prices resulting from award of a contract.

QUESTIONS, INTERPRETATION, OR CORRECTION OF BID DOCUMENTS- Bidders shall notify the District Senior Buyer, Nicanor Custodio, by email, ncustodio@peralta.edu or by Phone: 510-466-7256 promptly of any error, omission, inconsistency or for interpretation, correction, or clarification that may be discovered during examination of the solicitation.

RETURN OF ITEMS- Items ordered by the District, which are subsequently determined, by District customer, not to be acceptable or wanted, shall be picked up by the Vendor and full credit shall be issued to the ordering location. After proper notification to the Vendor, by the District ordering location/customer, Vendor shall pick up and fully credit said return items in a timely manner.

The District reserves the right to refuse all items in excess of the quantities ordered unopened at the time of delivery. Excess quantities delivered to the ordering location shall be picked up by the Vendor within ten (10) business days after notification by the District ordering location.

RIGHTS RESERVED-

A. **Rejection.** The Peralta Community College District reserves the right to reject any or all Bids or any part thereof, or to accept any bid or any part thereof, or to waive any informalities in any bid, whenever it is deemed to be in the best interest of the Peralta Community College District. The Peralta Community College District also reserves the right to reject the bid of any Bidder who has previously failed to perform adequately for the Peralta Community College District or any other governmental agency.

B. **Cover.** Should the successful Bidder fail to comply with the conditions of this bid or fail to complete the required work or furnish the required materials within the time stipulated, the Peralta Community College District reserves the right to purchase the materials in open market, or to complete the required work, at the expense of the successful Bidder.

C. **Severability.** If any provision, or any portion of any provision, of any contract resulting from this bid shall be held invalid, illegal, or unenforceable, the remaining provisions or portions of any provisions shall be valid and enforceable to the extent possible.

SAFETY- All articles delivered under this contract must conform to the Safety Orders of the State of California, Division of Industrial Safety. The Vendor shall provide Material Safety Data Sheets (MSDS) upon request by the District.

SEVERABILITY- If any provisions, or portions of any provisions, of this contract are held invalid, illegal, or unenforceable, they shall be severed from the contract and the remaining provisions shall be valid and enforceable.

SPECIFICATIONS, CHANGES TO- The parties shall not be bound by or be liable for any statement, representation, promise, inducement or understanding of any kind or nature not set forth herein or by written amendment. No changes, amendments, or modifications of any of the terms or conditions of the specification shall be valid unless reduced in writing and signed by both parties.

STOCK ON HAND-The Vendor shall stock and maintain a reasonably sufficient quantity of all items awarded. The District's estimated one (1) year usage is listed on the "Itemized Bid Sheet" for delivery to the sites listed above.

TAXES- The Vendor shall pay all taxes, levies, duties and assessments of every nature due in connection with any work under the contract, shall make any and all payroll deductions required by law, and shall indemnify and hold harmless the Peralta Community College District from any liability on account of any and all such taxes, levies, duties, assessments and deductions. The Peralta Community College District is exempt from Federal Excise Tax.

TERMS OF THE OFFER- Peralta Community College District's acceptance of Bidder's offer shall be limited to the terms herein unless expressly agreed in writing by the Peralta Community College District. Bids offering terms other than those shown herein will be declared nonresponsive and will not be considered.

RESTRICTIONS ON LOBBYING AND CONTACTS

From the period beginning on the date of the issuance of this RFP and ending on the date of the award of the contract, no person, or entity responding to this RFP, nor any officer, employee, representative, agent, or consultant representing such a person or entity shall contact through any means or engage in any discussion regarding this RFP, the evaluation or selection process/or the award of the contract(s) with any member of the District's Governing Board ("Board"), selection committee members, or any member of the Citizens' Oversight Committee, or with any employee of the District except for clarifications and questions as described herein. Any such contact shall be grounds for the disqualification of the Respondent.

INVESTIGATIONS and CLARIFICATIONS

The District reserves the right to investigate and rely upon information from any other available sources in addition to and beyond any documents or

information submitted in response to this RFP.

The District reserves the right to request, at its sole discretion, that one or more of the Respondents provide clarifications or supply additional material deemed necessary to assist in the evaluation of Proposals, and to modify or alter any of the requirements herein.

In the event that the proposal guidelines change materially, all Respondents who have submitted timely Proposals will be given an opportunity to modify their Proposal in the specific areas that are impacted.

HACCP Plan or Food Security and Safety Program

Distributor shall follow appropriate handling and storage practices; this will include providing proof of established sanitation procedures and an active pest control program to assure proper information. A copy of the Vendor's Hazard Analysis Critical Control Point (HACCP) system OR Food Safety & Security Program must be submitted to the District with the RFP documents.

Distributor shall provide products from manufacturers with a Hazard Analysis Critical Control Point (HACCP) system in place. Additionally, Distributor shall ensure that all products received under this contract shall be prepared, handled and are stored in accordance with the health and sanitation standards for the County of Alameda or local city/county agency in which product was produced, State of California, and/or Federal Government, whichever is higher.

EXHIBIT I – CONTRACT FORMS

The following Contract Forms must be submitted with the RFP:

1. Acknowledge and Signature Form
2. Hazard Analysis Critical Control Point (HACCP) Plan or Food Security and Safety Program
3. Workers' Compensation Certification
4. Small Local Business and Small Emerging Business Enterprise Affidavit
5. Drug-Free Workplace Certification
6. Tobacco-Free Environment Certification
7. Non- Collusion Declaration
8. Bid Work Sheet
9. Addenda, if any

Acknowledgement Form

Acknowledgement and Signature Form

The undersigned having carefully examined the Request for Proposals, location of the proposed work, the local conditions of the place where the work is to be done, the Invitation, the General Conditions, the Specifications and all of the documents for this project, and accurately completed the Vendor's Questionnaire, proposes to enter into a contract with Peralta Community College District to perform the work described in this RFP, including all of its component parts, and to furnish any and all required labor, materials, equipment, insurance, bonding, taxes, transportation and services required for this project in strict conformity with the RFP, including any Addenda, within the time specified.

Addendum Acknowledgement

The following addendum(s) are acknowledged in this RFP: _____

Acknowledgement and Signature:

1. No Proposal is valid unless signed in ink by the person authorized to make the proposal.
2. I have carefully read, understand, and agree to the terms and conditions on all pages of this proposal. The undersigned agrees to furnish the services stipulated on this proposal.

Vendor (Respondent) Name: _____

Name and Title of Signatory: _____

Signature: _____ (date)

WORKERS' COMPENSATION CERTIFICATION

PROJECT/CONTRACT NO.: _____ between Peralta Community College District ("District") and _____ ("Contractor" or "Proposer") ("Contract" or "Project").

Labor Code section 3700, in relevant part, provides:

Every employer except the State shall secure the payment of compensation in one or more of the following ways:

- a. By being insured against liability to pay compensation by one or more insurers duly authorized to write compensation insurance in this state; and/or
- b. By securing from the Director of Industrial Relations a certificate of consent to self-insure, which may be given upon furnishing proof satisfactory to the Director of Industrial Relations of ability to self-insure and to pay any compensation that may become due to his employees.

I am aware of the provisions of section 3700 of the Labor Code which require every employer to be insured against liability for workers' compensation or to undertake self-insurance in accordance with the provisions of that code, and I will comply with such provisions before commencing the performance of the Work of this Contract.

Date: _____

Proper Name of Contractor: _____

Signature: _____

Print Name: _____

Title: _____

(In accordance with Labor Code sections 1860 and 1861, the above certificate must be signed and filed with the awarding body prior to performing any Work under this Contract.)

END OF DOCUMENT

SMALL LOCAL BUSINESS ENTERPRISE and SMALL EMERGING LOCAL BUSINESS ENTERPRISE PROGRAM

The District is committed to ensure equal opportunity and equitable treatment in awarding and managing its public contracts and has established an annual overall program goal of twenty-five percent participation for small local businesses. To facilitate opportunities for small local business, the District will use a maximum 5% bidding preference for SLBE and SELBE firms. The preference is only used for computation purposes to determine the winning bidder, the contract is awarded at the actual bid amount. Please review the following guidelines to see if your firm qualifies for the preference.

The 5% bidding preference for an SLBE and SELBE firms are for construction, personal and professional services, goods and services, maintenance, repairs, and operations where responsibility and quality are equal. The preference will be 5% of the bid amount of the lowest responsive responsible bidder, and may not exceed \$50,000.00 for any bid.

