

CONTRACT, LEASE, AGREEMENT CONTROL FORM

Date: 10/19/2021
Contract/Lease Control #: C22-3126-COR
Bid #: RFP 35-21-COR
Contract/Lease Type: CONTRACT
Award To/Lessee: TRINITY SERVICES GROUP, INC.
Owner/Lessor: OKALOOSA COUNTY
Effective Date: 10/19/2021
Expiration Date: 10/18/2022
Description of Contract/Lease: INMATE FOOD SERVICES
Department: COR
Department Monitor: ESMOND
Monitor's Telephone #: 850-689-5690
Monitor's FAX # or E-mail: EESMOND@MYOKALOOSA.COM
Closed:

cc: BCC RECORDS

**PROCUREMENT/CONTRACT/LEASE
INTERNAL COORDINATION SHEET**

Procurement/Contract/Lease Number: 022-3126 TDD Tracking Number: 4268-21
 Procurement/Contractor/Lessee Name: Trinity Services Corp Grant Funded: YES NO *Partial/Grants As Reimbursement*
 Purpose: Inmate food services
 Date/Term: 1 yr + 4 yr renewals 1. GREATER THAN \$100,000
 Department #: 0126 2. GREATER THAN \$50,000
 Account #: 534203 3. \$50,000 OR LESS
 Amount: 780,000
 Department: 00R Dept. Monitor Name: Esmond

Purchasing Review

Procurement or Contract/Lease requirements are met:
Jeff Hyde Date: 10/1/2021
 Purchasing Manager or designee Jeff Hyde, DeRita Mason, Jesica Darr, Angela Etheridge

2CFR Compliance Review (if required)

Approved as written: See email Grant Name: NSLP
 _____ Date: 10/6/2021
 Grants Coordinator

Risk Management Review

Approved as written: See email Date: 10/1/2021

 Risk Manager or designee Lisa Price

County Attorney Review

Approved as written: See email Date: 10/1/2021

 County Attorney Lynn Hoshihara, Kerry Parsons or Designee

Department Funding Review

Approved as written: _____ Date: _____

IT Review (if applicable)

Approved as written: _____ Date: _____

Angela Etheridge

From: Suzanne Ulloa
Sent: Wednesday, October 6, 2021 10:37 AM
To: Angela Etheridge
Subject: FW: RFP COR 35-21
Attachments: RFP COR 35-21 Draft Contract with Grant Approval.docx; CONTRACT TERMS Possible Issues for Consideration.docx

Approved and, as discussed, we'll assure that the Corrections department knows (and we will prominently mark our Purchasing contract file) to assure the NSLP meal plan is never subcontracted in full - as required in point 18.1 of the NSLP CONTRACT TERMS. We're assured of our ability to regulate against this possibility by the below contract language

13. Subcontracting. Contractor shall not subcontract any services or work to be provided to C without the prior written approval of the County's Representative. The County reserves the right to the use of a subcontractor or to reject the selection of a particular subcontractor and to inspect all fac of any subcontractors in order to make a determination as to the capability of the subcontractor to pe properly under this Agreement. The County's acceptance of a subcontractor shall not be unreason withheld. The Contractor is encouraged to seek minority and women business enterprises for particip in subcontracting opportunities. Additionally, any subcontract entered into between the Contractor subcontractor will need to be approved by the County prior to it being entered into and said agreement incorporate in all required terms in accordance with local, state and Federal regulations.

Suzanne Ulloa
Purchasing and Grants Coordinator
Okaloosa County Purchasing Department
5479A Old Bethel Road
Crestview, Florida 32536
(850) 689-5960
sulloa@myokaloosa.com

Please note: Due to Florida's very broad public records laws, most written communications to or from county employees regarding county business are public records, available to the public and media upon request. Therefore, this written e-mail communication, including your e-mail address, may be subject to public disclosure.



From: Angela Etheridge
Sent: Tuesday, October 5, 2021 12:51 PM
To: Suzanne Ulloa <sulloa@myokaloosa.com>
Subject: RFP COR 35-21

For your approval.

Angela Etheridge

From: Lynn Hoshihara
Sent: Friday, October 8, 2021 9:11 AM
To: Angela Etheridge; Suzanne Ulloa; Kerry Parsons; Lisa Price
Subject: Re: RFP 35-21
Attachments: RFP COR 35-21 Draft Contract 10.8.21.docx

Attached are my changes to this contract. With these changes, this is approved as to legal sufficiency.

Lynn M. Hoshihara
County Attorney
Okaloosa County, Florida

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From: Angela Etheridge
Sent: Friday, October 1, 2021 10:33:22 AM
To: Suzanne Ulloa; Kerry Parsons; Lynn Hoshihara; Lisa Price
Subject: RFP 35-21

Please review and hopefully approve the attached contract for Inmate Food Services. We need to have this on the agenda October 19th. I am awaiting the signed Grant Conditions from the vendor but didn't want to continue to wait on that one form to seek approvals. Suzanne I will forward that to you once received..... hopefully today.

Angela Etheridge
Contracts & Leases Coordinator
Okaloosa County BOCC
Office – (850) 689-5960

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Angela Etheridge

From: Lisa Price
Sent: Friday, October 1, 2021 1:39 PM
To: Angela Etheridge
Subject: RE: ITB TDD 58-21

Approved by Risk.

Lisa Price
Risk Management
Public Records & Contracts Specialist
302 N Wilson Street, Suite 301
Crestview, FL. 32536
(850) 689-5979
lprice@myokaloosa.com



For all things Wellness please visit:
<http://www.myokaloosa.com/wellness>

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From: Angela Etheridge <aetheridge@myokaloosa.com>
Sent: Friday, October 1, 2021 12:03 PM
To: Lynn Hoshihara <lhoshihara@myokaloosa.com>; Kerry Parsons <kparsons@myokaloosa.com>; Lisa Price <lprice@myokaloosa.com>
Subject: ITB TDD 58-21

Please review and hopefully approved the attached contract.

Lisa, I have requested an update on the COI for WC to have the 'BOCC' added.

Florida Department of State

DIVISION OF CORPORATIONS



Department of State / Division of Corporations / Search Records / Search by FEI/EIN Number /

»

Detail by FEI/EIN NumberFlorida Profit Corporation
TRINITY SERVICES GROUP, INC.**Filing Information**

| | |
|-----------------------------|------------------|
| Document Number | L94963 |
| FEI/EIN Number | 59-3026703 |
| Date Filed | 08/22/1990 |
| State | FL |
| Status | ACTIVE |
| Last Event | CORPORATE MERGER |
| Event Date Filed | 04/24/2000 |
| Event Effective Date | 04/25/2000 |

Principal Address477 Commerce Blvd
Oldsmar, FL 34677

Changed: 04/12/2013

Mailing Address1260 Andes Blvd
Attn: Legal Department
St Louis, MO 63132

Changed: 01/23/2019

Registered Agent Name & AddressCOGENCY GLOBAL INC.
115 NORTH CALHOUN ST., SUITE 4
TALLAHASSEE, FL 32301

Name Changed: 05/24/2019

Address Changed: 05/24/2019

Officer/Director Detail**Name & Address**

Title CEO, Director

ALBERTA, CHRISTOPHER C
477 Commerce Blvd
Oldsmar, FL 34677



TRINITY SERVICES GROUP, INC.

| | | |
|---|---|-------------------------------|
| DUNS Unique Entity ID 621804913 | SAM Unique Entity ID SWG6KVV8A7N6 | CAGE / NCAGE 70PX6 |
| Purpose of Registration All Awards | Expiration Date Oct 30, 2021 | Registration Status Active |
| Physical Address 477 Commerce BLVD Oldsmar, Florida 34677-2809 United States | Mailing Address 477 Commerce BLVD Oldsmar, Florida 34677 United States | |

Business Information

| | | |
|--------------------------------------|---|----------------------------|
| Doing Business as (blank) | Division Name (blank) | Division Number (blank) |
| Congressional District Florida 12 | State / Country of Incorporation Florida / United States | URL (blank) |

Registration Dates

| | | |
|---------------------------------|---------------------------------|--|
| Activation Date Oct 30, 2020 | Submission Date Oct 30, 2020 | Initial Registration Date Aug 6, 2013 |
|---------------------------------|---------------------------------|--|

Entity Dates

| | |
|-----------------------------------|--------------------------------------|
| Entity Start Date Mar 29, 2012 | Fiscal Year End Close Date Sep 30 |
|-----------------------------------|--------------------------------------|

Immediate Owner

| | |
|-----------------|--------------------------------|
| CAGE (blank) | Legal Business Name (blank) |
|-----------------|--------------------------------|

Highest Level Owner

| | |
|-----------------|--------------------------------|
| CAGE (blank) | Legal Business Name (blank) |
|-----------------|--------------------------------|

Executive Compensation

Registrants in the System for Award Management (SAM) respond to the Executive Compensation questions in accordance with Section 6202 of P.L. 110-252, amending the Federal Funding Accountability and Transparency Act (P.L. 109-282). This information is not displayed in SAM. It is sent to USAspending.gov for display in association with an eligible award. Maintaining an active registration in SAM demonstrates the registrant responded to the questions.

Proceedings Questions

Registrants in the System for Award Management (SAM) respond to proceedings questions in accordance with FAR 52.209-7, FAR 52.209-9, or 2.C.F.R. 200 Appendix XII. Their responses are not displayed in SAM. They are sent to FAPIS.gov for display as applicable. Maintaining an active registration in SAM demonstrates the registrant responded to the proceedings questions.

SAM Search Authorization

I authorize my entity's non-sensitive information to be displayed in SAM public search results:
Yes

Entity Types

| | | |
|---|---|---------------------------------|
| Business Types | | |
| Entity Structure Corporate Entity (Not Tax Exempt) | Entity Type Business or Organization | Organization Factors (blank) |
| Profit Structure For Profit Organization | | |

Financial Information

| | |
|------------------------------------|------------------------------|
| Accepts Credit Card Payments No | Debt Subject To Offset No |
|------------------------------------|------------------------------|

AGREEMENT BETWEEN OKALOOSA COUNTY, FLORIDA
AND TRINITY SERVICES GROUP, INC.
CONTRACT ID C22-3126-TDD

THIS AGREEMENT (hereinafter referred to as the “Agreement”) is made this 19th, day of October, 2021, by and between Okaloosa County, a political subdivision of the state of Florida, (hereinafter referred to as the “County”), with a mailing address of 1250 N. Eglin Parkway, Suite 100, Shalimar, Florida, 32579, and **Trinity Services Group, Inc.**, a corporation authorized to do business in the State of Florida (hereinafter referred to as “Contractor”) whose Federal I.D. # is **59-3026703**.

RECITALS

WHEREAS, the County is in need of a contractor to provide Inmate Food Services (“Services”); and

WHEREAS, pursuant to the Okaloosa County Purchasing Manual, the County issued a Request for Proposals to competitively procure the Services and received responses to perform these Services. A copy of the procurement and Contractor’s response to the procurement is included as Attachment “A”; and

WHEREAS, Contractor is a certified and insured entity with the necessary experience to provide the desired Services; and

WHEREAS, the Contractor agrees to provide Services to the County per their Cost Proposal for the HHH Tier. The Cost Proposal is in the attached Request for Proposal as submitted by the Contractor.

NOW THEREFORE, in consideration of the promises and the mutual covenants herein, the parties agree as follows:

1. Recitals and Attachments. The Recitals set forth above are hereby incorporated into this Agreement and made part hereof for reference. The following documents are attached to this Agreement and are incorporated herein.

Attachment “A” – Procurement RFP COR 35-21 and Contractor’s Response;
Attachment “B” – Insurance Requirements;
Attachment “C” – Title VI list of pertinent nondiscrimination acts and authorities;
Attachment “D” – Scrutinized Companies Certification;
Attachment “E” – Grant Funding Conditions.

2. Services. Contractor agrees to perform the following services Inmate Food Services. The Services to be provided are further detailed in the Contractor’s proposal attached as Attachment “A” and incorporated herein by reference. The Services shall be performed by Contractor to the full satisfaction of the County. Contractor agrees to have a qualified representative to audit and inspect the Services provided on a regular basis to ensure all Services are being performed in accordance with the County’s needs and pursuant to the terms of this Agreement and shall report to the County accordingly. Contractor agrees to immediately inform the County via telephone and in writing of any problems that could cause damage to the County. Contractor will require its employees to perform their work in a manner befitting the type and scope of work to be performed.

3. Term and Renewal. The term of this Agreement shall begin when all parties have signed, and shall continue for a period of one (1) year from the date all parties have signed, subject to the County’s ability to

terminate in accordance with Section 7 of this Agreement. The terms of Section 20 entitled 'Indemnification and Waiver of Liability' shall survive termination of this Agreement.

This agreement may be renewed upon mutual written agreement of the parties for a period of up to four (4) one (1) year renewals.

4. Compensation. The Contractor agrees to provide to provide Services to the County per their Cost Proposal for the HHH Tier. The Cost Proposal is in the attached Request for Proposal as submitted by the Contractor.

a. Contractor shall submit an invoice to the County upon completion of services. The invoice shall indicate that all services have been completed for that invoice period. In addition, Contractor agrees to provide the County with any additional documentation requested to process the invoices.

b. Disbursement. Check one:

There are no reimbursable expenses associated with this Agreement.

The following are reimbursable expenses associated with this Agreement:

c. Payment Schedule. Invoices received from the Contractor pursuant to this Agreement will be reviewed by the initiating County Department. Payment will be disbursed as set forth above. If services have been rendered in conformity with the Agreement, the invoice will be sent to the Finance Department for payment. Invoices must reference the contract number assigned by the County after execution of this Agreement. Invoices will be paid in accordance with the State of Florida Local Government Prompt Payment Act.

d. Availability of Funds. The County's performance and obligation to pay under this Agreement is contingent upon annual appropriation for its purpose by the County Commission.

Contractor shall make no other charges to the County for supplies, labor, taxes, licenses, permits, overhead or any other expenses or costs unless any such expenses or cost is incurred by Contractor with the prior written approval of the County. If the County disputes any charges on the invoices, it may make payment of the uncontested amounts and withhold payment on the contested amounts until they are resolved by agreement with the Contractor. Contractor shall not pledge the County's credit or make it a guarantor of payment or surety for any contract, debt, obligation, judgment, lien, or any form of indebtedness. The Contractor further warrants and represents that it has no obligation or indebtedness that would impair its ability to fulfill the terms of this Agreement.

5. Ownership of Documents and Equipment. All documents prepared by the Contractor pursuant to this Agreement and related Services to this Agreement are intended and represented for the ownership of the County only. Any other use by Contractor or other parties shall be approved in writing by the County. If requested, Contractor shall deliver the documents to the County within fifteen (15) calendar days.

6. Insurance. Contractor shall, at its sole cost and expense, during the period of any work being performed under this Agreement, procure and maintain the minimum insurance coverage required as set forth in Attachment "B" attached hereto and incorporated herein, to protect the County and Contractor against all loss, claims, damages and liabilities caused by Contractor, its agents, or employees.

7. Termination and Remedies for Breach.

a. If, through any cause within its reasonable control, the Contractor shall fail to fulfill in a timely manner or otherwise violate any of the covenants, agreements or stipulations material to this Agreement, the County shall have the right to terminate the Services then remaining to be performed. Prior to the exercise of its

option to terminate for cause, the County shall notify the Contractor of its violation of the particular terms of the Agreement and grant Contractor thirty (30) days to cure such default. If the default remains uncured after thirty (30) days the County may terminate this Agreement, and the County shall receive a refund from the Contractor in an amount equal to the actual cost of a third party to cure such failure. If Contractor fails, refuses or is unable to perform any term of this Agreement, County shall pay for services rendered as of the date of termination.

- i. In the event of termination, all finished and unfinished documents, data and other work product prepared by Contractor (and sub-Contractor (s)) shall be delivered to the County and the County shall compensate the Contractor for all Services satisfactorily performed prior to the date of termination, as provided in Section 4 herein.
 - ii. Notwithstanding the foregoing, the Contractor shall not be relieved of liability to the County for damages sustained by it by virtue of a breach of the Agreement by Contractor and the County may reasonably withhold payment to Contractor for the purposes of set-off until such time as the exact amount of damages due the County from the Contractor is determined.
- b. Termination for Convenience of County. The County may, for its convenience and without cause immediately terminate the Services then remaining to be performed at any time by giving written notice. The terms of Section 7 Paragraphs a(i) and a(ii) above shall be applicable hereunder.
- c. Termination for Insolvency. The County also reserves the right to terminate the remaining Services to be performed in the event the Contractor is placed either in voluntary or involuntary bankruptcy or makes any assignment for the benefit of creditors.
- d. Termination for failure to adhere to the Public Records Law. Failure of the Contractor to adhere to the requirements of Chapter 119 of the Florida Statutes and Section 9 below, may result in immediate termination of this Agreement.

8. Governing Law, Venue and Waiver of Jury Trial. This Agreement shall be interpreted and construed in accordance with and governed by the laws of the State of Florida. All parties agree and accept that jurisdiction of any dispute or controversy arising out of this Agreement, and any action involving the enforcement or interpretation of any rights hereunder shall be brought exclusively in the First Judicial Circuit in and for Okaloosa County, Florida, and venue for litigation arising out of this Agreement shall be exclusively in such state courts, forsaking any other jurisdiction which either party may claim by virtue of its residency or other jurisdictional device. In the event it becomes necessary for the County to file a lawsuit to enforce any term or provision under this Agreement, then the County shall be entitled to its costs and attorney's fees at the pretrial, trial and appellate levels. BY ENTERING INTO THIS AGREEMENT, CONTRACTOR AND COUNTY HEREBY EXPRESSLY WAIVE ANY RIGHTS EITHER PARTY MAY HAVE TO A TRIAL BY JURY OF ANY CIVIL LITIGATION RELATED TO THIS AGREEMENT. Nothing in this Agreement is intended to serve as a waiver of sovereign immunity, or of any other immunity, defense, or privilege enjoyed by the County pursuant to Section 768.28, Florida Statutes.

9. Public Records. Any record created by either party in accordance with this Contract shall be retained and maintained in accordance with the public records law, Florida Statutes, Chapter 119. Contractor must comply with the public records laws, Florida Statute chapter 119, specifically Contractor must:

- a. Keep and maintain public records required by the County to perform the service.
- b. Upon request from the County's custodian of public records, provide the County with a copy of the requested records or allow the records to be inspected or copied within a reasonable time at a cost that does not exceed the cost provided in chapter 119 Florida Statutes or as otherwise provided by law.

- c. Ensure that public records that are exempt or confidential and exempt from public records disclosure requirements are not disclosed except as authorized by law for the duration of the contract term and following completion of the contract if the contractor does not transfer the records to the County.
- d. Upon completion of the contract, transfer, at no cost, to the County all public records in possession of the contractor or keep and maintain public records required by the County to perform the service. If the contractor transfers all public records to the public agency upon completion of the contract, the contractor shall destroy any duplicate public records that are exempt or confidential and exempt from public records disclosure requirements. If the contractor keeps and maintains public records upon completion of the contract, the contractor shall meet all applicable requirements for retaining the public records. All records stored electronically must be provided to the public agency, upon the request from the public agency's custodian of public records, in a format that is compatible with the information technology systems of the public agency.

IF THE CONTRACTOR HAS QUESTIONS REGARDING THE APPLICATION OF CHAPTER 119, FLORIDA STATUTES, TO THE CONTRACTOR'S DUTY TO PROVIDE PUBLIC RECORDS RELATING TO THIS CONTRACT, CONTACT THE CUSTODIAN OF PUBLIC RECORDS AT OKALOOSA COUNTY RISK MANAGEMENT DEPARTMENT 302 N. WILSON ST., CRESTVIEW, FL 32536 PHONE: (850) 689-5977 riskinfo@myokaloosa.com.

10. Audit. The County and/or its designee shall have the right from time to time at its sole expense to audit the compliance by the Contractor with the terms, conditions, obligations, limitations, restrictions, and requirements of this Contract and such right shall extend for a period of five (5) years after termination of this Contract.

11. Notices. All notices and other communications required or permitted to be given under this Agreement by either party to the other shall be in writing and shall be sent (except as otherwise provided herein) (i) by certified mail, first class postage prepaid, return receipt requested, (ii) by guaranteed overnight delivery by a nationally recognized courier service, or (iii) by facsimile with confirmation receipt (with a copy simultaneously sent by certified mail, first class postage prepaid, return receipt requested or by overnight delivery by traditionally recognized courier service), addressed to such party as follows:

| | | |
|------------------------------|--|---|
| If to the County: | Eric Esmond, Director Okaloosa County Corrections 1200 East James Lee Boulevard Crestview, FL 32539 850-689-5690 eesmond@myokaloosa.com | With a copy to: County Attorney Office 1250 N. Eglin Pkwy, Suite 100 Shalimar, FL 32579 (850) 224-4070 |
| If to the Contractor: | David Miller Trinity Services Group, Inc. 477 Commerce Blvd Oldsmar, FW 34677 dave.miller@trinityservicesgroup.com | With a copy to: |

12. Assignment. Contractor shall not assign this Agreement or any part thereof, without the prior consent in writing of the County. If Contractor does, with approval, assign this Agreement or any part thereof, it shall require

that its assignee be bound to it and to assume toward Contractor all of the obligations and responsibilities that Contractor has assumed toward the County.

13. Subcontracting. Contractor shall not subcontract any services or work to be provided to County without the prior written approval of the County's Representative. The County reserves the right to accept the use of a subcontractor or to reject the selection of a particular subcontractor and to inspect all facilities of any subcontractors in order to make a determination as to the capability of the subcontractor to perform properly under this Agreement. The County's acceptance of a subcontractor shall not be unreasonably withheld. The Contractor is encouraged to seek minority and women business enterprises for participation in subcontracting opportunities. Additionally, any subcontract entered into between the Contractor and subcontractor will need to be approved by the County prior to it being entered into and said agreement shall incorporate in all required terms in accordance with local, state and Federal regulations.

14. Civil Rights. The Contractor agrees to comply with pertinent statutes, Executive Orders and such rules as are promulgated to ensure that no person shall, on the grounds of race, creed, color, national origin, sex, age, or disability be excluded from participating in any activity conducted with or benefiting from Federal assistance. This provision binds the Contractor and subcontractors from the bid solicitation period through the completion of the contract. This provision is in addition to that required by Title VI of the Civil Rights Act of 1964.

15. Compliance with Nondiscrimination Requirements. During the performance of this Agreement, the Contractor, for itself, its assignees, and successors in interest, agrees as follows:

- a. Compliance with Regulations: The Contractor will comply with the Title VI List of Pertinent Nondiscrimination Acts and Authorities, as they may be amended from time to time, which are herein incorporated and attached hereto as Attachment "C".
- b. Nondiscrimination: The Contractor, with regard to the work performed by it during the Agreement, will not discriminate on the grounds of race, color, or national origin in the selection and retention of subcontractors, including procurements of materials and leases of equipment. The Contractor will not participate directly or indirectly in the discrimination prohibited by the Nondiscrimination Acts and Authorities, including employment practices when the contract covers any activity, project, or program set forth in Appendix B of 49 CFR part 21.
- c. Solicitations for Subcontracts, including Procurements of Materials and Equipment: In all solicitations, either by competitive bidding or negotiation made by the Contractor for work to be performed under a subcontract, including procurements of materials, or leases of equipment, each potential subcontractor or supplier will be notified by the Contractor of the contractor's obligations under this contract and the Nondiscrimination Acts and Authorities on the grounds of race, color, or national origin.
- d. Information and Reports: The Contractor will provide all information and reports required by the Acts, the Regulations, and directives issued pursuant thereto and will permit access to its books, records, accounts, other sources of information, and its facilities as may be determined by the County or other governmental entity to be pertinent to ascertain compliance with such Nondiscrimination Acts and Authorities and instructions. Where any information required of a contractor is in the exclusive possession of another who fails or refuses to furnish the information, the Contractor will so certify to the County or the other governmental entity, as appropriate, and will set forth what efforts it has made to obtain the information.
- e. Sanctions for Noncompliance: In the event of a Contractor's noncompliance with the non-discrimination provisions of this contract, the County will impose such contract sanctions as it or another applicable state or federal governmental entity may determine to be appropriate, including, but not limited to:

- i. Withholding payments to the Contractor under the Agreement until the Contractor complies; and/or
 - ii. Cancelling, terminating, or suspending the Agreement, in whole or in part.
- f. **Incorporation of Provisions**: The Contractor will include the provisions of paragraphs one through six in every subcontract, including procurements of materials and leases of equipment, unless exempt by the Acts, the Regulations, and directives issued pursuant thereto. The Contractor will take action with respect to any subcontract or procurement as the County may direct as a means of enforcing such provisions including sanctions for noncompliance. Provided, that if the Contractor becomes involved in, or is threatened with litigation by a subcontractor, or supplier because of such direction, the Contractor may request the County to enter into any litigation to protect the interests of the County. In addition, the Contractor may request the United States to enter into the litigation to protect the interests of the United States.

16. Compliance with Laws. Contractor shall secure any and all permits, licenses and approvals that may be required in order to perform the Services, shall exercise full and complete authority over Contractor's personnel, shall comply with all workers' compensation, employer's liability and all other federal, state, county, and municipal laws, ordinances, rules and regulations required of an employer performing services such as the Services, and shall make all reports and remit all withholdings or other deductions from the compensation paid to Contractor's personnel as may be required by any federal, state, county, or municipal law, ordinance, rule, or regulation.

17. Conflict of Interest. The Contractor covenants that it presently has no interest and shall not acquire any interest, directly or indirectly which could conflict in any manner or degree with the performance of the Services. The Contractor further covenants that in the performance of this Agreement, no person having any such interest shall knowingly be employed by the Contractor. The Contractor guarantees that he/she has not offered or given to any member of, delegate to the Congress of the United States, any or part of this contract or to any benefit arising therefrom.

18. Independent Contractor. Contractor enters into this Agreement as, and shall continue to be, an independent contractor. All services shall be performed only by Contractor and Contractor's employees. Under no circumstances shall Contractor or any of Contractor's employees look to the County as his/her employer, or as partner, agent or principal. Neither Contractor, nor any of Contractor's employees, shall be entitled to any benefits accorded to the County's employees, including without limitation worker's compensation, disability insurance, vacation or sick pay. Contractor shall be responsible for providing, at Contractor's expense, and in Contractor's name, unemployment, disability, worker's compensation and other insurance as well as licenses and permits usual and necessary for conducting the services to be provided under this Agreement.

19. Third Party Beneficiaries. It is specifically agreed between the parties executing this Agreement that it is not intended by any of the provisions of any part of the Agreement to create in the public or any member thereof, a third party beneficiary under this Agreement, or to authorize anyone not a party to this Agreement to maintain a suit for personal injuries or property damage pursuant to the terms or provisions of this Agreement.

20. Indemnification and Waiver of Liability. The Contractor agrees, to the fullest extent permitted by law, to defend, indemnify and hold harmless the County, its agents, representatives, officers, directors, officials and employees from and against claims, damages, losses and expenses (including but not limited to attorney's fees, court costs and costs of appellate proceedings) relating to, arising out of or resulting from the Contractor's negligent acts, errors, mistakes or omissions relating to professional Services performed under this Agreement. The Contractor's duty to defend, hold harmless and indemnify the County its agents, representatives, officers, directors, officials and employees shall arise in connection with any claim, damage, loss or expense that is attributable to bodily injury; sickness; disease; death; or injury to impairment, or destruction of tangible property

including loss of use resulting therefrom, caused by any negligent acts, errors, mistakes or omissions related to Services in the performance of this Agreement including any person for whose acts, errors, mistakes or omissions the Contractor may be legally liable. The parties agree that TEN DOLLARS (\$10.00) represents specific consideration to the Contractor for the indemnification set forth herein.

The waiver by a party of any breach or default in performance shall not be deemed to constitute a waiver of any other or succeeding breach or default. The failure of the County to enforce any of the provisions hereof shall not be construed to be a waiver of the right of the County thereafter to enforce such provisions.

21. Taxes and Assessments. Contractor agrees to pay all sales, use, or other taxes, assessments and other similar charges when due now or in the future, required by any local, state or federal law, including but not limited to such taxes and assessments as may from time to time be imposed by the County in accordance with this Agreement. Contractor further agrees that it shall protect, reimburse and indemnify County from and assume all liability for its tax and assessment obligations under the terms of the Agreement.

The County is exempt from payment of Florida state sales and use taxes. The Contractor shall not be exempted from paying sales tax to its suppliers for materials used to fulfill contractual obligations with the County, nor is the Contractor authorized to use the County's tax exemption number in securing such materials.

The Contractor shall be responsible for payment of its own and its share of its employees' payroll, payroll taxes, and benefits with respect to this Agreement.

22. Prohibition Against Contracting with Scrutinized Companies. Pursuant to Florida Statutes Section 215.4725, contracting with any entity that is listed on the Scrutinized Companies that Boycott Israel List or that is engaged in the boycott of Israel is prohibited. Contractors must certify that the company is not participating in a boycott of Israel. Any contract for goods or services of One Million Dollars (\$1,000,000) or more shall be terminated at the County's option if it is discovered that the entity submitted false documents of certification, is listed on the Scrutinized Companies with Activities in Sudan List, the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, or has been engaged in business operations in Cuba or Syria after July 1, 2018.

Any contract entered into or renewed after July 1, 2018 shall be terminated at the County's option if the company is listed on the Scrutinized Companies that Boycott Israel List or engaged in the boycott of Israel. Contractors must submit the certification that is attached to this agreement as Attachment "D". Submitting a false certification shall be deemed a material breach of contract. The County shall provide notice, in writing, to the Contractor of the County's determination concerning the false certification. The Contractor shall have ninety (90) days following receipt of the notice to respond in writing and demonstrate that the determination was in error. If the Contractor does not demonstrate that the County's determination of false certification was made in error, then the County shall have the right to terminate the contract and seek civil remedies pursuant to Florida Statute Section 215.4725.

23. Inconsistencies and Entire Agreement. If there is a conflict or inconsistency between any term, statement, requirement, or provision of any attachment attached hereto, any document or events referred to herein, or any document incorporated into this Agreement, the term, statement, requirement, or provision contained in this Agreement shall prevail and be given superior effect and priority over any conflicting or inconsistent term, statement, requirement or provision contained in any other document or attachment, including but not limited to Attachments listed in Section 1.

24. Severability. If any term or condition of this Contract shall be deemed, by a court having appropriate jurisdiction, invalid or unenforceable, the remainder of the terms and conditions of this Contract shall remain in full force and effect. This Contract shall not be more strictly construed against either party hereto by reason of the fact that one party may have drafted or prepared any or all the terms and provisions hereof.

25. Entire Agreement. This Agreement contains the entire agreement of the parties, and may be amended, waived, changed, modified, extended or rescinded only by in writing signed by the party against whom any such amendment, waiver, change, modification, extension and/or rescission is sought.

26. Representation of Authority to Contractor/Signatory. The individual signing this Agreement on behalf of Contractor represents and warrants that he or she is duly authorized and has legal capacity to execute and deliver this Agreement. The signatory represents and warrants to the County that the execution and delivery of this Agreement and the performance of the Services and obligations hereunder have been duly authorized and that the Agreement is a valid and legal agreement binding on the Contractor and enforceable in accordance with its terms.

27. Grant Funding. From time-to-time during the duration of this Agreement, grant funding may be utilized in performance of this this Agreement, such as United States Department of Agriculture School Lunch Program funding. As such, Contractor further agrees to the following:

- a. Contractor shall conduct the food service operation to ensure compliance with the rules and regulations of the Florida Department of Agriculture and Consumer Services (“FDACS”) and the USDA regarding Child Nutrition Programs
- b. Contractor agrees that any and all refunds or manufactures rebates shall go back into the County’s food service account and shall at no time be kept by the Contractor.
- c. Contractor agrees that all goods, services, or monies received as the result of any equipment or USDA Foods rebate shall be credited to the county's nonprofit food service account
- d. Contractor certifies and agrees to comply with the requirements outlined in Exhibit B & C as they apply to the performance of this Agreement:

IN WITNESS WHEREOF, the parties hereto have executed this Agreement in duplicate on the day and year first written above.

TRINITY SERVICES GROUP, INC.

David M. Miller
Signature

Chief Operating Officer
BY: _____

David M. Miller
Print Name

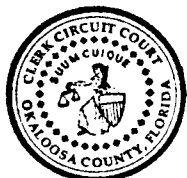
ATTEST:

OKALOOSA COUNTY, FLORIDA

J.D. Peacock II
J.D. Peacock II, Clerk of Courts

BY: Carolyn N. Ketchel
Carolyn N. Ketchel, Chairman

Fed





REQUEST FOR PROPOSALS ("RFP") & RESPONDENT'S ACKNOWLEDGEMENT

RFP TITLE:
Inmate Food Service

RFP NUMBER:
RFP COR 35-21

| | | |
|---------------------------------------|---------------------------|-----------------------|
| ISSUE DATE: | August 02, 2021 | |
| MANDATORY PRE-PROPOSAL MEETING | August 12, 2021 | 10:00 A.M. CST |
| LAST DAY FOR QUESTIONS: | August 17, 2021 | 3:00 P.M. CST |
| RFP OPENING DATE & TIME: | September 08, 2021 | 3:00 P.M. CST |

NOTE: RESPONSES RECEIVED AFTER THE OPENING DATE & TIME WILL NOT BE CONSIDERED.

Okaloosa County, Florida solicits interested parties to submit a response on the above referenced Inmate Food Service solicitation. All terms, specifications and conditions set forth in this RFP must be incorporated into your response. A response will not be accepted unless all conditions have been met. All responses must have an authorized signature in the space provided below. All envelopes containing sealed responses must reference the "RFP Title," "RFP Number," and the "RFP Due Date & Time." Okaloosa County is not responsible for lost or late delivery of responses by the U.S. Postal Service or other delivery services used by the Respondent. Neither faxed nor electronically submitted responses will be accepted. Responses may not be withdrawn for a period of ninety (90) days after opening unless otherwise specified.

RESPONDENT ACKNOWLEDGEMENT FORM BELOW MUST BE COMPLETED, SIGNED, AND RETURNED AS PART OF YOUR RESPONSE. RESPONSES WILL NOT BE ACCEPTED WITHOUT THIS FORM, SIGNED BY AN AUTHORIZED AGENT.

COMPANY NAME _____
MAILING ADDRESS _____

CITY, STATE, ZIP _____
FEDERAL EMPLOYER'S IDENTIFICATION NUMBER (FEIN): _____
TELEPHONE NUMBER: _____ EXT: _____ FAX: _____
EMAIL: _____

I CERTIFY THAT THIS SUBMITTAL IS MADE WITHOUT PRIOR UNDERSTANDING, AGREEMENT, OR CONNECTION WITH ANY OTHER RESPONDENT SUBMITTING A SUBMITTAL FOR THE SAME MATERIALS, SUPPLIES, EQUIPMENT OR SERVICES, AND IS IN ALL RESPECTS FAIR AND WITHOUT COLLUSION OR FRAUD. I AGREE TO ABIDE BY ALL TERMS AND CONDITIONS OF THIS SUBMITTAL AND CERTIFY THAT I AM AUTHORIZED TO SIGN THIS SUBMITTAL FOR THE RESPONDENT.

AUTHORIZED SIGNATURE: _____ TYPED OR PRINTED NAME _____

TITLE: _____ DATE: _____

**NOTICE TO RESPONDENTS
RFP COR 35-21**

Notice is hereby given that the Board of County Commissioners of Okaloosa County, FL, will accept sealed responses for **Inmate Food Services**. Interested respondents desiring consideration shall provide one (1) original and one (1) thumb drive of their response to this Request for Proposals (RFP). Responses shall be portrait orientation, unbound, and 8 ½" x 11" where practical. Font shall be 12 point with page limit of sixty (60), excluding the required forms.

All originals must have original signatures in blue ink.

Solicitation documents are available for download by accessing the following sites:

<http://www.myokaloosa.com/purchasing/home>

<https://www.bidnetdirect.com/florida>

https://www.demandstar.com/supplier/bids/agency_inc/bid_list.asp?f=search&mi=2442519

A **mandatory Pre-Proposal Conference** will be held at Okaloosa County Corrections in Crestview, FL at **10:00 am CST on August 12, 2021**. Meet in the lobby at 1200 East James Lee Blvd.

Responses must be delivered to the Okaloosa County Purchasing Department at the address listed below no later than **3:00 p.m. (CST) September 08, 2021** to be considered. All responses received after the stated time and date will be returned unopened and will not be considered. All responses must be in sealed envelopes reflecting on the outside thereof **"Inmate Food Services"**. Failure to clearly mark the outside of the envelope as set forth herein shall result in the response not being considered.

The County reserves the right to award to the firm submitting a responsive submittal with a resulting negotiated agreement that is most advantageous and in the best interest of Okaloosa County, and to waive any irregularity or technicality in responses received. Okaloosa County shall be the sole judge of the resulting negotiated agreement that is in its best interest and its decision will be final.

NOTE: Crestview, FL is not a next day guaranteed delivery location by most delivery services. Respondents using mail or delivery service assume all risk of late or non-delivery.

All submittals should be addressed as follows:

Inmate Food Services

RFP COR 35-21

Okaloosa County Purchasing Department

5479A Old Bethel Road

Crestview, FL 32536

Jeffrey Hyde
Purchasing Manager

Date

OKALOOSA COUNTY
BOARD OF COUNTY COMMISSIONERS

Carolyn N. Ketchel
Chairman

SPECIFICATIONS

INTENT – The intent of this solicitation is to invite priced proposals for the purpose of providing food services for inmates in custody of the Okaloosa County Department of Corrections in accordance with the special conditions and specifications contained in this Request for Proposals. Pricing shall be expressed as a price per each individual meal served.

GENERAL

1. The Okaloosa County Department of Corrections (Department) serves meals to an average daily population of approximately 700 inmates.
2. The yearly estimate of meals is 766,000.
3. The current contractor employs four cooks and a site supervisor that are supervised by the contractor and the County.
4. The Department requires a three (3) tier meal plan which will give the department three options to choose from. Pricing for each package option to be set as a flat rate (Price Per Meal) per inmate multiplied by the number of meals served.

| Meal type | Price per meal | Price per meal | Price per meal |
|--|-----------------------|-----------------------|-----------------------|
| Inmate meal | \$0.851 | \$0.871 | \$0.891 |
| Staff meal | \$0.851 | \$0.871 | \$0.891 |
| Outside Boxed lunch meal | \$0.851 | \$0.871 | \$0.891 |
| Special Modified Meal (medical Needs) | \$0.851 | \$0.871 | \$0.891 |
| Special Management Meal | \$0.851 | \$0.871 | \$0.891 |
| Religious meals (Kosher,etc.) | \$0.851 | \$0.871 | \$0.891 |

- a. The meal quantities provided are approximate and represent the estimated requirements for the contract period.
- b. Unit price and extended total prices shall be used only as a basis for evaluation of proposals.
- c. Actual meal quantity necessary may be more or less than estimates listed in the specification document and the County shall be neither obligated nor limited to any specified amount.

SCOPE OF SERVICES

1. The Food Service provider (Contractor) shall provide for all aspects of the food service operation and meet minimum requirements of the Department of Health & Rehabilitative Services standard 64E-11 Florida Administrative Code, Florida Model Jail Standards, Florida Corrections Accreditation Commission, National Commission on Correctional Health Care Accreditation, and the National School Lunch & Breakfast Program (NSLP), and other applicable local, state and federal regulations.
2. Throughout the Term of the Contract and each renewal Term, the contractor shall secure and pay all federal, state and local licenses, health certifications, permits and fees that may pertain to the food service operation as required by federal, state and local law.