A Non-SLBE/SELBE Prime Contractor who utilizes 25% of total bid amount, with SLBE or SELBE subcontractors (who meet the District's Definition of an SLBE and SELBE), can also receive a maximum of 4% bidding preference, not to exceed \$50,000.00 for any bid. (See below Subcontractor section.)

Definitions:

SLBE: A Small Local Business Enterprise is a business that has not exceeded gross annual revenue of 8.5 million dollars for a construction firm, or 6 million dollars for goods and non-professional services firm, or 3 million dollars for architecture, engineering and professional services firm, for the past three consecutive years and meets the below geographic location requirements.

SELBE: A Small Local Emerging Business Enterprise is a business that has not exceeded gross annual revenue of 1.5 million dollars for the past three consecutive years and meets the below geographic location requirements.

Commercially Useful Function: Shall mean a business is directly responsible for providing the materials, equipment, supplies or services to the District as required by the contract solicitation. The business performs work that is normal for its business services and carries out its obligation by actually performing, managing, or supervising the work involved. The business is **not** Commercially Useful if its role is limited to that of an extra participant in a transaction, contract, or project through which funds are passed in order to obtain the appearance of SLBE or SELBE participation.

Geographic Location Requirements:

- The business must be located at a fixed, established commercial address located in the District's market area of Albany, Alameda, Berkeley, Emeryville, Oakland, or Piedmont, and not a temporary or movable office, a post office box, or a telephone answering service.

- If the business has an office outside of the District's market area as well as an office within the market area, the office within the District's market area must be staffed on a full time permanent basis with someone employed by the business.
- If requested, the business that has an office outside of the District's market area must provide proof of one or more past contracts citing the business address (such as contracts to perform work, to rent space or equipment, or for other business services) was within the District's market area at least one (1) year prior to the date of contract award. The one-year requirement does not apply to businesses whose sole establishment is located within the District's market area.

Subcontractors:

Non-SLBE/SELBE Prime Contractors who use subcontractors, who meet the district definitions of SLBE and SELBE, may receive a maximum of 4% bidding preference if the following conditions are met:

1. 25% of total bid amount is with Subcontractors who meet the District's definition of an SLBE and SELBE. The Prime Contractor must list each Subcontractor on the Subcontractor List form, clearly identifying the SLBE and SELBE status and the Dollar Amount of work each subcontractor will perform.
2. The Subcontractors must provide a Commercially Useful Function.
3. The Prime Contractor must maintain the Subcontractor percentages (based on the quoted dollar amounts) indicated in the Subcontractor List form at the time the Contract is awarded and throughout the term of the Contract.
4. The Prime Contractor must fill out sign the SLBE/SELBE Self Certification Affidavit and return it with the bid documents, and 48 hours after the bid opening the Prime Contractor must submit signed SLBE/SELBE Self Certification Affidavit from each of the SLBE and SELBE subcontractors listed in the Subcontractor form. The Subcontractor must agree to provide the requested documentation to verify the SLBE/SEBLE status.
5. No Substitutions can be made to the SLBE and SELBE subcontractor without the prior written approval of the District. The District will approve a subcontractor substitution on the following conditions:
 - a. A written statement from the subcontractor agreeing to the substitution.
 - b. When the subcontractor has been given a reasonable opportunity to execute the subcontract, yet fails to, or refuses to execute the subcontract, or refuses to satisfy contractual obligations.
 - c. When the subcontractor becomes insolvent.
 - d. When the District determines the work performed by the subcontractor is not in accordance with the contact agreement, or the subcontractor is substantially and unduly delaying or disrupting the progress of work.

Firms that meet the District criteria for an SLBE and SELBE can complete the below self-certification affidavit signed under penalty of perjury. Firms claiming SLBE and SELBE status in the self-certification affidavit will be required to submit proof of residency and revenue 48 hours after bid opening. Such proof shall consist of a copy of a contract to

perform work, to rent space or equipment, or for other business services, executed from their local address, and the firm's tax returns for the past three consecutive years.

I certify under penalty of perjury that my firm meets the District's definition of a Small Local Business Enterprise or a Small Emerging Local Business Enterprise and resides in the geographic location of the District's market area and qualifies for the below preference. The maximum preference will be five percent of the bid amount of the lowest responsible bidder and may not exceed \$50,000.00 for any bid. The preference is only used for computation purposes to determine the winning bidder; the contract is awarded at the actual bid amount. The District's Contract Compliance Office will determine whether this requirement has been fulfilled. Bidders may only claim one of the below preferences.

Certification Status	Preference	Preference Claimed (check only one)
SLBE	5% of lowest bid	
SELBE	5% of lowest bid	
25% of Subcontractors are SLBE/SELBE	4% of lowest bid	
Not Applicable	None	

1. I acknowledge and am hereby advised that upon a finding of perjury with the claims made in this self-certification affidavit the District is authorized to impose penalties which may include any of the following:
 - a) Refusal to certify the award of a contract
 - b) Suspension of a contract
 - c) Withholding of funds
 - d) Revision of a contract for material breach of contract
 - e) Disqualification of my firm from eligibility for providing goods and services to the Peralta Community College District for a period not to exceed five (5) years

2. I acknowledge and have been advised and hereby agree that my firm will be required to provide proof (and if applicable, my SLBE and SELBE Subcontractors will provide proof) of the status claimed on this self-certification affidavit 48 hours after bid opening. Proof of status claimed includes tax returns from the previous three years and past contracts to determine the size and geographical location of my firm.

3. I declare that the above provisions are attested to under penalty of perjury under the laws of the State of California.

RFP Number: _____ RFP Name: _____

Signed

Date

Printed or typed name

Title

Name of Company

Telephone

END OF DOCUMENT

DRUG-FREE WORKPLACE CERTIFICATION

PROJECT/CONTRACT NO.: _____ between the Peralta Community College District ("District") and _____ ("Contractor" or "Proposer") ("Contract" or "Project").

This Drug-Free Workplace Certification form is required from the successful Proposer pursuant to Government Code section 8350 et seq., the Drug-Free Workplace Act of 1990. The Drug-Free Workplace Act of 1990 requires that every person or organization awarded a contract or grant for the procurement of any property or service from any state agency must certify that it will provide a drug-free workplace by doing certain specified acts. In addition, the Act provides that each contract or grant awarded by a state agency may be subject to suspension of payments or termination of the contract or grant, and the contractor or grantee may be subject to debarment from future contracting, if the contracting agency determines that specified acts have occurred.

The District is not a "state agency" as defined in the applicable section(s) of the Government Code, but the District is a local agency and community college district under California law and requires all contractors on District projects to comply with the provisions and requirements of the Drug-Free Workplace Act of 1990.

Contractor must also comply with the provisions of Health & Safety Code section 11362.3 which prohibits the consumption or possession of cannabis or cannabis products in any public place, including on campus.

Contractor shall certify that it will provide a drug-free workplace by doing all of the following:

- a. Publishing a statement notifying employees that the unlawful manufacture, distribution, dispensation, possession, or use of a controlled substance is prohibited in the person's or organization's workplace and specifying actions which will be taken against employees for violations of the prohibition.
- b. Establishing a drug-free awareness program to inform employees about all of the following:
 - (1) The dangers of drug abuse in the workplace.
 - (2) The person's or organization's policy of maintaining a drug-free workplace.
 - (3) The availability of drug counseling, rehabilitation, and employee-assistance programs.
 - (4) The penalties that may be imposed upon employees for drug abuse violations.
- c. Requiring that each employee engaged in the performance of the contract or grant be given a copy of the statement required above, and that, as a condition of employment on the contract or grant, the employee agrees to a proposal by the terms of the statement.

I, the undersigned, agree to fulfill the terms and requirements of Government Code section 8355 listed above and will publish a statement notifying employees concerning (a) the prohibition of controlled substance at the workplace, (b) establishing a drug-free awareness program, and (c) requiring that each employee engaged in the performance of the Contract be given a copy of the statement required by section 8355(a), and requiring that the employee agree to a proposal by the terms of that statement.

I also understand that if the District determines that I have either (a) made a false certification herein, or (b) violated this certification by failing to carry out the requirements of section 8355, that the Contract awarded herein is subject to termination, suspension of payments, or both. I further understand that, should I violate the terms of the Drug-Free Workplace Act of 1990, I may be subject to debarment in accordance with the requirements of the aforementioned Act.

I acknowledge that I am aware of the provisions of and hereby certify that I will adhere to the requirements of the Drug-Free Workplace Act of 1990 and Health and Safety Code section 11362.3.

Date: _____
Proper Name of Contractor: _____
Signature: _____
Print Name: _____
Title: _____

END OF DOCUMENT

TOBACCO-FREE ENVIRONMENT CERTIFICATION

PROJECT/CONTRACT NO.: _____ between Peralta Community College District ("District") and _____ ("Contractor" or "Proposer") ("Contract" or "Project").

This Tobacco-Free Environment Certification form is required from the successful Proposer.

Pursuant to, without limitation, 20 U.S.C. section 6083, Labor Code section 6400 et seq., Health & Safety Code section 104350 et seq., Business and Professions Code section 22950 et seq. and District Board Policies, all District sites, including the Project site, are tobacco-free environments. Smoking and the use of tobacco products by all persons is prohibited on or in District property. District property includes school buildings, school grounds, school owned vehicles and vehicles owned by others while on District property. The prohibition on smoking includes the use of any electronic smoking device that creates an aerosol or vapor, in any manner or in any form, and the use of any oral smoking device for the purpose of circumventing the prohibition of tobacco smoking. Further, Health & Safety Code section 11362.3 prohibits the smoking or use of cannabis or cannabis products in any place where smoking tobacco is prohibited.

I acknowledge that I am aware of the District's policy regarding tobacco-free environments at District sites, including the Project site and hereby certify that I will adhere to the requirements of that policy and not permit any of my firm's employees, agents, subcontractors, or my firm's subcontractors' employees or agents to use tobacco and/or smoke on the Project site.

Date: _____

Proper Name of Contractor: _____

Signature: _____

Print Name: _____

Title: _____

END OF DOCUMENT

**NON-COLLUSION DECLARATION
(Public Contract Code Section 7106)**

THE UNDERSIGNED DECLARES:

I am the _____ of _____, the party making the foregoing proposal.

[Title]

[Name of Firm]

The proposal is not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation. The proposal is genuine and not collusive or sham. The proposer has not directly or indirectly induced or solicited any other proposer to put in a false or sham proposal. The proposer has not directly or indirectly colluded, conspired, connived, or agreed with any proposer or anyone else to put in a sham proposal, or to refrain from submitting a proposal. The proposer has not in any manner, directly or indirectly, sought by agreement, communication, or conference with anyone to fix the proposal price of the proposer or any other proposer, or to fix any overhead, profit, or cost element of the proposal price, or of that of any other proposer. All statements contained in the proposal are true. The proposer has not, directly or indirectly, submitted his or her proposal price or any breakdown thereof, or the contents thereof, or divulged information or data relative thereto, to any corporation, partnership, company, association, organization, proposal depository, or to any member or agent thereof, to effectuate a collusive or sham proposal, and has not paid, and will not pay, any person or entity for such purpose.

Any person executing this declaration on behalf of a proposer that is a corporation, partnership, joint venture, limited liability company, limited liability partnership, or any other entity, hereby represents that he or she has full power to execute, and does execute, this declaration on behalf of the proposer.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct, and that this declaration is executed on

_____,

[Date]

at _____, _____.

[City]

[State]

Date: _____

Proper Name of Proposer: _____

Signature: _____

Print Name: _____

Title: _____

END OF DOCUMENT

EXHIBIT A
Insurance Requirements

1. INSURANCE AND BONDS

1. **Insurance**

Provider shall procure and maintain for the duration of the contract insurance against claims for injuries to persons or damages to property which may arise from or in connection with the performance of the work hereunder by the provider, its agents, representatives, or employees.

Coverage Required	Limits Per Occurrence	Scope As Broad
General Liability	\$1,000,000.00	As CG001
Automobile Liability	\$1,000,000.00	As ISO-CA001
Workers' Comp/Employers Liability	\$1,000,000.00	As req. by CA

The General Liability and Auto Liability policies are to contain or be endorsed to name PCCD, its officers, officials, employees, and volunteers as additional insured's for liability arising out of the activities performed in connection with this contract. The Contractor's coverage shall be primary and shall apply separately to each insured against who claim is made or suit is brought, except with respect to the limits of the insurer's liability. Contractor shall furnish PCCD original Certificates of Insurance and endorsements (affecting coverage required by this clause) signed by a person authorized to bind coverage on its behalf. Insurance is to be placed with insurers with a current AM Best rating of not less than A: VII the endorsements are to be received and approved by PCCD before work commences:

Bid Work Sheet

RFP 21-22/18 Laney College Food and Supplies Services

The PCCD Bid Worksheet lists items that the Laney Cafeteria and Bistro frequently buy. This Bid Worksheet is just a subset of the items that PCCD will purchase and is used to determine who the lowest cost Vendor will be. Please price the items on this Bid Worksheet with your normal selling price, as any item you quote on the Bid Worksheet will be the price the District purchases those items for. **Please attach any Volume Discount schedules/tiers that your company offers to this bid worksheet. Also include three (3) copies of your companies catalog with your proposal.**

Sample Items:

Product Description	Pack	Size	Brand	Cases QTY	Split QTY	Price per Pack Size	Price per LB	Extended Price	Total
DAIRY									
EGG WHL LIQUID FRSH W/CITRC	2	20 LB	WHLFCLS	72					
CHEESE CHDR MILD FTHR SHRD YEL	4	5 LB	CASASOL	49					
BUTTER SOLID USDA AA UNSLTD	30	1 LB	WHLFIMP	90					
CHEESE CHDR MLD SLI INT .75 YL	8	1.5 LB	BBRLIMP	35					
CREAMER HALF & HALF	12	32 OZ	WHLFCLS	69					
CHEESE MONTEREY JACK FTHR SHRD	4	5 LB	CASASOL	36					
CHEESE PARM SHRD USA	2	5 LB	AREZCLS	56					
CHEESE SWISS SLICE .75 OZ	8	1.5 LB	BBRLIMP	35					
EGG SHELL LRG AA USDA WHT CDFA	1	15 DZ	WHLFCLS	110					
MILK SOY PLAIN	12	32 OZ	SILK	34					
MILK SOY VAN SILK ASP PRISMA	18	8 OZ	SILK	65					
MILK SOY CHOC	18	8 OZ	SILK	59					
CREAM HEAVY 40%	6	.5 GAL	BERKFRM	75					
CREAM SOUR SEL 13%	2	5 LB	WHLFCLS	78					
YOGURT VARIETY LNF STR/PCH/BLU	24	5.3 OZ	DANNON	65					
MILK HOMOGENIZED	2	1 GAL	WHLFCLS	98					
YOGURT STR/BLU LT&FT GREEK	12	5.3OZ	DANNON	72					
YOGURT MIXED BERRIES FOB	12	5.3 OZ	DANNON	72					
YOGURT BLUEBERRY FOB	12	5.3 OZ	DANNON	72					
YOGURT PEACH LIGHT N FIT	12	5.3 OZ	DANNON	72					
YOGURT STRAWBERRY FOB	12	5.3OZ	DANNON	72					