3. The contractor shall insure that no employee or inmate shall work in any area of food service operations if he/she is known to have or suspected of having a communicable disease, open wounds or sores, or respiratory infections. Clean outer garments will be worn, and all inmates working in food service or delivery will maintain a high degree of personal cleanliness. Documentation of inspections of inmates are required by Accreditation Standards and this documentation will be forwarded to Support Services Supervisor monthly.
4. **Contractor provided staff**
 - a. The contractor shall insure that all food preparation will be performed by or supervised by an employee trained in culinary services, holding a professional Food Manager certification as required by Chapter 64E-11.012 Florida Administrative Code, with a minimum of 3 years corrections food service experience, and food knowledge, experience, capabilities to manage and direct the total administrative requirements for a nutritionally sound food service operation, and represent the contractor having authority to act on the contractor's behalf.
 - b. The contractor shall provide sufficient, qualified staff to maintain food service operations for three meals each day of the year.
 - c. The contractor shall define employees hiring practices to include a criminal background check procedures and physical exams as required by Accreditation Standards. No employee that has been banned from another facility will be allowed to work in the County's facility. An affidavit attesting to the completion of background checks shall be maintained on site for each employee.
 - d. The contractor will comply with the JESSICA LUNSFORD ACT (Section 1012.32, Florida Statutes). Background screening requirements for certain non-instructional employees and contractors, except as provided in s. 1012.467 or s. 1012.468, non-instructional employees or contractual personnel who are permitted access on grounds when juveniles are present, who have direct contact with juveniles must meet level 2 background check screening requirements as described in s. 1012.32. The cost of the state and federal criminal history check required by level 2 screening will be borne by the contractor, or the person fingerprinted. Under penalty of perjury, each person who is employed or under contract must agree to inform his or her employer or the party with whom he or she is under contract within 48 hours if convicted of any disqualifying offense while he or she is employed or under contract. If it is found that a person who is employed or under contract does not meet the level 2 requirements, the person shall be immediately suspended from working in that capacity and shall remain suspended until final resolution of any appeals.
5. **Inmate labor**
 - a. The County shall make available sentenced inmate crews of a reasonable number whenever possible to assist in the daily food service preparation, processing, cleaning, etc.
 - b. Inmate labor will be provided by the County unless population levels decrease to the point where the labor force must be reduced.
 - c. The contractor shall include a list of inmate worker needs along with their proposal.
 - d. When inmate labor is provided, the contractor will train the inmate workers on routine tasks, maintenance and operation of food service equipment and other duties assigned by the contractor's personnel and maintain records of such training. Documentation of training of inmates is required by Accreditation Standards and this documentation will be forwarded monthly to the Support Services Supervisors.
 - e. Training of inmates must include safety and sanitation guidelines and be closely followed. All injuries will be reported in writing and reviewed for proper safety guidelines. Contractor will provide a plan to help reduce or prevent re-occurring injuries.
 - f. The contractor will be responsible for full supervision of inmate labor while they are utilized in the food service operation. The contractor will be responsible for the monitoring for destruction of County property by inappropriate and/or misuse of equipment and other property. The contractor shall be responsible for the repairs or replacement of equipment as determined by the County.
 - g. The County cannot guarantee the continuity of inmate labor during emergency situations and the contractor shall provide backup labor on occasion via outside personnel to perform the services

normally rendered by inmate labor. The County will seek alternative funding mechanisms during these situations.

6. The contractor shall insure that inmates will be given three substantial, wholesome and nutritious meals daily. Meals must be presented in a clean, presentable style. Not more than 14 hours may lapse between the evening meal and the morning meal. Beverage serving is a powdered drink mix, prepackaged, and placed on the food tray, and the contractor will provide a disposable cup once a day. Hot meals shall be served at least once daily. Seasonal fruits and vegetables shall be included in menu planning. Special consideration must be taken when planning meals for juvenile inmates, pregnant inmates, and other special diets as determined by medical personnel. Juveniles must be provided one healthy snack daily, in addition to three nutritious meals.
7. The contractor will be required to purchase, to the maximum extent practicable, domestic commodity or product, under the **BUY AMERICAN [7 CFR PART 210.21 and 250.23]**.
 - a. "Domestic commodity or product" as an agricultural commodity that is produced in the United States and a food product that is processed in the United States using substantial agricultural commodities that are produced in the United States. "Substantial" means that over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. Products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States.
 - b. The contractor shall inform the County if a domestic food is unavailable. Documentation must be shown that consideration was given on the use of a domestic alternative food before approving an exception.
 - c. The contractor shall not substitute commercially-purchased foods for United States Department of Agriculture (USDA) ground beef, ground pork, and processed end products received.
 - d. The County shall ensure commercially-purchased foods used in place of USDA Foods received are of the same generic identity as the USDA Foods received, of United States origin, and of equal or better quality than the USDA Foods.
 - e. The County reserves the right to review contractor purchase records to ensure compliance with the *Buy American* provision in 7 C.F.R. sections 210.21 and 250.23. The contractor shall provide Nutrition Facts labels and any other documentation requested by the County to ensure compliance with United States content requirements.
 - f. The contractor shall provide documentation on the use of non-domestic food when competition reveals the cost of domestic food is significantly higher than non-domestic food.
 - g. The contractor shall provide documentation for the use of a non-domestic alternative food due to the domestic food not produced or manufactured in sufficient and reasonable available quantities of a satisfactory quality.
8. The contractor shall provide a contingency plan for providing food service in the event of lockdowns, strikes, natural disaster, epidemics, riots, fire, power failure or other events that may impact normal operations. Should the contractor be unable to use our facilities, any site chosen should comply with the **CLEAN AIR AND WATER POLLUTION ACTS [Appendix II to 2 CFR 200]** and all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).
9. The contractor shall provide for approval menus that satisfy the recommended dietary allowances of the National Research Council – National Academy of Sciences, and meet the requirements of the USDA and the National School Lunch Program.
10. The contractor shall provide for menus to be planned for not less than 28 days in advance and certified by a nutritionist. Only USDA inspected and approved meats, poultry, eggs, and dairy may be used. Only seafood handled in accordance with HACCP standards may be used in meal preparation. Proposed 2700 calorie menus shall be compatible with the sample menu attached (Exhibit D) and shall be submitted as part of the

response to this Request for Proposals. Contractor menus shall provide for special meals on Christmas, Thanksgiving, and Easter.

11. The contractor shall provide for modified diets to be prepared for inmates when ordered by a physician or designee.
12. The contractor shall retain records of meals served for three years plus the current year.
13. Food may not be withheld nor the standard menu varied, as a disciplinary sanction or as a reward for good behavior or work for an individual inmate.
14. The contractor must provide bag meals to inmates going to court and to offsite work crew inmates. If an inmate going to court or work is a special diet, the bag meal must be made in consideration of the special dietary needs.
15. Contractor shall supply meals for officers at the inmate price per meal, based on one meal per officer per shift, 2 shifts per day, and 365 days per year. Meals will be provided to staff, officers, and other emergency personnel during emergency situations as requested by the Department of Corrections.
16. The contractor shall provide special management meals meeting the minimum daily nutrition requirements and as approved by a physician or qualified medical staff member in place of regular meals in the event an inmate demonstrates disruptive behavior to include: throwing food, beverages, food utensils, food trays or any substance including human waste with food utensils or a tray. Any menu substitution must be approved by a correctional sergeant or higher authority.
17. The contractor shall provide inmates additional caloric intake in excess of regular meals if approved by a nutritionist or similarly qualified person, as being reasonably necessary because of work or labor being performed by the inmate.
18. The contractor shall provide religious diets to inmates upon approval of the Chaplain and Food Service Manager.
19. The contractor shall permit inspections of meals, food preparation, storage, food service areas, sanitation practices, transporting vehicles and procedures for accurately counting and claiming meals provided; nothing in this paragraph shall be construed as to relieve the contractor of its independent obligation to provide proper oversight and supervision of its operations or to otherwise comply with State and Federal rules and/or regulations. Such inspections shall be conducted as often as deemed necessary by the Chief Correctional Officer of the Department of Corrections or his designee and corrections made on deficiencies found.
20. The contractor shall insure that food supplies not in preparation are stored in a locked, clean, well ventilated room, which is free from vermin.
21. The contractor shall insure that soaps, detergent, waxes, cleaning compounds, insect and rodent spray and other poisons be kept in a locked storage area separate from food supplies.
22. The contractors shall provide for the preparation of pre-plated meals for service on thermal insulated trays in quantities specified by Department staff and placed on carts. The trays for delivery will be clean and free of food on the outside.
23. Department staff shall insure that carts are returned to the food service area in a timely manner. Disposable cutlery will be provided by the contractor.
24. The contractor shall operate and care for all equipment and food service areas in a clean, safe, and healthy condition in accordance with standards acceptable to the County and comply with all applicable laws, ordinances, regulations, and rules of federal, state, and local authorities.
 - a. The contractor shall insure that all equipment and food service implements are kept clean when not in use, and cleaned promptly following each use.
 - b. The contractor shall place garbage and trash in containers as specified by the County and place them in designated areas.
 - c. The contractor shall clean the kitchen area including, but not limited to, sinks, counters, tables, chairs, flatware, and utensils.
25. The contractor shall notify Department maintenance or warehouse staff in writing when equipment, structures and fixtures are damaged or otherwise require repair.

26. The contractor shall maintain a procedure to keep an accurate accounting of all culinary equipment, specifically knives, sharps, etc.
27. The contractor shall maintain control of food service items such as mace, nutmeg and raisins, sugar, fruit, etc. that might be used to manufacture contraband beverages.
28. The contractor shall insure that refrigerators are maintained at temperature levels consistent with 63E-11 Florida Administrative Code and are recorded.
29. The contractor shall develop a refrigerator checklist or other form to be used to document refrigerator temperatures and inspections daily.

The contractor will provide to the County, on a date and in a form mutually acceptable to the contractor and the County, regular meetings with the District and Site Supervisor to discuss issues and concerns. This provision does not preclude any immediate action required to address problems which would require prompt action or resolutions.
30. The Okaloosa County Department of Corrections participates in the National School Lunch & Breakfast Program (NSLP) when devising menus for its juvenile population. Upon selection, the contractor shall participate in and adhere to all rules and regulations of the National School Lunch & Breakfast Program for menus related to this population, as outlined in EXHIBITS A (Food Specifications), B (Menus) and C (Nutrition Standards) attached here. The contractor must be qualified for approval by the State of Florida to participate in this program upon being awarded the contract. Meals must meet or exceed the calories and nutrient standards for National School Lunch, School Breakfast, and/or Summer Food Service Program meals for the age/grade groups of juveniles listed in Exhibit C, and adhere to the portion sizes specified in Exhibit B. The contractor shall be responsible for providing age appropriate meals and menus for the juveniles served.
31. The contractor shall maintain such records as the County will need to meet monthly reporting responsibilities on Juvenile meals served under the NSLP program and will report claim information, including daily meal counts, to the County promptly at the end of each month with its monthly billing.
32. The contractor shall ensure that the food service operation is in conformance with its National School Lunch and Breakfast Program Sponsor Agreement and the Policy Statement for Free Meals and Free Milk (in the case of juvenile inmate food services there are no Reduced-Price Meals, all meals are free of charge).
33. The County shall retain control of the quality, extent, and general nature of its food service operation (this would be applicable to pricing, should there ever be charges for meals, milk, a la carte items, or adult meals; to date all meals and snack services are free of charge and no vending machines are allowed in the facility).
34. The County shall retain signatory authority on the contractor's Annual School Application for Participation in Child Nutrition Programs and Food Distribution Programs; the Policy Statement for Free Meals, Free Milk, (and in the case of juvenile inmate food services there are no Reduced-Price Meals, all meals are free of charge); the National School Lunch and Breakfast Program Sponsor Agreement; and the Child Nutrition Program Monthly Claim for Reimbursement.
35. The County maintains an advisory board specific to juvenile wellness and nutrition, it refers to as a "Wellness Committee" composed of teachers, juvenile officers, a food services representative, a medical professional, a nurse and the committee chair. Juveniles are represented through suggestions and grievances they submit to support services, which are brought before this committee by the juvenile officers.
36. Under the National School Lunch & Breakfast Program (NSLP) , the County receives USDA donated food. The contractor must outline how they will maintain eligibility to receive USDA donated commodity foods, and how they will be used and stored. Commodities received will be used for the benefit of juveniles held by the Okaloosa County Department of Corrections.
 - a. Any USDA Foods received for use by the County and made available to the contractor shall be utilized within the specified Term of this Contract in the County's food service operation for the preparation and service of meals and for other allowable uses in accordance with 7 C.F.R. 250.
 - b. The contractor shall accept and use USDA Foods in as large a quantity as may be efficiently utilized in the nonprofit food service operation, subject to approval of the County.

- c. The contractor shall manage all USDA Foods to ensure the foods are utilized in the County's food service. USDA Foods shall not be sold, exchanged or otherwise disposed of without the approval of the USDA.
- d. The contractor shall utilize all USDA ground beef, ground pork, and processed end products received in the County's food service operation. Commercially purchased foods shall not be substituted for these foods.
- e. The contractor shall utilize all other USDA Foods, or substitute commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA Foods as determined by the County, in the County's food service operation.
- f. The contractor shall credit the County for the full value of all USDA Foods received for use in the County's meal service during the year (including both entitlement and bonus foods) regardless of whether the USDA Foods have been used. If the contractor acts as an intermediary between a processor and the County, the contractor shall credit the County for the value of USDA Foods contained in the processed end products at the USDA processing agreement value, unless the processor is providing such credit directly to the County. The contractor will issue all such credit in full prior to the expiration of each Contract Term.
- g. The contractor will clearly identify USDA food credits on the County's monthly bill/invoice and record these credits on a separate line item entry. Each month, the contractor will also provide a detailed account of all the USDA Food items that were used and the credits issued for any unused USDA Food items.
- h. The current value of USDA Foods is based on the information listed on the County's Web-Based Supply Chain Management (WBSCM) Requisition and by the Requisition Status Report. If not listed, the current market value of USDA Foods will be based on the prices issued by the Florida Department of Agriculture and Consumer Services (FDACS).
- i. The County shall ensure the method and timing of crediting does not cause its cash resources to exceed limits established in 7 C.F.R. subparagraph 210.9(b)(2).
- j. At the end of each Contract Term and upon expiration or termination of the Contract, a year-end reconciliation shall be conducted by the County to ensure and verify correct and proper credit has been received for the full value of all USDA Foods received by the contractor during each Contract Term for use in the County's food service operation.
- k. The County shall verify receipt of USDA Foods shipments through its electronic records or by contacting FDACS or the processor, as applicable.
- l. The contractor must keep separated inventories (both physical and accounting) of USDA Foods and regular purchased food.
- m. The County and contractor must maintain records of receipt of USDA Foods and processed end products, of crediting for the value of USDA Foods, and other records relating to USDA Foods in accordance with 7 C.F.R. section 250.54. All records pertaining to USDA Foods shall be maintained and made available for inspection by the County, FDACS and the USDA for a period of five (5) years plus the current year.
- n. The contractor will comply with the storage and inventory management requirements for USDA Foods in 7 C.F.R. paragraph 250.14(b). USDA ground beef, ground pork, and processed end products shall be stored in a manner that ensures usage in the County's food service operation.
- o. The contractor must accept liability for any fault or negligence on its part that results in any loss, damage, out of condition, or improper use of USDA Foods not yet credited to the County.
- p. The County and FDACS have and preserve a right to assert claims against other persons to whom USDA Foods are delivered for care, handling or distribution, and will take action to obtain restitution in connection with claims for improper distribution, use or loss of, or damage to, USDA Foods.
- q. The County and contractor shall consult and agree on end products to be produced from USDA Foods during each Contract Term. If the County and contractor cannot agree on end products, the contractor shall utilize the USDA Foods in the form furnished by the USDA.
- r. The County shall be responsible for contracting with any commercial facility for the processing or repackaging USDA Foods. The contractor shall pay all related processing fees and costs. The County shall not be responsible for any costs associated with processing USDA Foods. Although the contractor may procure processed end products on behalf of the County, the contractor itself shall

not enter into any processing agreements with a processor, nor shall the contractor enter into any subcontracts for further processing of USDA Foods. If the contractor procures processed end products on behalf of the County, the contractor will comply with the provisions of the County processing agreement(s) and the requirements in subpart C of 7 C.F.R. 250.

- s. The contractor shall have records maintained and available to substantiate the receipt, use, storage, and inventory of USDA Foods. The contractor must submit to the County monthly inventory reports showing all transactions for processed and non-processed USDA Foods. Failure by the contractor to maintain records as required 7 C.F.R. section 250.16 shall be considered prima facie evidence of improper distribution or loss of USDA Foods and the contractor shall be subject to the provisions of § 250.13(e).
 - t. The County shall monitor the food service operation through periodic on-site reviews (no less than twice a year) using the attached FSMC Monitoring Form to include the inspection of meals, food preparation, storage and service areas, sanitation practices, and procedures for accurately counting and claiming meals provided. Nothing in this paragraph shall be construed as to relieve the contractor of its independent obligation to provide proper oversight and supervision of its operations or to otherwise comply with State and Federal rules and/or regulations. The County, FDACS, Comptroller General of the United States, Florida Auditor General, USDA, or any of their duly authorized representatives may perform on-site reviews of the contractor's food service operation at any reasonable time. This includes the inspection and inventory of USDA Foods in storage or the facilities used in the handling or storage of such USDA Foods, and inspection and audit all records, including financial records, and reports pertaining to the distribution of USDA Foods and may review or audit the procedures and methods used in carrying out the requirements of this contract and 7 C.F.R. 250 and 210.
 - u. The contractor shall return all unused USDA ground beef products, ground pork products, and processed end products to the County upon termination, expiration, or non-renewal of the Contract.
 - v. At the discretion of the County, the contractor may be required to return other unused USDA Foods to the County upon termination, expiration, or non-renewal of the Contract.
 - w. The County shall retain title to all USDA Foods provided to the contractor for use in the County's food service operation.
 - x. USDA Foods or processed end products containing USDA Foods shall not be used outside of the County correctional facility food service operation.
 - y. The FDACS and the USDA are not parties to this Contract and are not obligated, liable, or responsible for any action or inaction by the County or the contractor. The County and the contractor have full responsibility for ensuring the terms of the Contract are fulfilled
 - z. The contractor shall have records maintained and available to demonstrate compliance with the requirements relating to USDA Foods. Such records shall include the following
 - i. The receipt, use, storage, and inventory of USDA donated Foods;
 - ii. Monthly inventory reports showing all transactions for processed and non-processed donated USDA Foods; and
 - iii. Documentation of credits issued to the County for donated USDA Foods received; and
 - iv. Documentation of credits issued to the County for donated USDA Foods owned by the County prior to the contract execution date.
37. Sanitation of the kitchen facilities (including County equipment and supplies provided for the execution of this contract) will be the responsibility of the contractor, including all financial obligation for cleaning agents and supplies (dishwashing chemicals and dispensing included).
- a. The contractor will operate and care for equipment and food service areas in a clean, safe and healthy condition in accordance with the standards prescribed in this RFP and comply with all applicable federal, state, and local laws, ordinances, regulations, and rules concerning sanitation.
 - b. The County reserves the right to approve (or reject) all such cleaning agents and supplies prior to the contractor using them in the sanitation of the kitchen facilities.
 - c. The County will assume the responsibility of inside cleaning of the ventilation hood system; contractor will provide sanitation of the outside and perimeter of the system.

- d. The contractor will maintain on-site MSDS records of all chemicals used in the County facilities (a copy of the MSDS records must be provided to the County).
 - e. Dishwashing dispensing and chemicals will be the responsibility of the contractor.
38. The contractor shall provide all consumable supplies and food products required to operate the food service operation including paper and Styrofoam products, gloves, hairnets and cleaning supplies. In accordance with 2 C.F.R. 200.322, as appropriate and to the extent consistent with law, the non-Federal entity should, to the greatest extent practicable under a Federal award, provide a preference for the purchase, acquisition, or use of goods, products, or materials produced in the United States
 39. The contractor must review existing facilities and include in the proposal a statement that the facilities meet their requirements. If the facilities do not meet their requirements, reasonable discrepancies must be noted and included in the proposal.
 40. All contractor employees will complete an orientation consisting of security training for non-certified staff and will comply with all Okaloosa County Department of Corrections security requirements. All contractor employees will accept and comply with all County staff security directives.

REFUSE SERVICE – The County will provide at no cost to the contractor adequate trash removal facilities and services as it deems necessary to maintain the highest standard of sanitation. The contractor will be responsible for removal of all trash and waste to the appropriate receptacle and cleaning of the receptacles.

PEST CONTROL – The County shall provide all pest control services for the kitchen facility; however, the contractor’s assistance is requested in reporting any needed service promptly to a Support Services supervisor. Should sanitation deficiencies be the cause of or contributing factor in the pest control problem(s), the contractor shall be responsible for improving the sanitation for the effected situation immediately upon notification by the County or pest control provider.

USE OF FACILITIES AND EQUIPMENT - The County shall make available without any cost or charge to the contractor, the areas and premises agreeable to both parties in which the contractor shall render its services. The County will provide, install, maintain, repair and permit the contractor to utilize in the administration of this contract: capital equipment that the County deems necessary for food service and related activities.

1. Existing equipment includes: ovens, ranges, dishwasher, kettles, flat-top grill, existing food processing and serving equipment, on-site refrigeration and storage area.
2. The contractor shall be responsible for preventive and routine maintenance of major food preparation equipment.
3. Damage incurred to the County’s physical plant and/or equipment/supplies as a result of the contractor’s negligence or intentional misuse/abuse (including inmate labor or unreported damage) shall be the responsibility of the contractor and shall be repaired or replaced at the contractor’s expense. This expense will be deducted from the contract payment during the next billing cycle following the damage. All damage shall be reported in writing.
4. Equipment provided by the County shall be replaced as the County deems necessary, taking into consideration the average life of the equipment (as determined by the manufacturer), any structural changes needed to comply with federal, state, and local laws, ordinances, rules, and regulations and any extraordinary circumstances.
5. The contractor and County shall inventory the equipment and supplies owned by the County at the beginning of the contract year and the end of the contract year, including but not limited to flatware, trays, chinaware, glassware, and kitchen utensils. The contractor will be responsible for correcting any discrepancies and any equipment repairs that are not the result of normal wear and tear within 30 days of the end-of-year inventory.
6. The County shall be legally responsible for any losses of USDA Foods which may arise due to equipment malfunction or loss of electrical power not within the control of the contractor.
7. The County shall provide sanitary toilet facilities for the contractor employees.

8. The County shall have access, with or without notice to the contractor, to all County facilities used by the contractor for inspection and audit purposes. All property purchased by the County shall remain the property of the County.
9. The contractor shall not use the County's facilities to produce food, meals, or services for other organizations or otherwise use the facilities of the County for any reason other than those specifically provided for in this Contract. If additional equipment is needed by the contractor for the performance of this agreement, the contractor shall be responsible for its purchase.
 - a. The County must give prior approval and have final authority for the purchase of equipment used for the storage, preparation, serving, or delivery of meals.
 - b. The contractor shall provide written notification to the County of any equipment belonging to the contractor within ten days of its placement on County premises.
 - c. The County shall not be legally responsible for loss of damage to equipment and/or vehicles owned by the contractor and located on County premises. All property purchased by the contractor shall remain the property and responsibility of the contractor.

LIQUIDATED DAMAGES – Failure to meet the standards set forth in the contract for services will result in a penalty assessed on the contract payment on the billing cycle following the breach. A breach that relates to safety, such as failure to follow tool control procedures, will result in a 10% penalty assessed for each billing cycle that the contractor remains out of compliance. The contractor shall receive no payment for meals that are spoiled or unwholesome at the time of serving, for juvenile meals that do not meet the detailed specifications for each food component or menu item in accordance with 7 C.F.R. 210, or that do not otherwise meet the requirements of the contract.

PAYMENT – The successful contractor shall be paid monthly upon submission of invoices through the Department of Corrections to the Okaloosa County Board of County Commissioners Finance Office; 101 E. James Lee Blvd, Crestview, FL 32536. All invoices shall specify the number of meals provided to the County, the unit price for each meal type, **must** show the County contract number and provide details of preferred payment methods. The contractor shall maintain such records as the County will need to meet monthly reporting responsibilities on Juvenile meals served under the NSLP program and will report claim information, including daily meal counts, to the County promptly at the end of each month with its monthly billing.

PRICING STRUCTURE

1. The prices quoted in this request for proposal shall be firm for the first three (3) year / (36) consecutive month period. However, an incremental pricing structure may be acceptable as long as it is structured by inmate population.
2. Prices shall be submitted in the unit of measurement specified on the proposal form, and shall include all overhead costs, profit and any delivery charges. Credit for USDA Commodities and Farm Products will be promptly credited on submitted invoices and deducted from the contract payment during the following billing cycle.
3. In the event of a renewal of the contract, unit pricing shall be subject to redetermination within the parameters outlined in this request for proposal. Subsequent annual price adjustments (**applied to per meal prices only – all other fees remain the same**) shall be made in proportion to the change (increase or decrease) in the Producer Price Index (PPI) and shall be submitted as a response to a County letter of inquiry regarding annual renewal of the contract. The contractor shall work with the Corrections Department in advance of renewal to assist staff in annual budgeting as needed. Any price adjustments will coincide with the County's fiscal year.
 - a. PPI information may be obtained online at website [bls.gov/ppi/](https://www.bls.gov/ppi/) – under detailed statistics, utilize PCU20_#Food & Kindred.
 - b. Documentation supporting any price increase shall be limited to once annually and must be submitted at the time of the contract renewal.

- c. Any significant change to the scope of services requested by the County may require price adjustment negotiated to the mutual agreement of both parties.
4. Food service required by the County facilities outside the scope of this contract may be provided by the successful contractor upon written authorization by the County and at a mutually agreed upon price.

CONTRACTOR'S STAFF ACCOMMODATIONS - The County will provide for the contractor adequate office space, including basic office furnishings and use of a phone in the kitchen area.

1. The contractor will be required to provide any additional equipment they deem necessary, such as computer, computer table, fax, modem, etc.
2. The cost of a phone and/or data line(s) and all local expenses will be paid by the County.
3. All long distance charges incurred by the contractor's staff will be paid by the contractor.

PROPOSER SUBMITTAL – Proposers shall submit information attesting to the qualifications of the company and its employees with its proposal submission form at the proposal opening date and time. Failure to submit this information may render the proposal non-responsive and the proposal may not be considered for award. Information to be submitted with the proposal form shall, at a minimum, including the following:

1. A list of references of at least three (3) commercial clients complete with contact name and telephone number.
2. A brief description of the work tasks and size of jobs performed for the commercial clients listed.
3. The name and resume/qualifications of the on-site Food Service Manager.
4. The name and resume/qualifications of the contractor's Regional Manager.
5. Transition plan describing procedures to provide a smooth transition from the current contractor to your proposed program.
6. Meal quality and preference monitoring plan describing methods for monitoring inmate preferences and individual complaints from inmates (on an on-going basis) and methods for responding to concerns and negative evaluations by County staff.
7. Sample reports and billing statements.
8. Bid amount for the menu provided herein.
9. Sample menus and recipes for alternative options and varieties and the bids associated with those alternatives.
10. Plans for vocational training to blend with existing offender re-entry programs.
11. Staffing plan for the life of the contract.

EVALUATION & AWARD

1. Committee Evaluation - A selection committee will review all proposals and will participate in the Recommendation to Award.
 - a. The committee may request documentation from proposers of any information provided in their proposal response or require the proposer to clarify or expand qualification statements.
 - b. The committee may also require a site visit and/or verbal interview with the proposer and his/her company to clarify and expand upon the proposal response.
2. Award & Evaluation Criteria – The contract shall be awarded to the responsible and responsive Respondent whose proposal is determined to be the most advantageous to the County, taking into consideration the price and other criteria set forth below. The County reserves the right to reject any and all proposals or to waive any irregularity or technicality in proposals received. The County shall be the sole judge of the proposal and the resulting negotiated agreement that is in its best interest and its decision shall be final.

Okaloosa County reserves the right to waive any informalities or reject any and all proposals, in whole or part, to utilize any applicable state contracts in lieu of or in addition to this proposal and to accept the proposal that in its judgment will best serve the interest of the County.

Okaloosa County specifically reserves the right to reject any conditional proposals and proposals which make it impossible to determine the true amount of the proposal. Each item must be proposal separately and no attempt is to be made to tie any item or items to any other item or items.

3. Responsiveness will be determined by the committee at the time proposals are evaluated using the following criteria and scoring:
 - a. References provided with the proposal response.
(10 points)
 - b. The proposer’s ability to satisfactorily handle the type and volume of work being offered by the County, which includes general management’s capability as evidenced in the written proposal, comments of references and site visits.
(20 points)
 - c. Staff and program offered, variety of capacity, range of capacity and quality of past jobs performed.
(10 points)
 - d. Proposer’s management, technical and supervisory personnel (including experience in training and supervising inmate labor) and experience in the types of work proposed.
(10 points)
 - e. The quality and variety of the proposer’s sample menu and details on preparation and delivery of the meals requested.
(20 points)
 - f. Ease of the liaison to communicate with the County Department/Divisions.
(10 points)
 - g. Proposer’s internal management and ability to provide timely and accurate records, backup for emergency situations and accurate reporting, record keeping and billing of the meals prepared.
(10 points)
 - h. Total program cost as it relates to the recommended service level for the County’s facilities.
(10 points)

TERM OF CONTRACT:

The term of this contract will be for one (1) year. The County reserves the right to renew this contract for four (4) one (1) year contract periods. Renewal of the contract period shall be recommended at the County’s discretion, upon written agreement by both parties.

TIME SCHEDULE (ALL TIMES ARE TENTATIVE)

| ACTIVITY | DATE (subject to change) |
|--|---------------------------------|
| Review Committee Scope Review | 13 July 2021 |
| Issue RFP | 02 August 2021 |
| Mandatory Pre-proposal Meeting | 12 August 2021 |
| Questions from potential proposers due | 17 August 2021 |
| Issue Addendum (if necessary) | 23 September 2021 |
| Proposal Response Due | 08 September 2021 |
| Review Committee Meeting | 14 September 2021 |
| Intent to Award | 17 September 2021 |
| Board Meeting / Approval | 05 October 2021 |

GENERAL SERVICES INSURANCE REQUIREMENTS

REVISED: 08/01/2018

RESPONDENT'S INSURANCE

1. The Respondent shall not commence any work in connection with this Agreement until he has obtained all required insurance and such insurance has been approved by the Okaloosa County Risk Management Manager or designee.
2. All insurance policies shall be with insurers licensed to do business in the State of Florida.
3. All insurance shall include the interest of all entities names in and its respective agents, consultants, servants and employees of each and all other interests as may be reasonably required by County as Additional Insured. The coverage afforded the Additional Insured under this policy shall be primary insurance. If the Additional Insured have other insurance that is applicable to the loss, such other insurance shall be on an excess or contingent basis. The amount of the company's liability under this policy shall not be reduced by the existence of such other insurance.
4. Where applicable, the County shall be shown as Additional Insured with a Waiver of Subrogation on the Certificate of Insurance on all Workers Compensation Clauses.
5. The County shall be furnished proof of coverage by certificates of insurance (COI) and endorsements for every applicable insurance contract required by this Agreement. The COI's and policy endorsements must be delivered to the County Representative not less than ten (10) days prior to the commencement of any and all contractual agreements between the County and the Respondent.
6. The County shall retain the right to reject all insurance contracts that do not meet the requirement of this Agreement. Further, the County reserves the right to change these insurance requirements with 60-day notice to the Respondent.
7. The insurance definition of Insured or Additional Insured shall include Subcontractor, Sub-subcontractor, and any associated or subsidiary companies of the Respondent, which are involved, and which is a part of the contract.
8. The County reserves the right at any time to require the Respondent to provide certified copies of any insurance policies to document the insurance coverage specified in this Agreement.
9. The designation of Respondent shall include any associated or subsidiary company which is involved and is a part of the contract and such, if any associated or subsidiary company involved in the project must be named in the Workers' Compensation coverage.
10. All policies shall be written so that the County will be notified of cancellation or restrictive amendments at least thirty (30) days prior to the effective date of such cancellation or amendment. Such notice shall be given directly to the County Representative.

WORKERS' COMPENSATION INSURANCE

1. The Respondent shall secure and maintain during the life of this agreement Workers' Compensation insurance for all of his employees employed for the project or any site connected with the work, including supervision, administration or management, of this project and in case any work is sublet, with the approval of the County, the Respondent shall require the Subcontractor similarly to provide Workers' Compensation insurance for all employees employed at the site of the project, and such evidence of insurance shall be furnished to the County not less than ten (10) days prior to the commencement of any and all sub-contractual agreements which have been approved by the County.
2. Such insurance shall comply with the Florida Workers' Compensation Law.
3. No class of employee, including the Respondent himself, shall be excluded from the Workers' Compensation insurance coverage. The Workers' Compensation insurance shall also include Employer's Liability coverage.

BUSINESS AUTOMOBILE AND COMMERCIAL GENERAL LIABILITY INSURANCE

1. The Respondent shall maintain Business Automobile Liability insurance coverage throughout the life of this Agreement. The insurance shall include Owned, Non-owned & Hired Motor Vehicle coverage.
2. The Respondent shall carry other Commercial General Liability insurance against all other Bodily Injury, Property Damage and Personal and Advertising Injury exposures. The coverage shall include both On-Premises and Off-Premises Operations, Contractual Liability, and Broad Form Property Damage.
3. All liability insurance (other than Professional Liability) shall be written on an occurrence basis and shall not be written on a claim-made basis. If the insurance is issued with an aggregate limit of liability, the aggregate limit of liability shall apply only to the locations included in this Agreement. If, as the result of any claims or other reasons, the available limits of insurance reduce to less than those stated in the Limits of Liability, the Respondent shall notify the County representative in writing. The Respondent shall purchase additional liability insurance to maintain the requirements established in this Agreement. Umbrella or Excess Liability insurance can be purchased to meet the Limits of Liability specified in this Agreement.
4. Commercial General Liability coverage shall be endorsed to include the following:
 - 1.) Premises – Operation Liability
 - 2.) Occurrence Bodily Injury and Property Damage Liability
 - 3.) Independent Respondent's Liability
 - 4.) Completed Operations and Products Liability
5. Respondent shall agree to keep in continuous force Commercial General Liability coverage including Completed Operations and Products Liability for two (2) years beyond acceptance of project.

LIMITS OF LIABILITY

The insurance required shall be written for not less than the following, or greater if required by law and shall include Employer's liability with limits as prescribed in this contract:

| | <u>LIMIT</u> |
|------------------------------------|--|
| 1. Worker's Compensation | |
| 1.) State | Statutory |
| 2.) Employer's Liability | \$500,000 each accident |
| 2. Business Automobile | \$1,000,000 each accident (A combined single limit) |
| 3. Commercial General Liability | \$1,000,000 each occurrence for Bodily Injury & Property Damage \$1,000,000 each occurrence for products and completed operations |
| 4. Personal and Advertising Injury | \$1,000,000 each occurrence |

NOTICE OF CLAIMS OR LITIGATION

The Respondent agrees to report any incident or claim that results from performance of this Agreement. The County representative shall receive written notice in the form of a detailed written report describing the incident or claim within ten (10) days of the Respondent's knowledge. In the event such incident or claim involves injury and/or property damage to a third party, verbal notification shall be given the same day the Respondent becomes aware of the incident or claim followed by a written detailed report within ten (10) days of verbal notification.

INDEMNIFICATION & HOLD HARMLESS

To the fullest extent permitted by law, Respondent shall indemnify and hold harmless the County, its officers and employees from liabilities, damages, losses, and costs including but not limited to reasonable attorney fees, to the extent caused by the negligence, recklessness, or wrongful conduct of the Respondent and other persons employed or utilized by the Respondent in the performance of this contract. **Note: For Respondent's convenience, this certification form is enclosed and is made a part of the solicitation package.**

CERTIFICATE OF INSURANCE

1. Certificates of insurance, in duplicate, indicating the job site and evidencing all required coverage must be submitted to and approved by County prior to the commencement of any of the work. The certificate holder(s) shall be as follows: Okaloosa County Board of County Commissioners, 302 North Wilson Street, Crestview, Florida, 32536.
2. All policies shall expressly require 30 days written notice to Okaloosa County at the address set out above, or the cancellations of material alterations of such policies, and the Certificates of Insurance, shall so provide.

3. All certificates shall be subject to Okaloosa County's approval of adequacy of protection and the satisfactory character of the Insurer. County reserves the right to approve or reject all deductible/SIR above \$10,000. The Certificates of Insurance shall disclose any and all deductibles or self-insured retentions (SIRs).
4. All deductibles or SIRs, whether approved by Okaloosa County or not, shall be the Respondent's full responsibility. In particular, the Respondent shall afford full coverage as specified herein to entities listed as Additional Insured.
5. In no way will the entities listed as Additional Insured be responsible for, pay for, be damaged by, or limited to coverage required by this schedule due to the existence of a deductible or SIR. Specific written approval from Okaloosa County will only be provided upon demonstration that the Respondent has the financial capability and funds necessary to cover the responsibilities incurred as a result of the deductible or SIR.

GENERAL TERMS

Any type of insurance or increase of limits of liability not described above which, the Respondent required for its own protection or on account of statute shall be its own responsibility and at its own expense.

The carrying of the insurance described shall in no way be interpreted as relieving the Respondent of any responsibility under this contract.

Should the Respondent engage a subcontractor or sub-subcontractor, the same conditions will apply under this agreement to each subcontractor and sub-subcontractor.

The Respondent hereby waives all rights of subrogation against Okaloosa County and its consultants and other indemnities of the Respondent under all the foregoing policies of insurance.

UMBRELLA INSURANCE

The Contractor shall have the right to meet the liability insurance requirements with the purchase of an umbrella insurance policy. In all instances, the combination of primary and umbrella liability coverage must equal or exceed the minimum liability insurance limits stated in this Agreement.

GENERAL SUBMITTAL CONDITIONS

PRE-PROPOSAL ACTIVITY - Except as provided in this section, Respondents are prohibited from contacting or lobbying the County, County Administrator, Commissioners, County staff, and Selection Committee members, or any other person authorized on behalf of the County related or involved with the solicitation. All inquiries on the scope of work, specifications, additional requirements, attachments, terms and general conditions or instructions, or any issue must be directed in writing, by US mail or email to:

Okaloosa County Purchasing Department
5479A Old Bethel Road
Crestview, FL 32536
Email: aetheridge@myokaloosa.com
(850) 689-5960

All questions or inquiries must be received no later than the last day for questions (reference RFP & Respondent's Acknowledgement form). Any addenda or other modification to the RFP documents will be issued by the County five (5) days prior to the date and time of closing, as a written addenda distributed to all prospective Respondents by posting to the Florida Online Bid System (Florida Purchasing Group) and the Okaloosa County Web Site.

To access the Florida Online Bid System go to: <https://www.bidnetdirect.com/florida> or to access the Okaloosa County Web Site go to: <http://www.co.okaloosa.fl.us/purchasing/current-solicitations>.

Such written addenda or modification shall be part of the submitted documents and shall be binding upon each Respondent. Each Respondent is required to acknowledge receipt of any and all addenda in writing and submit with their submission. No Respondent may rely upon any verbal modification or interpretation.

PREPARATION OF SUBMITTAL – The submission form is included with the required documents. Additional copies may be obtained from the County. The Respondent shall submit originals and bid forms in accordance with the public notice.

All blanks in the required documents shall be completed by printing in ink or by typewriter in both words and numbers with the amounts extended, totaled and the submittal signed. No changes shall be made to the phraseology of the form or in the items mentioned therein. In case of any discrepancy between the written amount and the numeric figures, the written amount shall govern. Any submittal which contains any omissions, erasures, alterations, additions, irregularities of any kind, or items not called for which shall in any manner fail to conform to the conditions of public notice inviting submittals may be rejected.

A response submitted by a corporation shall be executed in the corporate name by the president or a vice president or other corporate officer who has legal authority to sign.

A response submitted by a partnership shall be executed in the partnership name and signed by a partner (whose title must appear under the signature). The official address of the partnership shall be shown below the signature.

A response submitted by a limited liability company shall be executed in the name of the firm by a member and accompanied by evidence of authority to sign. The state of formation of the firm and the official address of the firm must be shown below the signature.

A response submitted by an individual shall show the Respondent's name and official address.

A response submitted by a joint venture shall be executed by each joint venture in the manner indicated on the response form. The official address of the joint venture must be shown below the signature.

All signatures shall be in blue ink. All names shall be typed or printed below the signature.

Response shall contain an acknowledgement of receipt of all Addenda, the numbers of which shall be filled in on the form. The address and telephone # for communications regarding the response shall be shown.

If the Respondent is an out-of-state corporation, the response shall contain evidence of Respondent's authority and qualification to do business as an out-of-state corporation in the State of Florida.

INTEGRITY OF QUALIFICATION DOCUMENTS – Respondents shall use the original documents provided by the Purchasing Department and enter information only in the spaces where a response is requested. Any modifications or alterations to the original documents by the Respondent, whether intentional or otherwise, will constitute grounds for rejection of a response. Any such modifications or alterations that a Respondent wishes to propose must be clearly stated in the Respondent's response in the form of an addendum to the original response documents.

SUBMITTAL OF RESPONSE – A response shall be submitted no later than the date and time prescribed and at the place indicated in the advertisement or invitation to submit proposals and shall be enclosed in an opaque sealed envelope plainly marked with the project title (and, if applicable, the designated portion of the project for which the response is submitted), the name and address of the Respondent, and shall be accompanied by the response security and other required documents. It is the Respondent's responsibility to assure that its response is delivered at the proper time and place. Offers by telegram, facsimile, or telephone will NOT be accepted. **Note: Crestview is not a next day delivery site for overnight carriers.**

MODIFICATION & WITHDRAWAL OF RESPONSE – A response may be modified or withdrawn by an appropriate document duly executed in the manner that a response must be executed and delivered to the place where responses are to be submitted prior to the date and time for the opening of responses.

If within 24 hours after responses are opened any Respondent files a duly signed written notice with the County and promptly thereafter demonstrates to the reasonable satisfaction of the County that there was a material substantial mistake in the preparation of its response, that Respondent may withdraw its response, and the response security may be returned. Thereafter, if the work is re-submitted, that Respondent will be disqualified from 1) further purposing on the work, and 2) doing any work on the contract, either as a subcontractor or in any other capacity.

RESPONSES TO REMAIN SUBJECT TO ACCEPTANCE – All responses will remain subject to acceptance or rejection for sixty (60) calendar days after the day of the opening; but the County may, in its sole discretion, release any response and return the response security prior to the end of this period.