CHEESE PEPPER JACK SLI .75OZ	8	1.5 LB	BBRLIMP	15				
CHEESE PROV NONSMK SLI INT .75	8	1.5 LB	BBRLIMP	4				
CHEESE MOZZ FRSH CILIEGN 1/3OZ	2	3 LB	AREZZIO	4				
YOGURT PLAIN GREEK NONFAT	6	32 OZ	DANNON	19				
CHEESE GRUYERE KING CUTS	2	6#AVG	BBRLIMP	1				
CHEESE MOZZARELLA LMWM SHRD	6	5 LB	AREZIMP		45			
CHEESE FETA CRUMBLD	2	5 LB	SYS IMP	10				
BUTTER CUP USDA AA	720	5 GM	WHLFIMP	12				
YOGURT PLAIN GREEK BAG OIKOS	2	6 LB	DANNON	12				
EGG WHITE LIQ W/TEC OPT CHOICE	12	2 LB	WHLFCLS	5				
CHEESE CREAM LOAF	10	3 LB	WHLFIMP		16			
CHEESE BLUE CRUMBLES	2	5 LB	SYS IMP	19				
BUTTERMILK 1% LOW FAT	6	.5 GAL	WHLFCLS	25				
CHEESE ASIAGO WHL 1/4 5M CRYO	4	6#AVG	AREZCLS		4			
CHEESE PARM GRTD FRSH USA	4	5LB	CUC AND		4			
MEAT								
BACON LAYFLAT C/C 13/17 NAT GF	1	15 LB	HORMEL	125				
BEEF PATTY CHK FC SEA HS FRZ	40	4 OZ	CAB	95				
PORK RIB ST.LOUIS PECAN SMKD	12	1.75#	AUSTBLU	15				
BEEF ROAST TOP RND C/O SPT 25	2	8-11#	BBRLREL	15				
SAUSAGE PORK PTY NATURAL 2OZ	1	10 LB	HORMEL	55				
SAUSAGE ANDOUILLE 4X1 6	2	5 LB	SILVA	15				
SALAMI HARD SLI	2	5 LB	WILSON	15				
PORK CHOP BNLS C/C ALWAYS TNR	40	4 OZ	HORMEL	9				
FRANK ALL-BEEF 6X1 6	2	5 LB	BBRLIMP	7				
SAUSAGE LINK HOT SKLS 4X1 6 IN	1	10 LB	MILLER	4				
MEATBALL TURKEY COOKED	2	5LB	BTRBALL	5				
MEATBALL BEEF ITAL STYLE .5 OZ	2	5 LB	AREZZIO	3				
BEEF GRND BULK 81/19 CHUB FR	4	5#AV	FIRECLS	1				
BEEF GRND BULK 85/15 CHUB FR	4	5#AV	FIRECLS	1				
PEPPERONI SLICED PORK&BF14-16C	1	10 LB	AREZZIO	1				
SEAFOOD								
TILAPIA FILLET BLSL IVP 5-7 OZ	1	10LB	PORTBTY	25				

SHRIMP CW PUD CKD 250/350	2	5 LB	PORTPRM	9					
SHRIMP WHT GH 21/25	6	4 LB	PORTBTY	5					
CATFISH FIL SHANK 5-7 OZ USA	1	15LB	PORTBTY	7					
COD ATL LOIN IQF 4 OZ ASIA	1	10 LB	PORTBTY	8					
CRAB IMIT FLAKE STYL - 2% CRAB	6	2.5 LB	PORTBTY	8					
SHRIMP WHT P&D TLON 16/20	4	2.5 LB	PORTBTY	3					
TILAPIA FILLET BLSL IQF 3-5 OZ	2	5 LB	PORTBTY	2					
SHRIMP WHT GH 16-20	6	4 LB	PORTBTY		3				
POULTRY									
TURKEY BRST HCK SMK SKN IMP	2	8-10#	BBRLIMP	45					
CHICKEN BRST IFZ BNLS/SKLS ZIP	48	4 OZ	SYS CLS	80					
CHICKEN CVP THIGH BNLS SKLS	4	10 LB	SYS CLS	35					
CHICKEN BRST FIRE BRAISED 4OZ	2	5#AVG	HORMEL	42					
SAUSAGE CHKN APPLE SMKD 1.5 OZ	4	3 LB	AIDELLS	26					
SAUSAGE TURKEY PTY CKD 1.6OZ	1	10LB	SYS CLS	33					
CHICKEN LEG QTR IF	60	8.7 OZ	SYS CLS	17					
CHICKEN CVP LEG QUARTER ESL	1	40 LB	TYSON	11					
BACON TURKEY SLI	16	12 OZ	OSC MYR	11					
CHICKEN WING IQF 1ST JOINT	3	5 LB	TYSON	7					
TURKEY BURGER PEPPER GARLIC	40	5.33OZ	SYS CLS	9					
CHICKEN WING DINGS BRD JMBO	2	7.5 LB	PIERCE	3					
SAUSAGE SMK CHICKEN/APL 3.5 OZ	4	3 LB	AIDELLS	2					
TURKEY GROUND 85/15	2	10LB	SYS CLS	1					
DRY GOODS, BAKING,STAPLES									
POTATO H/BRN IQF LOOSE SHRED	6	5 LB	SYS IMP	75					
APTZR BACON & BLUE CHS MTBL	80	1.5 OZ	PAULSEN	9					
MUFFIN ENGLISH SANDWICH 3 OZ	6	8 CT	THOMAS	35					
TORTILLA FLOUR PRESS 13	12	12 CT	MISSION	33					
BUN HAMBURGER SESAME 5" 3OZ	10	6 CT	SYS CLS	49					
BREAD TEXAS TOAST YEL 1	8	24 OZ	SYS CLS	37					
PATTY VEG SAUSAGE BREAKFAST	112	1.34OZ	MORNSTR	21					
BUN HOT DOG PLAIN 6" 1.9 OZ	8	12 CT	SYS CLS	20					

BREAD WHEATBERRY DELI 5/8 SLI	10	32 OZ	BBRLCLS	15					
PATTY BLK BEAN BURGER CHIPOTLE	48	4.25OZ	MORNSTR	8					
DOUGH COOKIE PEANUT BUTR	216	1.5 OZ	BKRSCLS	7					
DOUGH COOKIE OATMEAL RSN	216	1.5 OZ	BKRSCLS	7					
NOODLE CHOW MEIN BKD	8	3 LB	FORTUN	10					
RAVIOLI STRIPED SPINACH/CHZ PC	2	3 LB	AREZZIO	11					
DOUGH COOKIE CHOC CHIP	216	1.5 OZ	BKRSCLS	7					
BREAD FOCACCIA QTR SHEET	10	16 OZ	LA BREA	11					
RAVIOLI JUMBO THREE CHS	2	5 LB	AREZZIO	8					
DOUGH COOKIE SUGAR	216	1.5 OZ	BKRSCLS	6					
PASTA TORTELLINI TRICLR W/CHS	4	2.5 LB	AREZZIO	8					
RAVIOLI MSHRM PORTABELLO SQR	2	5 LB	AREZZIO	6					
VEGETABLE BLEND CHFCT SAN FRAN	6	4 LB	SYS CLS	7					
ENTREE LASAGNA VEGETABLE	4	6 LB	STOUFER	4					
DANISH ASST IW	24	3 OZ	BKRSIMP	12					
ROLL DINNER HAWAIIAN BKD	10	24 CT	KINGHAW	5					
SAUCE PESTO BASIL FRZN	3	30OZ	AREZZIO	7					
POTATO FRY 1/4 SS COATED	6	4.5LB	SYS IMP	8					
VEGETABLE BLEND CHFCT SPRING	6	4 LB	SYS CLS	25					
VEGETABLE BLEND CALIF GRADE A	6	4 LB	SYS IMP	25					
WONTON SKIN FROZEN MED	24	1 LB	HONGKNG	20					
BREADSTICK FRENCH PARBAKED	120	1.8 OZ	RICHS	14					
BUN HAMBURGER WHT SLIDER3" SLI	6	24 CT	OVNFRSH	15					
CORN WHL KERNEL GR A P	12	2.5 LB	SYS CLS	26					
PATTY VEG ORIGINAL VEGGIE BURG	48	3.4OZ	GRDNBRG	18					
TART SHELL	240	3"	LBA	39					
BUN HAMBURGER SESAME 4" 1.75OZ	6	12 CT	SYS CLS	25					
DOUGH SHEET PHYLLO	12	1 LB	GRK SPC	5					
ROLL SUB SLI 6	12	6 CT	BBRLCLS	50					
ROLL DINNER BKD 1.1 OZ	3	48 CT	PEPFARM	38					
CROISSANT BUTTER MINI	1	160CT	DELIFRN	35					
ENTREE LASAGNA MEAT	4	6 LB	STOUFER	16					
WRAP TORTILLA WHEAT 12	6	12 CT	MISSION	28					