IDENTICAL TIE PROPOSALS – Preference shall be given to businesses with drug-free workplace programs. In accordance with Section 287.087, Florida Statutes, whenever two or more proposals which are equal with respect to price, quality and service are received by the County for the procurement of commodities, contractual services, a submittal received from a business that certifies that it has implemented

a drug-free workplace program shall be given preference in the award process (see attached certification form).

Established procedures for processing tie proposals will be followed if none of the tied vendors have a drug-free workplace program. **Note: For Respondent's convenience, this certification form is enclosed and is made a part of the proposal package.**

CONDITIONAL & INCOMPLETE RESPONSES – The County specifically reserves the right to reject any conditional proposals or incomplete proposals which make it impossible to determine the true quality or true amount of the proposal.

PRICING – The bid price shall include all equipment, labor, materials, freight, taxes etc. Okaloosa County reserves the right to select that bid most responsive to our needs.

ADDITION/DELETION OF ITEM – The County reserves the right to add or delete any item from this qualification or resulting contract when deemed to be in the County's best interest.

SPECIFICATION EXCEPTIONS – Specifications are based on the most current literature available. Respondent shall clearly list any change in the manufacturer's specifications which conflict with the bid specifications. Respondent must also explain any deviation from the bid specification in writing, as a foot note on the applicable bid page and enclose a copy of the manufacturer's specifications data detailing the changed item(s) with their bid. Failure of the respondent to comply with these provisions will result in respondents being held responsible for all costs required to bring the equipment in compliance with bid specifications.

APPLICABLE LAWS & REGULATIONS – All applicable Federal and State laws, County and municipal ordinances, orders, rules and regulations of all authorities having jurisdiction over the project shall apply to the response throughout, and they will be deemed to be included in the contract the same as though they were written in full therein.

DISQUALIFICATION OF RESPONDENTS – Any of the following reasons may be considered as sufficient for the disqualification of a Respondent and the rejection of its response:

- a. Submission of more than one response for the same work from an individual, firm or corporation under the same or different name.
- b. Evidence that the Respondent has a financial interest in the firm of another Respondent for the same work.
- c. Evidence of collusion among Respondents. Participants in such collusion will receive no recognition as Respondents for any future work of the County until such participant has been reinstated as a qualified Respondent.
- d. Uncompleted work which in the judgment of the County might hinder or prevent the prompt completion of additional work if awarded.
- e. Failure to pay or satisfactorily settle all bills due for labor and material on former contracts in force at the time of advertisement.
- f. Default under previous contract.
- g. Listing of Respondent by any Local, State or Federal Government on a barred/suspended contractor list.

AWARD OF CONTRACT – Okaloosa County Review - A selection committee will review all responses and will participate in the Recommendation to Award.

The County will award the contract to the most qualified Respondent, and the County reserves the right to award the contract to the Respondent submitting the most responsive submittal with a resulting negotiated agreement which is most advantageous and in the best interest of the County, and to reject any and all proposals or to waive any irregularity or technicality in proposals received. Okaloosa County shall be the sole judge of the proposals and the resulting negotiated agreement that is in its best interest and its decision shall be final.

Okaloosa County reserves the right to waive any informalities or reject any and all responses, in whole or part, to utilize any applicable state contracts in lieu of or in addition to this response and to accept the response that in its judgment will best serve the interest of the County.

PAYMENTS – The Respondent shall be paid upon submission of invoices and approval of acceptance by Okaloosa County Board of County Commissioners, Finance Office, 101 E. James Lee Blvd, Crestview, FL 32536, for the prices stipulated herein for articles delivered and accepted. Invoices must show Contract #.

DISCRIMINATION – An entity or affiliate who has been placed on the discriminatory vendor list may not submit proposals for a contract to provide goods or services to a public entity, may not submit proposals on a contract with a public entity for the construction or repair of a public building or public work, may not submit proposals on leases of real property to a public entity, may not award or perform work as a contractor, supplier, subcontractor, or consultant under contract with any public entity, and may not transact business with any public entity.

PUBLIC ENTITY CRIME INFORMATION – Pursuant to Florida Statute 287.133, a Respondent may not be awarded or perform work as a contractor, supplier, subcontractor, or consultant under a contract with any public entity; and may not transact business with any public entity in excess of the threshold amount provided in s. 287.017 for CATEGORY TWO for a period of 36 months following the date of being placed on the convicted contractor list.

CONFLICT OF INTEREST – The award hereunder is subject to the provisions of Chapter 112, Florida Statutes. All Respondents must disclose with their responses the name of any officer, director, or agent who is also a public officer or an employee of the Okaloosa Board of County Commissioners, or any of its agencies. Furthermore, all Respondents must disclose the name of any County officer or employee who owns, directly or indirectly, an interest of five percent (5%) or more in the firm or any of its branches. **Note: For Respondent’s convenience, this certification form is enclosed and is made part of the response package.**

REORGANIZATION OR BANKRUPTCY PROCEEDINGS – Submittals will not be considered from Respondents who are currently involved in official financial reorganization or bankruptcy proceedings.

INVESTIGATION OF RESPONDENT – The County may make such investigations, as it deems necessary to determine the stability of the respondent to perform the work and that there is no conflict of interest as it relates to the project. The Respondent shall furnish any additional information and financial data for this purpose as the County may request.

AUTHORITY TO PIGGYBACK – All Respondents submitting a response to this Request for Proposals agree that such response also constitutes a proposal to all governmental agencies under the same conditions, for the same contract price, and for the same effective period as this solicitation, should the Respondent feel it is in their best interest to do so. Each governmental agency desiring to accept these proposals and make an award thereof shall do so independently of any other governmental agency. Each agency shall be responsible

for its own purchases and each shall be liable only for materials and/or services ordered and received by it, and no agency assumes any liability by virtue of this contract. This agreement in no way restricts or interferes with the right of any governmental agency to bid any or all items.

CONE OF SILENCE – The Okaloosa County Board of County Commissioners has established a solicitation silence policy (Cone of Silence) that prohibits oral and written communication regarding all formal solicitations for goods and services issued by the Board through the County Purchasing Department. The period commences from the date of advertisement until award of contract. **Note: For Respondent's convenience, this certification form is enclosed and is made part of the response package.**

REVIEW OF PROCUREMENT DOCUMENTS – Per Florida Statute 119.071(2) competitive solicitations received by the County are exempt from public disclosure until such time as the County provides notice of an intended decision or until 30 days after opening the bids, whichever is earlier.

COMPLIANCE WITH FLORIDA STATUTE 119.0701 – The Respondent shall comply with all the provisions of section 119.0701, Florida Statutes relating to the public records which requires, among other things, that the Respondent: (a) Keep and maintain public records; (b) Provide the public with access to public records on the same terms and conditions that the public agency would provide the records; (c) ensure that public records that are exempt or confidential and exempt from public records disclosure requirements are not disclosed except as authorized by law; and (d) Meet all requirements for retaining public records and transfer, at no cost, to the public agency all public records in possession of the Respondent upon termination of the contract.

PROTECTION OF RESIDENT WORKERS – The Okaloosa County Board of County Commissioners actively supports the Immigration and Nationality Act (INA) which includes provisions addressing employment eligibility, employment verifications, and nondiscrimination. Under the INA, employers may hire only persons who may legally work in the United States (i.e., citizens and nationals of the U.S.) and aliens authorized to work in the U.S. The employer must verify the identity and employment eligibility of anyone to be hired, which includes completing the Employment Eligibility Verifications. The Respondent shall establish appropriate procedures and controls so no services or products under the Contract Documents will be performed or manufactured by any worker who is not legally eligible to perform such services or employment. Okaloosa County reserves the right to request documentation showing compliance with the requirements.

Respondents doing construction business with Okaloosa County are required to use the Federal Government Department of Homeland Security's website and use the E-Verify Employment Eligibility Verifications System to confirm eligibility of all employees to work in the United States.

SUSPENSION OR TERMINATION FOR CONVENIENCE – The County may, at any time, without cause, order Respondent in writing to suspend, delay or interrupt the work in whole or in part for such period of time as the County may determine, or to terminate all or a portion of the Contract for the County's convenience. Upon such termination, the Contract Price earned to the date of termination shall be paid to Respondent, but Respondent waives any claim for damages, including loss of profits arising out of or related to the early termination. Those Contract provisions which by their nature survive final acceptance shall remain in full force and effect. If the County orders a suspension, the Contract price and Contract time may be adjusted for increases in the cost and time caused by suspension, delay or interruption. No adjustment shall be made to the extent that performance is, was or would have been so suspended, delayed or interrupted by reason for which Respondent is responsible; or that an equitable adjustment is made or denied under another provision of this Contract.

FAILURE OF PERFORMANCE/DELIVERY – In case of default by the Respondent, the County after due notice of 60 days (oral or written) may procure the necessary supplies or services from other sources and hold the Respondent responsible for difference in cost incurred. Continuous instances of default shall result in cancellation of the contract and removal of the Respondent from the vendor list for duration of one (1) year, at the option of County.

AUDIT – The COUNTY reserves the right to require the CONTRACTOR to submit to an audit by any auditor of the COUNTY's choosing. If requested, the CONTRACTOR shall provide access to all of its records, which relate directly or indirectly to this Agreement at its place of business during regular business hours. The CONTRACTOR shall retain all records pertaining to this Agreement and upon request make them available to the COUNTY for five (5) complete calendar years following expiration of the Agreement. The CONTRACTOR agrees to provide such assistance as may be necessary to facilitate the review or audit by the COUNTY to ensure contractual compliance. This provision is hereby considered to be included within, and applicable to, any subcontractor agreement entered into by the CONTRACTOR in performance of any work under this Agreement. All records must be maintained for the purpose of making audits, examinations, excerpts, and transcriptions by representatives of the County, the FDACS, the USDA, and the Auditor General, and other governmental entities with monitoring authority at any reasonable time and place. If audit findings have not been resolved, the records shall be retained beyond the specified period as long as required for the resolution of the issues raised by the audit. The contractor accepts liability for any over-claims due to contractor negligence or noncompliance with regulations, including those over-claims based on review or audit findings.

EQUAL EMPLOYMENT OPPORTUNITY; NON-DISCRIMINATION – Respondent shall not discriminate against any employee or an applicant for employment because of race, color, religion, gender, sexual orientation, national origin, age, familial status or handicap.

NON-COLLUSION – Respondent certifies that it has entered into no agreement to commit a fraudulent, deceitful, unlawful, or wrongful act; or any act which may result in an unfair advantage over other Respondents. See Florida Statute 838.22.

UNAUTHORIZED ALIENS/PATRIOT'S ACT – The knowing employment by Respondent or its subcontractors of any alien not authorized to work by the immigration laws is prohibited and shall be a default of the contract. In the event the Respondent is notified or becomes aware of such default, the Respondent shall take steps as are necessary to terminate said employment with 24 hours of notification or actual knowledge that an alien is being employed. Respondent's failure to take such steps as are necessary to terminate the employment of any said alien within 24 hours of notification or actual knowledge that an alien is being employed shall be grounds for immediate termination of the contract. Respondent shall take all commercially reasonable precautions to ensure that it and its subcontractors do not employ persons who are not authorized to work by the immigration laws.

CERTIFICATE OF GOOD STANDING FOR STATE OF FLORIDA – Florida Statute 607.1501 requires that all vendors who wish to do business in the State of Florida be licensed to do business through the Department of State of Florida and be in good standing with the State of Florida. As such, to do business with Okaloosa County a vendor must provide a Certificate of Good Standing with their bid/proposal package to the County. For more information on doing business in the State of Florida, please refer to the Florida Department of State. The website to register is <https://dos.myflorida.com/sunbiz>

ADDITIONAL REQUIRED DOCUMENTS

THESE DOCUMENTS SHALL BE SUBMITTED WITH THE BID PACKET. FAILURE TO SUBMIT ALL REQUIRED FORMS MAY RESULT IN SUBMITTAL BEING DEEMED NON-RESPONSIVE:

- A. Drug-Free Workplace Certification Form
- B. Conflict of Interest
- C. Federal E-Verify
- D. Cone of Silence Form
- E. Recycled Content Form
- F. Indemnification and Hold Harmless
- G. Prohibition to Lobbying
- H. Company Data
- I. System of Awards Management (2 pages)
- J. Addendum Acknowledgement
- K. Anti-Collusion Statement
- L. Governmental Debarment & Suspension
- M. Vendors on Scrutinized Companies List
- N. References
- O. Certificate of Good Standing
- P. USDA Certification Regarding Debarment
- Q. Federal Grant Clauses

DRUG-FREE WORKPLACE CERTIFICATION

THE BELOW SIGNED RESPONDENT CERTIFIES that it has implemented a drug-free workplace program. In order to have a drug-free workplace program, a business shall:

1. Publish a statement notifying employees that the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
2. Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
3. Give each employee engaged in providing the commodities or contractual services that are under quote a copy of the statement specified in subsection 1.
4. In the statement specified in subsection 1, notify the employees that, as a condition of working on the commodities or contractual services that are under quote, the employee will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of Chapter 893, Florida Statutes, or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
5. Impose a sanction upon, or require the satisfactory participation in, drug abuse assistance or rehabilitation program if such is available in employee's community, by any employee who is convicted.
6. Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign this statement, I certify that this firm complies fully with the above requirements.

DATE: _____

SIGNATURE: _____

COMPANY: _____

NAME: _____

(Typed or Printed)

ADDRESS: _____

TITLE: _____

PHONE.: _____

CONFLICT OF INTEREST DISCLOSURE FORM

For purposes of determining any possible conflict of interest, all Respondents, must disclose if any Okaloosa Board of County Commissioner, employee(s), elected officials(s), or if any of its agencies is also an owner, corporate officer, agency, employee, etc., of their business.

Indicate either “yes” (a County employee, elected official, or agency is also associated with your business), or “no.” If yes, give person(s) name(s) and position(s) with your business.

YES: _____ NO: _____

| NAME(S) | POSITION(S) |
|---------|-------------|
|---------|-------------|

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

FIRM NAME: _____

BY (PRINTED): _____

BY
(SIGNATURE): _____

TITLE: _____

ADDRESS: _____

PHONE NO.: _____

E-MAIL : _____

DATE: _____

FEDERAL E-VERIFY COMPLIANCE CERTIFICATION

In accordance with Okaloosa County Policy and Executive Order Number 11-116 from the office of the Governor of the State of Florida, Respondent hereby certifies that the U.S. Department of Homeland Security's E-Verify system will be used to verify the employment eligibility of all new employees hired by the Respondent during the contract term, and shall expressly require any subcontractors performing work or providing services pursuant to the contact to likewise utilize the U.S. Department of Homeland Securities E-Verify system to verify the employment eligibility of all new employees hired by the subcontractor during the contract term; and shall provide documentation such verification to the COUNTY upon request.

As the person authorized to sign this statement, I certify that this company complies/will comply fully with the above requirements.

DATE: _____

SIGNATURE: _____

COMPANY: _____

NAME: _____

ADDRESS: _____

TITLE: _____

E-MAIL: _____

PHONE NO.: _____

CONE OF SILENCE

The Board of County Commissioners have established a solicitation silence policy (Cone of Silence) that prohibits oral and written communication regarding all formal solicitations for goods and services (ITB, RFP, ITQ, ITN, and RFQ) or other competitive solicitation between the Respondent (or its agents or representatives) or other entity with the potential for a financial interest in the award (or their respective agents or representatives) regarding such competitive solicitation, and any County Commissioner or County employee, selection committee member or other persons authorized to act on behalf of the Board including the County’s Architect, Engineer or their sub-consultants, or anyone designated to provide a recommendation to award a particular contract, other than the Purchasing Department Staff.

The period commences from the time of advertisement until contract award.

Any information thought to affect the committee or staff recommendation submitted after responses are due, should be directed to the Purchasing Manager or an appointed representative. It shall be the Purchasing Manager’s decision whether to consider this information in the decision process.

Any violation of this policy shall be grounds to disqualify the Respondent from consideration during the selection process.

All Respondents must agree to comply with this policy by signing the following statement and including it with their submittal.

I _____ representing _____
Signature Company Name

On this _____ day of _____ 2021, I hereby agree to abide by the County’s “Cone of Silence Clause” and understand violation of this policy shall result in disqualification of my submittal.

RECYCLED CONTENT FORM

RECYCLED CONTENT INFORMATION

1. Is the material in the above: Virgin _____ or Recycled _____ (Check the applicable blank) If recycled what percentage? _____ %

Product Description: _____

2. If your product packaged and/or shipped in material containing recycled content?

Yes _____ No _____

Specify: _____

3. Is your product recyclable after it has reached its intended end use?

Yes _____ No _____

Specify: _____

The above is not applicable if there is only a personal service involved with no product involvement.

Name of Respondent: _____

E-Mail: _____

INDEMNIFICATION AND HOLD HARMLESS

Respondent shall indemnify and hold harmless the County, its officers and employees from liabilities, damages, losses, and costs including but not limited to reasonable attorney fees, to the extent caused by the negligence, recklessness, or intentional wrongful conduct of the Respondent and other persons employed or utilized by the Respondent in the performance of this Agreement.

The contractor agrees to release, discharge, indemnify, defend and hold harmless the County, its officers and employees' agents from all illness, injury or damage to persons or property that may arise out of the activities covered under this agreement, including the transportation, distribution, use or consumption of food items, irrespective of any negligence on the part of the County. Furthermore, the contractor agrees to defend and fully indemnify the district from any and all liability, loss or damage the County or its agents or employees may suffer as a result of claims, demands, costs, penalties, litigation or judgments against it arising from any and all illness, injury or damage to any person, persons or property caused by or resulting from the activities covered under this agreement, including the transportation, distribution, use or consumption of food items.

Respondent's Company Name

Authorized Signature – Manual

Physical Address

Authorized Signature – Typed

Mailing Address

Title

Phone Number

FAX Number

Cellular Number

After-Hours Number(s)

Date

Email

LOBBYING - 31 U.S.C. 1352, 49 CFR PART 19, 49 CFR PART 20

APPENDIX A, 49 CFR PART 20--CERTIFICATION REGARDING LOBBYING

Certification for Contracts, Grants, Loans, and Cooperative Agreements

(To be submitted with each bid or offer exceeding \$100,000)

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

1. No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of an agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.
2. If any funds other than Federal appropriated funds have been paid or will be paid to any person for making lobbying contacts to an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form--LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions [as amended by "Government wide Guidance for New Restrictions on Lobbying," 61 Fed. Reg. 1413 (1/19/96). Note: Language in paragraph (2) herein has been modified in accordance with Section 10 of the Lobbying Disclosure Act of 1995 (P.L. 104-65, to be codified at 2 U.S.C. 1601, *et seq.*)]
3. The undersigned shall require that the language of this certification be included in the award documents for all sub-awards at all tiers (including subcontracts, sub-grants, and contracts under grants, loans, and cooperative agreements) and that all sub-recipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by 31, U.S.C. § 1352 (as amended by the Lobbying Disclosure Act of 1995). Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

[Note: Pursuant to 31 U.S.C. § 1352(c)(1) -(2)(A), any person who makes a prohibited expenditure or fails to file or amend a required certification or disclosure form shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such expenditure or failure.]

The Contractor, _____, certifies or affirms the truthfulness and accuracy of each statement of its certification and disclosure, if any. In addition, the Contractor understands and agrees that the provisions of 31 U.S.C. A 3801, *et seq.*, apply to this certification and disclosure, if any.

_____ Signature of Contractor's Authorized Official
 _____ Name and Title of Contractor's Authorized Official
 _____ Date

For: Okaloosa County

Title of Grant Program: Sponsor 303 Contract 18224 – National School Lunch Program, School Breakfast Program and Food Commodities

COMPANY DATA

Respondent's Company Name: _____

Physical Address & Phone #: _____

Contact Person (Typed-Printed): _____

Phone #: _____

Cell #: _____

Email: _____

Federal ID or SS #: _____

Respondent's License #: _____

Respondent's DUNS #: _____

Fax #: _____

Emergency #'s After Hours,
Weekends & Holidays: _____

SYSTEM FOR AWARD MANAGEMENT (OCT 2016)

(a) Definitions. As used in this provision.

“Electronic Funds Transfer (EFT) indicator” means a four-character suffix to the unique entity identifier. The suffix is assigned at the discretion of the commercial, nonprofit, or Government entity to establish additional System for Award Management records for identifying alternative EFT accounts (see [subpart 32.11](#)) for the same entity.

“Registered in the System for Award Management (SAM) database” means that.

(1) The Offeror has entered all mandatory information, including the unique entity identifier and the EFT indicator, if applicable, the Commercial and Government Entity (CAGE) code, as well as data required by the Federal Funding Accountability and Transparency Act of 2006 (see [subpart 4.14](#)) into the SAM database;

(2) The offeror has completed the Core, Assertions, and Representations and Certifications, and Points of Contact sections of the registration in the SAM database;

(3) The Government has validated all mandatory data fields, to include validation of the Taxpayer Identification Number (TIN) with the Internal Revenue Service (IRS). The offeror will be required to provide consent for TIN validation to the Government as a part of the SAM registration process; and

(4) The Government has marked the record “Active”.

“Unique entity identifier” means a number or other identifier used to identify a specific commercial, nonprofit, or Government entity. See www.sam.gov for the designated entity for establishing unique entity identifiers.

(b)(1) By submission of an offer, the offeror acknowledges the requirement that a prospective awardee shall be registered in the SAM database prior to award, during performance, and through final payment of any contract, basic agreement, basic ordering agreement, or blanket purchasing agreement resulting from this solicitation.

(2) The Offeror shall enter, in the block with its name and address on the cover page of its offer, the annotation “Unique Entity Identifier” followed by the unique entity identifier that identifies the Offeror’s name and address exactly as stated in the offer. The Offeror also shall enter its EFT indicator, if applicable. The unique entity identifier will be used by the Contracting Officer to verify that the Offeror is registered in the SAM database.

(c) If the Offeror does not have a unique entity identifier, it should contact the entity designated at www.sam.gov for establishment of the unique entity identifier directly to obtain one. The Offeror should be prepared to provide the following information:

- (1) Company legal business name.
- (2) Tradestyle, doing business, or other name by which your entity is commonly recognized.
- (3) Company Physical Street Address, City, State, and Zip Code.
- (4) Company Mailing Address, City, State and Zip Code (if separate from physical).
- (5) Company telephone number.
- (6) Date the company was started.
- (7) Number of employees at your location.
- (8) Chief executive officer/key manager.

(9) Line of business (industry).

(10) Company Headquarters name and address (reporting relationship within your entity).

(d) If the Offeror does not become registered in the SAM database in the time prescribed by the Contracting Officer, the Contracting Officer will proceed to award to the next otherwise successful registered Offeror.

(e) Processing time, which normally takes 48 hours, should be taken into consideration when registering. Offerors who are not registered should consider applying for registration immediately upon receipt of this solicitation.

(f) Offerors may obtain information on registration at <https://www.acquisition.gov> .

Offerors SAM information:

Entity Name: _____

Entity Address: _____

Duns Number: _____

CAGE Code: _____

ANTI-COLLUSION STATEMENT

The below signed Respondent has not divulged to, discussed or compared his submittal with other responders and has not **colluded with any other responders or parties to respond whatever. Note: No premiums, rebates, or gratuities permitted either with, prior to, or after any** delivery of materials. Any such violation will result in the cancellation and/or return of material (as applicable) and the removal from solicitation list(s).

PROHIBITION OF GRATUITIES - By submission of a bid, a contractor certifies that no employee of County has or shall benefit financially or materially from such bid or subsequent contract. Any contract issued as a result of this ITB may be terminated at such time as it is determined that gratuities of any kind were either offered or received by any of the aforementioned persons

Respondent's Company Name

Authorized Signature – Manual

Address

Authorized Signature – Typed

City/State/Zip

Title

Phone #

Fax #

Federal ID # or SS #

GOVERNMENT DEBARMENT & SUSPENSION

Instructions

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person(s) to which this response is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Orders 12549, at Subpart C of OMB 2 C.F.R. Part 180 and 3000.332. You may contact the department or agency to which this response is being submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the System for Award Management (SAM) database.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

9. Except for transactions authorized under paragraph (5) of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

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

The prospective bidder certifies, by submission and signature of this bid, that the bidder complies fully with the Federal Debarment Certification regarding debarment suspension, ineligibility and voluntary exclusion. The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552(a), as amended). This certification is required by the regulations implementing Executive Orders 12549, Debarment and Suspension, and implemented at 34 CFR, part 85, as defined at the 34 CFR part 85, sections 85.105 and 85.110-(ed80-0013).

**[READ INSTRUCTIONS ON PREVIOUS PAGE BEFORE COMPLETING
CERTIFICATION]**

1. The prospective lower tier participant certifies, by submission of this bid, that neither it nor its principals or subcontractors is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal or State department or agency. That it has done so by checking the Excluded Parties List System. This is available on the internet at <http://epls.arnet.gov>;
2. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this bid

Printed Name and Title of Authorized Representative _____

Signature

Date

VENDORS ON SCRUTINIZED COMPANIES LISTS

By executing this Certificate, the bid proposer, certifies that it is not: (1) listed on the Scrutinized Companies that Boycott Israel List, created pursuant to section 215.4725, Florida Statutes, (2) engaged in a boycott of Israel, (3) listed on the Scrutinized Companies with Activities in Sudan List or the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, created pursuant to section 215.473, Florida Statutes, or (4) engaged in business operations in Cuba or Syria. Pursuant to section 287.135(5), Florida Statutes, the County may disqualify the bid proper immediately or immediately terminate any agreement entered into for cause if the bid proposer is found to have submitted a false certification as to the above or if the Contractor is placed on the Scrutinized Companies that Boycott Israel List, is engaged in a boycott of Israel, has been placed on the Scrutinized Companies with Activities in Sudan List or the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, or has been engaged in business operations in Cuba or Syria, during the term of the Agreement. If the County determines that the bid proposer has submitted a false certification, the County will provide written notice to the bid proposer. Unless the bid proposer demonstrates in writing, within 90 calendar days of receipt of the notice, that the County's determination of false certification was made in error, the County shall bring a civil action against the bid proposer. If the County's determination is upheld, a civil penalty shall apply, and the bid proposer will be ineligible to bid on any Agreement with a Florida agency or local governmental entity for three years after the date of County's determination of false certification by bid proposer.

As the person authorized to sign this statement, I certify that this firm complies fully with the above requirements.

DATE: _____

SIGNATURE: _____

COMPANY: _____

NAME: _____
(Typed or Printed)

ADDRESS: _____

TITLE: _____

E-MAIL: _____

PHONE NO.: _____

Title VI Clauses for Compliance with Nondiscrimination Requirements

Compliance with Nondiscrimination Requirements

During the performance of this contract, the contractor, for itself, its assignees, and successors in interest (hereinafter referred to as the “contractor”) agrees as follows:

1. **Compliance with Regulations:** The contractor (hereinafter includes consultants) will comply with the Title VI List of Pertinent Nondiscrimination Acts And Authorities, as they may be amended from time to time, which are herein incorporated by reference and made a part of this contract.
2. **Non-discrimination:** The contractor, with regard to the work performed by it during the contract, will not discriminate on the grounds of race, color, or national origin in the selection and retention of subcontractors, including procurements of materials and leases of equipment. The contractor will not participate directly or indirectly in the discrimination prohibited by the Nondiscrimination Acts and Authorities, including employment practices when the contract covers any activity, project, or program set forth in Appendix B of 49 CFR part 21.
3. **Solicitations for Subcontracts, Including Procurements of Materials and Equipment:** In all solicitations, either by competitive bidding, or negotiation made by the contractor for work to be performed under a subcontract, including procurements of materials, or leases of equipment, each potential subcontractor or supplier will be notified by the contractor of the contractor’s obligations under this contract and the Nondiscrimination Acts And Authorities on the grounds of race, color, or national origin.

In accordance with E-CFR §200.321 (Contracting with small and minority businesses, women's business enterprises, and labor surplus area firms.) (a) The non-Federal entity must take all necessary affirmative steps to assure that minority businesses, women's business enterprises, and labor surplus area firms are used when possible. (b) Affirmative steps must include: (1) Placing qualified small and minority businesses and women's business enterprises on solicitation lists; (2) Assuring that small and minority businesses, and women's business enterprises are solicited whenever they are potential sources; (3) Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, and women's business enterprises; (4) Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses, and women's business enterprises; (5) Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and (6) Requiring the prime contractor, if subcontracts are to be let, to take the affirmative steps listed in paragraphs (b)(1) through (5) of this section.

4. **Information and Reports:** The contractor will provide all information and reports required by the Acts, the Regulations, and directives issued pursuant thereto and will permit access to its books, records, accounts, other sources of information, and its facilities as may be determined by the

sponsor to be pertinent to ascertain compliance with such Nondiscrimination Acts and Authorities and instructions. Where any information required of a contractor is in the exclusive possession of another who fails or refuses to furnish the information, the contractor will so certify to the sponsor, as appropriate, and will set forth what efforts it has made to obtain the information.

5. Sanctions for Noncompliance: In the event of a contractor's noncompliance with the Non-discrimination provisions of this contract, the sponsor will impose such contract sanctions as it determines to be appropriate, including, but not limited to:
 - a. Withholding payments to the contractor under the contract until the contractor complies; and/or
 - b. Cancelling, terminating, or suspending a contract, in whole or in part.
6. Incorporation of Provisions: The contractor will include the provisions of paragraphs one through six in every subcontract, including procurements of materials and leases of equipment, unless exempt by the Acts, the Regulations and directives issued pursuant thereto. The contractor will take action with respect to any subcontract or procurement as the sponsor may direct as a means of enforcing such provisions including sanctions for noncompliance. Provided, that if the contractor becomes involved in, or is threatened with litigation by a subcontractor, or supplier because of such direction, the contractor may request the sponsor to enter into any litigation to protect the interests of the sponsor.

Title VI List of Pertinent Nondiscrimination Acts and Authorities

Title VI List of Pertinent Nondiscrimination Acts and Authorities

During the performance of this contract, the contractor, for itself, its assignees, and successors in interest (hereinafter referred to as the "contractor") agrees to comply with the following non-discrimination statutes and authorities; including but not limited to:

- Title VI of the Civil Rights Act of 1964 (42 U.S.C. § 2000d *et seq.*, 78 stat. 252), (prohibits discrimination on the basis of race, color, national origin); as amended; USDA regulations implementing Title IX of the Education Amendments
- 49 CFR part 21 (Non-discrimination In Federally-Assisted Programs of The Department of Transportation—Effectuation of Title VI of The Civil Rights Act of 1964);
- The Uniform Relocation Assistance and Real Property Acquisition Policies Act of 1970, (42 U.S.C. § 4601), (prohibits unfair treatment of persons displaced or whose property has been acquired because of Federal or Federal-aid programs and projects);
- Section 504 of the Rehabilitation Act of 1973, (29 U.S.C. § 794 *et seq.*), as amended, (prohibits discrimination on the basis of disability); and 49 CFR part 27;
- The Age Discrimination Act of 1975, as amended, (42 U.S.C. § 6101 *et seq.*), (prohibits discrimination on the basis of age);
- Airport and Airway Improvement Act of 1982, (49 USC § 471, Section 47123), as amended, (prohibits discrimination based on race, creed, color, national origin, or sex);

- The Civil Rights Restoration Act of 1987, (PL 100-209), (Broadened the scope, coverage and applicability of Title VI of the Civil Rights Act of 1964, The Age Discrimination Act of 1975 and Section 504 of the Rehabilitation Act of 1973, by expanding the definition of the terms “programs or activities” to include all of the programs or activities of the Federal-aid recipients, sub-recipients and contractors, whether such programs or activities are Federally funded or not);
- Titles II and III of the Americans with Disabilities Act of 1990, which prohibit discrimination on the basis of disability in the operation of public entities, public and private transportation systems, places of public accommodation, and certain testing entities (42 U.S.C. §§ 12131 – 12189) as implemented by Department of Transportation regulations at 49 CFR parts 37 and 38;
- Executive Order 12898, Federal Actions to Address Environmental Justice in Minority Populations and Low-Income Populations, which ensures non-discrimination against minority populations by discouraging programs, policies, and activities with disproportionately high and adverse human health or environmental effects on minority and low-income populations;
- Executive Order 13166, Improving Access to Services for Persons with Limited English Proficiency, and resulting agency guidance, national origin discrimination includes discrimination because of limited English proficiency (LEP). To ensure compliance with Title VI, you must take reasonable steps to ensure that LEP persons have meaningful access to your programs (70 Fed. Reg. at 74087 to 74100);
- Title IX of the Education Amendments of 1972, as amended, which prohibits you from discriminating because of sex in education programs or activities (20 U.S.C. 1681 et seq).

FEDERAL FAIR LABOR STANDARDS ACT (FEDERAL MINIMUM WAGE)

All contracts and subcontracts that result from this solicitation incorporate by reference the provisions of 29 CFR part 201, the Federal Fair Labor Standards Act (FLSA), with the same force and effect as if given in full text. The FLSA sets minimum wage, overtime pay, recordkeeping, and child labor standards for full and part time workers.

The [*contractor* | *consultant*] has full responsibility to monitor compliance to the referenced statute or regulation. The [*contractor* | *consultant*] must address any claims or disputes that arise from this requirement directly with the U.S. Department of Labor – Wage and Hour Division

CONTRACT WORK HOURS AND SAFETY STANDARDS ACT [Appendix II to 2 CFR 200]

All contracts awarded by the non-Federal entity in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 40 U.S.C. 3702 and 3704, as

supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor must be required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous or dangerous. These requirements do not apply to the purchases of supplies or materials or articles ordinarily available on the open market, or contracts for transportation or transmission of intelligence.

OCCUPATIONAL SAFETY AND HEALTH ACT OF 1970

All contracts and subcontracts that result from this solicitation incorporate by reference the requirements of 29 CFR Part 1910 with the same force and effect as if given in full text. Contractor must provide a work environment that is free from recognized hazards that may cause death or serious physical harm to the employee. The Contractor retains full responsibility to monitor its compliance and their subcontractor's compliance with the applicable requirements of the Occupational Safety and Health Act of 1970 (20 CFR Part 1910). Contractor must address any claims or disputes that pertain to a referenced requirement directly with the U.S. Department of Labor – Occupational Safety and Health Administration.

E-VERIFY

Enrollment and verification requirements.

- (1) If the Contractor is not enrolled as a Federal Contractor in E-Verify at time of contract award, the Contractor shall-
 - a. Enroll. Enroll as a Federal Contractor in the E-Verify Program within thirty (30) calendar days of contract award;
 - b. Verify all new employees. Within ninety (90) calendar days of enrollment in the E-Verify program, begin to use E-Verify to initiate verification of employment eligibility of all new hires of the Contractor, who are working in the United States, whether or not assigned to the contract, within three (3) business days after the date of hire (but see paragraph (b)(3) of this section); and,
 - c. Verify employees assigned to the contract. For each employee assigned to the contract, initiate verification within ninety (90) calendar days after date of enrollment or within thirty (30) calendar days of the employee's assignment to the contract, whichever date is later (but see paragraph (b)(4) of this section.)
- (2) If the Contractor is enrolled as a Federal Contractor in E-Verify at time of contract award, the Contractor shall use E-Verify to initiate verification of employment eligibility of
 - a. All new employees.
 - i. Enrolled ninety (90) calendar days or more. The Contractor shall initiate verification of all new hires of the Contractor, who are working in the United

States, whether or not assigned to the contract, within three (3) business days after the date of hire (but see paragraph (b)(3) of this section); or

- b. Enrolled less than ninety (90) calendar days. Within ninety (90) calendar days after enrollment as a Federal Contractor in E-Verify, the Contractor shall initiate verification of all new hires of the contractor, who are working in the United States, whether or not assigned to the contract, within three (3) business days after the date of hire (but see paragraph (b)(3) of this section); or
 - ii. Employees assigned to the contract. For each employee assigned to the contract, the Contractor shall initiate verification within ninety (90) calendar days after date of contract award or within thirty (30) days after assignment to the contract, whichever date is later (but see paragraph (b)(4) of this section.)
- (3) If the Contractor is an institution of higher education (as defined at 20 U.S.C. 1001(a)); a State of local government or the government of a Federally recognized Indian tribe, or a surety performing under a takeover agreement entered into with a Federal agency pursuant to a performance bond, the Contractor may choose to verify only employees assigned to the contract, whether existing employees or new hires. The Contractor shall follow the applicable verification requirements of (b)(1) or (b)(2), respectively, except that any requirement for verification of new employees applies only to new employees assigned to the contract.
- (4) Option to verify employment eligibility of all employees. The Contractor may elect to verify all existing employees hired after November 6, 1986 (after November 27, 2009, in the Commonwealth of the Northern Mariana Islands), rather than just those employees assigned to the contract. The Contractor shall initiate verification for each existing employee working in the United States who was hired after November 6, 1986 (after November 27, 2009, in the Commonwealth of the Northern Mariana Islands), within one hundred eighty (180) calendar days of-
- i. Enrollment in the E-Verify program; or
 - ii. Notification to E-Verify Operations of the Contractor's decision to exercise this option, using the contract information provided in the E-Verify program Memorandum of Understanding (MOU)
- (5) The Contractor shall comply, for the period of performance of this contract, with the requirements of the E-Verify program MOU.
- i. The Department of Homeland Security (DHS) or the Social Security Administration (SSA) may terminate the Contractor's MOU and deny access to the E-Verify system in accordance with the terms of the MOU. In such case, the Contractor, will be referred to a suspension or debarment official.
 - ii. During the period between termination of the MOU and a decision by the suspension or debarment official whether to suspend or debar, the contractor is excused from its obligations under paragraph (b) of this clause. If the suspension or debarment

official determines not to suspend or debar the Contractor, then the Contractor must reenroll in E-Verify.

iii. Web site. Information on registration for and use of the E-Verify program can be obtained via the Internet at the Department of Homeland Security Web site: <http://www.dhs.gov/E-Verify>.

Individuals previously verified. The Contractor is not required by this clause to perform additional employment verification using E-Verify for any employee-

- (a) Whose employment eligibility was previously verified by the Contractor through the E-Verify program;
- (b) Who has been granted and holds an active U.S. Government security clearance for access to confidential, secret, or top secret information in accordance with the National Industrial Security Program Operating Manual; or
- (c) Who has undergone a completed background investigation and been issued credentials pursuant to Homeland Security Presidential Directive (HSPD)-12. Policy for a Common Identification Standard for Federal Employees and Contractors.

Subcontracts. The Contractor shall include the requirements of this clause, including this paragraph € (appropriately modified for identification of the parties in each subcontract that-

- (1) Is for-(i) Commercial and noncommercial services (except for commercial services that are part of the purchase of a COTS item (or an item that would be a COTS item, but for minor modifications), performed by the COTS provider, and are normally provided for that COTS item); or (ii) Construction;
- (2) Has a value of more than \$3,500; and
- (3) Includes work performed in the United States.

LIST OF REFERENCES

1. Owner's Name and Address: _____

Contact Person: _____ Telephone # (_____) _____

Email: _____

2. Owner's Name and Address: _____

Contact Person: _____ Telephone # (_____) _____

Email: _____

3. Owner's Name and Address: _____

Contact Person: _____ Telephone # (_____) _____

Email: _____

4. Owner's Name and Address: _____

Contact Person: _____ Telephone # (_____) _____

Email: _____

5. Owner's Name and Address: _____

Contract Person: _____ Telephone # (_____) _____

Email: _____



**Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion AD-1048
Lower Tier Covered Transactions**

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 C.F.R. §§ 180.300, 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995 an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal, civil, fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

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

| | |
|--|---------------------------------|
| ORGANIZATION NAME | PR/AWARD NUMBER OR PROJECT NAME |
| NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S) | |
| SIGNATURE(S) | DATE |

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign Language, etc.) should contact the responsible agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint \(https://www.ascr.usda.gov/filing-program-discrimination-complaint-usda-customer\)](https://www.ascr.usda.gov/filing-program-discrimination-complaint-usda-customer) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442.

Instructions for Certification

- (1) By signing and submitting this form, the prospective lower tier participant is providing the certification set out on page 1 in accordance with these instructions.
- (2) The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension or debarment.
- (3) The prospective lower tier participant shall provide immediate written notice to the person(s) to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
- (4) The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Order 12549, at 2 C.F.R. Parts 180 and 417. You may contact the department or agency to which this proposal is being submitted for assistance in obtaining a copy of those regulations.
- (5) The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
- (6) The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
- (7) A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the System for Award Management (SAM) database.
- (8) Nothing contained in the foregoing shall be construed to require establishment of a system of records to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
- (9) Except for transactions authorized under paragraph (5) of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

EXHIBIT A
FOOD SPECIFICATIONS

- 19.1 All USDA Foods offered to the County and made available to the VENDOR are acceptable and should be utilized in as large a quantity as may be efficiently utilized.