PASTA TORTELLINI RAINBOW PRCKD	3	3 LB	AREZZIO	36					
BREAD PITA PLAIN 7 IN	12	10 CT	KRONOS	30					
CARROT DICED GR A P	12	2 LB	SYS CLS	15					
BAGEL ASST #1 3 OZ SLI	12	6 CT	BBRLCLS	35					
BREAD GARLIC 17 SLI	20	12 OZ	BKRSCLS	10					
ENTREE LASAGNA VEGETABLE	4	5.75LB	SYS CLS	10					
PEA GREEN P	12	2.5 LB	SYS REL	25					
STRAWBERRY WHL FRZN IQF	1	30 LB	PACKER	12					
BROWNIE FUDGE CHOC	4	52 OZ	DIANNES	10					
DANISH ASST 2.75 OZ	4	12 CT	BKRSCLS	15					
ROLL SUB MILANO 8IN PARBKD	66	3.5OZ	SIGNATR	15					
BREAD CIABATTA SNDW 4X4	64	3 OZ	BKRSIMP	15					
POTATO H/BRN DICE BTR CRISPY	6	6 LB	SYS IMP	15					
SOUP CHOWDER CLAM NEW ENG CONC	3	4 LB	SYS CLS	5					
OKRA CUT IQF P	12	3 LB	SYS IMP	5					
FRANK VEGETARIAN 5/LB 7	1	10 LB	YVES	18					
TORTILLA CORN TBL 6 WHT	6	60CT	MISSION	20					
VEGETABLE BLEND CHFCUT BAHAMAS	6	4 LB	SYS CLS	50					
MUFFIN ASST BLU/APP/BAN	72	1.5 OZ	BKRSIMP	14					
SOYBEAN WHOLE EDAMAME SHELLED	6	2.5 LB	SIMPLOT	5					
SPINACH CHOPPED BAG	12	3 LB	SYS CLS	20					
CRANBERRY WHL IQF	2	5LB	SYS IMP	15					
TART SHELL SWEET UNBAKED	240	2"	LBA	10					
BEVERAGE, SNACKS, STAPLES									
OIL OLIVE BLEND 80/20	6	1 GAL	AREZZIO	35					
WRAP TORTILLA SPINACH HERB 12	6	12 CT	BBRLCLS	64					
MIX SNACK TRAIL MOUNTAIN	2	5 LB	AZAR	39					
SHORTENING LIQ ZTF	1	35 LB	FRY-ON	55					
TUNA LIGHT SKIPJACK POUCH PACK	6	43 OZ	INTLCLS	29					
SNACK BAR GRANOLA OATS N HNY	108	1.5 OZ	NAT VLY	36					
JUICE DRINK GREEN MACH	8	15.2OZ	NKDJUCE	60					
CHIP POTATO REG SNG SRV	104	1 OZ	LAYS	35					
SYRUP PANCAKE CUP	100	1.5 OZ	FLVFRSH	67					
MAYONNAISE PKT FOIL	500	9 GM	SYS REL	26					

JUICE DRINK DBL BRY PROT ZONE	8	15.2OZ	NKDJUCE	60				
JUICE DRINK ORG MANGO MOTIO	8	15.2OZ	NKDJUCE	60				
WATER BOTTLED SPRING RTD	48	8OZ	NIAGARA	180				
MIX PANCAKE BTRMLK COMPLT	6	5 LB	KRSTEAZ	26				
JUICE DRINK MIGHTY MANGO	8	15.2OZ	NKDJUCE	60				
JUICE DRINK STWBRY BAN	8	15.2OZ	NKDJUCE	60				
OIL OLIVE POMACE	3	1GAL	AREZZIO	29				
BAR ENERGY CHOC BROWNIE	16	12 CT	CLFBARS		86			
BAR ENERGY CRNCHY PEANUT BTR	16	12 CT	CLFBARS		86			
JUICE DRINK BLUE MACH	8	15.2OZ	NKDJUCE	60				
BAR ENERGY OATMEAL RSN WLNT	16	12 CT	CLFBARS		86			
JUICE DRINK RED MACH	8	15.2OZ	NKDJUCE	60				
JUICE DRINK POWER C	8	15.2OZ	NKDJUCE	60				
KETCHUP PACKET FCY	1000	9 GM	HEINZ	41				
HONEY POUCH	500	9 GM	HSE REC	45				
SUGAR TURBINADO PACKET CANE	1200	4.5 GM	NAT SGR	36				
SAUCE HOT	200	7 GR	CRYSTAL	96				
CEREAL ASSORTED FAV CUP PAK	60	EA	KELLOGG	19				
MIX SOUP SPCY CHKN CUP-O-NOOD	12	2.25OZ	NISSIN	92				
SNACK BAR GRANOLA VARIETY PAK	120	.89 OZ	NAT VLY	58				
MIX SOUP CHICKEN CUP-O-NOODLE	12	2.25OZ	NISSIN	92				
MILK COCONUT UNSWEETENED	24	13.5OZ	CHAOKOH	19				
NUT CASHEW WHL SLTD FCY	3	2 LB	SYS IMP	28				
RICE CONVERTED	1	25 LB	UNC BEN	29				
MIX SOUP SHRIMP CUP-O-NOODLE	12	2.25OZ	NISSIN	92				
WATER BOTTLED PET LOOSE	24	20 OZ	DASANI	56				
SAUCE BBQ ORIGINAL PAIL	1	5 GAL	KC MAST	18				
PASTA PENNE RIGATE	2	10 LB	AREZZIO	36				
MAYONNAISE HEAVY DUTY	4	1 GAL	SYS REL	25				
CHIP POTATO REG LG SS	64	1.5 OZ	LAYS	38				
JUICE ORANGE 100% ASEPTIC	12	46 OZ	SAHAR B	27				
JUICE DRINK PROTEIN ZONE	8	15.2OZ	NKDJUCE	60				
DRINK RASP COOL BLUE WIDEMOUTH	24	20 OZ	GATRADE	46				

CHIP POTATO SRCRM & ONION LSDO	64	1.5 OZ	LAYS	38				
PASTA MACARONI ELBOW	2	10 LB	AREZZIO	36				
SNACK BAR CHOC ALMND GLUT FREE	72	1.16OZ	KELLOGG	28				
SNACK CHEESE CRUNCHY HOT LSS	64	2 OZ	CHEETOS	38				
SNACK CHEESE CRNCH BG GRB LSS	64	2 OZ	CHEETOS	38				
DRINK FRUIT PUNCH WIDEMOUTH PL	24	20 OZ	GATRADE	39				
RICE BASMATI BRN	12	2#	IND HAR	10				
CHIP POTATO BBQ LSS	64	1.5 OZ	LAYS	38				
JUICE APPLE 100% ASEPTIC	12	46 OZ	SAHAR B	29				
BEAN BLACK	6	#10	CASASOL	34				
SNACK BAR CRAN ALMND GLUT FREE	72	1.16OZ	KELLOGG	6				
CHIP MULTIGRAIN GRDN SALSA LSS	64	1.5OZ	SUNCHIP	38				
CHIP TORTILLA NACHO CHS LSS	64	1.75OZ	DORITOS	38				
WALNUT HALF & PIECES	3	2 LB	SYS CLS	35				
MUSTARD YELLOW PACKETS	500	5.5 GM	FLVFRSH	37				
CEREAL OATMEAL MAPLE BRN SUG	24	1.69OZ	QUAKER	18				
SUGAR PACKET	2000	1/10OZ	SYS CLS	75				
JUICE DRINK BERRY/VEG MCHN SMT	8	15.2OZ	NKDJUCE	60				
TOMATO DICED IN JUICE CA	6	#10	SYS CLS	40				
JUICE PNAPL 100% ASEPTIC	12	46 OZ	SAHAR B	37				
SAUCE SOY PACKET	200	.5 OZ	KIKOMAN	98				
TOMATO SUNDRIED OLIVE OIL DOM	6	2 LB	AREZZIO	29	6			
CHIP POTATO BKD BIG GRAB	64	1.125Z	BKDLAYS	38				
CHIP POTATO CHD SRCRM RDGD BG	64	1.5OZ	RUFFLES	38				
BEAN PINTO FCY	6	#10	CASASOL	34				
HONEY PURE CLOVER GR A JUG	6	5 LB	SYS CLS	23	2			
SAUCE HOT PKTS	500	7 GR	TAPATIO	65				
OIL OLIVE EXTRA VIRGIN	3	1GAL	AREZZIO	13				
WINE COOKING CHABLIS	4	1 GAL	ROLAND	19				
CRANBERRY DRIED & SWEETENED	2	48 OZ	OCNSPRY	46				
CEREAL HOT GRITS QUICK HOMINY	12	24Z	QUAKER	18				
CHIP TORTILLA COOL RANCH LSS	64	1.75OZ	DORITOS	39				
SUGAR GRANULATED XFINE CANE	1	25 LB	SYS CLS	36				