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

- 19.1 All breads, bread alternates, and grains must be whole grain or whole grain-rich. All breads and grains must be fresh (or frozen, if applicable) and must meet the minimum weight per serving as listed on USDA's *Exhibit A: School Lunch and Breakfast*. Ready-to-Eat (RTE) breakfast cereals must list a whole grain as the primary ingredient and the cereal must be fortified. RTE cereals that are made from 100 percent whole grains do not have to be fortified. If applicable, product should be in moisture-proof wrapping and pack-code date provided.
- 19.2 All meat and poultry must have been inspected by the USDA and must be free from off color or odor.
- 19.3.1 Beef must be at least 70:30 lean to fat, preferably 80:20 lean to fat or better.
- 19.3.2 Poultry should be U.S. Grade A when applicable and should meet the recommendations outlined in *Specifications for Poultry Products, A Guide for Food Service Operators* from the USDA.
- 19.3.3 For breaded and battered meat/meat alternate items, all flours must be whole grain or whole grain-rich and breading/batter must not make up more than 30 percent of the weight of the finished product. Note: Manufacturers producing qualifying products (meat/ meat alternate entrées containing grains) may apply for a Child Nutrition (CN) Label to indicate the number of ounce equivalent (oz. eq.) grains that meet the whole grain-rich criteria. The term "oz. eq. grains" on the CN Label indicates that the product meets the whole grain-rich criteria and credit for as a grain serving while the terms "bread" or "bread alternate" on the CN Label indicate that the product meets previous program requirements for grains/breads and are not creditable toward a grain serving.
- 19.3.4 For sausage patties, the maximum fat allowed is 50 percent by weight; industry standard of 38 to 42 percent fat preferred.
- 19.3 All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from beef, pork and/or poultry. No meat by-products, fillers, extenders, non-fat milk solids, or cereal will be allowed except to include those products containing Alternate Protein Products (APP) within the limits specified in 9 CFR 319.180(e) and meeting the requirements of Appendix A of 7 CFR 210, 220, 225, and 226. No other binders and extenders may be used in conjunction with the APP to receive the ounce per ounce crediting. Meats must not show evidence of greening, streaking, or other discoloration.
- 19.4 All cheese should be free of mold and undesirable flavor and odors; pasteurized when applicable; and preferably reduced- or low-fat. Hard cheese should have a bright, uniform, attractive appearance, and demonstrate satisfactory meltability. Soft (e.g., cottage cheese) and hard cheese should have a pleasing flavor; and contain proper moisture and salt content. Cream cheese, if offered, maybe offered as an extra food or condiment. Any item labeled as "imitation" cheese or cheese "product" does not meet the requirements for use in food-based menu planning approaches and are not creditable toward meal pattern requirements.
- 19.5 All fish must have been inspected by the United States Department of Commerce (USDC) and meet minimum flesh and batter/breading requirements for a USDC Grade A product or a product packed under federal inspection (PUFI) by the USDC. Note: Manufacturers producing qualifying products (meat/ meat alternate entrées containing grains) may apply for a Child Nutrition (CN) Label to indicate the number of ounce equivalent (oz. eq.) grains that meet the whole grain-rich criteria. The term "oz. eq. grains" on the CN Label indicates that the product meets the whole grain-rich criteria and credit for as a grain serving while the terms "bread" or "bread alternate" on the CN Label indicate that the product meets previous program requirements for grains/breads and are not creditable toward a grain serving.
- 19.6 All fresh fruits must be ripe and in good condition when delivered and must be ready for consumption per the USDA *Food Buying Guide*. At a minimum, fruits must meet the food distributors' second-quality level. Fruits should have

characteristic color and good flavor and be well-shaped and free from scars and bruises. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.

- 19.7 All fresh vegetables must be ripe and in good condition when delivered and must be ready for consumption per the USDA *Food Buying Guide*. At a minimum, fresh vegetables must meet the food distributors' second-quality level. Fresh vegetables should have characteristic color and good flavor, be well shaped, and free from discoloration, blemishes, and decay. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements
- 19.8 All canned vegetables must meet the food distributors' first quality level (extra fancy and fancy) and should be reduced-sodium, low-sodium or no added salt.
- 19.9 All canned fruits must meet the food distributors' second quality level (standard). Canned fruit must be packed in juice, water or light syrup, and all frozen or dried fruit must have no added sweetener (nutritive or non-nutritive).
- 19.10 All fruit juices must be 100 percent, full strength juice.
- 19.11 Eggs must be inspected and passed by the state or federal Department of Agriculture and used within 30 days of date on carton. Eggs should be grade A, uniform in size, clean, sound-shelled, and free of foreign odors or flavors.
- 19.12 Sauces, (i.e., spaghetti, pizza) and gravy must be smooth and uniform in color with no foreign substance, flavor, odor, or off color.
- 19.13 If applicable, the food production facility, manufacturing plant, and products must meet all sanitary and other requirements of the Food, Drug, and Cosmetic Act and other regulations that support the wholesomeness of products.
- 19.14 Meals and food items must be stored and prepared under properly controlled temperatures and in accordance with all applicable health and sanitation regulations.
- 19.15 When the specification calls for "Brand Name or Equivalent", the brand name product is acceptable. Other products may be considered with proof that such products meet stated specifications and are deemed equivalent to the brand products in terms of quality, performance, and desired characteristics, as determined by the County.
- 19.16 Breakfast and lunch program meals must meet the sodium target level prescribed in 7 C.F.R. section 210.10 for the applicable age appropriate year.
- 19.17 Nutrition labels or manufacturer specifications must indicate zero grams of added trans-fat (less than 0.5 grams) per serving. Meats that contain a minimal amount of naturally-occurring trans fats are allowed in the juvenile meal programs.
- 19.18 USDA requires County's to offer two fluid milk choices daily. Fluid milk choices must be from unflavored low-fat (1 percent milk fat) or fat-free, flavored or unflavored.

EXHIBIT B, PART 1
Food-Based Meal Pattern
21-Day Cycle Menu for K – 8th Grade Lunch

| | | | | | | | | | | | | | | | | | |
|-------|----------------|---|--------|--|---|---------------------------|--|--|--------|--|---|----|-----------------------------|---|--|-----------------------------|---|
| M/MA | 1 3-4 oz. | Baked Chicken (2 oz. cooked chicken = 2 oz. eq. M/MA) | 2 | 4 oz. | Cheese Sauce (2 oz. eq. M/MA) | 3 | 4.5 oz. | Chicken/Cheese (Quesadilla) (2 oz. cooked chicken & 1/2 oz. cheese = 2.5 oz. eq. M/MA) | 4 | 4 | Hamburger (2 oz. cooked beef = 2 oz. eq. M/MA) | 5 | 4.5 oz. slice | Pepperoni/Cheese Pizza (2 oz. cheese and/or pepperoni = 2 oz. eq. M/MA) | VEG Weekly cup portions 1/2 cup Dark Green 3/4 cup Red/Orange 1/2 cup Beans/Peas 1/2 cup Starchy 1/2 cup Other 1 cup Add'l Grains (9.5 oz.) | | |
| | G/B | WGR Dinner Roll (1 oz. eq. grain) | | 1/2 c. | WGR Pasta Macaroni (1 oz. eq. grain) | | 1.5 oz. | 8"WGR Tortilla (1.5 oz. eq. grain) | | 3 oz. | WGR Bun (2 oz. eq. grain) | | 2 oz. | WGR Pizza Crust (2 oz. eq. grain) | | x | |
| | Fruit | 1 oz. | | Seasoned WGR Brown Rice | 1/2 c. | | 1/2 cup Fresh Apple Slices | 1 oz. | | WGR Tortilla Chips | 2 oz. | | | | | | x |
| | | 1/2 c. | | 1/2 cup Peaches | 1/2 c. | | | 1/2 c. | | 1/2 cup Pineapple Chunks | | | 1/2 cup Cinnamon Applesauce | 1/2 c. | | 1/2 cup Fresh Orange Wedges | x |
| | Veg | 3/4 c. | | 1 cup Baked Beans = 3/4 cup credit (USDA I-06) | 3/4 c. | | 1.5 cup (3/4 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | 3/4 cup | | 1 Cup (1/2 Cup credit) Iceberg Lettuce | 1/2 c. | | 3/4 cup Baked Potato Wedges | 3/4 c. | | 3/4 cup Baby Carrots | x |
| | | | | | | 1/4 cup Salsa | 1 cup | 1/4 cup lettuce (1/8 cup credit) & 1/8 cup onion, pickles (garnish) | | FF Ranch | x | | | | | | |
| M/MA | 6 | 4 pieces (4 oz.) | 7 1 | Cup | Spaghetti (1/2 cup meat sauce = 2 oz. eq. M/MA) | 8 | 2 oz. | BBQ Pork (2 oz. cooked pork = 2 oz. eq. M/MA) | 9 3 | oz. | Grilled Chicken Caesar Wrap (2 oz. cooked chicken = 2 oz. eq. M/MA) | 10 | 4 oz. | Grilled Cheese (2 oz. cheese = 2 oz. eq. M/MA) | VEG Weekly cup portions 1/2 cup Dark Green 3/4 cup Red/Orange 1/2 cup Beans/Peas 1/2 cup Starchy 1/2 cup Other | | |
| G/B | 1 oz. 1.25 oz. | WGR Nugget Breading (1-1.25 oz. eq. grain) | 1/2 c. | WGR Pasta—Spaghetti (1 oz. eq. grain) | 2 oz. | WGR Bun (2 oz. eq. grain) | 1 oz. | 6" WGR Tortilla (1 oz. eq. grain) | 2 oz. | WGR Bread (2 oz. eq. grain) | x | | | | | | |
| Fruit | 1 oz. | WGR Dinner Roll (1 oz. eq. grain) | 1/2 c. | 1/2 cup Fresh Banana | 1/2 c. | | 1/2 c. | 1/2 cup Cantaloupe Wedges | 1/2 c. | 1/2 cup Pears | x | | | | | | |
| | 1/2 c. | 1/2 cup Fresh Fruit Mix—Grapes, Blueberries, Strawberries | | | 1/2 c. | 1/2 cup Fruit Cocktail | | | | | x | | | | | | |
| | | | | | | | | | | | x | | | | | | |

| | | | | | | | | | | | | |
|-------|--------|--|--------|--|---------|---|----------|--|---------------|---|-------------|-----------------------------|
| | | | | | | | | | | | | |
| Veg | 3/4 c. | 3/4 Black-eyed peas | 1 cup | 1.5 cup (3/4 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings 1/4 cup Tomato Sauce | 3/4 c. | 3/4 cup Baked Sweet Potato Fries | 3/4 c. | 3/4 cup Sweet Peas | 3/4 c. | 3/4 Cup Green Beans | 1 cup Add'l | x Grains (8-8.25 oz.) |
| M/MA | | Chili (2 oz. cooked beef = 2 oz. eq. M/MA) | 12 | Turkey Chef Salad (1 oz. cooked turkey & 1 oz. LF Cheese = 2 oz. eq. M/MA) | 14 1 | Hot Dog (2 oz. all meat hot dog = 2 oz. eq. M/MA) | Each | Chicken Fajita (USDA D-40- 1 fajita = 2 oz. eq. M/MA) | | Pepperoni/Cheese Pizza (2 oz. cheese and/or pepperoni = 2 oz. eq. M/MA) | | VEG Weekly cup portions |
| G/B | 11 1/2 | WGR Oyster Crackers (1 oz. eq. grain) | 1 Each | WGR Croutons (1 oz. eq. grain) | 13 | WGR Hot Dog Bun (1.5 oz. eq. grain) | | 6"WGR Tortilla (1 oz. eq. grain) | | WGR Pizza Crust (2 oz. eq. grain) | | 1/2 cup Dark Green |
| Fruit | Cup | WGR Dinner Roll (1 oz. eq. grain) | 1 oz. | WGR Soft Breadstick (1oz. eq. grain) | 2 oz. | 1/2 cup Fresh Apple Slices | 1 oz. | WGR Tortilla Chips (1 oz. eq. grain) | 15 | | | 3/4 cup Red/Orange |
| | 1 oz. | 1/2 cup Mixed Fruit | 1 oz. | 1/2 cup Watermelon | 1.5 oz. | | 1/2 c. | 1/2 cup Fresh Orange Wedges | 4.5 oz. slice | 1/2 cup Peaches | | 1/2 cup Beans/Peas |
| Veg | 1/2 c. | 3/4 cup Variety Beans (Chili) | 1 cup | 1.5 cup (3/4 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | 1/2 c. | 3/4 Cup Cucumber Sticks | 1 cup | 3/4 cup Mexicali Corn | 2 oz. | 3/4 cup Baby Carrots | | 1/2 cup Starchy |
| | 3/4 c. | | | | 3/4 c. | | FF Ranch | 1/4 cup salsa | 1/2 c. | FF Ranch | | 1/2 cup Other |
| | | | | | | | | | 3/4 c. | | | 1 cup Add'l |
| | | | | | | | | | | | | Grains (9.5 oz.) |
| | 16 | Baked Breaded | | | | | | Hot Deli Turkey and Cheese Sub (1.66 oz. Turkey & 1 oz. Cheese = 2 oz. eq. | | | | VEG Weekly cup portions |
| | | | | | | | | | | | | 1/2 cup Dark Green |

| | | | | | | | | | | | | |
|------|---------------|--|----------|---|----------|--|-------------|---------------------------|-----------|---|---|--------------------|
| M/MA | 5 pieces | Chicken Tenders (5 pieces = 2 oz. eq. M/MA) | 17 2 oz. | Pork Stir Fry (2oz. cooked porked = 2 oz. eq. M/MA) | 18 1 Cup | Ziti- (1/2 Cup turkey meat sauce = 2 oz. eq. M/MA) | 19 4.66 oz. | M/MA) | 20 1 Each | Beef Burrito (2 oz. cooked beef = 2 oz. eq. M/MA) | x | ¾ cup Red/Orange |
| G/B | (3 oz.) 1 oz. | WGR Biscuit (1 oz. eq. grain) | | WGR Brown Rice (1 oz. eq. grain) | ½ C. | WGR Pasta- Ziti (1/2 Cup pasta = 1 oz. eq. grain) | 2 oz. | WGR Bun (2 oz. eq. grain) | 1.5 oz. | 8"WGR Tortilla (1.5 oz. eq. grain) | x | 1/2 cup Beans/Peas |
| | 1 oz. | Tenders WGR Breading (1 oz. eq. grain) | | | | | | | 1 oz. | WGR Tortilla Chips (1 oz. eq. grain) | | |

| | | | | | | | | | | | | |
|-------|------|-------------------------------|------|---------------------------------|-------|----------------------|------|---|------|--|---|------------------|
| Fruit | ½ c. | 1/2 cup Baked Cinnamon Apples | ½ c. | 1/2 cup Fresh Pineapple Chunks | ½ c. | 1/2 cup Fresh Banana | ½ c. | 1/4 cup Sliced Kiwi with 1/4 cup Red Grapes | ½ c. | 1/2 cup Fresh Melon(s) | x | 1/2 cup Starchy |
| Veg | ¾ c. | ¾ Cup Black Beans | ¾ c. | 1/2 cup Broccoli, Steamed | 1 cup | ¾ cup Carrot Sticks | ¾ c. | ¾ Cup Tater Tots | ¾ c. | 1 Cup (1/2 Cup credit) Iceberg Lettuce | x | 1/2 cup Other |
| | | | | 1/4 cup Oriental Veg (Stir Fry) | | 1/4 cup Tomato Sauce | | | | 1/4 cup Tomatoes, Onion (Salsa) | x | 1 cup Add'l |
| | | | | | | | | | | | | Grains (8.5 oz.) |

21

M/MA 1 Each Breaded Chicken Patty (3 oz. = 2 oz. eq. M/MA)

G/B 1 oz. Whole Grain Rich Bun (1 oz. eq. grain)

Fruit 1/2 c. 1/2 cup Fresh Apple Slices

It is recommended to utilize USDA recipe to prepare menu items when applicable.

WGR = whole grain-rich, eq. = equivalent, M/MA = Meat/Meat Alternate

A 8 oz. milk served daily per meal pattern requirements. Two choices required daily from: Fat Free flavored or unflavored; 1% or less unflavored.

The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service.

Products may be brand name or equivalent as stipulated in this contract.



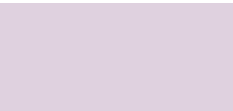




| | | | |
|-----|-----------|--|--|
| Veg | 1-3/4 cup | 1 cup (1/2 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | <p>The contractor is encouraged to incorporate low sodium products.</p> <p>Required average daily calorie range per 5-day week = 600-650</p> <p>*Leafy green vegetables: 1 cup counts as 1/2 cup of vegetables. Dark green leafy choices include romaine, spinach, Mesclun, and green and red leaf lettuce.</p> <p>Grains must meet the designated ounce equivalents per the menu guidelines.</p> <p>Light, low-fat, non-fat, and low- sugar products/food items are to be used as necessary to meet the average daily calorie range. Condiments to be included,</p> |
| | | 1/4 cup Tomatoes | |
| | | 3/4 cup Crinkle Cut Fries | |

EXHIBIT B, PART 1
Food-Based Meal Pattern
21-Day Cycle Menu for 9th – 12th Grade

Lunch

| | 1 | 2 | 3 | 4 | 5 | VEG Weekly cup portions |
|-------|---|---|---|--|---|---------------------------|
| M/MA | 3-4 oz. Baked Chicken (2 oz. cooked chicken = 2 oz. eq. M/MA) | 4 oz. Cheese Sauce (2 oz. eq. M/MA) | 4.5 oz. Chicken/Cheese (Quesadilla) (2 oz. cooked chicken & 1/2 oz. cheese= 2.5 oz. eq. M/MA) | 3 oz. Hamburger (2 oz. cooked beef = 2 oz. eq. M/MA) | 4.5 oz. slice Pepperoni/Cheese Pizza (2 oz. cheese and/or pepperoni = 2 oz. eq. M/MA) | x 1/2 cup Dk Green |
| G/B | 1 oz. WGR Dinner Roll (1 oz. eq. grain) | 1/2 cup WGR Pasta—Macaroni (1 oz. eq. grain) | 1.5 oz. 8"WGR Tortilla (1.5 oz. eq. grain) | 2 oz. WGR Hamburger Bun (2 oz. eq. grain) | 2 oz. WGR Pizza Crust (2 oz. eq. grain) | x 1-1/4 cup Red/Orange |
| | 1/2 cup Seasoned WGR Brown Rice (1 oz. eq. grain) | 1 oz. WGR Dinner Roll (1 oz. eq. grain) | 1 oz. WGR Tortilla Chips (1 oz. eq. grain) | | | x 1/2 cup Beans/Peas |
| Fruit | 1 cup Peaches | 1 cup 1/2 cup 100% Fruit Blend Juice | 1 cup Pineapple Chunks | 1 cup Cinnamon Applesauce | 1 cup Grapes | x 1/2 cup Starchy |
| | | 1/2 cup Fresh Apple Slices | | | | x 3/4 cup Other |
| Veg | 1 cup 1-1/3 Cup Baked Beans = 1 Cup credit (USDA I-06) | 1 cup 2 cups (1 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | 1 cup 1-1/2 Cup (3/4 Cup credit) Iceberg Lettuce | 1 cup 1 Cup Baked Potato Wedges | 1 cup 1 Cup Baby Carrots | x 1-1/2 cup Add'l |
| | | | 1/4 Cup Salsa | | FF Ranch | |
| | | | | | | x Grains (10.5 oz) |

| | | | | | | | | |
|-------|---|---|---|--|---|--|---|-------------------------|
| | 6 | | 7 | 8 | 9 | 10 | | VEG Weekly cup portions |
| M/MA | 4 pieces (4 oz.) | Oven-Baked Fish Nuggets (4 pieces = 2 oz. eq. M/MA) | 1 Cup Spaghetti (1/2 Cup meat sauce = 2 oz. eq. M/MA) | 2 oz. BBQ Pork (2 oz. cooked pork = 2 oz. eq. M/MA) | 3 oz. 2 Grilled Chicken Caesar Wrap (2 oz. cooked chicken = 2 oz. eq. M/MA) | 2 oz. Grilled Cheese (2 oz. cheese = 2 oz. eq. M/MA) | x | 1/2 cup Dk Green |
| G/B | 1 oz. 1.25 oz. | WGR Nugget Breading (1-1.25 oz. eq. grain) | 1 cup WGR Pasta—Spaghetti (1 oz. eq. grain) | 2 oz. WGR Bun (2 oz. eq. grain) | oz. 10" WGR Tortilla (2 oz. eq. grain) | 2 oz. WGR Bread (2 oz. eq. grain) | x | 1-1/4 cup Red/Orange |
| | 1 oz. | WGR Dinner Roll (1oz. eq. grain) | 1 oz. Garlic Bread (1 oz. eq. grain) | | | | x | 1/2 cup Beans/Peas |
| Fruit | 1 cup | 1 cup Fresh Fruit Mix—Grapes, Blueberries, Strawberries | 1 cup 1/2 cup Fresh Banana 1/2 cup 100% Apple Juice | 1 cup 1 cup Fruit Cocktail | 1 cup 1 cup Cantaloupe Wedges | 1 cup 1 cup Pears | x | 1/2 cup Starchy |
| | | | | | | | x | 3/4 cup Other |
| Veg | 1 cup | 1 cup Black Beans | 1-1/4 cup 2 cups (1 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings 1/4 Cup Tomato Sauce | 1 cup 1 Cup Baked Sweet Potato Fries | 1 cup 1 Cup Sweet Peas | 1 cup 1 Cup Green Beans | x | 1-1/2 cup Add'l |
| | | | | | | | x | |
| | | | | | | | | Grains (10-10.25 oz) |
| M/MA | 11 | Chili (2 oz. cooked beef = 2 oz. eq. M/MA) | 12 Turkey and Cheese Chef Salad (1 oz. cooked turkey & 1 oz. LF Cheese = 2 oz. eq. M/MA) | 13 Hot Dog (2 oz. all meat hot dog = 2 oz. eq. M/MA) | 14 1 Chicken Fajita (USDA D-40- 1 fajita = 2 oz. eq. M/MA) | 15 Pepperoni/Cheese Pizza (2 oz. cheese and/or pepperoni = 2 oz. eq. M/MA) | x | 1/2 cup Dk Green |
| G/B | WGR Oyster Crackers (1 oz. eq. grain) | 1 oz. WGR Croutons (1 oz. eq. grain) | 1 oz. WGR Soft Breadstick (1 oz. eq. grain) | 2 oz. WGR Hot Dog Bun (1.5 oz. eq. grain) | Each 6" WGR Tortilla (1 oz. eq. grain) | 2 oz. WGR Pizza Crust (2 oz. eq. grain) | x | 1-1/4 cup Red/Orange |
| | 1/2 Cup WGR Dinner Roll (1 oz. eq. grain) | 1 oz. WGR Soft Breadstick (1 oz. eq. grain) | 1.5 oz. Hard Pretzels (1 oz. eq. grain) | 1 oz. WGR Tortilla Chips (1 oz. eq. grain) | 1 oz. WGR Tortilla Chips (1 oz. eq. grain) | | x | 1/2 cup Beans/Peas |
| | 1 oz. 1 cup Mixed Fruit | 1 cup 1 cup Watermelon | 1/2 cup Fresh Apple | 1 oz. 1 cup pineapple chunks | 1 cup Grapes | | x | 1/2 cup Starchy |
| | | | 1/2 cup 100% Fruit Punch Juice | | | | x | 3/4 cup Other |

| | | | | | | | | | | | | |
|-------|-------------|---|--|---|---|--|---|---|---|---|----------------------|---|
| Fruit | 1 cup |  | 1 cup |  | 1 cup |  | 1 cup |  | 1 cup |  | x |  |
| Veg | 1 cup | | | | 1 cup | | 1-1/4 cup |  | 1 cup | | | Grains (10.5 oz) |
| | | | | | | | | | | FF Ranch | | |
| M/MA | 16 | 5 pieces (3 oz.) Baked Breaded Chicken Tenders (5 pieces = 2 oz. eq. M/MA) | 17 | 2 oz. Pork Stir Fry (2 oz. cooked pork = 2 oz. eq. M/MA) | 18 1 Cup | Ziti- (1/2 Cup turkey meat sauce = 2 oz. eq. M/MA) | 19 | 4.66 oz. Hot Turkey and Cheese (Sub) | 20 | 1 Each Beef Burrito (2 oz. cooked beef = 2 oz. eq. M/MA) | x | VEG Weekly cup portions |
| G/B | 1 oz. 1 oz. | WGR Biscuit (1 oz. eq. grain) WG Tenders Breading (1 oz. eq. grain) | 1 c. WGR Brown Rice (2 oz. eq. grain) | 1/2 C. WGR Pasta- Ziti (1/2 Cup pasta = 1 oz. eq. grain) | 1 oz. Garlic Bread (1 oz. eq. grain) | 2 oz. WGR Bun (2 oz. eq. grain) | 2 oz. 1.66 oz. Turkey & 1 oz. Cheese = 2 oz. eq. M/MA) | 1.5 oz. 8"WGR Tortilla (1.5 oz. eq. grain) | 1 oz. WGR Tortilla Chips (1 oz. eq. grain) | x | 1/2 cup Dk Green | |
| | | | | | | | | | | x | 1-1/4 cup Red/Orange | |
| | | | | | | | | | | x | 1/2 cup Beans/Peas | |
| Fruit | 1 cup | 1 cup Baked Cinnamon Apples | 1 cup | 1 cup Pears | 1 cup | 1/2 cup Fresh Banana 1 | with 1 cup | 1/2 cup Sliced Kiwi 1/2 cup Red Grapes | 1 cup | 1 cup Fresh Melon(s) | x | 1/2 cup Starchy |
| Veg | 1 cup | 1 -1/3 Cup Baked Beans = 1 Cup credit (USDA I-06) | 1 cup | 3/4 cup Broccoli | 1-1/4 cup | 1/2 cup 100% Apple Juice | 1 cup | 1 cup Tater Tos | 1-1/4 cup | 2 Cups (1 Cup credit) Iceberg Lettuce | x | 3/4 cup Other |
| | | | 1/4 cup Oriental Veg (Stir Fry) | 1 cup Carrot Sticks | 1/4 cup Tomato Sauce | | | | 1/4 cup Tomatoes, Onion (Salsa) | x | 1-1/2 cup Add'l | |
| | | | | | | | | | | x | Grains (10.5 oz) | |
| | 21 | | | | | | | | | | | |

WGR = whole grain-rich, eq. = equivalent, M/MA = Meat/Meat Alternate

| | | | |
|-------|-----------|--|--|
| M/MA | 2 oz. | Breaded Chicken Patty (3 oz. = 2 oz. eq. M/MA) | A 8 oz. milk served daily per meal pattern requirements. Two choices required daily from: Fat Free flavored or unflavored; 1% or less unflavored. |
| G/B | 2 oz. | Whole Grain Rich Bun (2 oz. eq. grain) | The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service. Products may be brand name or equivalent as stipulated in this contract. The contractor is encouraged to incorporate low sodium products. |
| Fruit | 1 cup | 1 cup Fresh Apple Slices | Required average daily calorie range per 5-day week = 750–850 *Leafy green vegetables: 1 cup counts as 1/2 cup of vegetables. Dark green leafy choices include romaine, spinach, Mesclun, and green and red leaf lettuce. Grains must meet the designated ounce equivalents per the menu guidelines. |
| Veg | 1-3/4 cup | 1 cup (1/2 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | Light, low-fat, non-fat, and low- sugar products/food items are to be used as necessary to meet the average daily calorie range. Condiments to be included, It is recommended to utilize USDA recipe to prepare menu items when applicable. |
| | | 1/4 cup Tomatoes | |
| | | 3/4 cup Crinkle Cut Fries | |

**EXHIBIT B, PART 2
Food-Based Meal Pattern
21-Day Cycle Menu for K – 12th Grade
Breakfast**

| 1 | 2 | 3 | 4 | 5 |
|---|---|--|---|---|
| G/B 1.2 oz. WGR Pancakes (1 o.z eq. grain) | 1 oz. WGR Toast (1 oz. eq. grain) | 1 oz. WGR English Muffin (1 oz. eq. grain) | 1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq. | 2 oz. WGR Bagel (2 oz. eq. grain) w/ Low-Fat cream cheese |
| G/B or 1 oz. Turkey Sausage (1 oz. cooked = 1 oz. eq. M/MA) | 1/2 egg Scrambled Eggs (1/2 egg = 1 oz. eq. M/MA) w/veggies | 1 oz. 1/2 Egg (1 oz. eq. M/MA) | 4 oz. Fat-Free Yogurt (1/2 cup = 1 oz. eq. M/MA) | |
| M/MA | | 1/2 oz. Low-fat Cheese (.5 oz. eq. M/MA) | | |
| F/V 1/2 c. Fresh Blueberries | 1/2 c. Orange Wedges | 1/2 c. Fresh Strawberries | 1/2 c. Fresh Banana | 1/2 c. Fresh Apple Slices |

| | | | | | |
|----|---|--|--|--|---|
| | 1/2 c. 100% Pineapple Juice Syrup | 1/2 c. 100% Orange Juice 1/4 c. Mushrooms, Red/Green Peppers, and Onions | 1/2 c. 100% Apple Juice | 1/2 c. 100% Grape Juice | 1/2 c. 100% Fruit Punch Juice |
| 6 | G/B 1/2 c. WGR Oatmeal (1 oz. eq. grain) G/B or 2 oz. WGR Granola Bar (2 oz. plain granola bar = 1 oz. eq. grain) M/MA F/V 1/2 c. Cinnamon Apples 1/2 c. 100% Pineapple Juice | 7 1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq. 2 oz. WGR Apple Muffin (2 oz. = 1 oz. eq. grain) 1/4 c. Raisins (1/4 c. credits 1/2 c.) 1/2 c. 100% Orange Juice | 8 2.4 oz. WGR Waffles (2.4 oz. = 2 oz. eq. grain) 1/2 c. Pineapple 1/2 c. 100% Apple Juice Syrup | 9 1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq. 1 oz. WGR Animal Crackers (1 oz. = 1 oz. eq. grain) 1/2 c. Pears 1/2 c. 100% Grape Juice | 10 1 oz. WGR English Muffin 2 Tbsp. Peanut Butter (2 Tbsp. = 1 oz. eq. M/MA) 1/2 c. Peaches 1/2 c. 100% Fruit Punch Juice |
| 11 | | 12 | 13 | 14 | 15 |
| | G/B 4.8 oz. WGR French Toast (4.8 oz. = 2 oz. eq. grain) G/B or M/MA F/V 1/2 c. Applesauce 1/2 c. 100% Pineapple Juice Syrup | 1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq. 1/2 c. Fat-Free Yogurt (1/2 cup = 1 oz. eq. M/MA) 1/2 c. Fresh Banana 1/2 c. 100% Orange Juice | 1 oz. WGR Biscuit (1 oz. eq. grain) 1 oz. Egg (1/2 egg = 1 oz. eq. M/MA) 1/2 oz. Low-fat Cheese (.5 oz. eq. M/MA) 1/2 c. Orange Wedges 1/2 c. 100% Apple Juice | 1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq. 2 oz. Hard Boiled Egg (1 egg = 2 oz. eq. M/MA) 1/2 c. Mixed Fruit 1/2 c. 100% Grape Juice | 1 oz. WGR Toast (1 oz. eq. grain) 1/2 egg Scrambled Eggs (1/2 egg = 1 oz. eq. M/MA) w/veggies 1/2 c. Fresh Blueberries 1/2 c. 100% Orange Juice 1/4 c. Mushrooms, Red/Green Peppers, and Onions |
| 16 | | 17 | 18 | 19 | 20 |

| | | | | |
|--|--|---|---|--|
| <p>G/B ½ c. WGR Oatmeal (1 oz. eq. grain)</p> <p>G/B or 2 oz. Whole Grain Granola Bar (2 oz. plain granola bar = 1 oz. eq. grain)</p> <p>M/MA</p> <p>F/V 1/2 c. Cinnamon Apples</p> <p>1/2 c. 100% Pineapple Juice</p> | <p>1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq.</p> <p>2 oz. WGR Blueberry Muffin (2 oz. = 1 oz. eq. grain)</p> <p>1/2 c. Pineapple</p> <p>1/2 c. 100% Orange Juice</p> | <p>2.4 oz. WGR Waffles (2.4 oz. = 2 oz. eq. grain)</p> <p>1/2 c. Peaches</p> <p>1/2 c. 100% Apple Juice</p> <p style="text-align: right;">Syrup</p> | <p>1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq.</p> <p>1 oz. WGR Graham Crackers (1 oz. = 1 oz. eq. grain)</p> <p>1/2 c. Fresh Strawberries</p> <p>1/2 c. 100% Grape Juice</p> | <p>2 oz. WGR Breakfast Muffin (2 oz. = 1 oz. eq. grain)</p> <p>1 oz. Scrambled Eggs (1/2 egg = 1 oz. eq. M/MA)</p> <p>1/2 c. Fresh Apple Slices</p> <p>1/2 c. 100% Fruit Punch Juice</p> |
| <p>21</p> <p>G/B 1.2 oz. Whole Grain Rich Pancakes (1.2 oz. = 1 oz. eq. grains)</p> <p>G/B or</p> <p>M/MA 1 oz. Turkey Sausage (1 oz. cooked = 1 oz. eq. M/MA)</p> <p>F/V 1/2 c. Mixed Fruit</p> <p>1/2 c. 100% Orange Juice</p> | <p>WGR = whole grain-rich, eq. = equivalent, M/MA = Meat/Meat Alternate</p> <p>A 8 oz. milk served daily per meal pattern requirements. Two choices required daily from: Fat Free flavored or unflavored; 1% or less unflavored.</p> <p>The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service.</p> <p>Grains and meat/meat alternates must meet the designated ounce equivalents per the menu guidelines.</p> <p>The breakfast menu must meet the 2014-2015 meal pattern requirements for all components, including the whole grains and daily one-cup fruit requirements, and Sodium Target 1 (≤540 mg sodium at breakfast).</p> <p>Condiments to be included.</p> <p>The contractor is encouraged to incorporate low sodium products.</p> | | | |

**EXHIBIT C
FOOD BASED NUTRITION STANDARDS
FOR MENU PLANNING
NATIONAL SCHOOL LUNCH PROGRAM & SCHOOL BREAKFAST PROGRAM**

| | Breakfast Meal Pattern | | | Lunch Meal Pattern | | |
|---|--|-------------------|--------------------|--------------------|-------------------|--------------------|
| | <i>Grades K-5</i> | <i>Grades 6-8</i> | <i>Grades 9-12</i> | <i>Grades K-5</i> | <i>Grades 6-8</i> | <i>Grades 9-12</i> |
| Meal Pattern | Amount of Food^a Per Week (Minimum Per Day) | | | | | |
| Fruits (cups) ^{b,c} | 5 (1) | 5 (1) | 5 (1) | 2½ (½) | 2½ (½) | 5 (1) |
| Vegetables (cups) ^{b,c} | 0 | 0 | 0 | 3¾ (¾) | 3¾ (¾) | 5 (1) |
| Dark green ^d | 0 | 0 | 0 | ½ | ½ | ½ |
| Red/Orange ^d | 0 | 0 | 0 | ¾ | ¾ | 1¼ |
| Beans/Peas (Legumes) ^d | 0 | 0 | 0 | ½ | ½ | ½ |
| Starchy ^d | 0 | 0 | 0 | ½ | ½ | ½ |
| Other ^{d,e} | 0 | 0 | 0 | ½ | ½ | ¾ |
| Additional Veg to Reach Total ^f | 0 | 0 | 0 | 1 | 1 | 1½ |
| Grains (oz. eq.) | 7 (1) | 8 (1) | 9 (1) | 8 (1) | 8 (1) | 10 (2) |
| Meats/Meat Alternates (oz. eq.) | 0 ^g | 0 ^g | 0 ^g | 8-10 (1) | 9-10 (1) | 10-12 (2) |
| Fluid milk (cups) ¹ | 5 (1) | 5 (1) | 5 (1) | 5 (1) | 5 (1) | 5 (1) |
| Other Specifications: Daily Amount Based on the Average for a 5-Day Week | | | | | | |
| Min-max calories (kcal) ^{h,i,o} | 350-500 | 400-550 | 450-600 | 550-650 | 600-700 | 750-850 |
| Saturated fat (% of total calories) ⁱ | < 10 | < 10 | < 10 | < 10 | < 10 | < 10 |
| Sodium (mg) ^{h,j} | ≤ 540 | ≤ 600 | ≤ 640 | ≤ 1,230 | ≤ 1,360 | ≤ 1,420 |
| Target 1, 2014-2015 | | | | | | |
| Target 2, 2017-2018 | ≤ 485 | ≤ 535 | ≤ 570 | ≤ 935 | ≤ 1,035 | ≤ 1,080 |
| Target 3, 2022-2023 | ≤ 430 | ≤ 470 | ≤ 500 | ≤ 640 | ≤ 710 | ≤ 740 |
| <u>Trans fat</u> ¹ | Nutrition label or manufacturer specifications must indicate zero grams of <u>trans fat</u> per serving. | | | | | |

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is ½ cup.

^bOne quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

^cFor breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or “Other vegetables” subgroups as defined in §210.10(c)(2)(iii).

^dLarger amounts of these vegetables may be served.

^eThis category consists of “Other vegetables” as defined in §210.10(c)(2)(iii)(E). For the purposes of the NSLP, “Other vegetables” requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups as defined in § 210.10(c)(2)(iii).

^fAny vegetable subgroup may be offered to meet the total weekly vegetable requirement.

^gThere is no separate meat/meat alternate component in the SBP. Schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.

^hThe average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).

ⁱDiscretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1 percent milk fat are not allowed.

^jFinal sodium specifications are to be reached by SY 2022-2023 or July 1, 2022. Intermediate sodium specifications are established for SY 2014-2015 and 2017-2018. See required intermediate specifications in § 210.10(f)(3) for lunches and § 220.8(f)(3) for breakfast.

DRAFT CONTRACT

Please note: This sample contract is a draft contract for proposers to view and understand the County’s standard terms and conditions. It is subject to revisions. By submitting a proposal, respondent understands and acknowledges that the draft contract is not an offer. Respondents are not to sign this draft contract.

AGREEMENT BETWEEN OKALOOSA COUNTY, FLORIDA
AND
CONTRACT ID

THIS AGREEMENT (hereinafter referred to as the “Agreement”) is made this _____, day of _____, 2021, by and between Okaloosa County, a political subdivision of the state of Florida, (hereinafter referred to as the “County”), with a mailing address of 1250 N. Eglin Parkway, Suite 100, Shalimar, Florida, 32579, and _____, a _____ authorized to do business in the State of Florida (hereinafter referred to as “Contractor”) whose Federal I.D. # is _____.

RECITALS

WHEREAS, the County is in need of a contractor to provide Inmate Food Services (“Services”); and

WHEREAS, pursuant to the Okaloosa County Purchasing Manual, the County issued a Request for Proposals to competitively procure the Services and received responses to perform these Services. A copy of the procurement and Contractor’s response to the procurement is included as Attachment “A”; and

WHEREAS, Contractor is a certified and insured entity with the necessary experience to provide the desired Services; and

WHEREAS, the County wishes to enter into this Agreement with Contractor to provide the Services to the County for an amount of _____ Dollars (\$ _____), as further detailed below.

NOW THEREFORE, in consideration of the promises and the mutual covenants herein, the parties agree as follows:

1. Recitals and Attachments. The Recitals set forth above are hereby incorporated into this Agreement and made part hereof for reference. The following documents are attached to this Agreement and are incorporated herein.

- Attachment “A” – Procurement RFP COR 35-21 and Contractor’s Response;
- Attachment “B” – Insurance Requirements;
- Attachment “C” – Title VI list of pertinent nondiscrimination acts and authorities;
- Attachment “D” – Scrutinized Companies Certification;
- Attachment “E” – Grant Funding Conditions

2. Services. Contractor agrees to perform the following services, Inmate Food Services . The Services to be provided are further detailed in the Contractor’s proposal attached as Attachment “A” and incorporated herein by reference. The Services shall be performed by Contractor to the full satisfaction of the County. Contractor agrees to have a qualified representative to audit and inspect the Services provided on a regular basis to ensure all

Services are being performed in accordance with the County's needs and pursuant to the terms of this Agreement and shall report to the County accordingly. Contractor agrees to immediately inform the County via telephone and in writing of any problems that could cause damage to the County. Contractor will require its employees to perform their work in a manner befitting the type and scope of work to be performed.

3. Term and Renewal. The term of this Agreement shall begin when all parties have signed, and shall continue for a period of three (3) years from the date all parties have signed, subject to the County's ability to terminate in accordance with Section 7 of this Agreement. The terms of Section 20 entitled 'Indemnification and Waiver of Liability' shall survive termination of this Agreement. Renewal of this Contract is contingent upon the fulfillment of all Contract provisions relating to USDA Foods.

This agreement may be renewed upon mutual written agreement of the parties for a period of up to two (2) one (1) year renewals. .

4. Compensation. The Contractor agrees to provide the Services to the County, including materials and labor, in a total amount of _____ Dollars (\$ _____).

a. Contractor shall submit an invoice to the County upon _____. The invoice shall indicate that all services have been completed for that invoice period. In addition, Contractor agrees to provide the County with any additional documentation requested to process the invoices.

b. Disbursement. Check one:

There are no reimbursable expenses associated with this Agreement.