PICKLE DILL CHIP KK 400/450	4	1 GAL	BBRLCLS	28				
SAUCE BBQ PKT	500	12 GM	HSE REC	17				
SOUP BASE VEGETABLE LIQ CONC	4	32 OZ	KNORR	15				
SAUCE TOMATO	6	#10	SYS CLS	29				
STOCK BASE BRN VEAL REDUCED	4	16 OZ	MORETHN	2				
SOUP BASE CHICKEN LIQ CONC	4	32 OZ	KNORR	19				
CEREAL OATMEAL APPLE CINNAMON	24	1.51OZ	QUAKER	18				
SUGAR GRANULATED EXTRA FINE	1	50 LB	C&H	59				
DRESSING RANCH BUTTERMILK	4	1 GAL	SYS CLS		34			
PEPPER RED RSTD WHL IMP	12	28 OZ	AREZZIO	26				
OIL SESAME BLENDED	4	1 GAL	JADE MT	12				
SALT KOSHER FLAKE COARSE	12	3 LB	DIACRYS	15				
VINEGAR RICE SEASONED	4	1 GAL	NAKANO	12	4			
SPICE CUMIN GRND	3	4.5 LB	IMP/MCC		13			
BEAN KIDNEY DARK RED	6	#10	SYS CLS	21				
CEREAL OATMEAL MDLY SUMR BRY	12	2.46Z	QUAKER	18				
CEREAL OATMEAL CNTRY APL/WAL	12	2.64OZ	QUAKER	18				
WINE COOKING SHERRY	4	1 GAL	SYS CLS	12	5			
RICE BASMATI WHITE	1	25 LB	PRODUCR	25				
RICE SHORT GRAIN KOSHIHIKARI	1	15 LB	AKIYAMA	25				
PASTE TAHINI	12	32 OZ	ROLAND		38			
SPICE GARLIC GRANULATED	3	6.5 LB	SYS CLS		24			
CREAMER NON-DAIRY PWDR PKT	2000	2.8 GM	WHLFARM	13				
PEPPER JALAPENO SLI FIELD RUN	6	#10	SYS REL	35				
RELISH SWT GRN PACKET	500	9 GM	HEINZ	24				
RICE LONG GRAIN 4% BRKN	1	50 LB	SYS CLS	35				
ARTICHOKE BOTTOM 7/9 CT	24	14 OZ	MARIA	12				
JAM STRAWBERRY CUP	200	.5 OZ	SMUCKER	27				
SODA COCA COLA CLS	24	12 OZ	COCACOL	48				
BREAD CRUMB JAP PANKO TOASTED	1	25LB	KIKOMAN	34				
CANDY VARIETY PK	6	30 CT	HERSHEY	5				
SAUCE CHILI SWEET THAI	12	25FL Z	MAEPLYOY	24				
SUGAR SUBSTITUTE PACKET GREEN	1000	1 GM	TRUVCAF	23				
SAUCE CHEESE JALAPENO TFF	6	#10	MUYFRSC	12				

WRAP TORTILLA SPINACH 12 IN	5	10 CT	MIRNCHO	35				
SYRUP MAPLE SF W / SPLENDIA	200	1 OZ	HSE REC	14				
SPICE PAPRIKA GROUND	3	5.25LB	IMP/MCC		3			
BEAN CANNELLINI	6	10	TEASDAL	5				
TORTILLA FLOUR HRTY GRAIN 10	12	12 CT	MISSION	13				
SALT SEASONED TRDTNL	2	4.5 LB	IMP/MCC		15			
SODA COKE DIET	24	12 OZ	COCACOL	29				
VINEGAR WINE WHITE 5%	4	1 GAL	SYS CLS	36				
SUGAR BROWN LIGHT	24	1 LB	C&H	14				
DRESSING RANCH BUTTERMILK	4	1 GAL	SYS IMP	12				
JELLY GRAPE CUP	200	.5 OZ	SMUCKER	6				
FILLING PIE RASP RED	6	#10	BIRDS I	2				
PEANUT BUTTER CREAMY CUP	200	.75 OZ	SKIPPY	15				
FLOUR ALL PURP H&R BL EN MT	1	25 LB	SYS CLS	39				
SOUP CREAM OF MSHRM LO-SODIUM	12	49.5OZ	CAMPBEL	19				
NUT CASHEW RSTD UNSLTD	3	2 LB	GARVEY	12				
SALT SEASONED	4	5 LB	LAWRYS		14			
SPICE GARLIC PWDR	3	6#	IMP/MCC		16			
SOUP BASE BEEF LIQ CONC	4	32 OZ	KNORR	17				
VINEGAR DISTILLED WHITE 5%	4	1 GAL	SYS CLS	26				
PASTA FETTUCCINE 10	4	5 LB	AREZZIO	39				
SAUCE TABASCO PACKET	200	3 GM	TABASCO	34				
SPICE PEPPER PACKET .1 GM	6	1000CT	SYS CLS	6				
SEAWEED DRIED NORI GREEN	12	50 CT	MOTYAMA	5				
CLAM OCEAN CHOPPED	12	51 OZ	MRFRSTY	5				
DRESSING CAESAR WITH EGG	4	1 GAL	SYS IMP		26			
DRESSING BALSAMIC VINEGARETTE	4	1GAL	KENS		18			
BEAN GARBANZO FCY NO SULFITE	6	#10	SYS CLS	15				
CEREAL HOT OAT QUICK	12	42 OZ	HSE REC	12				
SUGAR SUB BLUE PACKET	1	2000CT	EQUAL	29				
CROUTON SEASONED HMSTY ZTF	8	2.5 LB	SYS CLS	12				
SAUCE MARINARA ALLPURPOSE	6	#10	AREZIMP	13				
CHIP VARIETY SYSCO/FRITO LAY	1	60 CT	LAYS	23				
MUSTARD DIJON W/WHT WINE TIN	4	9 LB	INTLIMP		6			

SAUCE SOY GLUTEN FREE	4	1 GAL	JADE MT	17				
NUT ALMOND BLNCHD SLVRD	6	14 OZ	AZAR	12				
RICE ARBORIO ITAL SUPERFINO	10	1KG	AREZZIO	28				
TOMATO PASTE FANCY CA	24	12 OZ	HUNTS	22				
CEREAL HOT OAT QUICK	12	42 OZ	QUAKER	21				
WINE COOKING BURGUNDY	4	1 GAL	SYS CLS	19				
PEACH SLI Y/C PEAR JUCE DOMSTC	6	#10	SYS CLS	22				
SAUCE HOISIN	6	5 LB	JADE MT		18			
MOLASSES FCY	4	1 GAL	BKRSCLS		8			
FLOUR HARVEST KING UNBLCHD	1	50 LB	GOLDMDL	50				
CHIP POTATO RIDGED REG BIG GRB	64	1.5 OZ	RUFFLES	25				
SAUCE WORCESTERSHIRE	4	1 GAL	SYS CLS		17			
PEANUT DRY RSTD UNSLTD	3	2 LB	SYS CLS	9				
SPICE ONION POWDER	3	5.5 LB	IMP/MCC		8			
RELISH SWEET PICKLE PREMIUM	4	1 GAL	BBRLCLS	2	12			
SEASONING POULTRY	6	12 OZ	IMP/MCC		16			
OIL OLIVE CHILI	1	1 GAL	BOYAJAN	0	6			
RICE STICK	30	16 OZ	SILSPDG	12				
BAR NTRTNL CHOC CHIP KIDS ZBAR	9	18 CT	CLFBARS	17	7			
MIX COCKTAIL CREAM OF COCONUT	12	57.5OZ	COCOLPZ	5				
BEAN BAKED VEGETARIAN	6	#10	BUSH	15				
SODA SPRITE CANS 4/6 PK	24	12 OZ	SPRITE	26				
SODA ORANGE CAN	24	12 OZ	SUNKIST	26				
SAUCE SOY TAMARI GLUTEN FREE	6	.5 GAL	KIKOMAN	6				
PECAN PCS MEDIUM FCY RAW	3	2 LB	SYS CLS	10				
OIL WALNUT RSTD	6	33.8OZ	LATOURA	3				
PEA BLACK EYE DRIED	1	20 LB	SYS CLS	15				
JUICE CRNBRY 27% CCKTL ASEPTIC	12	46 OZ	SAHAR B	22				
PASTA SPAGHETTI 10	2	10 LB	AREZZIO	23				
VINEGAR RICE NATURAL	4	1 GAL	NAKANO	5	2			
DRESSING ITALIAN GOLDEN	4	1 GAL	SYS REL		25			
RICE WILD POLY	2	5 LB	SYS IMP	10				
CHIP TORTILLA CORN WHT RND	6	2 LB	CASASOL	3				
COCONUT SNOWFLAKE	1	10 LB	BKRSCLS	2				
DRESSING 1000 ISLD CHEF STYLE	4	1 GAL	SYS CLS		6			

OLIVE QUEEN PTD 100/120 CT	4	1 GAL	INTLIMP		3			
CHUTNEY MAJOR GRAY	12	32 OZ	INTLSUP		6			
CEREAL GRANOLA FRUIT BULKPAK	4	50 OZ	NAT VLY	1				
CAPER NONPAREIL IMPORTED	6	32 OZ	INTLIMP		7			
SEASONING ITALIAN WHLE	3	1.75LB	IMP/MCC		2			
WINE COOKING MIRIN AJI MANJO	6	60 OZ	KIKOMAN	1				
NUT ALMOND BLNCHD SLI	6	14 OZ	SYS CLS	1				
SYRUP CORN LIGHT W/VANILA	4	1 GAL	SYS CLS	1				
RICE PAPER 22 CM	48	12 OZ	PACKER	1				
SPICE SAFFRON TIN	12	1 OZ	AZAFRAN		1			
SEASONING CARIBBEAN JERK	6	18 OZ	IMP/MCC		4			
SAUCES AND SEASONING								
POLENTA CORN MEAL YELLOW	1	25 LB	GIUSTO	2				
SPICE CHILI PWDR LIGHT	3	6 LB	SYS CLS		2			
DRESSING BLUE CHEESE CHUNKY	4	1 GAL	SYS CLS	1				
SPICE LEMON PEPPER	6	28 OZ	IMP/MCC		4			
SAUCE SWEET & SOUR RTU	6	.5 GAL	MINOR	1				
SPICE NUTMEG GROUND	6	1 LB	IMP/MCC		3			
TOMATO PUREE 1.06 FANCY CA	6	#10	SYS IMP	2				
SPICE OREGANO LEAF	3	1.5 LB	IMP/MCC		2			
SPICE PEPPER WHITE GROUND	3	5 LB	SYS CLS		1			
PEANUT BUTTER CREAMY	6	5 LB	SYS CLS		3			
CHOCOLATE CHIP SEMI- SWT 4000CT	1	22 LB	VANLEER	1				
SUGAR CONFECTIONER	24	1 LB	C&H	2				
FLAVOR VANILLA IMITATION #2	4	1 GAL	BKRSCLS		3			
BEAN LIMA PERUVIAN GNT	1	10 LB	D'ALLAS	1	3			
VINEGAR RASPBERRY	2	5L	VILUX	1				
VINEGAR BALSAMIC STY WHT	2	5 LTR	DEL DES	1				
ANCHOVY FILET IN OLIVE OIL	12	28 OZ	ROLAND		19			
PEPPER CHIPOTLE MORITA PWDR	1	20 OZ	D'ALLAS	3				
NOODLE THAI PAD RICE	10	14 OZ	D'ALLAS	3				
PASTA ORZO ROSAMARINA	4	5 LB	LABELLA	12				
NUT FILBERT HZLNT BLANCHED WHL	1	5#	LVOFARE	5				
JUICE CLAM OCEAN NO MSG	12	46 OZ	SYS CLS	21				

CORN MEAL YELLOW	1	25 LB	QUAKER	10				
SPICE CINNAMON GROUND BAKER	3	4.75LB	IMP/MCC		14			
SAUCE FISH	12	24 OZ	3 CRAB	5				
DRESSING CAESAR CREAMY ROBUSTO	4	1 GAL	HVR		9			
SODA GINGER ALE CUBE	24	12 OZ	CAN DRY	20				
GRAIN QUINOA RED	1	10 LB	INTLIMP	17				
RAISIN SEEDLESS GOLDEN	1	10LB	SYS IMP	13				
VINEGAR WINE RED 5% 50 GRN	4	1 GAL	SYS CLS	15				
VINEGAR BALSAMIC THREE DIAMOND	2	5 LTR	DEL DES	9				
KETCHUP 29% XSTD	6	#10	SYS REL	35				
CORN STARCH	24	1LB	ARGO	18				
SAUCE CHILI GRLC	3	136 OZ	HUYFONG	5				
CRACKER SALTINE	500	2 PK	HSE REC	26				
ORANGE MANDARIN SECT LIGHT SYR	6	#10	INTLCLS	23				
SAUCE DEMI GLACE CONCENTRATE	6	13.6OZ	MINOR	25				
JUICE MANGO TROPICAL CKTAIL	12	46 OZ	LYON M	5				
MUSTARD YELLOW SQZ BTL	16	9 OZ	HEINZ	18				
DRINK LMN/LM WIDEMOUTH PLST	24	20 OZ	GATRADE	35				
SYRUP PANCAKE & WAFFLE 5% MAPL	4	1 GAL	SYS IMP	15				
CRACKER SALTINE ZESTA 1525 CT	1	10 LB	KEEBLER	12				
SALT PKT .6 GM	6	1000CT	SYS CLS	6				
DRESSING ITALIAN GOLDEN	4	1 GAL	SYS CLS	5				
FLOUR PASTRY UNBLCH CAMEO	1	50 LB	GOLDMDL	49				
DRESSING CILANTRO VINGT LFAT	2	1 GAL	SYS IMP	5				
SPICE PEPPER BLK GRND	3	5 LB	SYS CLS		15			
COUSCOUS INTL ISRAELI	4	5#	ROLAND	19				
TOMATO STEWED FANCY CA	6	#10	ANG MIA	15				
PASTA BOWTIE	2	5 LB	LABELLA	26				
QUINOA GRAIN SPCLTY	1	10 LB	INTLIMP	34				
MARMALADE ORANGE CUP	200	.5 OZ	SMUCKER	46				
SAUCE TABASCO HOT	12	5 OZ	TABASCO	25				
VINEGAR WINE CHAMPAGNE FRN 7%	2	5 LTR	INTLSUP	15				
BEAN RED SM DRIED	1	20 LB	SYS CLS	18				
CRACKER RITZ	20	3.8 OZ	NABISCO	15				
OLIVE KALAMATA PITTED 6/2 KG	6	2 KG	MARIO		20			

OLIVE RIPE SLI	6	#10	SYS OTT	16				
BEAN LENTIL DRIED	1	20 LB	SYS CLS	35				
CANDY BAR SNICKER 1.86 OZ	8	48 CT	SNICKER		5			
SAUCE CHILI HOT SRIRACHA	12	28 OZ	HUYFONG	35				
BEAN LENTIL BLK	1	10 LB	INTLIMP	15				
CRACKER CRUMB GRAHAM	1	10 LB	KEEBLER	15				
BEAN LIMA BABY DRIED	1	20 LB	SYS CLS	10				
JUICE DRINK LIVELY CARROT NKDJ	8	12 OZ	NKDJUCE	1				
VINEGAR APPLE CIDER	4	1 GAL	4 MONKS	15				
SPICE PICKLING WHL	6	13 OZ	IMP/MCC		10			
TOMATO DICED FCY IN JUICE CA	6	#10	ANG MIA	1				
JUICE DRINK BOLD BEET NKDJUCE	8	12 OZ	NKDJUCE	1				
WATER SPARKLING IN GLASS	12	1 LTR	SANBENE	10				
SAUCE TERIYAKI	4	1 GAL	KIKOMAN		20			
JUICE DRINK GREEN MACH	8	10 OZ	NKDJUCE	55				
PEPPERONCINI SLICED IMPORTED	4	93 OZ	BBRLCLS	10				
PASTA LINGUINE 10 IN	2	10 LB	LABELLA	25				
PASTA BOWTIE TRICOLOR	2	5 LB	LABELLA	12				
BEAN KIDNEY DARK RED DRIED	1	20 LB	SYS CLS	14				
CORN BABY CUT IN BRINE	6	#10	PACKER	15				
FLOUR WHEAT DURUM EXTRA FCY	1	50 LB	SPERRY	18				
PASTA ROTINI/SPIRAL GARDEN	2	10 LB	LABELLA	20				
PASTA LASAGNA RIDGED 10	12	1 LB	LABELLA	15				
BEAN LENTIL GREEN FRECH	1	10 LB	INTLIMP	12				
BEAN LENTIL RED CHIEF	1	10 LB	INTLIMP	15				
KETCHUP SQUEEZE UPSD DN RED	12	20 OZ	FRENCHS	25				
SPICE OREGANO MEXICAN	1	3 LB	CHILEGY	5				
SPICE BASIL LEAVES	3	22 OZ.	IMP/MCC	0	5			
BAKING SODA	12	24 OZ	SYS CLS	15				
FLOUR SEMOLINA UNBLCH	1	50 LB	GOLDMDL	25				
CHIP CRACKER SRCRM & ONION	36	.87 OZ	KELLOGG	8				
YEAST COMPRESSED FRSH ESL	24	1 LB	FLEISHM		35			
SPICE MINT LEAVES WHL	6	4 OZ	MC CORM		6			
PEPPER CHIPOTLE IN ADOBO SAUCE	12	7 OZ	EMBASSA	8				
OLIVE QUEEN STFD PMTO100/120	4	1 GAL	INTLIMP		5			