The following are reimbursable expenses associated with this Agreement:

c. Payment Schedule. Invoices received from the Contractor pursuant to this Agreement will be reviewed by the initiating County Department. Payment will be disbursed as set forth above. If services have been rendered in conformity with the Agreement, the invoice will be sent to the Finance Department for payment. Invoices must reference the contract number assigned by the County after execution of this Agreement. Invoices will be paid in accordance with the State of Florida Local Government Prompt Payment Act.

d. Availability of Funds. The County's performance and obligation to pay under this Agreement is contingent upon annual appropriation for its purpose by the County Commission.

Contractor shall make no other charges to the County for supplies, labor, taxes, licenses, permits, overhead or any other expenses or costs unless any such expenses or cost is incurred by Contractor with the prior written approval of the County. If the County disputes any charges on the invoices, it may make payment of the uncontested amounts and withhold payment on the contested amounts until they are resolved by agreement with the Contractor. Contractor shall not pledge the County's credit or make it a guarantor of payment or surety for any contract, debt, obligation, judgment, lien, or any form of indebtedness. The Contractor further warrants and represents that it has no obligation or indebtedness that would impair its ability to fulfill the terms of this Agreement.

5. Ownership of Documents and Equipment. All documents prepared by the Contractor pursuant to this Agreement and related Services to this Agreement are intended and represented for the ownership of the County only. Any other use by Contractor or other parties shall be approved in writing by the County. If requested, Contractor shall deliver the documents to the County within fifteen (15) calendar days.

6. Insurance. Contractor shall, at its sole cost and expense, during the period of any work being performed under this Agreement, procure and maintain the minimum insurance coverage required as set forth in Attachment “B” attached hereto and incorporated herein, to protect the County and Contractor against all loss, claims, damages and liabilities caused by Contractor, its agents, or employees.

7. Termination and Remedies for Breach.

- a. If, through any cause within its reasonable control, the Contractor shall fail to fulfill in a timely manner or otherwise violate any of the covenants, agreements or stipulations material to this Agreement, the County shall have the right to terminate the Services then remaining to be performed. Prior to the exercise of its option to terminate for cause, the County shall notify the Contractor of its violation of the particular terms of the Agreement and grant Contractor thirty (30) days to cure such default. If the default remains uncured after thirty (30) days the County may terminate this Agreement, and the County shall receive a refund from the Contractor in an amount equal to the actual cost of a third party to cure such failure. If Contractor fails, refuses or is unable to perform any term of this Agreement, County shall pay for services rendered as of the date of termination.
 - i. In the event of termination, all finished and unfinished documents, data and other work product prepared by Contractor (and sub-Contractor (s)) shall be delivered to the County and the County shall compensate the Contractor for all Services satisfactorily performed prior to the date of termination, as provided in Section 4 herein.
 - ii. Notwithstanding the foregoing, the Contractor shall not be relieved of liability to the County for damages sustained by it by virtue of a breach of the Agreement by Contractor and the County may reasonably withhold payment to Contractor for the purposes of set-off until such time as the exact amount of damages due the County from the Contractor is determined.
- b. Termination for Convenience of County. The County may, for its convenience and without cause immediately terminate the Services then remaining to be performed at any time by giving written notice. The terms of Section 7 Paragraphs a(i) and a(ii) above shall be applicable hereunder.
- c. Termination for Insolvency. The County also reserves the right to terminate the remaining Services to be performed in the event the Contractor is placed either in voluntary or involuntary bankruptcy or makes any assignment for the benefit of creditors.
- d. Termination for failure to adhere to the Public Records Law. Failure of the Contractor to adhere to the requirements of Chapter 119 of the Florida Statutes and Section 9 below, may result in immediate termination of this Agreement.

8. Governing Law, Venue and Waiver of Jury Trial. This Agreement shall be interpreted and construed in accordance with and governed by the laws of the State of Florida. All parties agree and accept that jurisdiction of any dispute or controversy arising out of this Agreement, and any action involving the enforcement or interpretation of any rights hereunder shall be brought exclusively in the First Judicial Circuit in and for Okaloosa County, Florida, and venue for litigation arising out of this Agreement shall be exclusively in such state courts, forsaking any other jurisdiction which either party may claim by virtue of its residency or other jurisdictional device. In the event it becomes necessary for the County to file a lawsuit to enforce any term or provision under this Agreement, then the County shall be entitled to its costs and attorney’s fees at the pretrial, trial and appellate levels. BY ENTERING INTO THIS AGREEMENT, CONTRACTOR AND COUNTY HEREBY EXPRESSLY WAIVE ANY RIGHTS EITHER PARTY MAY HAVE TO A TRIAL BY JURY OF ANY CIVIL LITIGATION RELATED TO THIS AGREEMENT. Nothing in this Agreement is intended to serve as a waiver of sovereign

immunity, or of any other immunity, defense, or privilege enjoyed by the County pursuant to Section 768.28, Florida Statutes.

9. Public Records. Any record created by either party in accordance with this Contract shall be retained and maintained in accordance with the public records law, Florida Statutes, Chapter 119. Contractor must comply with the public records laws, Florida Statute chapter 119, specifically Contractor must:

- a. Keep and maintain public records required by the County to perform the service.
- b. Upon request from the County's custodian of public records, provide the County with a copy of the requested records or allow the records to be inspected or copied within a reasonable time at a cost that does not exceed the cost provided in chapter 119 Florida Statutes or as otherwise provided by law.
- c. Ensure that public records that are exempt or confidential and exempt from public records disclosure requirements are not disclosed except as authorized by law for the duration of the contract term and following completion of the contract if the contractor does not transfer the records to the County.
- d. Upon completion of the contract, transfer, at no cost, to the County all public records in possession of the contractor or keep and maintain public records required by the County to perform the service. If the contractor transfers all public records to the public agency upon completion of the contract, the contractor shall destroy any duplicate public records that are exempt or confidential and exempt from public records disclosure requirements. If the contractor keeps and maintains public records upon completion of the contract, the contractor shall meet all applicable requirements for retaining the public records. All records stored electronically must be provided to the public agency, upon the request from the public agency's custodian of public records, in a format that is compatible with the information technology systems of the public agency.

IF THE CONTRACTOR HAS QUESTIONS REGARDING THE APPLICATION OF CHAPTER 119, FLORIDA STATUTES, TO THE CONTRACTOR'S DUTY TO PROVIDE PUBLIC RECORDS RELATING TO THIS CONTRACT, CONTACT THE CUSTODIAN OF PUBLIC RECORDS AT OKALOOSA COUNTY RISK MANAGEMENT DEPARTMENT 302 N. WILSON ST., CRESTVIEW, FL 32536 PHONE: (850) 689-5977 riskinfo@myokaloosa.com.

10. Audit. The County and/or its designee shall have the right from time to time at its sole expense to audit the compliance by the Contractor with the terms, conditions, obligations, limitations, restrictions, and requirements of this Contract and such right shall extend for a period of five (5) years after termination of this Contract.

11. Notices. All notices and other communications required or permitted to be given under this Agreement by either party to the other shall be in writing and shall be sent (except as otherwise provided herein) (i) by certified mail, first class postage prepaid, return receipt requested, (ii) by guaranteed overnight delivery by a nationally recognized courier service, or (iii) by facsimile with confirmation receipt (with a copy simultaneously sent by certified mail, first class postage prepaid, return receipt requested or by overnight delivery by traditionally recognized courier service), addressed to such party as follows:

| | | |
|------------------------------|--|---|
| If to the County: | Eric Esmond, Director Okaloosa County Corrections 1200 East James Lee Boulevard Crestview, FL 32539 850-689-5690 eesmond@myokaloosa.com | With a copy to: County Attorney Office 1250 N. Eglin Pkwy, Suite 100 Shalimar, FL 32579 (850) 224-4070 |
| If to the Contractor: | | With a copy to: |

12. Assignment. Contractor shall not assign this Agreement or any part thereof, without the prior consent in writing of the County. If Contractor does, with approval, assign this Agreement or any part thereof, it shall require that its assignee be bound to it and to assume toward Contractor all of the obligations and responsibilities that Contractor has assumed toward the County.

13. Subcontracting. Contractor shall not subcontract any services or work to be provided to County without the prior written approval of the County's Representative. The County reserves the right to accept the use of a subcontractor or to reject the selection of a particular subcontractor and to inspect all facilities of any subcontractors in order to make a determination as to the capability of the subcontractor to perform properly under this Agreement. The County's acceptance of a subcontractor shall not be unreasonably withheld. The Contractor is encouraged to seek minority and women business enterprises for participation in subcontracting opportunities. Additionally, any subcontract entered into between the Contractor and subcontractor will need to be approved by the County prior to it being entered into and said agreement shall incorporate in all required terms in accordance with local, state and Federal regulations.

14. Civil Rights. The Contractor agrees to comply with pertinent statutes, Executive Orders and such rules as are promulgated to ensure that no person shall, on the grounds of race, creed, color, national origin, sex, age, or disability be excluded from participating in any activity conducted with or benefiting from Federal assistance. This provision binds the Contractor and subcontractors from the bid solicitation period through the completion of the contract. This provision is in addition to that required by Title VI of the Civil Rights Act of 1964.

15. Compliance with Nondiscrimination Requirements. During the performance of this Agreement, the Contractor, for itself, its assignees, and successors in interest, agrees as follows:

- a. Compliance with Regulations: The Contractor will comply with the Title VI List of Pertinent Nondiscrimination Acts and Authorities, as they may be amended from time to time, which are herein incorporated and attached hereto as Attachment "C".
- b. Nondiscrimination: The Contractor, with regard to the work performed by it during the Agreement, will not discriminate on the grounds of race, color, or national origin in the selection and retention of subcontractors, including procurements of materials and leases of equipment. The Contractor will not participate directly or indirectly in the discrimination prohibited by the Nondiscrimination Acts and Authorities, including employment practices when the contract covers any activity, project, or program set forth in Appendix B of 49 CFR part 21.
- c. Solicitations for Subcontracts, including Procurements of Materials and Equipment: In all solicitations, either by competitive bidding or negotiation made by the Contractor for work to be performed under a

subcontract, including procurements of materials, or leases of equipment, each potential subcontractor or supplier will be notified by the Contractor of the contractor's obligations under this contract and the Nondiscrimination Acts and Authorities on the grounds of race, color, or national origin.

- d. **Information and Reports:** The Contractor will provide all information and reports required by the Acts, the Regulations, and directives issued pursuant thereto and will permit access to its books, records, accounts, other sources of information, and its facilities as may be determined by the County or other governmental entity to be pertinent to ascertain compliance with such Nondiscrimination Acts and Authorities and instructions. Where any information required of a contractor is in the exclusive possession of another who fails or refuses to furnish the information, the Contractor will so certify to the County or the other governmental entity, as appropriate, and will set forth what efforts it has made to obtain the information.
- e. **Sanctions for Noncompliance:** In the event of a Contractor's noncompliance with the non-discrimination provisions of this contract, the County will impose such contract sanctions as it or another applicable state or federal governmental entity may determine to be appropriate, including, but not limited to:
 - i. Withholding payments to the Contractor under the Agreement until the Contractor complies; and/or
 - ii. Cancelling, terminating, or suspending the Agreement, in whole or in part.
- f. **Incorporation of Provisions:** The Contractor will include the provisions of paragraphs one through six in every subcontract, including procurements of materials and leases of equipment, unless exempt by the Acts, the Regulations, and directives issued pursuant thereto. The Contractor will take action with respect to any subcontract or procurement as the County may direct as a means of enforcing such provisions including sanctions for noncompliance. Provided, that if the Contractor becomes involved in, or is threatened with litigation by a subcontractor, or supplier because of such direction, the Contractor may request the County to enter into any litigation to protect the interests of the County. In addition, the Contractor may request the United States to enter into the litigation to protect the interests of the United States.

16. Compliance with Laws. Contractor shall secure any and all permits, licenses and approvals that may be required in order to perform the Services, shall exercise full and complete authority over Contractor's personnel, shall comply with all workers' compensation, employer's liability and all other federal, state, county, and municipal laws, ordinances, rules and regulations required of an employer performing services such as the Services, and shall make all reports and remit all withholdings or other deductions from the compensation paid to Contractor's personnel as may be required by any federal, state, county, or municipal law, ordinance, rule, or regulation.

17. Conflict of Interest. The Contractor covenants that it presently has no interest and shall not acquire any interest, directly or indirectly which could conflict in any manner or degree with the performance of the Services. The Contractor further covenants that in the performance of this Agreement, no person having any such interest shall knowingly be employed by the Contractor. The Contractor guarantees that he/she has not offered or given to any member of, delegate to the Congress of the United States, any or part of this contract or to any benefit arising therefrom.

18. Independent Contractor. Contractor enters into this Agreement as, and shall continue to be, an independent contractor. All services shall be performed only by Contractor and Contractor's employees. Under no circumstances shall Contractor or any of Contractor's employees look to the County as his/her employer, or as partner, agent or principal. Neither Contractor, nor any of Contractor's employees, shall be entitled to any

benefits accorded to the County's employees, including without limitation worker's compensation, disability insurance, vacation or sick pay. Contractor shall be responsible for providing, at Contractor's expense, and in Contractor's name, unemployment, disability, worker's compensation and other insurance as well as licenses and permits usual and necessary for conducting the services to be provided under this Agreement.

19. Third Party Beneficiaries. It is specifically agreed between the parties executing this Agreement that it is not intended by any of the provisions of any part of the Agreement to create in the public or any member thereof, a third party beneficiary under this Agreement, or to authorize anyone not a party to this Agreement to maintain a suit for personal injuries or property damage pursuant to the terms or provisions of this Agreement.

20. Indemnification and Waiver of Liability. The Contractor agrees, to the fullest extent permitted by law, to defend, indemnify and hold harmless the County, its agents, representatives, officers, directors, officials and employees from and against claims, damages, losses and expenses (including but not limited to attorney's fees, court costs and costs of appellate proceedings) relating to, arising out of or resulting from the Contractor's negligent acts, errors, mistakes or omissions relating to professional Services performed under this Agreement. The Contractor's duty to defend, hold harmless and indemnify the County its agents, representatives, officers, directors, officials and employees shall arise in connection with any claim, damage, loss or expense that is attributable to bodily injury; sickness; disease; death; or injury to impairment, or destruction of tangible property including loss of use resulting therefrom, caused by any negligent acts, errors, mistakes or omissions related to Services in the performance of this Agreement including any person for whose acts, errors, mistakes or omissions the Contractor may be legally liable. The parties agree that TEN DOLLARS (\$10.00) represents specific consideration to the Contractor for the indemnification set forth herein.

The waiver by a party of any breach or default in performance shall not be deemed to constitute a waiver of any other or succeeding breach or default. The failure of the County to enforce any of the provisions hereof shall not be construed to be a waiver of the right of the County thereafter to enforce such provisions.

21. Taxes and Assessments. Contractor agrees to pay all sales, use, or other taxes, assessments and other similar charges when due now or in the future, required by any local, state or federal law, including but not limited to such taxes and assessments as may from time to time be imposed by the County in accordance with this Agreement. Contractor further agrees that it shall protect, reimburse and indemnify County from and assume all liability for its tax and assessment obligations under the terms of the Agreement.

The County is exempt from payment of Florida state sales and use taxes. The Contractor shall not be exempted from paying sales tax to its suppliers for materials used to fulfill contractual obligations with the County, nor is the Contractor authorized to use the County's tax exemption number in securing such materials.

The Contractor shall be responsible for payment of its own and its share of its employees' payroll, payroll taxes, and benefits with respect to this Agreement.

22. Prohibition Against Contracting with Scrutinized Companies. Pursuant to Florida Statutes Section 215.4725, contracting with any entity that is listed on the Scrutinized Companies that Boycott Israel List or that is engaged in the boycott of Israel is prohibited. Contractors must certify that the company is not participating in a boycott of Israel. Any contract for goods or services of One Million Dollars (\$1,000,000) or more shall be terminated at the County's option if it is discovered that the entity submitted false documents of certification, is listed on the Scrutinized Companies with Activities in Sudan List, the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, or has been engaged in business operations in Cuba or Syria after July 1, 2018.

Any contract entered into or renewed after July 1, 2018 shall be terminated at the County's option if the company is listed on the Scrutinized Companies that Boycott Israel List or engaged in the boycott of Israel.

Contractors must submit the certification that is attached to this agreement as Attachment “D”. Submitting a false certification shall be deemed a material breach of contract. The County shall provide notice, in writing, to the Contractor of the County’s determination concerning the false certification. The Contractor shall have ninety (90) days following receipt of the notice to respond in writing and demonstrate that the determination was in error. If the Contractor does not demonstrate that the County’s determination of false certification was made in error, then the County shall have the right to terminate the contract and seek civil remedies pursuant to Florida Statute Section 215.4725.

23. Inconsistencies and Entire Agreement. If there is a conflict or inconsistency between any term, statement, requirement, or provision of any attachment attached hereto, any document or events referred to herein, or any document incorporated into this Agreement, the term, statement, requirement, or provision contained in this Agreement shall prevail and be given superior effect and priority over any conflicting or inconsistent term, statement, requirement or provision contained in any other document or attachment, including but not limited to Attachments listed in Section 1.

24. Severability. If any term or condition of this Contract shall be deemed, by a court having appropriate jurisdiction, invalid or unenforceable, the remainder of the terms and conditions of this Contract shall remain in full force and effect. This Contract shall not be more strictly construed against either party hereto by reason of the fact that one party may have drafted or prepared any or all the terms and provisions hereof.

25. Entire Agreement. This Agreement contains the entire agreement of the parties, and may be amended, waived, changed, modified, extended or rescinded only by in writing signed by the party against whom any such amendment, waiver, change, modification, extension and/or rescission is sought.

26. Representation of Authority to Contractor/Signatory. The individual signing this Agreement on behalf of Contractor represents and warrants that he or she is duly authorized and has legal capacity to execute and deliver this Agreement. The signatory represents and warrants to the County that the execution and delivery of this Agreement and the performance of the Services and obligations hereunder have been duly authorized and that the Agreement is a valid and legal agreement binding on the Contractor and enforceable in accordance with its terms.

27. Grant Funding. From time-to-time during the duration of this Agreement, grant funding may be utilized in performance of this this Agreement, such as United States Department of Agriculture School Lunch Program funding. As such, Contractor further agrees to the following:

- a. Contractor shall conduct the food service operation to ensure compliance with the rules and regulations of the Florida Department of Agriculture and Consumer Services (“FDACS”) and the USDA regarding Child Nutrition Programs
- b. Contractor agrees that any and all refunds or manufactures rebates shall go back into the County’s food service account and shall at no time be kept by the Contractor.
- c. Contractor agrees that all goods, services, or monies received as the result of any equipment or USDA Foods rebate shall be credited to the county's nonprofit food service account
- d. Contractor certifies and agrees to comply with the requirements outlined in Exhibit B & C as they apply to the performance of this Agreement:

IN WITNESS WHEREOF, the parties hereto have executed this Agreement in duplicate on the day and year first written above.

WITNESS:

Signature

BY:

Print Name

ATTEST:

OKALOOSA COUNTY, FLORIDA

J.D. Peacock II, Clerk of Courts

BY: _____
Carolyn N. Ketchel, Chairman



**Attachment “A”
Procurement and Contractor’s Proposal**



REQUEST FOR PROPOSALS ("RFP") & RESPONDENT'S ACKNOWLEDGEMENT

RFP TITLE:
Inmate Food Service

RFP NUMBER:
RFP COR 35-21

| | | |
|---------------------------------------|---------------------------|-----------------------|
| ISSUE DATE: | July 26, 2021 | |
| MANDATORY PRE-PROPOSAL MEETING | August 05, 2021 | 10:00 A.M. CST |
| LAST DAY FOR QUESTIONS: | August 10, 2021 | 3:00 P.M. CST |
| RFP OPENING DATE & TIME: | September 01, 2021 | 3:00 P.M. CST |

NOTE: RESPONSES RECEIVED AFTER THE OPENING DATE & TIME WILL NOT BE CONSIDERED.

Okaloosa County, Florida solicits interested parties to submit a response on the above referenced Inmate Food Service solicitation. All terms, specifications and conditions set forth in this RFP must be incorporated into your response. A response will not be accepted unless all conditions have been met. All responses must have an authorized signature in the space provided below. All envelopes containing sealed responses must reference the "RFP Title," "RFP Number," and the "RFP Due Date & Time." Okaloosa County is not responsible for lost or late delivery of responses by the U.S. Postal Service or other delivery services used by the Respondent. Neither faxed nor electronically submitted responses will be accepted. Responses may not be withdrawn for a period of sixty (60) days after opening unless otherwise specified.

RESPONDENT ACKNOWLEDGEMENT FORM BELOW MUST BE COMPLETED, SIGNED, AND RETURNED AS PART OF YOUR RESPONSE. RESPONSES WILL NOT BE ACCEPTED WITHOUT THIS FORM, SIGNED BY AN AUTHORIZED AGENT.

COMPANY NAME _____
MAILING ADDRESS _____

CITY, STATE, ZIP _____
FEDERAL EMPLOYER'S IDENTIFICATION NUMBER (FEIN): _____
TELEPHONE NUMBER: _____ EXT: _____ FAX: _____
EMAIL: _____

I CERTIFY THAT THIS SUBMITTAL IS MADE WITHOUT PRIOR UNDERSTANDING, AGREEMENT, OR CONNECTION WITH ANY OTHER RESPONDENT SUBMITTING A SUBMITTAL FOR THE SAME MATERIALS, SUPPLIES, EQUIPMENT OR SERVICES, AND IS IN ALL RESPECTS FAIR AND WITHOUT COLLUSION OR FRAUD. I AGREE TO ABIDE BY ALL TERMS AND CONDITIONS OF THIS SUBMITTAL AND CERTIFY THAT I AM AUTHORIZED TO SIGN THIS SUBMITTAL FOR THE RESPONDENT.

AUTHORIZED SIGNATURE: _____ TYPED OR PRINTED NAME _____
TITLE: _____ DATE: _____

**NOTICE TO RESPONDENTS
RFP COR 35-21**

Notice is hereby given that the Board of County Commissioners of Okaloosa County, FL, will accept sealed responses for **Inmate Food Services**. Interested respondents desiring consideration shall provide one (1) original and one (1) thumb drive of their response to this Request for Proposals (RFP). Responses shall be portrait orientation, unbound, and 8 ½" x 11" where practical. Font shall be 12 point with page limit of sixty (60), excluding the required forms.

All originals must have original signatures in blue ink.

Solicitation documents are available for download by accessing the following sites:

<http://www.myokaloosa.com/purchasing/home>

<https://www.bidnetdirect.com/florida>

https://www.demandstar.com/supplier/bids/agency_inc/bid_list.asp?f=search&mi=2442519

Responses must be delivered to the Okaloosa County Purchasing Department at the address listed below no later than **3:00 p.m. (CST) August 25, 2021** to be considered. All responses received after the stated time and date will be returned unopened and will not be considered. All responses must be in sealed envelopes reflecting on the outside thereof **"Inmate Food Services"**. Failure to clearly mark the outside of the envelope as set forth herein shall result in the response not being considered.

The County reserves the right to award to the firm submitting a responsive submittal with a resulting negotiated agreement that is most advantageous and in the best interest of Okaloosa County, and to waive any irregularity or technicality in responses received. Okaloosa County shall be the sole judge of the resulting negotiated agreement that is in its best interest and its decision will be final.

NOTE: Crestview, FL is not a next day guaranteed delivery location by most delivery services. Respondents using mail or delivery service assume all risk of late or non-delivery.

All submittals should be addressed as follows:

Inmate Food Services

RFP COR 35-21

Okaloosa County Purchasing Department

5479A Old Bethel Road

Crestview, FL 32536

Jeffrey Hyde
Purchasing Manager

Date

OKALOOSA COUNTY
BOARD OF COUNTY COMMISSIONERS

Carolyn N. Ketchel
Chairman

SPECIFICATIONS

INTENT – The intent of this solicitation is to invite priced proposals for the purpose of providing food services for inmates in custody of the Okaloosa County Department of Corrections in accordance with the special conditions and specifications contained in this Request for Proposals. Pricing shall be expressed as a price per each individual meal served.

GENERAL

1. The Okaloosa County Department of Corrections (Department) serves meals to an average daily population of approximately 700 inmates.
2. The yearly estimate of meals is 766,000.
3. The current contractor employs four cooks and a site supervisor that are supervised by the contractor and the County.
4. The Department requires a three (3) tier meal plan which will give the department three options to choose from. Pricing for each package option to be set as a flat rate (Price Per Meal) per inmate multiplied by the number of meals served.

| Meal type | Price per meal | Price per meal | Price per meal |
|--|-----------------------|-----------------------|-----------------------|
| Inmate meal | \$0.851 | \$0.871 | \$0.891 |
| Staff meal | \$0.851 | \$0.871 | \$0.891 |
| Outside Boxed lunch meal | \$0.851 | \$0.871 | \$0.891 |
| Special Modified Meal (medical Needs) | \$0.851 | \$0.871 | \$0.891 |
| Special Management Meal | \$0.851 | \$0.871 | \$0.891 |
| Religious meals (Kosher,etc.) | \$0.851 | \$0.871 | \$0.891 |

- a. The meal quantities provided are approximate and represent the estimated requirements for the contract period.
- b. Unit price and extended total prices shall be used only as a basis for evaluation of proposals.
- c. Actual meal quantity necessary may be more or less than estimates listed in the specification document and the County shall be neither obligated nor limited to any specified amount.

SCOPE OF SERVICES

1. The Food Service provider (Contractor) shall provide for all aspects of the food service operation and meet minimum requirements of the Department of Health & Rehabilitative Services standard 64E-11 Florida Administrative Code, Florida Model Jail Standards, Florida Corrections Accreditation Commission, National Commission on Correctional Health Care Accreditation, and the National School Lunch & Breakfast Program (NSLP), and other applicable local, state and federal regulations.
2. Throughout the Term of the Contract and each renewal Term, the contractor shall secure and pay all federal, state and local licenses, health certifications, permits and fees that may pertain to the food service operation as required by federal, state and local law.

3. The contractor shall insure that no employee or inmate shall work in any area of food service operations if he/she is known to have or suspected of having a communicable disease, open wounds or sores, or respiratory infections. Clean outer garments will be worn, and all inmates working in food service or delivery will maintain a high degree of personal cleanliness. Documentation of inspections of inmates are required by Accreditation Standards and this documentation will be forwarded to Support Services Supervisor monthly.
4. **Contractor provided staff**
 - a. The contractor shall insure that all food preparation will be performed by or supervised by an employee trained in culinary services, holding a professional Food Manager certification as required by Chapter 64E-11.012 Florida Administrative Code, with a minimum of 3 years corrections food service experience, and food knowledge, experience, capabilities to manage and direct the total administrative requirements for a nutritionally sound food service operation, and represent the contractor having authority to act on the contractor's behalf.
 - b. The contractor shall provide sufficient, qualified staff to maintain food service operations for three meals each day of the year.
 - c. The contractor shall define employees hiring practices to include a criminal background check procedures and physical exams as required by Accreditation Standards. No employee that has been banned from another facility will be allowed to work in the County's facility. An affidavit attesting to the completion of background checks shall be maintained on site for each employee.
 - d. The contractor will comply with the JESSICA LUNSFORD ACT (Section 1012.32, Florida Statutes). Background screening requirements for certain non-instructional employees and contractors, except as provided in s. 1012.467 or s. 1012.468, non-instructional employees or contractual personnel who are permitted access on grounds when juveniles are present, who have direct contact with juveniles must meet level 2 background check screening requirements as described in s. 1012.32. The cost of the state and federal criminal history check required by level 2 screening will be borne by the contractor, or the person fingerprinted. Under penalty of perjury, each person who is employed or under contract must agree to inform his or her employer or the party with whom he or she is under contract within 48 hours if convicted of any disqualifying offense while he or she is employed or under contract. If it is found that a person who is employed or under contract does not meet the level 2 requirements, the person shall be immediately suspended from working in that capacity and shall remain suspended until final resolution of any appeals.
5. **Inmate labor**
 - a. The County shall make available sentenced inmate crews of a reasonable number whenever possible to assist in the daily food service preparation, processing, cleaning, etc.
 - b. Inmate labor will be provided by the County unless population levels decrease to the point where the labor force must be reduced.
 - c. The contractor shall include a list of inmate worker needs along with their proposal.
 - d. When inmate labor is provided, the contractor will train the inmate workers on routine tasks, maintenance and operation of food service equipment and other duties assigned by the contractor's personnel and maintain records of such training. Documentation of training of inmates is required by Accreditation Standards and this documentation will be forwarded monthly to the Support Services Supervisors.
 - e. Training of inmates must include safety and sanitation guidelines and be closely followed. All injuries will be reported in writing and reviewed for proper safety guidelines. Contractor will provide a plan to help reduce or prevent re-occurring injuries.
 - f. The contractor will be responsible for full supervision of inmate labor while they are utilized in the food service operation. The contractor will be responsible for the monitoring for destruction of County property by inappropriate and/or misuse of equipment and other property. The contractor shall be responsible for the repairs or replacement of equipment as determined by the County.
 - g. The County cannot guarantee the continuity of inmate labor during emergency situations and the contractor shall provide backup labor on occasion via outside personnel to perform the services normally rendered by inmate labor. The County will seek alternative funding mechanisms during these situations.

6. The contractor shall insure that inmates will be given three substantial, wholesome and nutritious meals daily. Meals must be presented in a clean, presentable style. Not more than 14 hours may lapse between the evening meal and the morning meal. Beverage serving is a powdered drink mix, prepackaged, and placed on the food tray, and the contractor will provide a disposable cup once a day. Hot meals shall be served at least once daily. Seasonal fruits and vegetables shall be included in menu planning. Special consideration must be taken when planning meals for juvenile inmates, pregnant inmates, and other special diets as determined by medical personnel. Juveniles must be provided one healthy snack daily, in addition to three nutritious meals.
7. The contractor will be required to purchase, to the maximum extent practicable, domestic commodity or product, under the **BUY AMERICAN [7 CFR PART 210.21 and 250.23]**.
 - a. "Domestic commodity or product" as an agricultural commodity that is produced in the United States and a food product that is processed in the United States using substantial agricultural commodities that are produced in the United States. "Substantial" means that over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. Products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States.
 - b. The contractor shall inform the County if a domestic food is unavailable. Documentation must be shown that consideration was given on the use of a domestic alternative food before approving an exception.
 - c. The contractor shall not substitute commercially-purchased foods for United States Department of Agriculture (USDA) ground beef, ground pork, and processed end products received.
 - d. The County shall ensure commercially-purchased foods used in place of USDA Foods received are of the same generic identity as the USDA Foods received, of United States origin, and of equal or better quality than the USDA Foods.
 - e. The County reserves the right to review contractor purchase records to ensure compliance with the *Buy American* provision in 7 C.F.R. sections 210.21 and 250.23. The contractor shall provide Nutrition Facts labels and any other documentation requested by the County to ensure compliance with United States content requirements.
 - f. The contractor shall provide documentation on the use of non-domestic food when competition reveals the cost of domestic food is significantly higher than non-domestic food.
 - g. The contractor shall provide documentation for the use of a non-domestic alternative food due to the domestic food not produced or manufactured in sufficient and reasonable available quantities of a satisfactory quality.
8. The contractor shall provide a contingency plan for providing food service in the event of lockdowns, strikes, natural disaster, epidemics, riots, fire, power failure or other events that may impact normal operations. Should the contractor be unable to use our facilities, any site chosen should comply with the **CLEAN AIR AND WATER POLLUTION ACTS [Appendix II to 2 CFR 200]** and all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).
9. The contractor shall provide for approval menus that satisfy the recommended dietary allowances of the National Research Council – National Academy of Sciences, and meet the requirements of the USDA and the National School Lunch Program.
10. The contractor shall provide for menus to be planned for not less than 28 days in advance and certified by a nutritionist. Only USDA inspected and approved meats, poultry, eggs, and dairy may be used. Only seafood handled in accordance with HACCP standards may be used in meal preparation. Proposed 2700 calorie menus shall be compatible with the sample menu attached (Exhibit D) and shall be submitted as part of the response to this Request for Proposals. Contractor menus shall provide for special meals on Christmas, Thanksgiving, and Easter.
11. The contractor shall provide for modified diets to be prepared for inmates when ordered by a physician or designee.

12. The contractor shall retain records of meals served for three years plus the current year.
13. Food may not be withheld nor the standard menu varied, as a disciplinary sanction or as a reward for good behavior or work for an individual inmate.
14. The contractor must provide bag meals to inmates going to court and to offsite work crew inmates. If an inmate going to court or work is a special diet, the bag meal must be made in consideration of the special dietary needs.
15. Contractor shall supply meals for officers at the inmate price per meal, based on one meal per officer per shift, 2 shifts per day, and 365 days per year. Meals will be provided to staff, officers, and other emergency personnel during emergency situations as requested by the Department of Corrections.
16. The contractor shall provide special management meals meeting the minimum daily nutrition requirements and as approved by a physician or qualified medical staff member in place of regular meals in the event an inmate demonstrates disruptive behavior to include: throwing food, beverages, food utensils, food trays or any substance including human waste with food utensils or a tray. Any menu substitution must be approved by a correctional sergeant or higher authority.
17. The contractor shall provide inmates additional caloric intake in excess of regular meals if approved by a nutritionist or similarly qualified person, as being reasonably necessary because of work or labor being performed by the inmate.
18. The contractor shall provide religious diets to inmates upon approval of the Chaplain and Food Service Manager.
19. The contractor shall permit inspections of meals, food preparation, storage, food service areas, sanitation practices, transporting vehicles and procedures for accurately counting and claiming meals provided; nothing in this paragraph shall be construed as to relieve the contractor of its independent obligation to provide proper oversight and supervision of its operations or to otherwise comply with State and Federal rules and/or regulations. Such inspections shall be conducted as often as deemed necessary by the Chief Correctional Officer of the Department of Corrections or his designee and corrections made on deficiencies found.
20. The contractor shall insure that food supplies not in preparation are stored in a locked, clean, well ventilated room, which is free from vermin.
21. The contractor shall insure that soaps, detergent, waxes, cleaning compounds, insect and rodent spray and other poisons be kept in a locked storage area separate from food supplies.
22. The contractors shall provide for the preparation of pre-plated meals for service on thermal insulated trays in quantities specified by Department staff and placed on carts. The trays for delivery will be clean and free of food on the outside.
23. Department staff shall insure that carts are returned to the food service area in a timely manner. Disposable cutlery will be provided by the contractor.
24. The contractor shall operate and care for all equipment and food service areas in a clean, safe, and healthy condition in accordance with standards acceptable to the County and comply with all applicable laws, ordinances, regulations, and rules of federal, state, and local authorities.
 - a. The contractor shall insure that all equipment and food service implements are kept clean when not in use, and cleaned promptly following each use.
 - b. The contractor shall place garbage and trash in containers as specified by the County and place them in designated areas.
 - c. The contractor shall clean the kitchen area including, but not limited to, sinks, counters, tables, chairs, flatware, and utensils.
25. The contractor shall notify Department maintenance or warehouse staff in writing when equipment, structures and fixtures are damaged or otherwise require repair.
26. The contractor shall maintain a procedure to keep an accurate accounting of all culinary equipment, specifically knives, sharps, etc.
27. The contractor shall maintain control of food service items such as mace, nutmeg and raisins, sugar, fruit, etc. that might be used to manufacture contraband beverages.

28. The contractor shall insure that refrigerators are maintained at temperature levels consistent with 63E-11 Florida Administrative Code and are recorded.
29. The contractor shall develop a refrigerator checklist or other form to be used to document refrigerator temperatures and inspections daily.

The contractor will provide to the County, on a date and in a form mutually acceptable to the contractor and the County, regular meetings with the District and Site Supervisor to discuss issues and concerns. This provision does not preclude any immediate action required to address problems which would require prompt action or resolutions.
30. The Okaloosa County Department of Corrections participates in the National School Lunch & Breakfast Program when devising menus for its juvenile population. Upon selection, the contractor shall participate in and adhere to all rules and regulations of the National School Lunch & Breakfast Program for menus related to this population, as outlined in EXHIBITS A (Food Specifications), B (Menus) and C (Nutrition Standards) attached here. The contractor must be qualified for approval by the State of Florida to participate in this program upon being awarded the contract. Meals must meet or exceed the calories and nutrient standards for National School Lunch, School Breakfast, and/or Summer Food Service Program meals for the age/grade groups of juveniles listed in Exhibit C, and adhere to the portion sizes specified in Exhibit B. The contractor shall be responsible for providing age appropriate meals and menus for the juveniles served.
31. Under the National School Lunch & Breakfast Program, the County receives USDA donated food. The contractor must outline how they will maintain eligibility to receive USDA donated commodity foods, and how they will be used and stored. Commodities received will be used for the benefit of juveniles held by the Okaloosa County Department of Corrections.
 - a. Any USDA Foods received for use by the County and made available to the contractor shall be utilized within the specified Term of this Contract in the County's food service operation for the preparation and service of meals and for other allowable uses in accordance with 7 C.F.R. 250.
 - b. The contractor shall accept and use USDA Foods in as large a quantity as may be efficiently utilized in the nonprofit food service operation, subject to approval of the County.
 - c. The contractor shall manage all USDA Foods to ensure the foods are utilized in the County's food service. USDA Foods shall not be sold, exchanged or otherwise disposed of without the approval of the USDA.
 - d. The contractor shall utilize all USDA ground beef, ground pork, and processed end products received in the County's food service operation. Commercially purchased foods shall not be substituted for these foods.
 - e. The contractor shall utilize all other USDA Foods, or substitute commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA Foods as determined by the County, in the County's food service operation.
 - f. The contractor shall credit the County for the full value of all USDA Foods received for use in the County's meal service during the year (including both entitlement and bonus foods) regardless of whether the USDA Foods have been used. If the contractor acts as an intermediary between a processor and the County, the contractor shall credit the County for the value of USDA Foods contained in the processed end products at the USDA processing agreement value, unless the processor is providing such credit directly to the County. The contractor will issue all such credit in full prior to the expiration of each Contract Term.
 - g. The contractor will clearly identify USDA food credits on the County's monthly bill/invoice and record these credits on a separate line item entry. Each month, the contractor will also provide a detailed account of all the USDA Food items that were used and the credits issued for any unused USDA Food items.
 - h. The current value of USDA Foods is based on the information listed on the County's Web-Based Supply Chain Management (WBSCM) Requisition and by the Requisition Status Report. If not listed, the current market value of USDA Foods will be based on the prices issued by the Florida Department of Agriculture and Consumer Services (FDACS).
 - i. The County shall ensure the method and timing of crediting does not cause its cash resources to exceed limits established in 7 C.F.R. subparagraph 210.9(b)(2).

- j. At the end of each Contract Term and upon expiration or termination of the Contract, a year-end reconciliation shall be conducted by the County to ensure and verify correct and proper credit has been received for the full value of all USDA Foods received by the contractor during each Contract Term for use in the County's food service operation.
- k. The County shall verify receipt of USDA Foods shipments through its electronic records or by contacting FDACS or the processor, as applicable.
- l. The contractor must keep separated inventories (both physical and accounting) of USDA Foods and regular purchased food.
- m. The County and contractor must maintain records of receipt of USDA Foods and processed end products, of crediting for the value of USDA Foods, and other records relating to USDA Foods in accordance with 7 C.F.R. section 250.54. All records pertaining to USDA Foods shall be maintained and made available for inspection by the County, FDACS and the USDA for a period of five (5) years plus the current year.
- n. The contractor will comply with the storage and inventory management requirements for USDA Foods in 7 C.F.R. paragraph 250.14(b). USDA ground beef, ground pork, and processed end products shall be stored in a manner that ensures usage in the County's food service operation.
- o. The contractor must accept liability for any fault or negligence on its part that results in any loss, damage, out of condition, or improper use of USDA Foods not yet credited to the County.
- p. The County and FDACS have and preserve a right to assert claims against other persons to whom USDA Foods are delivered for care, handling or distribution, and will take action to obtain restitution in connection with claims for improper distribution, use or loss of, or damage to, USDA Foods.
- q. The County and contractor shall consult and agree on end products to be produced from USDA Foods during each Contract Term. If the County and contractor cannot agree on end products, the contractor shall utilize the USDA Foods in the form furnished by the USDA.
- r. The County shall be responsible for contracting with any commercial facility for the processing or repackaging USDA Foods. The contractor shall pay all related processing fees and costs. The County shall not be responsible for any costs associated with processing USDA Foods. Although the contractor may procure processed end products on behalf of the County, the contractor itself shall not enter into any processing agreements with a processor, nor shall the contractor enter into any subcontracts for further processing of USDA Foods. If the contractor procures processed end products on behalf of the County, the contractor will comply with the provisions of the County processing agreement(s) and the requirements in subpart C of 7 C.F.R. 250.
- s. The contractor shall have records maintained and available to substantiate the receipt, use, storage, and inventory of USDA Foods. The contractor must submit to the County monthly inventory reports showing all transactions for processed and non-processed USDA Foods. Failure by the contractor to maintain records as required 7 C.F.R. section 250.16 shall be considered prima facie evidence of improper distribution or loss of USDA Foods and the contractor shall be subject to the provisions of § 250.13(e).
- t. The County, FDACS, Comptroller General of the United States, Florida Auditor General, USDA, or any of their duly authorized representatives may perform on-site reviews of the contractor's food service operation at any reasonable time. This includes the inspection and inventory of USDA Foods in storage or the facilities used in the handling or storage of such USDA Foods, and inspection and audit all records, including financial records, and reports pertaining to the distribution of USDA Foods and may review or audit the procedures and methods used in carrying out the requirements of this contract and 7 C.F.R. 250 and 210.
- u. The contractor shall return all unused USDA ground beef products, ground pork products, and processed end products to the County upon termination, expiration, or non-renewal of the Contract.
- v. At the discretion of the County, the contractor may be required to return other unused USDA Foods to the County upon termination, expiration, or non-renewal of the Contract.
- w. The County shall retain title to all USDA Foods provided to the contractor for use in the County's food service operation.
- x. USDA Foods or processed end products containing USDA Foods shall not be used outside of the County correctional facility food service operation.

- y. The FDACS and the USDA are not parties to this Contract and are not obligated, liable, or responsible for any action or inaction by the County or the contractor. The County and the contractor have full responsibility for ensuring the terms of the Contract are fulfilled
 - z. The contractor shall have records maintained and available to demonstrate compliance with the requirements relating to USDA Foods. Such records shall include the following
 - i. The receipt, use, storage, and inventory of USDA donated Foods;
 - ii. Monthly inventory reports showing all transactions for processed and non-processed donated USDA Foods; and
 - iii. Documentation of credits issued to the County for donated USDA Foods received; and
 - iv. Documentation of credits issued to the County for donated USDA Foods owned by the County prior to the contract execution date.
32. The contractor shall be responsible for maintaining an adequate supply of small wares to include serving trays, eating utensils, cooking utensils and other food preparation and delivery supplies.
 33. Sanitation of the kitchen facilities (including County equipment and supplies provided for the execution of this contract) will be the responsibility of the contractor, including all financial obligation for cleaning agents and supplies (dishwashing chemicals and dispensing included).
 - a. The contractor will operate and care for equipment and food service areas in a clean, safe and healthy condition in accordance with the standards prescribed in this RFP and comply with all applicable federal, state, and local laws, ordinances, regulations, and rules concerning sanitation.
 - b. The County reserves the right to approve (or reject) all such cleaning agents and supplies prior to the contractor using them in the sanitation of the kitchen facilities.
 - c. The County will assume the responsibility of inside cleaning of the ventilation hood system; contractor will provide sanitation of the outside and perimeter of the system.
 - d. The contractor will maintain on-site MSDS records of all chemicals used in the County facilities (a copy of the MSDS records must be provided to the County).
 - e. Dishwashing dispensing and chemicals will be the responsibility of the contractor.
 34. The contractor shall provide all consumable supplies and food products required to operate the food service operation including paper and Styrofoam products, gloves, hairnets and cleaning supplies. In accordance with 2 C.F.R. 200.322, as appropriate and to the extent consistent with law, the non-Federal entity should, to the greatest extent practicable under a Federal award, provide a preference for the purchase, acquisition, or use of goods, products, or materials produced in the United States
 35. The contractor must review existing facilities and include in the proposal a statement that the facilities meet their requirements. If the facilities do not meet their requirements, reasonable discrepancies must be noted and included in the proposal.
 36. All contractor employees will complete an orientation consisting of security training for non-certified staff and will comply with all Okaloosa County Department of Corrections security requirements. All contractor employees will accept and comply with all County staff security directives.

REFUSE SERVICE – The County will provide at no cost to the contractor adequate trash removal facilities and services as it deems necessary to maintain the highest standard of sanitation. The contractor will be responsible for removal of all trash and waste to the appropriate receptacle and cleaning of the receptacles.

PEST CONTROL – The County shall provide all pest control services for the kitchen facility; however, the contractor’s assistance is requested in reporting any needed service promptly to a Support Services supervisor. Should sanitation deficiencies be the cause of or contributing factor in the pest control problem(s), the contractor shall be responsible for improving the sanitation for the effected situation immediately upon notification by the County or pest control provider.

USE OF FACILITIES AND EQUIPMENT - The County shall make available without any cost or charge to the contractor, the areas and premises agreeable to both parties in which the contractor shall render its services. The

County will provide, install, maintain, repair and permit the contractor to utilize in the administration of this contract: capital equipment that the County deems necessary for food service and related activities.

1. Existing equipment includes: ovens, ranges, dishwasher, kettles, flat-top grill, existing food processing and serving equipment, on-site refrigeration and storage area.
2. The contractor shall be responsible for preventive and routine maintenance of major food preparation equipment.
3. Damage incurred to the County's physical plant and/or equipment/supplies as a result of the contractor's negligence or intentional misuse/abuse (including inmate labor or unreported damage) shall be the responsibility of the contractor and shall be repaired or replaced at the contractor's expense. This expense will be deducted from the contract payment during the next billing cycle following the damage. All damage shall be reported in writing.
4. Equipment provided by the County shall be replaced as the County deems necessary, taking into consideration the average life of the equipment (as determined by the manufacturer), any structural changes needed to comply with federal, state, and local laws, ordinances, rules, and regulations and any extraordinary circumstances.
5. The contractor and County shall inventory the equipment and supplies owned by the County at the beginning of the contract year and the end of the contract year, including but not limited to flatware, trays, chinaware, glassware, and kitchen utensils. The contractor will be responsible for correcting any discrepancies and any equipment repairs that are not the result of normal wear and tear within 30 days of the end-of-year inventory.
6. The County shall be legally responsible for any losses of USDA Foods which may arise due to equipment malfunction or loss of electrical power not within the control of the contractor.
7. The County shall provide sanitary toilet facilities for the contractor employees.
8. The County shall have access, with or without notice to the contractor, to all County facilities used by the contractor for inspection and audit purposes. All property purchased by the County shall remain the property of the County.
9. The contractor shall not use the County's facilities to produce food, meals, or services for other organizations or otherwise use the facilities of the County for any reason other than those specifically provided for in this Contract. If additional equipment is needed by the contractor for the performance of this agreement, the contractor shall be responsible for its purchase.
 - a. The County must give prior approval and have final authority for the purchase of equipment used for the storage, preparation, serving, or delivery of meals.
 - b. The contractor shall provide written notification to the County of any equipment belonging to the contractor within ten days of its placement on County premises.
 - c. The County shall not be legally responsible for loss or damage to equipment and/or vehicles owned by the contractor and located on County premises. All property purchased by the contractor shall remain the property and responsibility of the contractor.

LIQUIDATED DAMAGES – Failure to meet the standards set forth in the contract for services will result in a penalty assessed on the contract payment on the billing cycle following the breach. A breach that relates to food quality, such as serving spoiled food, will result in a penalty of 10% of the invoice for the billing cycle the breach occurred. A breach that relates to safety, such as failure to follow tool control procedures, will result in a 10% penalty assessed for each billing cycle that the contractor remains out of compliance.

PAYMENT – The successful contractor shall be paid monthly upon submission of invoices through the Department of Corrections to the Okaloosa County Board of County Commissioners Finance Office; 101 E. James Lee Blvd, Crestview, FL 32536. All invoices shall specify the number of meals provided to the County, the unit price for each meal type, **must** show the County contract number and provide details of preferred payment methods.

PRICING STRUCTURE

1. The prices quoted in this request for proposal shall be firm for the first three (3) year, (36) consecutive month period. However, an incremental pricing structure may be acceptable as long as it is structured by inmate population.
2. Prices shall be submitted in the unit of measurement specified on the proposal form, and shall include all overhead costs, profit and any delivery charges. Credit for USDA Commodities and Farm Products will be promptly credited on submitted invoices and deducted from the contract payment during the following billing cycle.
3. In the event of a renewal of the contract, unit pricing shall be subject to redetermination within the parameters outlined in this request for proposal. Subsequent annual price adjustments (**applied to per meal prices only – all other fees remain the same**) shall be made in proportion to the change (increase or decrease) in the Producer Price Index (PPI) and shall be submitted as a response to a County letter of inquiry regarding annual renewal of the contract. The contractor shall work with the Corrections Department in advance of renewal to assist staff in annual budgeting as needed. Any price adjustments will coincide with the County's fiscal year.
 - a. PPI information may be obtained online at website bls.gov/ppi/ – under detailed statistics, utilize PCU20_#Food & Kindred.
 - b. Documentation supporting any price increase shall be limited to once annually and must be submitted at the time of the contract renewal.
 - c. Any significant change to the scope of services requested by the County may require price adjustment negotiated to the mutual agreement of both parties.
4. Food service required by the County facilities outside the scope of this contract may be provided by the successful contractor upon written authorization by the County and at a mutually agreed upon price.

CONTRACTOR'S STAFF ACCOMMODATIONS - The County will provide for the contractor adequate office space, including basic office furnishings and use of a phone in the kitchen area.

1. The contractor will be required to provide any additional equipment they deem necessary, such as computer, computer table, fax, modem, etc.
2. The cost of a phone and/or data line(s) and all local expenses will be paid by the County.
3. All long distance charges incurred by the contractor's staff will be paid by the contractor.

PROPOSER SUBMITTAL – Proposers shall submit information attesting to the qualifications of the company and its employees with its proposal submission form at the proposal opening date and time. Failure to submit this information may render the proposal non-responsive and the proposal may not be considered for award. Information to be submitted with the proposal form shall, at a minimum, including the following:

1. A list of references of at least three (3) commercial clients complete with contact name and telephone number.
2. A brief description of the work tasks and size of jobs performed for the commercial clients listed.
3. The name and resume/qualifications of the on-site Food Service Manager.
4. The name and resume/qualifications of the contractor's Regional Manager.
5. Transition plan describing procedures to provide a smooth transition from the current contractor to your proposed program.
6. Meal quality and preference monitoring plan describing methods for monitoring inmate preferences and individual complaints from inmates (on an on-going basis) and methods for responding to concerns and negative evaluations by County staff.
7. Sample reports and billing statements.
8. Bid amount for the menu provided herein.

9. Sample menus and recipes for alternative options and varieties and the bids associated with those alternatives.
10. Plans for vocational training to blend with existing offender re-entry programs.
11. Staffing plan for the life of the contract.

EVALUATION & AWARD

1. Committee Evaluation - A selection committee will review all proposals and will participate in the Recommendation to Award.
 - a. The committee may request documentation from proposers of any information provided in their proposal response or require the proposer to clarify or expand qualification statements.
 - b. The committee may also require a site visit and/or verbal interview with the proposer and his/her company to clarify and expand upon the proposal response.
2. Award & Evaluation Criteria – The contract shall be awarded to the responsible and responsive Respondent whose proposal is determined to be the most advantageous to the County, taking into consideration the price and other criteria set forth below. The County reserves the right to reject any and all proposals or to waive any irregularity or technicality in proposals received. The County shall be the sole judge of the proposal and the resulting negotiated agreement that is in its best interest and its decision shall be final.

Okaloosa County reserves the right to waive any informalities or reject any and all proposals, in whole or part, to utilize any applicable state contracts in lieu of or in addition to this proposal and to accept the proposal that in its judgment will best serve the interest of the County.

Okaloosa County specifically reserves the right to reject any conditional proposals and proposals which make it impossible to determine the true amount of the proposal. Each item must be proposal separately and no attempt is to be made to tie any item or items to any other item or items.

3. Responsiveness will be determined by the committee at the time proposals are evaluated using the following criteria and scoring:
 - a. References provided with the proposal response. (10 points)
 - b. The proposer's ability to satisfactorily handle the type and volume of work being offered by the County, which includes general management's capability as evidenced in the written proposal, comments of references and site visits. (20 points)
 - c. Staff and program offered, variety of capacity, range of capacity and quality of past jobs performed. (10 points)
 - d. Proposer's management, technical and supervisory personnel (including experience in training and supervising inmate labor) and experience in the types of work proposed. (10 points)
 - e. The quality and variety of the proposer's sample menu and details on preparation and delivery of the meals requested. (20 points)
 - f. Ease of the liaison to communicate with the County Department/Divisions. (10 points)
 - g. Proposer's internal management and ability to provide timely and accurate records, backup for emergency situations and accurate reporting, record keeping and billing of the meals prepared. (10 points)
 - h. Total program cost as it relates to the recommended service level for the County's facilities. (10 points)

TERM OF CONTRACT:

The term of this contract will be for one (1) year. The County reserves the right to renew this contract for four (4) one (1) year contract periods. Renewal of the contract period shall be recommended at the County’s discretion, upon written agreement by both parties.

TIME SCHEDULE (ALL TIMES ARE TENTATIVE)

| ACTIVITY | DATE (subject to change) |
|--|---------------------------------|
| Review Committee Scope Review | 13 July 2021 |
| Issue RFP | 02 July 2021 |
| Mandatory Pre-proposal Meeting | 12 August 2021 |
| Questions from potential proposers due | 17 August 2021 |
| Issue Addendum (if necessary) | 23 August 2021 |
| Proposal Response Due | 08 September 2021 |
| Review Committee Meeting | 14 September 2021 |
| Intent to Award | 17 September 2021 |
| Board Meeting / Approval | 05 October 2021 |

GENERAL SERVICES INSURANCE REQUIREMENTS

REVISED: 08/01/2018

RESPONDENT'S INSURANCE

1. The Respondent shall not commence any work in connection with this Agreement until he has obtained all required insurance and such insurance has been approved by the Okaloosa County Risk Management Manager or designee.
2. All insurance policies shall be with insurers licensed to do business in the State of Florida.
3. All insurance shall include the interest of all entities names in and its respective agents, consultants, servants and employees of each and all other interests as may be reasonably required by County as Additional Insured. The coverage afforded the Additional Insured under this policy shall be primary insurance. If the Additional Insured have other insurance that is applicable to the loss, such other insurance shall be on an excess or contingent basis. The amount of the company's liability under this policy shall not be reduced by the existence of such other insurance.
4. Where applicable, the County shall be shown as Additional Insured with a Waiver of Subrogation on the Certificate of Insurance on all Workers Compensation Clauses.
5. The County shall be furnished proof of coverage by certificates of insurance (COI) and endorsements for every applicable insurance contract required by this Agreement. The COI's and policy endorsements must be delivered to the County Representative not less than ten (10) days prior to the commencement of any and all contractual agreements between the County and the Respondent.
6. The County shall retain the right to reject all insurance contracts that do not meet the requirement of this Agreement. Further, the County reserves the right to change these insurance requirements with 60-day notice to the Respondent.
7. The insurance definition of Insured or Additional Insured shall include Subcontractor, Sub-subcontractor, and any associated or subsidiary companies of the Respondent, which are involved, and which is a part of the contract.
8. The County reserves the right at any time to require the Respondent to provide certified copies of any insurance policies to document the insurance coverage specified in this Agreement.
9. The designation of Respondent shall include any associated or subsidiary company which is involved and is a part of the contract and such, if any associated or subsidiary company involved in the project must be named in the Workers' Compensation coverage.
10. All policies shall be written so that the County will be notified of cancellation or restrictive amendments at least thirty (30) days prior to the effective date of such cancellation or amendment. Such notice shall be given directly to the County Representative.

WORKERS' COMPENSATION INSURANCE

1. The Respondent shall secure and maintain during the life of this agreement Workers' Compensation insurance for all of his employees employed for the project or any site connected with the work, including supervision, administration or management, of this project and in case any work is sublet, with the approval of the County, the Respondent shall require the Subcontractor similarly to provide Workers' Compensation insurance for all employees employed at the site of the project, and such evidence of insurance shall be furnished to the County not less than ten (10) days prior to the commencement of any and all sub-contractual agreements which have been approved by the County.
2. Such insurance shall comply with the Florida Workers' Compensation Law.
3. No class of employee, including the Respondent himself, shall be excluded from the Workers' Compensation insurance coverage. The Workers' Compensation insurance shall also include Employer's Liability coverage.

BUSINESS AUTOMOBILE AND COMMERCIAL GENERAL LIABILITY INSURANCE

1. The Respondent shall maintain Business Automobile Liability insurance coverage throughout the life of this Agreement. The insurance shall include Owned, Non-owned & Hired Motor Vehicle coverage.
2. The Respondent shall carry other Commercial General Liability insurance against all other Bodily Injury, Property Damage and Personal and Advertising Injury exposures. The coverage shall include both On-Premises and Off-Premises Operations, Contractual Liability, and Broad Form Property Damage.
3. All liability insurance (other than Professional Liability) shall be written on an occurrence basis and shall not be written on a claim-made basis. If the insurance is issued with an aggregate limit of liability, the aggregate limit of liability shall apply only to the locations included in this Agreement. If, as the result of any claims or other reasons, the available limits of insurance reduce to less than those stated in the Limits of Liability, the Respondent shall notify the County representative in writing. The Respondent shall purchase additional liability insurance to maintain the requirements established in this Agreement. Umbrella or Excess Liability insurance can be purchased to meet the Limits of Liability specified in this Agreement.
4. Commercial General Liability coverage shall be endorsed to include the following:
 - 1.) Premises – Operation Liability
 - 2.) Occurrence Bodily Injury and Property Damage Liability
 - 3.) Independent Respondent's Liability
 - 4.) Completed Operations and Products Liability
5. Respondent shall agree to keep in continuous force Commercial General Liability coverage including Completed Operations and Products Liability for two (2) years beyond acceptance of project.

LIMITS OF LIABILITY

The insurance required shall be written for not less than the following, or greater if required by law and shall include Employer's liability with limits as prescribed in this contract:

| | <u>LIMIT</u> |
|------------------------------------|--|
| 1. Worker's Compensation | |
| 1.) State | Statutory |
| 2.) Employer's Liability | \$500,000 each accident |
| 2. Business Automobile | \$1,000,000 each accident (A combined single limit) |
| 3. Commercial General Liability | \$1,000,000 each occurrence for Bodily Injury & Property Damage \$1,000,000 each occurrence for products and completed operations |
| 4. Personal and Advertising Injury | \$1,000,000 each occurrence |

NOTICE OF CLAIMS OR LITIGATION

The Respondent agrees to report any incident or claim that results from performance of this Agreement. The County representative shall receive written notice in the form of a detailed written report describing the incident or claim within ten (10) days of the Respondent's knowledge. In the event such incident or claim involves injury and/or property damage to a third party, verbal notification shall be given the same day the Respondent becomes aware of the incident or claim followed by a written detailed report within ten (10) days of verbal notification.

INDEMNIFICATION & HOLD HARMLESS

To the fullest extent permitted by law, Respondent shall indemnify and hold harmless the County, its officers and employees from liabilities, damages, losses, and costs including but not limited to reasonable attorney fees, to the extent caused by the negligence, recklessness, or wrongful conduct of the Respondent and other persons employed or utilized by the Respondent in the performance of this contract. **Note: For Respondent's convenience, this certification form is enclosed and is made a part of the solicitation package.**

CERTIFICATE OF INSURANCE

1. Certificates of insurance, in duplicate, indicating the job site and evidencing all required coverage must be submitted to and approved by County prior to the commencement of any of the work. The certificate holder(s) shall be as follows: Okaloosa County Board of County Commissioners, 302 North Wilson Street, Crestview, Florida, 32536.
2. All policies shall expressly require 30 days written notice to Okaloosa County at the address set out above, or the cancellations of material alterations of such policies, and the Certificates of Insurance, shall so provide.

3. All certificates shall be subject to Okaloosa County's approval of adequacy of protection and the satisfactory character of the Insurer. County reserves the right to approve or reject all deductible/SIR above \$10,000. The Certificates of Insurance shall disclose any and all deductibles or self-insured retentions (SIRs).
4. All deductibles or SIRs, whether approved by Okaloosa County or not, shall be the Respondent's full responsibility. In particular, the Respondent shall afford full coverage as specified herein to entities listed as Additional Insured.
5. In no way will the entities listed as Additional Insured be responsible for, pay for, be damaged by, or limited to coverage required by this schedule due to the existence of a deductible or SIR. Specific written approval from Okaloosa County will only be provided upon demonstration that the Respondent has the financial capability and funds necessary to cover the responsibilities incurred as a result of the deductible or SIR.

GENERAL TERMS

Any type of insurance or increase of limits of liability not described above which, the Respondent required for its own protection or on account of statute shall be its own responsibility and at its own expense.

The carrying of the insurance described shall in no way be interpreted as relieving the Respondent of any responsibility under this contract.

Should the Respondent engage a subcontractor or sub-subcontractor, the same conditions will apply under this agreement to each subcontractor and sub-subcontractor.

The Respondent hereby waives all rights of subrogation against Okaloosa County and its consultants and other indemnities of the Respondent under all the foregoing policies of insurance.

UMBRELLA INSURANCE

The Contractor shall have the right to meet the liability insurance requirements with the purchase of an umbrella insurance policy. In all instances, the combination of primary and umbrella liability coverage must equal or exceed the minimum liability insurance limits stated in this Agreement.

GENERAL SUBMITTAL CONDITIONS

PRE-PROPOSAL ACTIVITY - Except as provided in this section, Respondents are prohibited from contacting or lobbying the County, County Administrator, Commissioners, County staff, and Selection Committee members, or any other person authorized on behalf of the County related or involved with the solicitation. All inquiries on the scope of work, specifications, additional requirements, attachments, terms and general conditions or instructions, or any issue must be directed in writing, by US mail or email to:

Okaloosa County Purchasing Department
5479A Old Bethel Road
Crestview, FL 32536
Email: aetheridge@myokaloosa.com
(850) 689-5960

All questions or inquiries must be received no later than the last day for questions (reference RFP & Respondent's Acknowledgement form). Any addenda or other modification to the RFP documents will be issued by the County five (5) days prior to the date and time of closing, as a written addenda distributed to all prospective Respondents by posting to the Florida Online Bid System (Florida Purchasing Group) and the Okaloosa County Web Site.

To access the Florida Online Bid System go to: <https://www.bidnetdirect.com/florida> to access the Okaloosa County Web Site go to: <http://www.co.okaloosa.fl.us/purchasing/current-solicitations>.

Such written addenda or modification shall be part of the submitted documents and shall be binding upon each Respondent. Each Respondent is required to acknowledge receipt of any and all addenda in writing and submit with their submission. No Respondent may rely upon any verbal modification or interpretation.

PREPARATION OF SUBMITTAL – The submission form is included with the required documents. Additional copies may be obtained from the County. The Respondent shall submit originals and bid forms in accordance with the public notice.

All blanks in the required documents shall be completed by printing in ink or by typewriter in both words and numbers with the amounts extended, totaled and the submittal signed. No changes shall be made to the phraseology of the form or in the items mentioned therein. In case of any discrepancy between the written amount and the numeric figures, the written amount shall govern. Any submittal which contains any omissions, erasures, alterations, additions, irregularities of any kind, or items not called for which shall in any manner fail to conform to the conditions of public notice inviting submittals may be rejected.

A response submitted by a corporation shall be executed in the corporate name by the president or a vice president or other corporate officer who has legal authority to sign.

A response submitted by a partnership shall be executed in the partnership name and signed by a partner (whose title must appear under the signature). The official address of the partnership shall be shown below the signature.

A response submitted by a limited liability company shall be executed in the name of the firm by a member and accompanied by evidence of authority to sign. The state of formation of the firm and the official address of the firm must be shown below the signature.

A response submitted by an individual shall show the Respondent's name and official address.

A response submitted by a joint venture shall be executed by each joint venture in the manner indicated on the response form. The official address of the joint venture must be shown below the signature.

All signatures shall be in blue ink. All names shall be typed or printed below the signature.

Response shall contain an acknowledgement of receipt of all Addenda, the numbers of which shall be filled in on the form. The address and telephone # for communications regarding the response shall be shown.

If the Respondent is an out-of-state corporation, the response shall contain evidence of Respondent's authority and qualification to do business as an out-of-state corporation in the State of Florida.

INTEGRITY OF QUALIFICATION DOCUMENTS – Respondents shall use the original documents provided by the Purchasing Department and enter information only in the spaces where a response is requested. Any modifications or alterations to the original documents by the Respondent, whether intentional or otherwise, will constitute grounds for rejection of a response. Any such modifications or alterations that a Respondent wishes to propose must be clearly stated in the Respondent's response in the form of an addendum to the original response documents.

SUBMITTAL OF RESPONSE – A response shall be submitted no later than the date and time prescribed and at the place indicated in the advertisement or invitation to submit proposals and shall be enclosed in an opaque sealed envelope plainly marked with the project title (and, if applicable, the designated portion of the project for which the response is submitted), the name and address of the Respondent, and shall be accompanied by the response security and other required documents. It is the Respondent's responsibility to assure that its response is delivered at the proper time and place. Offers by telegram, facsimile, or telephone will NOT be accepted. **Note: Crestview is not a next day delivery site for overnight carriers.**

MODIFICATION & WITHDRAWAL OF RESPONSE – A response may be modified or withdrawn by an appropriate document duly executed in the manner that a response must be executed and delivered to the place where responses are to be submitted prior to the date and time for the opening of responses.

If within 24 hours after responses are opened any Respondent files a duly signed written notice with the County and promptly thereafter demonstrates to the reasonable satisfaction of the County that there was a material substantial mistake in the preparation of its response, that Respondent may withdraw its response, and the response security may be returned. Thereafter, if the work is re-submitted, that Respondent will be disqualified from 1) further purposing on the work, and 2) doing any work on the contract, either as a subcontractor or in any other capacity.

RESPONSES TO REMAIN SUBJECT TO ACCEPTANCE – All responses will remain subject to acceptance or rejection for sixty (60) calendar days after the day of the opening; but the County may, in its sole discretion, release any response and return the response security prior to the end of this period.

IDENTICAL TIE PROPOSALS – Preference shall be given to businesses with drug-free workplace programs. In accordance with Section 287.087, Florida Statutes, whenever two or more proposals which are equal with respect to price, quality and service are received by the County for the procurement of commodities, contractual services, a submittal received from a business that certifies that it has implemented

a drug-free workplace program shall be given preference in the award process (see attached certification form).

Established procedures for processing tie proposals will be followed if none of the tied vendors have a drug-free workplace program. **Note: For Respondent's convenience, this certification form is enclosed and is made a part of the proposal package.**

CONDITIONAL & INCOMPLETE RESPONSES – The County specifically reserves the right to reject any conditional proposals or incomplete proposals which make it impossible to determine the true quality or true amount of the proposal.

PRICING – The bid price shall include all equipment, labor, materials, freight, taxes etc. Okaloosa County reserves the right to select that bid most responsive to our needs.

ADDITION/DELETION OF ITEM – The County reserves the right to add or delete any item from this qualification or resulting contract when deemed to be in the County's best interest.

SPECIFICATION EXCEPTIONS – Specifications are based on the most current literature available. Respondent shall clearly list any change in the manufacturer's specifications which conflict with the bid specifications. Respondent must also explain any deviation from the bid specification in writing, as a foot note on the applicable bid page and enclose a copy of the manufacturer's specifications data detailing the changed item(s) with their bid. Failure of the respondent to comply with these provisions will result in respondents being held responsible for all costs required to bring the equipment in compliance with bid specifications.

APPLICABLE LAWS & REGULATIONS – All applicable Federal and State laws, County and municipal ordinances, orders, rules and regulations of all authorities having jurisdiction over the project shall apply to the response throughout, and they will be deemed to be included in the contract the same as though they were written in full therein.

DISQUALIFICATION OF RESPONDENTS – Any of the following reasons may be considered as sufficient for the disqualification of a Respondent and the rejection of its response:

- a. Submission of more than one response for the same work from an individual, firm or corporation under the same or different name.
- b. Evidence that the Respondent has a financial interest in the firm of another Respondent for the same work.
- c. Evidence of collusion among Respondents. Participants in such collusion will receive no recognition as Respondents for any future work of the County until such participant has been reinstated as a qualified Respondent.
- d. Uncompleted work which in the judgment of the County might hinder or prevent the prompt completion of additional work if awarded.
- e. Failure to pay or satisfactorily settle all bills due for labor and material on former contracts in force at the time of advertisement.
- f. Default under previous contract.
- g. Listing of Respondent by any Local, State or Federal Government on a barred/suspended contractor list.

AWARD OF CONTRACT – Okaloosa County Review - A selection committee will review all responses and will participate in the Recommendation to Award.

The County will award the contract to the most qualified Respondent, and the County reserves the right to award the contract to the Respondent submitting the most responsive submittal with a resulting negotiated agreement which is most advantageous and in the best interest of the County, and to reject any and all proposals or to waive any irregularity or technicality in proposals received. Okaloosa County shall be the sole judge of the proposals and the resulting negotiated agreement that is in its best interest and its decision shall be final.

Okaloosa County reserves the right to waive any informalities or reject any and all responses, in whole or part, to utilize any applicable state contracts in lieu of or in addition to this response and to accept the response that in its judgment will best serve the interest of the County.

PAYMENTS – The Respondent shall be paid upon submission of invoices and approval of acceptance by Okaloosa County Board of County Commissioners, Finance Office, 101 E. James Lee Blvd, Crestview, FL 32536, for the prices stipulated herein for articles delivered and accepted. Invoices must show Contract #.

DISCRIMINATION – An entity or affiliate who has been placed on the discriminatory vendor list may not submit proposals for a contract to provide goods or services to a public entity, may not submit proposals on a contract with a public entity for the construction or repair of a public building or public work, may not submit proposals on leases of real property to a public entity, may not award or perform work as a contractor, supplier, subcontractor, or consultant under contract with any public entity, and may not transact business with any public entity.

PUBLIC ENTITY CRIME INFORMATION – Pursuant to Florida Statute 287.133, a Respondent may not be awarded or perform work as a contractor, supplier, subcontractor, or consultant under a contract with any public entity; and may not transact business with any public entity in excess of the threshold amount provided in s. 287.017 for CATEGORY TWO for a period of 36 months following the date of being placed on the convicted contractor list.

CONFLICT OF INTEREST – The award hereunder is subject to the provisions of Chapter 112, Florida Statutes. All Respondents must disclose with their responses the name of any officer, director, or agent who is also a public officer or an employee of the Okaloosa Board of County Commissioners, or any of its agencies. Furthermore, all Respondents must disclose the name of any County officer or employee who owns, directly or indirectly, an interest of five percent (5%) or more in the firm or any of its branches. **Note: For Respondent’s convenience, this certification form is enclosed and is made part of the response package.**

REORGANIZATION OR BANKRUPTCY PROCEEDINGS – Submittals will not be considered from Respondents who are currently involved in official financial reorganization or bankruptcy proceedings.

INVESTIGATION OF RESPONDENT – The County may make such investigations, as it deems necessary to determine the stability of the respondent to perform the work and that there is no conflict of interest as it relates to the project. The Respondent shall furnish any additional information and financial data for this purpose as the County may request.

AUTHORITY TO PIGGYBACK – All Respondents submitting a response to this Request for Proposals agree that such response also constitutes a proposal to all governmental agencies under the same conditions, for the same contract price, and for the same effective period as this solicitation, should the Respondent feel it is in their best interest to do so. Each governmental agency desiring to accept these proposals and make an award thereof shall do so independently of any other governmental agency. Each agency shall be responsible

for its own purchases and each shall be liable only for materials and/or services ordered and received by it, and no agency assumes any liability by virtue of this contract. This agreement in no way restricts or interferes with the right of any governmental agency to bid any or all items.

CONE OF SILENCE – The Okaloosa County Board of County Commissioners has established a solicitation silence policy (Cone of Silence) that prohibits oral and written communication regarding all formal solicitations for goods and services issued by the Board through the County Purchasing Department. The period commences from the date of advertisement until award of contract. **Note: For Respondent's convenience, this certification form is enclosed and is made part of the response package.**

REVIEW OF PROCUREMENT DOCUMENTS – Per Florida Statute 119.071(2) competitive solicitations received by the County are exempt from public disclosure until such time as the County provides notice of an intended decision or until 30 days after opening the bids, whichever is earlier.

COMPLIANCE WITH FLORIDA STATUTE 119.0701 – The Respondent shall comply with all the provisions of section 119.0701, Florida Statutes relating to the public records which requires, among other things, that the Respondent: (a) Keep and maintain public records; (b) Provide the public with access to public records on the same terms and conditions that the public agency would provide the records; (c) ensure that public records that are exempt or confidential and exempt from public records disclosure requirements are not disclosed except as authorized by law; and (d) Meet all requirements for retaining public records and transfer, at no cost, to the public agency all public records in possession of the Respondent upon termination of the contract.

PROTECTION OF RESIDENT WORKERS – The Okaloosa County Board of County Commissioners actively supports the Immigration and Nationality Act (INA) which includes provisions addressing employment eligibility, employment verifications, and nondiscrimination. Under the INA, employers may hire only persons who may legally work in the United States (i.e., citizens and nationals of the U.S.) and aliens authorized to work in the U.S. The employer must verify the identity and employment eligibility of anyone to be hired, which includes completing the Employment Eligibility Verifications. The Respondent shall establish appropriate procedures and controls so no services or products under the Contract Documents will be performed or manufactured by any worker who is not legally eligible to perform such services or employment. Okaloosa County reserves the right to request documentation showing compliance with the requirements.

Respondents doing construction business with Okaloosa County are required to use the Federal Government Department of Homeland Security's website and use the E-Verify Employment Eligibility Verifications System to confirm eligibility of all employees to work in the United States.

SUSPENSION OR TERMINATION FOR CONVENIENCE – The County may, at any time, without cause, order Respondent in writing to suspend, delay or interrupt the work in whole or in part for such period of time as the County may determine, or to terminate all or a portion of the Contract for the County's convenience. Upon such termination, the Contract Price earned to the date of termination shall be paid to Respondent, but Respondent waives any claim for damages, including loss of profits arising out of or related to the early termination. Those Contract provisions which by their nature survive final acceptance shall remain in full force and effect. If the County orders a suspension, the Contract price and Contract time may be adjusted for increases in the cost and time caused by suspension, delay or interruption. No adjustment shall be made to the extent that performance is, was or would have been so suspended, delayed or interrupted by reason for which Respondent is responsible; or that an equitable adjustment is made or denied under another provision of this Contract.

FAILURE OF PERFORMANCE/DELIVERY – In case of default by the Respondent, the County after due notice (oral or written) may procure the necessary supplies or services from other sources and hold the Respondent responsible for difference in cost incurred. Continuous instances of default shall result in cancellation of the contract and removal of the Respondent from the vendor list for duration of one (1) year, at the option of County.

AUDIT – The COUNTY reserves the right to require the CONTRACTOR to submit to an audit by any auditor of the COUNTY's choosing. If requested, the CONTRACTOR shall provide access to all of its records, which relate directly or indirectly to this Agreement at its place of business during regular business hours. The CONTRACTOR shall retain all records pertaining to this Agreement and upon request make them available to the COUNTY for five (5) complete calendar years following expiration of the Agreement. The CONTRACTOR agrees to provide such assistance as may be necessary to facilitate the review or audit by the COUNTY to ensure contractual compliance. This provision is hereby considered to be included within, and applicable to, any subcontractor agreement entered into by the CONTRACTOR in performance of any work under this Agreement. All records must be maintained for the purpose of making audits, examinations, excerpts, and transcriptions by representatives of the County, the FDACS, the USDA, and the Auditor General, and other governmental entities with monitoring authority at any reasonable time and place. If audit findings have not been resolved, the records shall be retained beyond the specified period as long as required for the resolution of the issues raised by the audit. The contractor accepts liability for any over-claims due to contractor negligence or noncompliance with regulations, including those over-claims based on review or audit findings.

EQUAL EMPLOYMENT OPPORTUNITY; NON-DISCRIMINATION – Respondent shall not discriminate against any employee or an applicant for employment because of race, color, religion, gender, sexual orientation, national origin, age, familial status or handicap.

NON-COLLUSION – Respondent certifies that it has entered into no agreement to commit a fraudulent, deceitful, unlawful, or wrongful act; or any act which may result in an unfair advantage over other Respondents. See Florida Statute 838.22.

UNAUTHORIZED ALIENS/PATRIOT'S ACT – The knowing employment by Respondent or its subcontractors of any alien not authorized to work by the immigration laws is prohibited and shall be a default of the contract. In the event the Respondent is notified or becomes aware of such default, the Respondent shall take steps as are necessary to terminate said employment with 24 hours of notification or actual knowledge that an alien is being employed. Respondent's failure to take such steps as are necessary to terminate the employment of any said alien within 24 hours of notification or actual knowledge that an alien is being employed shall be grounds for immediate termination of the contract. Respondent shall take all commercially reasonable precautions to ensure that it and its subcontractors do not employ persons who are not authorized to work by the immigration laws.

CERTIFICATE OF GOOD STANDING FOR STATE OF FLORIDA - Florida Statute 607.1501 requires that all vendors who wish to do business in the State of Florida be licensed to do business through the Department of State of Florida and be in good standing with the State of Florida. As such, to do business with Okaloosa County a vendor must provide a Certificate of Good Standing with their bid/proposal package to the County. For more information on doing business in the State of Florida, please refer to the Florida Department of State. The website to register is <https://dos.myflorida.com/sunbiz>

ADDITIONAL REQUIRED DOCUMENTS

THESE DOCUMENTS SHALL BE SUBMITTED WITH THE BID PACKET. FAILURE TO SUBMIT ALL REQUIRED FORMS MAY RESULT IN SUBMITTAL BEING DEEMED NON-RESPONSIVE:

- A. Drug-Free Workplace Certification Form
- B. Conflict of Interest
- C. Federal E-Verify
- D. Cone of Silence Form
- E. Recycled Content Form
- F. Indemnification and Hold Harmless
- G. Prohibition to Lobbying
- H. Company Data
- I. System of Awards Management (2 pages)
- J. Addendum Acknowledgement
- K. Anti-Collusion Statement
- L. Governmental Debarment & Suspension
- M. Vendors on Scrutinized Companies List
- N. References
- O. Certificate of Good Standing
- P. Federal Grant Clauses

DRUG-FREE WORKPLACE CERTIFICATION

THE BELOW SIGNED RESPONDENT CERTIFIES that it has implemented a drug-free workplace program. In order to have a drug-free workplace program, a business shall:

1. Publish a statement notifying employees that the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
2. Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
3. Give each employee engaged in providing the commodities or contractual services that are under quote a copy of the statement specified in subsection 1.
4. In the statement specified in subsection 1, notify the employees that, as a condition of working on the commodities or contractual services that are under quote, the employee will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of Chapter 893, Florida Statutes, or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
5. Impose a sanction upon, or require the satisfactory participation in, drug abuse assistance or rehabilitation program if such is available in employee's community, by any employee who is convicted.
6. Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign this statement, I certify that this firm complies fully with the above requirements.

| | |
|-------------------------|-----------------------------------|
| DATE: _____ | SIGNATURE: _____ |
| COMPANY: _____ | NAME: _____ (Typed or Printed) |
| ADDRESS: _____ _____ | TITLE: _____ |
| PHONE.: _____ | |

CONFLICT OF INTEREST DISCLOSURE FORM

For purposes of determining any possible conflict of interest, all Respondents, must disclose if any Okaloosa Board of County Commissioner, employee(s), elected officials(s), or if any of its agencies is also an owner, corporate officer, agency, employee, etc., of their business.

Indicate either “yes” (a County employee, elected official, or agency is also associated with your business), or “no.” If yes, give person(s) name(s) and position(s) with your business.

YES: _____ NO: _____

| NAME(S) | POSITION(S) |
|---------|-------------|
|---------|-------------|

| | |
|--|--|
| | |
| | |
| | |
| | |

FIRM NAME: _____

BY (PRINTED): _____

BY
(SIGNATURE): _____

TITLE: _____

ADDRESS: _____

PHONE NO.: _____

E-MAIL : _____

DATE: _____

FEDERAL E-VERIFY COMPLIANCE CERTIFICATION

In accordance with Okaloosa County Policy and Executive Order Number 11-116 from the office of the Governor of the State of Florida, Respondent hereby certifies that the U.S. Department of Homeland Security's E-Verify system will be used to verify the employment eligibility of all new employees hired by the Respondent during the contract term, and shall expressly require any subcontractors performing work or providing services pursuant to the contact to likewise utilize the U.S. Department of Homeland Securities E-Verify system to verify the employment eligibility of all new employees hired by the subcontractor during the contract term; and shall provide documentation such verification to the COUNTY upon request.

As the person authorized to sign this statement, I certify that this company complies/will comply fully with the above requirements.

DATE: _____

SIGNATURE: _____

COMPANY: _____

NAME: _____

ADDRESS: _____

TITLE: _____

E-MAIL: _____

PHONE NO.: _____

CONE OF SILENCE

The Board of County Commissioners have established a solicitation silence policy (Cone of Silence) that prohibits oral and written communication regarding all formal solicitations for goods and services (ITB, RFP, ITQ, ITN, and RFQ) or other competitive solicitation between the Respondent (or its agents or representatives) or other entity with the potential for a financial interest in the award (or their respective agents or representatives) regarding such competitive solicitation, and any County Commissioner or County employee, selection committee member or other persons authorized to act on behalf of the Board including the County’s Architect, Engineer or their sub-consultants, or anyone designated to provide a recommendation to award a particular contract, other than the Purchasing Department Staff.

The period commences from the time of advertisement until contract award.

Any information thought to affect the committee or staff recommendation submitted after responses are due, should be directed to the Purchasing Manager or an appointed representative. It shall be the Purchasing Manager’s decision whether to consider this information in the decision process.

Any violation of this policy shall be grounds to disqualify the Respondent from consideration during the selection process.

All Respondents must agree to comply with this policy by signing the following statement and including it with their submittal.