SPICE BAY LEAVES WHL	3	8 OZ.	IMP/MCC		15			
SPICE SAVORY GRND	1	14 OZ	D'ALLAS		3			
SPICE HERB DE PROVENCE	6	7 OZ	D'ALLAS		5			
SPICE CLOVE WH	6	11 OZ	IMP/MCC		8			
SPICE FIVE CHINESE	6	1 LB	MC CORM		20			
FLOUR H&R ALL PURPOSE	1	50 LB	GOLDMDL	65				
OLIVE KALAMATA PITTED	6	2 KG	MARTNS		14			
SPICE GINGER GROUND	6	1 LB	IMP/MCC		15			
SPICE CINNAMON STICK	6	8 OZ	IMP/MCC		10			
PASTE TAMARIND CONC BAG	1	14Z	VD	5				
PASTE CHILI CHIPOTLE MORITA	1	1 LB	D'ALLAS	5				
SEASONING SEAFOOD	12	1# TIN	OLD BAY		35			
PRESERVE STRAWBERRY	6	#10	SYS CLS		12			
SPICE PARSLEY FLAKE	3	10 OZ	IMP/MCC		12			
JUICE APPLE SPLASH	40	6 OZ	CAPRI	5				
SPICE MUSTARD BLK	1	20 OZ	D'ALLAS	5				
SPICE FENNEL SEED WHL	6	14 OZ	IMP/MCC		10			
SAUCE WORCESTERSHIRE GLT FREE	4	1 GAL	SYS CLS		25			
MUSTARD DRY PWDR TIN	12	16 OZ	COLMANS		15			
SPICE CORIANDER GRND	6	14 OZ	IMP/MCC		5			
SODA CLUB SODA CAN	24	12 OZ	CAN DRY	10				
GINGER PICKLED SUSHI SHOGA	12	12 OZ	PACKER		20			
PEPPERONCINI WHOLE IMPORTED	4	1 GAL	BBRLCLS		25			
SAUCE OYSTER	6	5 LB	JADE MT		10			
MIX COCKTAIL GRENADINE	12	1 LTR	ROSES		10			
MUSTARD YELLOW PLS JUG	4	105 OZ	FRENCHS		20			
COCOA MIX INDIV	6	50 CT	SWSMISS	5	1			
COCONUT SHRD FCY SWEETENED	1	10 LB	BKRSCLS	15	1			
JUICE DRINK BRIGHT GREENS NKDJ	8	12 OZ	NKDJUCE	10	1			
SYRUP PANCAKE & WAFFLE	4	1 GAL	SYS CLS	15	11			
PAPER GOODS AND PACKAGING								
CONTAINER PAPER #4 TK OUT KRFT	90	CT	SYS CLS	21				
LABEL ROLL RMVBL 2X4 HACCP	500	RL	DAYDOTS	25				
LABEL ROLL RMVBL WTPF SHLFLIFE	500	2X3	DAYDOTS	18				
GUEST CHECK 1PRT TAN 4.25X9 BK	40	50 CT	NATIONL	12				

TAPE PAPR REG THERMAL 3-1/8	50	200FT	SYSCO	5					
NAPKIN DNR 15X17 2PLY BLACK	8	125CT	SYS CLS	5					
CONTAINER PLAS PIE WDG HNG CLR	8	63CT	SYS CLS	1					
CLOTH CHS REG WGT 36	1	60 YD	SYS CLS	2					
PAD SCOUR GRN 6X9IN ANTIMICRO	1	20CT	SYSCO	5					
PLATE PLASTIC 10.25 BLK	500	EA	CHINET	1					
WIPER TOWEL BLUE LHT DUTY	200	13X20	SYS CLS	12					
BOWL PAPER PRO NATURALS 12 OZ	8	125 CT	CHINET	1					
LID FOIL F/FULL STM TBL PAN	80	21X13	SYS CLS	1					
GUEST CHECK NOCARB 2PART GREEN	50	50CT	SYSCO	1					
PICK WOOD FRILL 4 IN	10	1000CT	HANGARD		11				
PAN FOIL STM TBL FULL DP 3-3/8	40	FULL	SYS CLS	1					
TWINE COTTON COOKNG 16PLY CONE	20	2.5LB	SYS CLS		2				
NAPKIN BEV 9.5X9.5 2PLY BLACK	4	250CT	SYS CLS	5					
FILM PVC ROLL 2000FT	1	18 IN	SYS CLS	15					
SKEWER BAMBOO 6 IN	10	10/100	HANGARD		2				
SKEWER BAMBOO THIN 8 IN	12	16/100	ROYAL		1				
SKEWER BAMBOO 10 IN	10	10/100	HANGARD		1				
LABEL ROLL PROD/USEBY/TEMP 2X4	1	500 CT	SYSCO		5				
LABEL ROLL USE BY/SHELF 4X2	500	RL	DAYDOTS	30					
CHEMICALS - ECO-LAB									
SANITIZER OASIS 146 MULTI QUAT	1	2.5GAL	ECOLAB	10					
DETERGENT HAND SOLID SOLITAIRE	2	5 LB	ECOLAB	15					
RINSE AID BRILLIANCE SLD DISP	1	2.5LB	KEYSTON	8					
DETERGENT MACH SOLID POWER XL	4	9LB	ECOLAB	15					
CLEANER FLOOR SANI WASHNALK	1	2.5GAL	KEYSTON	25					
DETERGENT LAUNDRY PWDR WHT RTU	1	25LB	KEYSTON	30					
PRESOAK FLATWARE ASSURE	4	1 GAL	ECOLAB	5					
CLEANER OVEN GREASESTRIP+ NP	6	32 OZ	ECOLAB	12					
DEGREASER HEAVY DUTY RTU	4	1GAL	SYS REL	12					
CLEANER DEGRSR ORGFRC OASIS137	1	2.5GAL	ECOLAB	2					
CLEANER OVEN & GRL ARSL	6	200Z	KEYSTON	25					
DELIMER DESCALER LIME AWAY RTU	2	1GAL	KEYSTON	15					

CLEANER DISINFECT PEROX RTU	6	32OZ	KEYSTON	2					
DETERGENT POT/PAN LIQ BLUE RTU	9	32OZ	KEYSTON	12					
CLEANER LIQ VIGOROSO LAVEN RTU	4	1GAL	KEYSTON	5					
BRUSH PASTRY BOAR 2IN WOOD HDL	1	2CT	SYSCO	2					
PAIL SANITIZING RED 6QT	1	6 QT	ECOLAB	2					
COFFEE - NESCAFE									
COFFEE CAPP FRCH VAN	6	2 LB	NESCAFE	12					
COCOA MIX SUPREME	12	1.75LB	NESTLE	5					
COFFEE FRZDRY ALEGRIA DELICATE	4	250 GM	NESCAFE	4					
COFFEE FRZDRY SMOOTH	3	400 GM	NESCAFE	3					
TEA HOT BAG BLK ENV	10	100 CT	LIPTON	4					
COCOA MIX DISPENSER DUTCH	12	2 LB	CITAVO	20					
COFFEE FRZDRY DELICATE	3	400 GM	NESCAFE	1					
								Total:	\$0.00

Other Charges:

Per Trip Delivery Charge: \$ _____

Vendor Name: _____ Title: _____

Contact Person: _____

Authorized Signature: _____ Date: _____

End of Document