I _____ representing _____
Signature Company Name

On this _____ day of _____ 2021, I hereby agree to abide by the County’s “Cone of Silence Clause” and understand violation of this policy shall result in disqualification of my submittal.

RECYCLED CONTENT FORM

RECYCLED CONTENT INFORMATION

1. Is the material in the above: Virgin _____ or Recycled _____ (Check the applicable blank) If recycled what percentage? _____ %

Product Description: _____

2. If your product packaged and/or shipped in material containing recycled content?

Yes _____ No _____

Specify: _____

3. Is your product recyclable after it has reached its intended end use?

Yes _____ No _____

Specify: _____

The above is not applicable if there is only a personal service involved with no product involvement.

Name of Respondent: _____

E-Mail: _____

INDEMNIFICATION AND HOLD HARMLESS

Respondent shall indemnify and hold harmless the County, its officers and employees from liabilities, damages, losses, and costs including but not limited to reasonable attorney fees, to the extent caused by the negligence, recklessness, or intentional wrongful conduct of the Respondent and other persons employed or utilized by the Respondent in the performance of this Agreement.

The contractor agrees to release, discharge, indemnify, defend and hold harmless the County, its officers and employees' agents from all illness, injury or damage to persons or property that may arise out of the activities covered under this agreement, including the transportation, distribution, use or consumption of food items, irrespective of any negligence on the part of the County. Furthermore, the contractor agrees to defend and fully indemnify the district from any and all liability, loss or damage the County or its agents or employees may suffer as a result of claims, demands, costs, penalties, litigation or judgments against it arising from any and all illness, injury or damage to any person, persons or property caused by or resulting from the activities covered under this agreement, including the transportation, distribution, use or consumption of food items.

Respondent's Company Name

Authorized Signature – Manual

Physical Address

Authorized Signature – Typed

Mailing Address

Title

Phone Number

FAX Number

Cellular Number

After-Hours Number(s)

Date

Email

LOBBYING - 31 U.S.C. 1352, 49 CFR PART 19, 49 CFR PART 20

APPENDIX A, 49 CFR PART 20--CERTIFICATION REGARDING LOBBYING

Certification for Contracts, Grants, Loans, and Cooperative Agreements

(To be submitted with each bid or offer exceeding \$100,000)

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

1. No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of an agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.
2. If any funds other than Federal appropriated funds have been paid or will be paid to any person for making lobbying contacts to an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form--LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions [as amended by "Government wide Guidance for New Restrictions on Lobbying," 61 Fed. Reg. 1413 (1/19/96). Note: Language in paragraph (2) herein has been modified in accordance with Section 10 of the Lobbying Disclosure Act of 1995 (P.L. 104-65, to be codified at 2 U.S.C. 1601, *et seq.*)]
3. The undersigned shall require that the language of this certification be included in the award documents for all sub-awards at all tiers (including subcontracts, sub-grants, and contracts under grants, loans, and cooperative agreements) and that all sub-recipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by 31, U.S.C. § 1352 (as amended by the Lobbying Disclosure Act of 1995). Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

[Note: Pursuant to 31 U.S.C. § 1352(c)(1) -(2)(A), any person who makes a prohibited expenditure or fails to file or amend a required certification or disclosure form shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such expenditure or failure.]

The Contractor, _____, certifies or affirms the truthfulness and accuracy of each statement of its certification and disclosure, if any. In addition, the Contractor understands and agrees that the provisions of 31 U.S.C. A 3801, *et seq.*, apply to this certification and disclosure, if any.

_____ Signature of Contractor's Authorized Official
 _____ Name and Title of Contractor's Authorized Official
 _____ Date

For: Okaloosa County

Title of Grant Program: Sponsor 303 Contract 18224 – National School Lunch Program, School Breakfast Program and Food Commodities

COMPANY DATA

Respondent's Company Name: _____

Physical Address & Phone #: _____

Contact Person (Typed-Printed): _____

Phone #: _____

Cell #: _____

Email: _____

Federal ID or SS #: _____

Respondent's License #: _____

Respondent's DUNS #: _____

Fax #: _____

Emergency #'s After Hours,
Weekends & Holidays: _____

SYSTEM FOR AWARD MANAGEMENT (OCT 2016)

(a) Definitions. As used in this provision.

“Electronic Funds Transfer (EFT) indicator” means a four-character suffix to the unique entity identifier. The suffix is assigned at the discretion of the commercial, nonprofit, or Government entity to establish additional System for Award Management records for identifying alternative EFT accounts (see [subpart 32.11](#)) for the same entity.

“Registered in the System for Award Management (SAM) database” means that.

(1) The Offeror has entered all mandatory information, including the unique entity identifier and the EFT indicator, if applicable, the Commercial and Government Entity (CAGE) code, as well as data required by the Federal Funding Accountability and Transparency Act of 2006 (see [subpart 4.14](#)) into the SAM database;

(2) The offeror has completed the Core, Assertions, and Representations and Certifications, and Points of Contact sections of the registration in the SAM database;

(3) The Government has validated all mandatory data fields, to include validation of the Taxpayer Identification Number (TIN) with the Internal Revenue Service (IRS). The offeror will be required to provide consent for TIN validation to the Government as a part of the SAM registration process; and

(4) The Government has marked the record “Active”.

“Unique entity identifier” means a number or other identifier used to identify a specific commercial, nonprofit, or Government entity. See www.sam.gov for the designated entity for establishing unique entity identifiers.

(b)(1) By submission of an offer, the offeror acknowledges the requirement that a prospective awardee shall be registered in the SAM database prior to award, during performance, and through final payment of any contract, basic agreement, basic ordering agreement, or blanket purchasing agreement resulting from this solicitation.

(2) The Offeror shall enter, in the block with its name and address on the cover page of its offer, the annotation “Unique Entity Identifier” followed by the unique entity identifier that identifies the Offeror’s name and address exactly as stated in the offer. The Offeror also shall enter its EFT indicator, if applicable. The unique entity identifier will be used by the Contracting Officer to verify that the Offeror is registered in the SAM database.

(c) If the Offeror does not have a unique entity identifier, it should contact the entity designated at www.sam.gov for establishment of the unique entity identifier directly to obtain one. The Offeror should be prepared to provide the following information:

- (1) Company legal business name.
- (2) Tradestyle, doing business, or other name by which your entity is commonly recognized.
- (3) Company Physical Street Address, City, State, and Zip Code.
- (4) Company Mailing Address, City, State and Zip Code (if separate from physical).
- (5) Company telephone number.
- (6) Date the company was started.
- (7) Number of employees at your location.
- (8) Chief executive officer/key manager.

(9) Line of business (industry).

(10) Company Headquarters name and address (reporting relationship within your entity).

(d) If the Offeror does not become registered in the SAM database in the time prescribed by the Contracting Officer, the Contracting Officer will proceed to award to the next otherwise successful registered Offeror.

(e) Processing time, which normally takes 48 hours, should be taken into consideration when registering. Offerors who are not registered should consider applying for registration immediately upon receipt of this solicitation.

(f) Offerors may obtain information on registration at <https://www.acquisition.gov> .

Offerors SAM information:

Entity Name: _____

Entity Address: _____

Duns Number: _____

CAGE Code: _____

ANTI-COLLUSION STATEMENT

The below signed Respondent has not divulged to, discussed or compared his submittal with other responders and has not **colluded with any other responders or parties to respond whatever. Note: No premiums, rebates, or gratuities permitted either with, prior to, or after any** delivery of materials. Any such violation will result in the cancellation and/or return of material (as applicable) and the removal from solicitation list(s).

PROHIBITION OF GRATUITIES - By submission of a bid, a contractor certifies that no employee of County has or shall benefit financially or materially from such bid or subsequent contract. Any contract issued as a result of this ITB may be terminated at such time as it is determined that gratuities of any kind were either offered or received by any of the aforementioned persons

Respondent's Company Name

Authorized Signature – Manual

Address

Authorized Signature – Typed

City/State/Zip

Title

Phone #

Fax #

Federal ID # or SS #

GOVERNMENT DEBARMENT & SUSPENSION

Instructions

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person(s) to which this response is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Orders 12549, at Subpart C of OMB 2 C.F.R. Part 180 and 3000.332. You may contact the department or agency to which this response is being submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the System for Award Management (SAM) database.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

9. Except for transactions authorized under paragraph (5) of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

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

The prospective bidder certifies, by submission and signature of this bid, that the bidder complies fully with the Federal Debarment Certification regarding debarment suspension, ineligibility and voluntary exclusion. The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552(a), as amended). This certification is required by the regulations implementing Executive Orders 12549, Debarment and Suspension, and implemented at 34 CFR, part 85, as defined at the 34 CFR part 85, sections 85.105 and 85.110-(ed80-0013).

**[READ INSTRUCTIONS ON PREVIOUS PAGE BEFORE COMPLETING
CERTIFICATION]**

1. The prospective lower tier participant certifies, by submission of this bid, that neither it nor its principals or subcontractors is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal or State department or agency. That it has done so by checking the Excluded Parties List System. This is available on the internet at <http://epls.arnet.gov>;
2. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this bid

Printed Name and Title of Authorized Representative _____

Signature

Date

VENDORS ON SCRUTINIZED COMPANIES LISTS

By executing this Certificate, the bid proposer, certifies that it is not: (1) listed on the Scrutinized Companies that Boycott Israel List, created pursuant to section 215.4725, Florida Statutes, (2) engaged in a boycott of Israel, (3) listed on the Scrutinized Companies with Activities in Sudan List or the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, created pursuant to section 215.473, Florida Statutes, or (4) engaged in business operations in Cuba or Syria. Pursuant to section 287.135(5), Florida Statutes, the County may disqualify the bid proper immediately or immediately terminate any agreement entered into for cause if the bid proposer is found to have submitted a false certification as to the above or if the Contractor is placed on the Scrutinized Companies that Boycott Israel List, is engaged in a boycott of Israel, has been placed on the Scrutinized Companies with Activities in Sudan List or the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, or has been engaged in business operations in Cuba or Syria, during the term of the Agreement. If the County determines that the bid proposer has submitted a false certification, the County will provide written notice to the bid proposer. Unless the bid proposer demonstrates in writing, within 90 calendar days of receipt of the notice, that the County's determination of false certification was made in error, the County shall bring a civil action against the bid proposer. If the County's determination is upheld, a civil penalty shall apply, and the bid proposer will be ineligible to bid on any Agreement with a Florida agency or local governmental entity for three years after the date of County's determination of false certification by bid proposer.

As the person authorized to sign this statement, I certify that this firm complies fully with the above requirements.

DATE: _____

SIGNATURE: _____

COMPANY: _____

NAME: _____
(Typed or Printed)

ADDRESS: _____

TITLE: _____

E-MAIL: _____

PHONE NO.: _____

Title VI Clauses for Compliance with Nondiscrimination Requirements

Compliance with Nondiscrimination Requirements

During the performance of this contract, the contractor, for itself, its assignees, and successors in interest (hereinafter referred to as the “contractor”) agrees as follows:

1. **Compliance with Regulations:** The contractor (hereinafter includes consultants) will comply with the Title VI List of Pertinent Nondiscrimination Acts And Authorities, as they may be amended from time to time, which are herein incorporated by reference and made a part of this contract.
2. **Non-discrimination:** The contractor, with regard to the work performed by it during the contract, will not discriminate on the grounds of race, color, or national origin in the selection and retention of subcontractors, including procurements of materials and leases of equipment. The contractor will not participate directly or indirectly in the discrimination prohibited by the Nondiscrimination Acts and Authorities, including employment practices when the contract covers any activity, project, or program set forth in Appendix B of 49 CFR part 21.
3. **Solicitations for Subcontracts, Including Procurements of Materials and Equipment:** In all solicitations, either by competitive bidding, or negotiation made by the contractor for work to be performed under a subcontract, including procurements of materials, or leases of equipment, each potential subcontractor or supplier will be notified by the contractor of the contractor’s obligations under this contract and the Nondiscrimination Acts And Authorities on the grounds of race, color, or national origin.

In accordance with E-CFR §200.321 (Contracting with small and minority businesses, women's business enterprises, and labor surplus area firms.) (a) The non-Federal entity must take all necessary affirmative steps to assure that minority businesses, women's business enterprises, and labor surplus area firms are used when possible. (b) Affirmative steps must include: (1) Placing qualified small and minority businesses and women's business enterprises on solicitation lists; (2) Assuring that small and minority businesses, and women's business enterprises are solicited whenever they are potential sources; (3) Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, and women's business enterprises; (4) Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses, and women's business enterprises; (5) Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and (6) Requiring the prime contractor, if subcontracts are to be let, to take the affirmative steps listed in paragraphs (b)(1) through (5) of this section.

4. **Information and Reports:** The contractor will provide all information and reports required by the Acts, the Regulations, and directives issued pursuant thereto and will permit access to its books, records, accounts, other sources of information, and its facilities as may be determined by the

sponsor or the Federal Aviation Administration to be pertinent to ascertain compliance with such Nondiscrimination Acts And Authorities and instructions. Where any information required of a contractor is in the exclusive possession of another who fails or refuses to furnish the information, the contractor will so certify to the sponsor or the Federal Aviation Administration, as appropriate, and will set forth what efforts it has made to obtain the information.

5. Sanctions for Noncompliance: In the event of a contractor's noncompliance with the Non-discrimination provisions of this contract, the sponsor will impose such contract sanctions as it or the Federal Aviation Administration may determine to be appropriate, including, but not limited to:
 - a. Withholding payments to the contractor under the contract until the contractor complies; and/or
 - b. Cancelling, terminating, or suspending a contract, in whole or in part.
6. Incorporation of Provisions: The contractor will include the provisions of paragraphs one through six in every subcontract, including procurements of materials and leases of equipment, unless exempt by the Acts, the Regulations and directives issued pursuant thereto. The contractor will take action with respect to any subcontract or procurement as the sponsor or the Federal Aviation Administration may direct as a means of enforcing such provisions including sanctions for noncompliance. Provided, that if the contractor becomes involved in, or is threatened with litigation by a subcontractor, or supplier because of such direction, the contractor may request the sponsor to enter into any litigation to protect the interests of the sponsor. In addition, the contractor may request the United States to enter into the litigation to protect the interests of the United States.

Title VI List of Pertinent Nondiscrimination Acts and Authorities

Title VI List of Pertinent Nondiscrimination Acts and Authorities

During the performance of this contract, the contractor, for itself, its assignees, and successors in interest (hereinafter referred to as the "contractor") agrees to comply with the following non-discrimination statutes and authorities; including but not limited to:

- Title VI of the Civil Rights Act of 1964 (42 U.S.C. § 2000d *et seq.*, 78 stat. 252), (prohibits discrimination on the basis of race, color, national origin); as amended; USDA regulations implementing Title IX of the Education Amendments
- 49 CFR part 21 (Non-discrimination In Federally-Assisted Programs of The Department of Transportation—Effectuation of Title VI of The Civil Rights Act of 1964);
- The Uniform Relocation Assistance and Real Property Acquisition Policies Act of 1970, (42 U.S.C. § 4601), (prohibits unfair treatment of persons displaced or whose property has been acquired because of Federal or Federal-aid programs and projects);
- Section 504 of the Rehabilitation Act of 1973, (29 U.S.C. § 794 *et seq.*), as amended, (prohibits discrimination on the basis of disability); and 49 CFR part 27;
- The Age Discrimination Act of 1975, as amended, (42 U.S.C. § 6101 *et seq.*), (prohibits discrimination on the basis of age);

- Airport and Airway Improvement Act of 1982, (49 USC § 471, Section 47123), as amended, (prohibits discrimination based on race, creed, color, national origin, or sex);
- The Civil Rights Restoration Act of 1987, (PL 100-209), (Broadened the scope, coverage and applicability of Title VI of the Civil Rights Act of 1964, The Age Discrimination Act of 1975 and Section 504 of the Rehabilitation Act of 1973, by expanding the definition of the terms “programs or activities” to include all of the programs or activities of the Federal-aid recipients, sub-recipients and contractors, whether such programs or activities are Federally funded or not);
- Titles II and III of the Americans with Disabilities Act of 1990, which prohibit discrimination on the basis of disability in the operation of public entities, public and private transportation systems, places of public accommodation, and certain testing entities (42 U.S.C. §§ 12131 – 12189) as implemented by Department of Transportation regulations at 49 CFR parts 37 and 38;
- The Federal Aviation Administration’s Non-discrimination statute (49 U.S.C. § 47123) (prohibits discrimination on the basis of race, color, national origin, and sex);
- Executive Order 12898, Federal Actions to Address Environmental Justice in Minority Populations and Low-Income Populations, which ensures non-discrimination against minority populations by discouraging programs, policies, and activities with disproportionately high and adverse human health or environmental effects on minority and low-income populations;
- Executive Order 13166, Improving Access to Services for Persons with Limited English Proficiency, and resulting agency guidance, national origin discrimination includes discrimination because of limited English proficiency (LEP). To ensure compliance with Title VI, you must take reasonable steps to ensure that LEP persons have meaningful access to your programs (70 Fed. Reg. at 74087 to 74100);
- Title IX of the Education Amendments of 1972, as amended, which prohibits you from discriminating because of sex in education programs or activities (20 U.S.C. 1681 et seq).

FEDERAL FAIR LABOR STANDARDS ACT (FEDERAL MINIMUM WAGE)

All contracts and subcontracts that result from this solicitation incorporate by reference the provisions of 29 CFR part 201, the Federal Fair Labor Standards Act (FLSA), with the same force and effect as if given in full text. The FLSA sets minimum wage, overtime pay, recordkeeping, and child labor standards for full and part time workers.

The [*contractor* | *consultant*] has full responsibility to monitor compliance to the referenced statute or regulation. The [*contractor* | *consultant*] must address any claims or disputes that arise from this requirement directly with the U.S. Department of Labor – Wage and Hour Division

CONTRACT WORK HOURS AND SAFETY STANDARDS ACT [Appendix II to 2 CFR 200]

All contracts awarded by the non-Federal entity in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor must be required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous or dangerous. These requirements do not apply to the purchases of supplies or materials or articles ordinarily available on the open market, or contracts for transportation or transmission of intelligence.

OCCUPATIONAL SAFETY AND HEALTH ACT OF 1970

All contracts and subcontracts that result from this solicitation incorporate by reference the requirements of 29 CFR Part 1910 with the same force and effect as if given in full text. Contractor must provide a work environment that is free from recognized hazards that may cause death or serious physical harm to the employee. The Contractor retains full responsibility to monitor its compliance and their subcontractor's compliance with the applicable requirements of the Occupational Safety and Health Act of 1970 (20 CFR Part 1910). Contractor must address any claims or disputes that pertain to a referenced requirement directly with the U.S. Department of Labor – Occupational Safety and Health Administration.

E-VERIFY

Enrollment and verification requirements.

- (1) If the Contractor is not enrolled as a Federal Contractor in E-Verify at time of contract award, the Contractor shall-
 - a. Enroll. Enroll as a Federal Contractor in the E-Verify Program within thirty (30) calendar days of contract award;
 - b. Verify all new employees. Within ninety (90) calendar days of enrollment in the E-Verify program, begin to use E-Verify to initiate verification of employment eligibility of all new hires of the Contractor, who are working in the United States, whether or not assigned to the contract, within three (3) business days after the date of hire (but see paragraph (b)(3) of this section); and,
 - c. Verify employees assigned to the contract. For each employee assigned to the contract, initiate verification within ninety (90) calendar days after date of enrollment or within

thirty (30) calendar days of the employee's assignment to the contract, whichever date is later (but see paragraph (b)(4) of this section.)

- (2) If the Contractor is enrolled as a Federal Contractor in E-Verify at time of contract award, the Contractor shall use E-Verify to initiate verification of employment eligibility of
 - a. All new employees.
 - i. Enrolled ninety (90) calendar days or more. The Contractor shall initiate verification of all new hires of the Contractor, who are working in the United States, whether or not assigned to the contract, within three (3) business days after the date of hire (but see paragraph (b)(3) of this section); or
 - ii. Employees assigned to the contract. For each employee assigned to the contract, the Contractor shall initiate verification within ninety (90) calendar days after date of contract award or within thirty (30) days after assignment to the contract, whichever date is later (but see paragraph (b)(4) of this section.)
 - b. Enrolled less than ninety (90) calendar days. Within ninety (90) calendar days after enrollment as a Federal Contractor in E-Verify, the Contractor shall initiate verification of all new hires of the contractor, who are working in the United States, whether or not assigned to the contract, within three (3) business days after the date of hire (but see paragraph (b)(3) of this section); or
 - ii. Employees assigned to the contract. For each employee assigned to the contract, the Contractor shall initiate verification within ninety (90) calendar days after date of contract award or within thirty (30) days after assignment to the contract, whichever date is later (but see paragraph (b)(4) of this section.)
- (3) If the Contractor is an institution of higher education (as defined at 20 U.S.C. 1001(a)); a State of local government or the government of a Federally recognized Indian tribe, or a surety performing under a takeover agreement entered into with a Federal agency pursuant to a performance bond, the Contractor may choose to verify only employees assigned to the contract, whether existing employees or new hires. The Contractor shall follow the applicable verification requirements of (b)(1) or (b)(2), respectively, except that any requirement for verification of new employees applies only to new employees assigned to the contract.
- (4) Option to verify employment eligibility of all employees. The Contractor may elect to verify all existing employees hired after November 6, 1986 (after November 27, 2009, in the Commonwealth of the Northern Mariana Islands), rather than just those employees assigned to the contract. The Contractor shall initiate verification for each existing employee working in the United States who was hired after November 6, 1986 (after November 27, 2009, in the Commonwealth of the Northern Mariana Islands), within one hundred eighty (180) calendar days of-
 - i. Enrollment in the E-Verify program; or
 - ii. Notification to E-Verify Operations of the Contractor's decision to exercise this option, using the contract information provided in the E-Verify program Memorandum of Understanding (MOU)
- (5) The Contractor shall comply, for the period of performance of this contract, with the requirements of the E-Verify program MOU.

i. The Department of Homeland Security (DHS) or the Social Security Administration (SSA) may terminate the Contractor's MOU and deny access to the E-Verify system in accordance with the terms of the MOU. In such case, the Contractor, will be referred to a suspension or debarment official.

ii. During the period between termination of the MOU and a decision by the suspension or debarment official whether to suspend or debar, the contractor is excused from its obligations under paragraph (b) of this clause. If the suspension or debarment official determines not to suspend or debar the Contractor, then the Contractor must reenroll in E-Verify.

iii. Web site. Information on registration for and use of the E-Verify program can be obtained via the Internet at the Department of Homeland Security Web site: <http://www.dhs.gov/E-Verify>.

Individuals previously verified. The Contractor is not required by this clause to perform additional employment verification using E-Verify for any employee-

- (a) Whose employment eligibility was previously verified by the Contractor through the E-Verify program;
- (b) Who has been granted and holds an active U.S. Government security clearance for access to confidential, secret, or top secret information in accordance with the National Industrial Security Program Operating Manual; or
- (c) Who has undergone a completed background investigation and been issued credentials pursuant to Homeland Security Presidential Directive (HSPD)-12. Policy for a Common Identification Standard for Federal Employees and Contractors.

Subcontracts. The Contractor shall include the requirements of this clause, including this paragraph € (appropriately modified for identification of the parties in each subcontract that-

- (1) Is for-(i) Commercial and noncommercial services (except for commercial services that are part of the purchase of a COTS item (or an item that would be a COTS item, but for minor modifications), performed by the COTS provider, and are normally provided for that COTS item); or (ii) Construction;
- (2) Has a value of more than \$3,500; and
- (3) Includes work performed in the United States.

LIST OF REFERENCES

1. Owner's Name and Address: _____

Contact Person: _____ Telephone # (_____) _____

Email: _____

2. Owner's Name and Address: _____

Contact Person: _____ Telephone # (_____) _____

Email: _____

3. Owner's Name and Address: _____

Contact Person: _____ Telephone # (_____) _____

Email: _____

4. Owner's Name and Address: _____

Contact Person: _____ Telephone # (_____) _____

Email: _____

5. Owner's Name and Address: _____

Contract Person: _____ Telephone # (_____) _____

Email: _____

EXHIBIT A
FOOD SPECIFICATIONS

- 19.1 All USDA Foods offered to the County and made available to the VENDOR are acceptable and should be utilized in as large a quantity as may be efficiently utilized.

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

- 19.1 All breads, bread alternates, and grains must be whole grain or whole grain-rich. All breads and grains must be fresh (or frozen, if applicable) and must meet the minimum weight per serving as listed on USDA's *Exhibit A: School Lunch and Breakfast*. Ready-to-Eat (RTE) breakfast cereals must list a whole grain as the primary ingredient and the cereal must be fortified. RTE cereals that are made from 100 percent whole grains do not have to be fortified. If applicable, product should be in moisture-proof wrapping and pack-code date provided.
- 19.2 All meat and poultry must have been inspected by the USDA and must be free from off color or odor.
- 19.3.1 Beef must be at least 70:30 lean to fat, preferably 80:20 lean to fat or better.
- 19.3.2 Poultry should be U.S. Grade A when applicable and should meet the recommendations outlined in *Specifications for Poultry Products, A Guide for Food Service Operators* from the USDA.
- 19.3.3 For breaded and battered meat/meat alternate items, all flours must be whole grain or whole grain-rich and breading/batter must not make up more than 30 percent of the weight of the finished product. Note: Manufacturers producing qualifying products (meat/ meat alternate entrées containing grains) may apply for a Child Nutrition (CN) Label to indicate the number of ounce equivalent (oz. eq.) grains that meet the whole grain-rich criteria. The term "oz. eq. grains" on the CN Label indicates that the product meets the whole grain-rich criteria and credit for as a grain serving while the terms "bread" or "bread alternate" on the CN Label indicate that the product meets previous program requirements for grains/breads and are not creditable toward a grain serving.
- 19.3.4 For sausage patties, the maximum fat allowed is 50 percent by weight; industry standard of 38 to 42 percent fat preferred.
- 19.3 All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from beef, pork and/or poultry. No meat by-products, fillers, extenders, non-fat milk solids, or cereal will be allowed except to include those products containing Alternate Protein Products (APP) within the limits specified in 9 CFR 319.180(e) and meeting the requirements of Appendix A of 7 CFR 210, 220, 225, and 226. No other binders and extenders may be used in conjunction with the APP to receive the ounce per ounce crediting. Meats must not show evidence of greening, streaking, or other discoloration.
- 19.4 All cheese should be free of mold and undesirable flavor and odors; pasteurized when applicable; and preferably reduced- or low-fat. Hard cheese should have a bright, uniform, attractive appearance, and demonstrate satisfactory meltability. Soft (e.g., cottage cheese) and hard cheese should have a pleasing flavor; and contain proper moisture and salt content. Cream cheese, if offered, maybe offered as an extra food or condiment. Any item labeled as "imitation" cheese or cheese "product" does not meet the requirements for use in food-based menu planning approaches and are not creditable toward meal pattern requirements.
- 19.5 All fish must have been inspected by the United States Department of Commerce (USDC) and meet minimum flesh and batter/breading requirements for a USDC Grade A product or a product packed under federal inspection (PUFI) by the USDC. Note: Manufacturers producing qualifying products (meat/ meat alternate entrées containing grains) may apply for a Child Nutrition (CN) Label to indicate the number of ounce equivalent (oz. eq.) grains that meet the whole grain-rich criteria. The term "oz. eq. grains" on the CN Label indicates that the product meets the whole grain-rich criteria and credit for as a grain serving while the terms "bread" or "bread alternate" on the CN Label indicate that the product meets previous program requirements for grains/breads and are not creditable toward a grain serving.
- 19.6 All fresh fruits must be ripe and in good condition when delivered and must be ready for consumption per the USDA *Food Buying Guide*. At a minimum, fruits must meet the food distributors' second-quality level. Fruits should have

characteristic color and good flavor and be well-shaped and free from scars and bruises. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.

- 19.7 All fresh vegetables must be ripe and in good condition when delivered and must be ready for consumption per the USDA *Food Buying Guide*. At a minimum, fresh vegetables must meet the food distributors' second-quality level. Fresh vegetables should have characteristic color and good flavor, be well shaped, and free from discoloration, blemishes, and decay. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements
- 19.8 All canned vegetables must meet the food distributors' first quality level (extra fancy and fancy) and should be reduced-sodium, low-sodium or no added salt.
- 19.9 All canned fruits must meet the food distributors' second quality level (standard). Canned fruit must be packed in juice, water or light syrup, and all frozen or dried fruit must have no added sweetener (nutritive or non-nutritive).
- 19.10 All fruit juices must be 100 percent, full strength juice.
- 19.11 Eggs must be inspected and passed by the state or federal Department of Agriculture and used within 30 days of date on carton. Eggs should be grade A, uniform in size, clean, sound-shelled, and free of foreign odors or flavors.
- 19.12 Sauces, (i.e., spaghetti, pizza) and gravy must be smooth and uniform in color with no foreign substance, flavor, odor, or off color.
- 19.13 If applicable, the food production facility, manufacturing plant, and products must meet all sanitary and other requirements of the Food, Drug, and Cosmetic Act and other regulations that support the wholesomeness of products.
- 19.14 Meals and food items must be stored and prepared under properly controlled temperatures and in accordance with all applicable health and sanitation regulations.
- 19.15 When the specification calls for "Brand Name or Equivalent", the brand name product is acceptable. Other products may be considered with proof that such products meet stated specifications and are deemed equivalent to the brand products in terms of quality, performance, and desired characteristics, as determined by the County.
- 19.16 Breakfast and lunch program meals must meet the sodium target level prescribed in 7 C.F.R. section 210.10 for the applicable age appropriate year.
- 19.17 Nutrition labels or manufacturer specifications must indicate zero grams of added trans-fat (less than 0.5 grams) per serving. Meats that contain a minimal amount of naturally-occurring trans fats are allowed in the juvenile meal programs.
- 19.18 USDA requires County's to offer two fluid milk choices daily. Fluid milk choices must be from unflavored low-fat (1 percent milk fat) or fat-free, flavored or unflavored.

EXHIBIT B, PART 1

Food-Based Meal Pattern

**21-Day Cycle Menu for K – 8th Grade
Lunch**

| | | | | | | | | | | | | | | | | | |
|------|----------------|---|--------|--|---|---------------------------|--|--|--------|--|---|-----------------------------|--|---|--|-----------------------------|---|
| M/MA | 1 3-4 oz. | Baked Chicken (2 oz. cooked chicken = 2 oz. eq. M/MA) | 2 | 4 oz. | Cheese Sauce (2 oz. eq. M/MA) | 3 | 4.5 oz. | Chicken/Cheese (Quesadilla) (2 oz. cooked chicken & 1/2 oz. cheese = 2.5 oz. eq. M/MA) | 4 | 4 | Hamburger (2 oz. cooked beef = 2 oz. eq. M/MA) | 5 | 4.5 oz. slice | Pepperoni/Cheese Pizza (2 oz. cheese and/or pepperoni = 2 oz. eq. M/MA) | VEG Weekly cup portions 1/2 cup Dark Green 3/4 cup Red/Orange 1/2 cup Beans/Peas 1/2 cup Starchy 1/2 cup Other 1 cup Add'l Grains (9.5 oz.) | | |
| | G/B | WGR Dinner Roll (1 oz. eq. grain) | | 1/2 c. | WGR Pasta Macaroni (1 oz. eq. grain) | | 1.5 oz. | 8"WGR Tortilla (1.5 oz. eq. grain) | | 3 oz. | WGR Bun (2 oz. eq. grain) | | 2 oz. | WGR Pizza Crust (2 oz. eq. grain) | | x | |
| | Fruit | 1 oz. | | Seasoned WGR Brown Rice | 1/2 c. | | WGR Tortilla Chips | 1 oz. | | WGR Tortilla Chips | 2 oz. | | WGR Tortilla Chips | 1/2 c. | | 1/2 cup Fresh Orange Wedges | x |
| | | 1/2 c. | | 1/2 cup Peaches | 1/2 c. | | 1/2 cup Fresh Apple Slices | 1/2 c. | | 1/2 cup Pineapple Chunks | 1/2 c. | | 1/2 cup Cinnamon Applesauce | 3/4 c. | | 3/4 cup Baby Carrots | x |
| | Veg | 3/4 c. | | 1 cup Baked Beans = 3/4 cup credit (USDA I-06) | 3/4 c. | | 1.5 cup (3/4 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | 3/4 cup | | 1 Cup (1/2 Cup credit) Iceberg Lettuce | 1 cup | | 3/4 cup Baked Potato Wedges 1/4 cup lettuce (1/8 cup credit) & 1/8 cup onion, pickles (garnish) | FF Ranch | | x | |
| M/MA | 6 | 4 pieces (4 oz.) | 7 1 | Cup | Spaghetti (1/2 cup meat sauce = 2 oz. eq. M/MA) | 8 | 2 oz. | BBQ Pork (2 oz. cooked pork = 2 oz. eq. M/MA) | 9 3 | oz. | Grilled Chicken Caesar Wrap (2 oz. cooked chicken = 2 oz. eq. M/MA) | 10 | 4 oz. | Grilled Cheese (2 oz. cheese = 2 oz. eq. M/MA) | x | | |
| G/B | 1 oz. 1.25 oz. | WGR Nugget Breading (1-1.25 oz. eq. grain) | 1/2 c. | WGR Pasta—Spaghetti (1 oz. eq. grain) | 2 oz. | WGR Bun (2 oz. eq. grain) | 2 oz. | WGR Bun (2 oz. eq. grain) | 1 oz. | 6" WGR Tortilla (1 oz. eq. grain) | 2 oz. | WGR Bread (2 oz. eq. grain) | x | | | | |
| | 1 oz. | WGR Dinner Roll (1 oz. eq. grain) | 1/2 c. | 1/2 cup Fresh Banana | 1/2 c. | 1/2 cup Fruit Cocktail | 1/2 c. | 1/2 cup Fruit Cocktail | 1/2 c. | 1/2 c. | 1/2 c. | x | | | | | |

| | | | | | | | |
|-------|--|--|---|--|---|-------------------------|--------------------------|
| Fruit | Blueberries, Strawberries | | | 1/2 cup Cantaloupe Wedges | | 1/2 cup Pears | 1/2 cup Other |
| Veg | 3/4 c. 3/4 Black-eyed peas | 1 cup 1.5 cup (3/4 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings 1/4 cup Tomato Sauce | 3/4 c. 3/4 cup Baked Sweet Potato Fries | 3/4 c. 3/4 cup Sweet Peas | 3/4 c. 3/4 Cup Green Beans | 1 cup Add'l | x Grains (8-8.25 oz.) |
| M/MA | Chili (2 oz. cooked beef = 2 oz. eq. M/MA) | Turkey Chef Salad (1 oz. cooked turkey & 1 oz. LF Cheese = 2 oz. eq. M/MA) | Hot Dog (2 oz. all meat hot dog = 2 oz. eq. M/MA) | 14 1 Chicken Fajita (USDA D-40- 1 fajita = 2 oz. eq. M/MA) | Pepperoni/Cheese Pizza (2 oz. cheese and/or pepperoni = 2 oz. eq. M/MA) | VEG Weekly cup portions | 1/2 cup Dark Green |
| G/B | 11 1/2 WGR Oyster Crackers (1 oz. eq. grain) | 12 WGR Croutons (1 oz. eq. grain) | 13 WGR Hot Dog Bun (1.5 oz. eq. grain) | Each 6"WGR Tortilla (1 oz. eq. grain) | WGR Pizza Crust (2 oz. eq. grain) | x 3/4 cup Red/Orange | |
| Fruit | Cup WGR Dinner Roll (1 oz. eq. grain) | 1 oz. WGR Soft Breadstick (1oz. eq. grain) | 2 oz. 1/2 cup Fresh Apple Slices | 1 oz. WGR Tortilla Chips (1 oz. eq. grain) | 15 4.5 oz. slice | x 1/2 cup Beans/Peas | |
| | 1 oz. 1/2 cup Mixed Fruit | 1 oz. 1/2 cup Watermelon | 1.5 oz. | 1 oz. 1/2 cup Fresh Orange Wedges | 2 oz. 1/2 cup Peaches | x 1/2 cup Starchy | |
| Veg | 1 oz. 3/4 cup Variety Beans (Chili) | 1/2 c. | 1/2 c. 3/4 Cup Cucumber Sticks | 1/2 c. 1 cup 3/4 cup Mexicali Corn 1/4 cup salsa | 3/4 c. 3/4 cup Baby Carrots | x 1 cup Add'l | |
| | 3/4 c. | 1 cup 1.5 cup (3/4 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | 3/4 c. | FF Ranch | FF Ranch | x | Grains (9.5 oz.) |
| | | | | | | | VEG Weekly cup portions |

| | | | |
|-----|-----------|--|--|
| Veg | 1-3/4 cup | 1 cup (1/2 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | <p>The contractor is encouraged to incorporate low sodium products.</p> <p>Required average daily calorie range per 5-day week = 600-650</p> <p>*Leafy green vegetables: 1 cup counts as 1/2 cup of vegetables. Dark green leafy choices include romaine, spinach, Mesclun, and green and red leaf lettuce.</p> <p>Grains must meet the designated ounce equivalents per the menu guidelines.</p> <p>Light, low-fat, non-fat, and low- sugar products/food items are to be used as necessary to meet the average daily calorie range. Condiments to be included,</p> |
| | | 1/4 cup Tomatoes | |
| | | 3/4 cup Crinkle Cut Fries | |

EXHIBIT B, PART 1
Food-Based Meal Pattern
21-Day Cycle Menu for 9th – 12th Grade
Lunch

| | 1 | 2 | 3 | 4 | 5 | VEG Weekly cup portions |
|-------|---|---|---|--|---|---------------------------|
| M/MA | 3-4 oz. Baked Chicken (2 oz. cooked chicken = 2 oz. eq. M/MA) | 4 oz. Cheese Sauce (2 oz. eq. M/MA) | 4.5 oz. Chicken/Cheese (Quesadilla) (2 oz. cooked chicken & 1/2 oz. cheese= 2.5 oz. eq. M/MA) | 3 oz. Hamburger (2 oz. cooked beef = 2 oz. eq. M/MA) | 4.5 oz. slice Pepperoni/Cheese Pizza (2 oz. cheese and/or pepperoni = 2 oz. eq. M/MA) | x 1/2 cup Dk Green |
| G/B | 1 oz. WGR Dinner Roll (1 oz. eq. grain) | 1/2 cup WGR Pasta—Macaroni (1 oz. eq. grain) | 1.5 oz. 8"WGR Tortilla (1.5 oz. eq. grain) | 2 oz. WGR Hamburger Bun (2 oz. eq. grain) | 2 oz. WGR Pizza Crust (2 oz. eq. grain) | x 1-1/4 cup Red/Orange |
| | 1/2 cup Seasoned WGR Brown Rice (1 oz. eq. grain) | 1 oz. WGR Dinner Roll (1 oz. eq. grain) | 1 oz. WGR Tortilla Chips (1 oz. eq. grain) | | | x 1/2 cup Beans/Peas |
| Fruit | 1 cup Peaches | 1 cup 1/2 cup 100% Fruit Blend Juice | 1 cup Pineapple Chunks | 1 cup Cinnamon Applesauce | 1 cup Grapes | x 1/2 cup Starchy |
| | | 1/2 cup Fresh Apple Slices | | | | x 3/4 cup Other |
| Veg | 1-1/3 Cup Baked Beans = 1 Cup credit (USDA I-06) | 2 cups (1 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | 1-1/2 Cup (3/4 Cup credit) Iceberg Lettuce | 1 Cup Baked Potato Wedges | 1 Cup Baby Carrots | x 1-1/2 cup Add'l |
| | | | 1/4 Cup Salsa | | FF Ranch | |
| | | | | | | x Grains (10.5 oz) |

| | | | | | | | | |
|-------|---|---|---|--|---|--|---|-------------------------|
| | 6 | | 7 | 8 | 9 | 10 | | VEG Weekly cup portions |
| M/MA | 4 pieces (4 oz.) | Oven-Baked Fish Nuggets (4 pieces = 2 oz. eq. M/MA) | 1 Cup Spaghetti (1/2 Cup meat sauce = 2 oz. eq. M/MA) | 2 oz. BBQ Pork (2 oz. cooked pork = 2 oz. eq. M/MA) | 3 oz. 2 Grilled Chicken Caesar Wrap (2 oz. cooked chicken = 2 oz. eq. M/MA) | 2 oz. Grilled Cheese (2 oz. cheese = 2 oz. eq. M/MA) | x | 1/2 cup Dk Green |
| G/B | 1 oz. 1.25 oz. | WGR Nugget Breading (1-1.25 oz. eq. grain) | 1 cup WGR Pasta—Spaghetti (1 oz. eq. grain) | 2 oz. WGR Bun (2 oz. eq. grain) | oz. 10" WGR Tortilla (2 oz. eq. grain) | 2 oz. WGR Bread (2 oz. eq. grain) | x | 1-1/4 cup Red/Orange |
| | 1 oz. | WGR Dinner Roll (1oz. eq. grain) | 1 oz. Garlic Bread (1 oz. eq. grain) | | | | x | 1/2 cup Beans/Peas |
| Fruit | 1 cup | 1 cup Fresh Fruit Mix—Grapes, Blueberries, Strawberries | 1 cup 1/2 cup Fresh Banana 1/2 cup 100% Apple Juice | 1 cup 1 cup Fruit Cocktail | 1 cup 1 cup Cantaloupe Wedges | 1 cup 1 cup Pears | x | 1/2 cup Starchy |
| | | | | | | | x | 3/4 cup Other |
| Veg | 1 cup | 1 cup Black Beans | 1-1/4 cup 2 cups (1 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings 1/4 Cup Tomato Sauce | 1 cup 1 Cup Baked Sweet Potato Fries | 1 cup 1 Cup Sweet Peas | 1 cup 1 Cup Green Beans | x | 1-1/2 cup Add'l |
| | | | | | | | x | |
| | | | | | | | | Grains (10-10.25 oz) |
| M/MA | 11 | Chili (2 oz. cooked beef = 2 oz. eq. M/MA) | 12 Turkey and Cheese Chef Salad (1 oz. cooked turkey & 1 oz. LF Cheese = 2 oz. eq. M/MA) | 13 Hot Dog (2 oz. all meat hot dog = 2 oz. eq. M/MA) | 14 1 Chicken Fajita (USDA D-40- 1 fajita = 2 oz. eq. M/MA) | 15 Pepperoni/Cheese Pizza (2 oz. cheese and/or pepperoni = 2 oz. eq. M/MA) | x | 1/2 cup Dk Green |
| G/B | WGR Oyster Crackers (1 oz. eq. grain) | 1 oz. WGR Croutons (1 oz. eq. grain) | 1 oz. WGR Soft Breadstick (1 oz. eq. grain) | 2 oz. WGR Hot Dog Bun (1.5 oz. eq. grain) | Each 6" WGR Tortilla (1 oz. eq. grain) | 2 oz. WGR Pizza Crust (2 oz. eq. grain) | x | 1-1/4 cup Red/Orange |
| | 1/2 Cup WGR Dinner Roll (1 oz. eq. grain) | 1 oz. WGR Soft Breadstick (1 oz. eq. grain) | 1.5 oz. Hard Pretzels (1 oz. eq. grain) | 1 oz. WGR Tortilla Chips (1 oz. eq. grain) | 1 oz. WGR Tortilla Chips (1 oz. eq. grain) | | x | 1/2 cup Beans/Peas |
| | 1 oz. 1 cup Mixed Fruit | 1 cup 1 cup Watermelon | 1 oz. 1/2 cup Fresh Apple | 1 oz. 1 cup pineapple chunks | | 1 cup Grapes | x | 1/2 cup Starchy |
| | | | 1/2 cup 100% Fruit Punch Juice | | | | x | 3/4 cup Other |

| | | | | | | | | | | | | |
|-------|-------------|---|-------|---|-----------|--|------------|---|-----------|--|---|-------------------------|
| Fruit | 1 cup | 1 cup Variety Beans (Chili) | 1 cup | 2 cups (1 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | 1 cup | 1 Cup Cucumber Sticks | 1 cup | 3/4 cup Mexicali Corn | 1 cup | 1 Cup Baby Carrots | x | 1-1/2 cup Add'l |
| Veg | 1 cup | | | | 1 cup | | 1-1/4 cup | 1/4 cup Salsa | 1 cup | | | Grains (10.5 oz) |
| | | | | | | | | | | FF Ranch | | |
| M/MA | 16 | 5 pieces (3 oz.) Baked Breaded Chicken Tenders (5 pieces = 2 oz. eq. M/MA) | 17 | 2 oz. Pork Stir Fry (2 oz. cooked pork = 2 oz. eq. M/MA) | 18 | 1 Cup Ziti- (1/2 Cup turkey meat sauce = 2 oz. eq. M/MA) | 19 | 4.66 oz. Hot Turkey and Cheese (Sub) | 20 | 1 Each Beef Burrito (2 oz. cooked beef = 2 oz. eq. M/MA) | x | VEG Weekly cup portions |
| G/B | 1 oz. 1 oz. | WGR Biscuit (1 oz. eq. grain) WG Tenders Breading (1 oz. eq. grain) | 1 c. | WGR Brown Rice (2 oz. eq. grain) | 1/2 C. | WGR Pasta- Ziti (1/2 Cup pasta = 1 oz. eq. grain) | 2 oz. | 1.66 oz. Turkey & 1 oz. Cheese = 2 oz. eq. M/MA) WGR Bun (2 oz. eq. grain) | 1.5 oz. | 8"WGR Tortilla (1.5 oz. eq. grain) | x | 1/2 cup Dk Green |
| | | | | | 1 oz. | Garlic Bread (1 oz. eq. grain) | | | 1 oz. | WGR Tortilla Chips (1 oz. eq. grain) | x | 1-1/4 cup Red/Orange |
| | | | | | | | | | | | x | 1/2 cup Beans/Peas |
| Fruit | 1 cup | 1 cup Baked Cinnamon Apples | 1 cup | 1 cup Pears | 1 cup | 1/2 cup Fresh Banana 1 | with 1 cup | 1/2 cup Sliced Kiwi 1/2 cup Red Grapes | 1 cup | 1 cup Fresh Melon(s) | x | 1/2 cup Starchy |
| Veg | 1 cup | 1 -1/3 Cup Baked Beans = 1 Cup credit (USDA I-06) | 1 cup | 3/4 cup Broccoli | 1-1/4 cup | 1/2 cup 100% Apple Juice | 1 cup | 1 cup Tater Tos | 1-1/4 cup | 2 Cups (1 Cup credit) Iceberg Lettuce | x | 3/4 cup Other |
| | | | | 1/4 cup Oriental Veg (Stir Fry) | | 1 cup Carrot Sticks | | | | 1/4 cup Tomatoes, Onion (Salsa) | x | 1-1/2 cup Add'l |
| | | | | | | 1/4 cup Tomato Sauce | | | | | x | Grains (10.5 oz) |
| | 21 | | | | | | | | | | | |

WGR = whole grain-rich, eq. = equivalent, M/MA = Meat/Meat Alternate

| | | | |
|-------|-----------|--|--|
| M/MA | 2 oz. | Breaded Chicken Patty (3 oz. = 2 oz. eq. M/MA) | A 8 oz. milk served daily per meal pattern requirements. Two choices required daily from: Fat Free flavored or unflavored; 1% or less unflavored. |
| G/B | 2 oz. | Whole Grain Rich Bun (2 oz. eq. grain) | The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service. Products may be brand name or equivalent as stipulated in this contract. The contractor is encouraged to incorporate low sodium products. |
| Fruit | 1 cup | 1 cup Fresh Apple Slices | Required average daily calorie range per 5-day week = 750–850 *Leafy green vegetables: 1 cup counts as 1/2 cup of vegetables. Dark green leafy choices include romaine, spinach, Mesclun, and green and red leaf lettuce. Grains must meet the designated ounce equivalents per the menu guidelines. |
| Veg | 1-3/4 cup | 1 cup (1/2 cup credit) Romaine OR Other Dark Green Lettuce Salad* FF Dressings | Light, low-fat, non-fat, and low- sugar products/food items are to be used as necessary to meet the average daily calorie range. Condiments to be included, It is recommended to utilize USDA recipe to prepare menu items when applicable. |
| | | 1/4 cup Tomatoes | |
| | | 3/4 cup Crinkle Cut Fries | |

EXHIBIT B, PART 2
Food-Based Meal Pattern
21-Day Cycle Menu for K – 12th Grade
Breakfast

| 1 | 2 | 3 | 4 | 5 |
|---|---|--|---|---|
| G/B 1.2 oz. WGR Pancakes (1 o.z eq. grain) | 1 oz. WGR Toast (1 oz. eq. grain) | 1 oz. WGR English Muffin (1 oz. eq. grain) | 1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq. | 2 oz. WGR Bagel (2 oz. eq. grain) w/ Low-Fat cream cheese |
| G/B or 1 oz. Turkey Sausage (1 oz. cooked = 1 oz. eq. M/MA) | 1/2 egg Scrambled Eggs (1/2 egg = 1 oz. eq. M/MA) w/veggies | 1 oz. 1/2 Egg (1 oz. eq. M/MA) | 4 oz. Fat-Free Yogurt (1/2 cup = 1 oz. eq. M/MA) | |
| M/MA | | 1/2 oz. Low-fat Cheese (.5 oz. eq. M/MA) | | |
| F/V 1/2 c. Fresh Blueberries | 1/2 c. Orange Wedges | 1/2 c. Fresh Strawberries | 1/2 c. Fresh Banana | 1/2 c. Fresh Apple Slices |

| | | | | | |
|----|---|--|--|--|---|
| | 1/2 c. 100% Pineapple Juice Syrup | 1/2 c. 100% Orange Juice 1/4 c. Mushrooms, Red/Green Peppers, and Onions | 1/2 c. 100% Apple Juice | 1/2 c. 100% Grape Juice | 1/2 c. 100% Fruit Punch Juice |
| 6 | G/B 1/2 c. WGR Oatmeal (1 oz. eq. grain) G/B or 2 oz. WGR Granola Bar (2 oz. plain granola bar = 1 oz. eq. grain) M/MA F/V 1/2 c. Cinnamon Apples 1/2 c. 100% Pineapple Juice | 7 1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq. 2 oz. WGR Apple Muffin (2 oz. = 1 oz. eq. grain) 1/4 c. Raisins (1/4 c. credits 1/2 c.) 1/2 c. 100% Orange Juice | 8 2.4 oz. WGR Waffles (2.4 oz. = 2 oz. eq. grain) 1/2 c. Pineapple 1/2 c. 100% Apple Juice Syrup | 9 1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq. 1 oz. WGR Animal Crackers (1 oz. = 1 oz. eq. grain) 1/2 c. Pears 1/2 c. 100% Grape Juice | 10 1 oz. WGR English Muffin 2 Tbsp. Peanut Butter (2 Tbsp. = 1 oz. eq. M/MA) 1/2 c. Peaches 1/2 c. 100% Fruit Punch Juice |
| 11 | | 12 | 13 | 14 | 15 |
| | G/B 4.8 oz. WGR French Toast (4.8 oz. = 2 oz. eq. grain) G/B or M/MA F/V 1/2 c. Applesauce 1/2 c. 100% Pineapple Juice Syrup | 1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq. 1/2 c. Fat-Free Yogurt (1/2 cup = 1 oz. eq. M/MA) 1/2 c. Fresh Banana 1/2 c. 100% Orange Juice | 1 oz. WGR Biscuit (1 oz. eq. grain) 1 oz. Egg (1/2 egg = 1 oz. eq. M/MA) 1/2 oz. Low-fat Cheese (.5 oz. eq. M/MA) 1/2 c. Orange Wedges 1/2 c. 100% Apple Juice | 1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq. 2 oz. Hard Boiled Egg (1 egg = 2 oz. eq. M/MA) 1/2 c. Mixed Fruit 1/2 c. 100% Grape Juice | 1 oz. WGR Toast (1 oz. eq. grain) Scrambled Eggs (1/2 egg = 1 oz. eq. M/MA) w/veggies 1/2 c. Fresh Blueberries 1/2 c. 100% Orange Juice 1/4 c. Mushrooms, Red/Green Peppers, and Onions |
| 16 | | 17 | 18 | 19 | 20 |

| | | | | |
|--|--|--|---|--|
| <p>G/B ½ c. WGR Oatmeal (1 oz. eq. grain)</p> <p>G/B or 2 oz. Whole Grain Granola Bar (2 oz. plain granola bar = 1 oz. eq. grain)</p> <p>M/MA</p> <p>F/V 1/2 c. Cinnamon Apples</p> <p>1/2 c. 100% Pineapple Juice</p> | <p>1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq.</p> <p>2 oz. WGR Blueberry Muffin (2 oz. = 1 oz. eq. grain)</p> <p>1/2 c. Pineapple</p> <p>1/2 c. 100% Orange Juice</p> | <p>2.4 oz. WGR Waffles (2.4 oz. = 2 oz. eq. grain)</p> <p>1/2 c. Peaches</p> <p>1/2 c. 100% Apple Juice</p> <p>Syrup</p> | <p>1 oz. WGR Cereal- 1 Cup (flakes/rounds) = 1 oz. eq. 1.25 Cups (puffed cereal) = 1 oz. eq.</p> <p>1 oz. WGR Graham Crackers (1 oz. = 1 oz. eq. grain)</p> <p>1/2 c. Fresh Strawberries</p> <p>1/2 c. 100% Grape Juice</p> | <p>2 oz. WGR Breakfast Muffin (2 oz. = 1 oz. eq. grain)</p> <p>1 oz. Scrambled Eggs (1/2 egg = 1 oz. eq. M/MA)</p> <p>1/2 c. Fresh Apple Slices</p> <p>1/2 c. 100% Fruit Punch Juice</p> |
| <p>21</p> <p>G/B 1.2 oz. Whole Grain Rich Pancakes (1.2 oz. = 1 oz. eq. grains)</p> <p>G/B or</p> <p>M/MA 1 oz. Turkey Sausage (1 oz. cooked = 1 oz. eq. M/MA)</p> <p>F/V 1/2 c. Mixed Fruit</p> <p>1/2 c. 100% Orange Juice</p> | <p>WGR = whole grain-rich, eq. = equivalent, M/MA = Meat/Meat Alternate</p> <p>A 8 oz. milk served daily per meal pattern requirements. Two choices required daily from: Fat Free flavored or unflavored; 1% or less unflavored.</p> <p>The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service.</p> <p>Grains and meat/meat alternates must meet the designated ounce equivalents per the menu guidelines.</p> <p>The breakfast menu must meet the 2014-2015 meal pattern requirements for all components, including the whole grains and daily one-cup fruit requirements, and Sodium Target 1 (≤540 mg sodium at breakfast).</p> <p>Condiments to be included.</p> <p>The contractor is encouraged to incorporate low sodium products.</p> | | | |

EXHIBIT C
FOOD BASED NUTRITION STANDARDS
FOR MENU PLANNING
NATIONAL SCHOOL LUNCH PROGRAM & SCHOOL BREAKFAST PROGRAM

| | Breakfast Meal Pattern | | | Lunch Meal Pattern | | |
|---|--|-------------------|--------------------|--------------------|-------------------|--------------------|
| | <i>Grades K-5</i> | <i>Grades 6-8</i> | <i>Grades 9-12</i> | <i>Grades K-5</i> | <i>Grades 6-8</i> | <i>Grades 9-12</i> |
| Meal Pattern | Amount of Food^a Per Week (Minimum Per Day) | | | | | |
| Fruits (cups) ^{b,c} | 5 (1) | 5 (1) | 5 (1) | 2½ (½) | 2½ (½) | 5 (1) |
| Vegetables (cups) ^{b,c} | 0 | 0 | 0 | 3¾ (¾) | 3¾ (¾) | 5 (1) |
| Dark green ^d | 0 | 0 | 0 | ½ | ½ | ½ |
| Red/Orange ^d | 0 | 0 | 0 | ¾ | ¾ | 1¼ |
| Beans/Peas (Legumes) ^d | 0 | 0 | 0 | ½ | ½ | ½ |
| Starchy ^d | 0 | 0 | 0 | ½ | ½ | ½ |
| Other ^{d,e} | 0 | 0 | 0 | ½ | ½ | ¾ |
| Additional Veg to Reach Total ^f | 0 | 0 | 0 | 1 | 1 | 1½ |
| Grains (oz. eq.) | 7 (1) | 8 (1) | 9 (1) | 8 (1) | 8 (1) | 10 (2) |
| Meats/Meat Alternates (oz. eq.) | 0 ^g | 0 ^g | 0 ^g | 8-10 (1) | 9-10 (1) | 10-12 (2) |
| Fluid milk (cups) ^l | 5 (1) | 5 (1) | 5 (1) | 5 (1) | 5 (1) | 5 (1) |
| Other Specifications: Daily Amount Based on the Average for a 5-Day Week | | | | | | |
| Min-max calories (kcal) ^{h,i,o} | 350-500 | 400-550 | 450-600 | 550-650 | 600-700 | 750-850 |
| Saturated fat (% of total calories) ⁱ | < 10 | < 10 | < 10 | < 10 | < 10 | < 10 |
| Sodium (mg) ^{i,j} | ≤ 540 | ≤ 600 | ≤ 640 | ≤ 1,230 | ≤ 1,360 | ≤ 1,420 |
| Target 1, 2014-2015 | | | | | | |
| Target 2, 2017-2018 | ≤ 485 | ≤ 535 | ≤ 570 | ≤ 935 | ≤ 1,035 | ≤ 1,080 |
| Target 3, 2022-2023 | ≤ 430 | ≤ 470 | ≤ 500 | ≤ 640 | ≤ 710 | ≤ 740 |
| <u>Trans fat</u> ^l | Nutrition label or manufacturer specifications must indicate zero grams of <u>trans fat</u> per serving. | | | | | |

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is ½ cup.

^bOne quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

^cFor breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or “Other vegetables” subgroups as defined in §210.10(c)(2)(iii).

^dLarger amounts of these vegetables may be served.

^eThis category consists of “Other vegetables” as defined in §210.10(c)(2)(iii)(E). For the purposes of the NSLP, “Other vegetables” requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups as defined in § 210.10(c)(2)(iii).

^fAny vegetable subgroup may be offered to meet the total weekly vegetable requirement.

^gThere is no separate meat/meat alternate component in the SBP. Schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.

^hThe average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).

ⁱDiscretionary sources of calories (solid fats and added sugars) must be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1 percent milk fat are not allowed.

^jFinal sodium specifications are to be reached by SY 2022-2023 or July 1, 2022. Intermediate sodium specifications are established for SY 2014-2015 and 2017-2018. See required intermediate specifications in § 210.10(f)(3) for lunches and § 220.8(f)(3) for breakfast.

DRAFT CONTRACT

Please note: This sample contract is a draft contract for proposers to view and understand the County’s standard terms and conditions. It is subject to revisions. By submitting a proposal, respondent understands and acknowledges that the draft contract is not an offer. Respondents are not to sign this draft contract.

AGREEMENT BETWEEN OKALOOSA COUNTY, FLORIDA
AND
CONTRACT ID

THIS AGREEMENT (hereinafter referred to as the “Agreement”) is made this _____, day of _____, 2021, by and between Okaloosa County, a political subdivision of the state of Florida, (hereinafter referred to as the “County”), with a mailing address of 1250 N. Eglin Parkway, Suite 100, Shalimar, Florida, 32579, and _____, a _____ authorized to do business in the State of Florida (hereinafter referred to as “Contractor”) whose Federal I.D. # is _____.

RECITALS

WHEREAS, the County is in need of a contractor to provide Inmate Food Services (“Services”); and

WHEREAS, pursuant to the Okaloosa County Purchasing Manual, the County issued a Request for Proposals to competitively procure the Services and received responses to perform these Services. A copy of the procurement and Contractor’s response to the procurement is included as Attachment “A”; and

WHEREAS, Contractor is a certified and insured entity with the necessary experience to provide the desired Services; and

WHEREAS, the County wishes to enter into this Agreement with Contractor to provide the Services to the County for an amount of _____ Dollars (\$ _____), as further detailed below.

NOW THEREFORE, in consideration of the promises and the mutual covenants herein, the parties agree as follows:

1. Recitals and Attachments. The Recitals set forth above are hereby incorporated into this Agreement and made part hereof for reference. The following documents are attached to this Agreement and are incorporated herein.

- Attachment “A” – Procurement RFP COR 35-21 and Contractor’s Response;
- Attachment “B” – Insurance Requirements;
- Attachment “C” – Title VI list of pertinent nondiscrimination acts and authorities;
- Attachment “D” – Scrutinized Companies Certification;
- Attachment “E” – Grant Funding Conditions

2. Services. Contractor agrees to perform the following services, Inmate Food Services . The Services to be provided are further detailed in the Contractor’s proposal attached as Attachment “A” and incorporated herein by reference. The Services shall be performed by Contractor to the full satisfaction of the County. Contractor agrees to have a qualified representative to audit and inspect the Services provided on a regular basis to ensure all

Services are being performed in accordance with the County's needs and pursuant to the terms of this Agreement and shall report to the County accordingly. Contractor agrees to immediately inform the County via telephone and in writing of any problems that could cause damage to the County. Contractor will require its employees to perform their work in a manner befitting the type and scope of work to be performed.

3. Term and Renewal. The term of this Agreement shall begin when all parties have signed, and shall continue for a period of one (1) year from the date all parties have signed, subject to the County's ability to terminate in accordance with Section 7 of this Agreement. The terms of Section 20 entitled 'Indemnification and Waiver of Liability' shall survive termination of this Agreement.

This agreement may be renewed upon mutual written agreement of the parties for a period of up to four (4) one (1) year renewals. .

4. Compensation. The Contractor agrees to provide the Services to the County, including materials and labor, in a total amount of _____ Dollars (\$ _____).

a. Contractor shall submit an invoice to the County upon _____. The invoice shall indicate that all services have been completed for that invoice period. In addition, Contractor agrees to provide the County with any additional documentation requested to process the invoices.

b. Disbursement. Check one:

There are no reimbursable expenses associated with this Agreement.

The following are reimbursable expenses associated with this Agreement:

c. Payment Schedule. Invoices received from the Contractor pursuant to this Agreement will be reviewed by the initiating County Department. Payment will be disbursed as set forth above. If services have been rendered in conformity with the Agreement, the invoice will be sent to the Finance Department for payment. Invoices must reference the contract number assigned by the County after execution of this Agreement. Invoices will be paid in accordance with the State of Florida Local Government Prompt Payment Act.

d. Availability of Funds. The County's performance and obligation to pay under this Agreement is contingent upon annual appropriation for its purpose by the County Commission.

Contractor shall make no other charges to the County for supplies, labor, taxes, licenses, permits, overhead or any other expenses or costs unless any such expenses or cost is incurred by Contractor with the prior written approval of the County. If the County disputes any charges on the invoices, it may make payment of the uncontested amounts and withhold payment on the contested amounts until they are resolved by agreement with the Contractor. Contractor shall not pledge the County's credit or make it a guarantor of payment or surety for any contract, debt, obligation, judgment, lien, or any form of indebtedness. The Contractor further warrants and represents that it has no obligation or indebtedness that would impair its ability to fulfill the terms of this Agreement.

5. Ownership of Documents and Equipment. All documents prepared by the Contractor pursuant to this Agreement and related Services to this Agreement are intended and represented for the ownership of the County only. Any other use by Contractor or other parties shall be approved in writing by the County. If requested, Contractor shall deliver the documents to the County within fifteen (15) calendar days.

6. Insurance. Contractor shall, at its sole cost and expense, during the period of any work being performed under this Agreement, procure and maintain the minimum insurance coverage required as set forth in Attachment

“B” attached hereto and incorporated herein, to protect the County and Contractor against all loss, claims, damages and liabilities caused by Contractor, its agents, or employees.

7. Termination and Remedies for Breach.

- a. If, through any cause within its reasonable control, the Contractor shall fail to fulfill in a timely manner or otherwise violate any of the covenants, agreements or stipulations material to this Agreement, the County shall have the right to terminate the Services then remaining to be performed. Prior to the exercise of its option to terminate for cause, the County shall notify the Contractor of its violation of the particular terms of the Agreement and grant Contractor thirty (30) days to cure such default. If the default remains uncured after thirty (30) days the County may terminate this Agreement, and the County shall receive a refund from the Contractor in an amount equal to the actual cost of a third party to cure such failure. If Contractor fails, refuses or is unable to perform any term of this Agreement, County shall pay for services rendered as of the date of termination.
 - i. In the event of termination, all finished and unfinished documents, data and other work product prepared by Contractor (and sub-Contractor (s)) shall be delivered to the County and the County shall compensate the Contractor for all Services satisfactorily performed prior to the date of termination, as provided in Section 4 herein.
 - ii. Notwithstanding the foregoing, the Contractor shall not be relieved of liability to the County for damages sustained by it by virtue of a breach of the Agreement by Contractor and the County may reasonably withhold payment to Contractor for the purposes of set-off until such time as the exact amount of damages due the County from the Contractor is determined.
- b. Termination for Convenience of County. The County may, for its convenience and without cause immediately terminate the Services then remaining to be performed at any time by giving written notice. The terms of Section 7 Paragraphs a(i) and a(ii) above shall be applicable hereunder.
- c. Termination for Insolvency. The County also reserves the right to terminate the remaining Services to be performed in the event the Contractor is placed either in voluntary or involuntary bankruptcy or makes any assignment for the benefit of creditors.
- d. Termination for failure to adhere to the Public Records Law. Failure of the Contractor to adhere to the requirements of Chapter 119 of the Florida Statutes and Section 9 below, may result in immediate termination of this Agreement.

8. Governing Law, Venue and Waiver of Jury Trial. This Agreement shall be interpreted and construed in accordance with and governed by the laws of the State of Florida. All parties agree and accept that jurisdiction of any dispute or controversy arising out of this Agreement, and any action involving the enforcement or interpretation of any rights hereunder shall be brought exclusively in the First Judicial Circuit in and for Okaloosa County, Florida, and venue for litigation arising out of this Agreement shall be exclusively in such state courts, forsaking any other jurisdiction which either party may claim by virtue of its residency or other jurisdictional device. In the event it becomes necessary for the County to file a lawsuit to enforce any term or provision under this Agreement, then the County shall be entitled to its costs and attorney’s fees at the pretrial, trial and appellate levels. BY ENTERING INTO THIS AGREEMENT, CONTRACTOR AND COUNTY HEREBY EXPRESSLY WAIVE ANY RIGHTS EITHER PARTY MAY HAVE TO A TRIAL BY JURY OF ANY CIVIL LITIGATION RELATED TO THIS AGREEMENT. Nothing in this Agreement is intended to serve as a waiver of sovereign immunity, or of any other immunity, defense, or privilege enjoyed by the County pursuant to Section 768.28, Florida Statutes.

9. Public Records. Any record created by either party in accordance with this Contract shall be retained and maintained in accordance with the public records law, Florida Statutes, Chapter 119. Contractor must comply with the public records laws, Florida Statute chapter 119, specifically Contractor must:

- a. Keep and maintain public records required by the County to perform the service.
- b. Upon request from the County’s custodian of public records, provide the County with a copy of the requested records or allow the records to be inspected or copied within a reasonable time at a cost that does not exceed the cost provided in chapter 119 Florida Statutes or as otherwise provided by law.
- c. Ensure that public records that are exempt or confidential and exempt from public records disclosure requirements are not disclosed except as authorized by law for the duration of the contract term and following completion of the contract if the contractor does not transfer the records to the County.
- d. Upon completion of the contract, transfer, at no cost, to the County all public records in possession of the contractor or keep and maintain public records required by the County to perform the service. If the contractor transfers all public records to the public agency upon completion of the contract, the contractor shall destroy any duplicate public records that are exempt or confidential and exempt from public records disclosure requirements. If the contractor keeps and maintains public records upon completion of the contract, the contractor shall meet all applicable requirements for retaining the public records. All records stored electronically must be provided to the public agency, upon the request from the public agency’s custodian of public records, in a format that is compatible with the information technology systems of the public agency.

IF THE CONTRACTOR HAS QUESTIONS REGARDING THE APPLICATION OF CHAPTER 119, FLORIDA STATUTES, TO THE CONTRACTOR’S DUTY TO PROVIDE PUBLIC RECORDS RELATING TO THIS CONTRACT, CONTACT THE CUSTODIAN OF PUBLIC RECORDS AT OKALOOSA COUNTY RISK MANAGEMENT DEPARTMENT 302 N. WILSON ST., CRESTVIEW, FL 32536 PHONE: (850) 689-5977 riskinfo@myokaloosa.com.

10. Audit. The County and/or its designee shall have the right from time to time at its sole expense to audit the compliance by the Contractor with the terms, conditions, obligations, limitations, restrictions, and requirements of this Contract and such right shall extend for a period of five (5) years after termination of this Contract.

11. Notices. All notices and other communications required or permitted to be given under this Agreement by either party to the other shall be in writing and shall be sent (except as otherwise provided herein) (i) by certified mail, first class postage prepaid, return receipt requested, (ii) by guaranteed overnight delivery by a nationally recognized courier service, or (iii) by facsimile with confirmation receipt (with a copy simultaneously sent by certified mail, first class postage prepaid, return receipt requested or by overnight delivery by traditionally recognized courier service), addressed to such party as follows:

| | | |
|--------------------------|--|---|
| If to the County: | Eric Esmond, Director Okaloosa County Corrections 1200 East James Lee Boulevard Crestview, FL 32539 850-689-5690 eesmond@myokaloosa.com | With a copy to: County Attorney Office 1250 N. Eglin Pkwy, Suite 100 Shalimar, FL 32579 (850) 224-4070 |
|--------------------------|--|---|

| | | |
|------------------------------|--|------------------------|
| If to the Contractor: | | With a copy to: |
|------------------------------|--|------------------------|

12. Assignment. Contractor shall not assign this Agreement or any part thereof, without the prior consent in writing of the County. If Contractor does, with approval, assign this Agreement or any part thereof, it shall require that its assignee be bound to it and to assume toward Contractor all of the obligations and responsibilities that Contractor has assumed toward the County.

13. Subcontracting. Contractor shall not subcontract any services or work to be provided to County without the prior written approval of the County's Representative. The County reserves the right to accept the use of a subcontractor or to reject the selection of a particular subcontractor and to inspect all facilities of any subcontractors in order to make a determination as to the capability of the subcontractor to perform properly under this Agreement. The County's acceptance of a subcontractor shall not be unreasonably withheld. The Contractor is encouraged to seek minority and women business enterprises for participation in subcontracting opportunities. Additionally, any subcontract entered into between the Contractor and subcontractor will need to be approved by the County prior to it being entered into and said agreement shall incorporate in all required terms in accordance with local, state and Federal regulations.

14. Civil Rights. The Contractor agrees to comply with pertinent statutes, Executive Orders and such rules as are promulgated to ensure that no person shall, on the grounds of race, creed, color, national origin, sex, age, or disability be excluded from participating in any activity conducted with or benefiting from Federal assistance. This provision binds the Contractor and subcontractors from the bid solicitation period through the completion of the contract. This provision is in addition to that required by Title VI of the Civil Rights Act of 1964.

15. Compliance with Nondiscrimination Requirements. During the performance of this Agreement, the Contractor, for itself, its assignees, and successors in interest, agrees as follows:

- a. Compliance with Regulations: The Contractor will comply with the Title VI List of Pertinent Nondiscrimination Acts and Authorities, as they may be amended from time to time, which are herein incorporated and attached hereto as Attachment "C".
- b. Nondiscrimination: The Contractor, with regard to the work performed by it during the Agreement, will not discriminate on the grounds of race, color, or national origin in the selection and retention of subcontractors, including procurements of materials and leases of equipment. The Contractor will not participate directly or indirectly in the discrimination prohibited by the Nondiscrimination Acts and Authorities, including employment practices when the contract covers any activity, project, or program set forth in Appendix B of 49 CFR part 21.
- c. Solicitations for Subcontracts, including Procurements of Materials and Equipment: In all solicitations, either by competitive bidding or negotiation made by the Contractor for work to be performed under a subcontract, including procurements of materials, or leases of equipment, each potential subcontractor or supplier will be notified by the Contractor of the contractor's obligations under this contract and the Nondiscrimination Acts and Authorities on the grounds of race, color, or national origin.
- d. Information and Reports: The Contractor will provide all information and reports required by the Acts, the Regulations, and directives issued pursuant thereto and will permit access to its books, records,

accounts, other sources of information, and its facilities as may be determined by the County or other governmental entity to be pertinent to ascertain compliance with such Nondiscrimination Acts and Authorities and instructions. Where any information required of a contractor is in the exclusive possession of another who fails or refuses to furnish the information, the Contractor will so certify to the County or the other governmental entity, as appropriate, and will set forth what efforts it has made to obtain the information.

- e. **Sanctions for Noncompliance:** In the event of a Contractor's noncompliance with the non-discrimination provisions of this contract, the County will impose such contract sanctions as it or another applicable state or federal governmental entity may determine to be appropriate, including, but not limited to:
 - i. Withholding payments to the Contractor under the Agreement until the Contractor complies; and/or
 - ii. Cancelling, terminating, or suspending the Agreement, in whole or in part.
- f. **Incorporation of Provisions:** The Contractor will include the provisions of paragraphs one through six in every subcontract, including procurements of materials and leases of equipment, unless exempt by the Acts, the Regulations, and directives issued pursuant thereto. The Contractor will take action with respect to any subcontract or procurement as the County may direct as a means of enforcing such provisions including sanctions for noncompliance. Provided, that if the Contractor becomes involved in, or is threatened with litigation by a subcontractor, or supplier because of such direction, the Contractor may request the County to enter into any litigation to protect the interests of the County. In addition, the Contractor may request the United States to enter into the litigation to protect the interests of the United States.

16. Compliance with Laws. Contractor shall secure any and all permits, licenses and approvals that may be required in order to perform the Services, shall exercise full and complete authority over Contractor's personnel, shall comply with all workers' compensation, employer's liability and all other federal, state, county, and municipal laws, ordinances, rules and regulations required of an employer performing services such as the Services, and shall make all reports and remit all withholdings or other deductions from the compensation paid to Contractor's personnel as may be required by any federal, state, county, or municipal law, ordinance, rule, or regulation.

17. Conflict of Interest. The Contractor covenants that it presently has no interest and shall not acquire any interest, directly or indirectly which could conflict in any manner or degree with the performance of the Services. The Contractor further covenants that in the performance of this Agreement, no person having any such interest shall knowingly be employed by the Contractor. The Contractor guarantees that he/she has not offered or given to any member of, delegate to the Congress of the United States, any or part of this contract or to any benefit arising therefrom.

18. Independent Contractor. Contractor enters into this Agreement as, and shall continue to be, an independent contractor. All services shall be performed only by Contractor and Contractor's employees. Under no circumstances shall Contractor or any of Contractor's employees look to the County as his/her employer, or as partner, agent or principal. Neither Contractor, nor any of Contractor's employees, shall be entitled to any benefits accorded to the County's employees, including without limitation worker's compensation, disability insurance, vacation or sick pay. Contractor shall be responsible for providing, at Contractor's expense, and in Contractor's name, unemployment, disability, worker's compensation and other insurance as well as licenses and permits usual and necessary for conducting the services to be provided under this Agreement.

19. Third Party Beneficiaries. It is specifically agreed between the parties executing this Agreement that it is not intended by any of the provisions of any part of the Agreement to create in the public or any member thereof, a third party beneficiary under this Agreement, or to authorize anyone not a party to this Agreement to maintain a suit for personal injuries or property damage pursuant to the terms or provisions of this Agreement.

20. Indemnification and Waiver of Liability. The Contractor agrees, to the fullest extent permitted by law, to defend, indemnify and hold harmless the County, its agents, representatives, officers, directors, officials and employees from and against claims, damages, losses and expenses (including but not limited to attorney's fees, court costs and costs of appellate proceedings) relating to, arising out of or resulting from the Contractor's negligent acts, errors, mistakes or omissions relating to professional Services performed under this Agreement. The Contractor's duty to defend, hold harmless and indemnify the County its agents, representatives, officers, directors, officials and employees shall arise in connection with any claim, damage, loss or expense that is attributable to bodily injury; sickness; disease; death; or injury to impairment, or destruction of tangible property including loss of use resulting therefrom, caused by any negligent acts, errors, mistakes or omissions related to Services in the performance of this Agreement including any person for whose acts, errors, mistakes or omissions the Contractor may be legally liable. The parties agree that TEN DOLLARS (\$10.00) represents specific consideration to the Contractor for the indemnification set forth herein.

The waiver by a party of any breach or default in performance shall not be deemed to constitute a waiver of any other or succeeding breach or default. The failure of the County to enforce any of the provisions hereof shall not be construed to be a waiver of the right of the County thereafter to enforce such provisions.

21. Taxes and Assessments. Contractor agrees to pay all sales, use, or other taxes, assessments and other similar charges when due now or in the future, required by any local, state or federal law, including but not limited to such taxes and assessments as may from time to time be imposed by the County in accordance with this Agreement. Contractor further agrees that it shall protect, reimburse and indemnify County from and assume all liability for its tax and assessment obligations under the terms of the Agreement.

The County is exempt from payment of Florida state sales and use taxes. The Contractor shall not be exempted from paying sales tax to its suppliers for materials used to fulfill contractual obligations with the County, nor is the Contractor authorized to use the County's tax exemption number in securing such materials.

The Contractor shall be responsible for payment of its own and its share of its employees' payroll, payroll taxes, and benefits with respect to this Agreement.

22. Prohibition Against Contracting with Scrutinized Companies. Pursuant to Florida Statutes Section 215.4725, contracting with any entity that is listed on the Scrutinized Companies that Boycott Israel List or that is engaged in the boycott of Israel is prohibited. Contractors must certify that the company is not participating in a boycott of Israel. Any contract for goods or services of One Million Dollars (\$1,000,000) or more shall be terminated at the County's option if it is discovered that the entity submitted false documents of certification, is listed on the Scrutinized Companies with Activities in Sudan List, the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, or has been engaged in business operations in Cuba or Syria after July 1, 2018.

Any contract entered into or renewed after July 1, 2018 shall be terminated at the County's option if the company is listed on the Scrutinized Companies that Boycott Israel List or engaged in the boycott of Israel. Contractors must submit the certification that is attached to this agreement as Attachment "D". Submitting a false certification shall be deemed a material breach of contract. The County shall provide notice, in writing, to the Contractor of the County's determination concerning the false certification. The Contractor shall have ninety (90) days following receipt of the notice to respond in writing and demonstrate that the determination was in error. If the Contractor does not demonstrate that the County's determination of false certification was made in error, then

the County shall have the right to terminate the contract and seek civil remedies pursuant to Florida Statute Section 215.4725.

23. Inconsistencies and Entire Agreement. If there is a conflict or inconsistency between any term, statement, requirement, or provision of any attachment attached hereto, any document or events referred to herein, or any document incorporated into this Agreement, the term, statement, requirement, or provision contained in this Agreement shall prevail and be given superior effect and priority over any conflicting or inconsistent term, statement, requirement or provision contained in any other document or attachment, including but not limited to Attachments listed in Section 1.

24. Severability. If any term or condition of this Contract shall be deemed, by a court having appropriate jurisdiction, invalid or unenforceable, the remainder of the terms and conditions of this Contract shall remain in full force and effect. This Contract shall not be more strictly construed against either party hereto by reason of the fact that one party may have drafted or prepared any or all the terms and provisions hereof.

25. Entire Agreement. This Agreement contains the entire agreement of the parties, and may be amended, waived, changed, modified, extended or rescinded only by in writing signed by the party against whom any such amendment, waiver, change, modification, extension and/or rescission is sought.

26. Representation of Authority to Contractor/Signatory. The individual signing this Agreement on behalf of Contractor represents and warrants that he or she is duly authorized and has legal capacity to execute and deliver this Agreement. The signatory represents and warrants to the County that the execution and delivery of this Agreement and the performance of the Services and obligations hereunder have been duly authorized and that the Agreement is a valid and legal agreement binding on the Contractor and enforceable in accordance with its terms.

27. Grant Funding. From time-to-time during the duration of this Agreement, grant funding may be utilized in performance of this this Agreement, such as United States Department of Agriculture School Lunch Program funding. As such, Contractor further agrees to the following:

- a. Contractor shall conduct the food service operation to ensure compliance with the rules and regulations of the Florida Department of Agriculture and Consumer Services (“FDACS”) and the USDA regarding Child Nutrition Programs
- b. Contractor agrees that any and all refunds or manufactures rebates shall go back into the County’s food service account and shall at no time be kept by the Contractor.
- c. Contractor agrees that all goods, services, or monies received as the result of any equipment or USDA Foods rebate shall be credited to the county's nonprofit food service account
- d. Contractor certifies and agrees to comply with the requirements outlined in Exhibit B & C as they apply to the performance of this Agreement:

IN WITNESS WHEREOF, the parties hereto have executed this Agreement in duplicate on the day and year first written above.

WITNESS:

Signature

BY:

Print Name

ATTEST:

OKALOOSA COUNTY, FLORIDA

J.D. Peacock II, Clerk of Courts

BY: _____
Carolyn N. Ketchel, Chairman

Food Service Management Company (FSMC) Monitoring Tool

Twice a year an official of the school sponsor should conduct a monitoring visit of *each* food service site. Complete a copy of this form for each site monitored. Keep these completed forms with your records.

Sponsor #/Name: _____ Site Name _____

FSMC Name: _____ Review Date: _____ Base Year of Contract: _____ Renewal Year (1,2,3,4): _____

| Meal Type | Fixed Fee Per Meal | Meal Type | Fixed Fee Per Meal |
|--|--------------------|--------------------------|--------------------|
| Student Lunches | \$ _____ | SFSP Lunch/Supper Meals | \$ _____ |
| Student Breakfasts | \$ _____ | SFSP Snacks | \$ _____ |
| Meal Equivalent Fee | \$ _____ | FFVP Meal Equivalent Fee | \$ _____ |
| Meal Equivalent Factor (breakfast, snack, adult, etc.) | \$ _____ | | \$ _____ |
| Student Afterschool Snacks | \$ _____ | | |
| SFSP Breakfast | \$ _____ | | |

| Menus and Service | Yes | No | NA | Comments |
|--|--------------------------|--------------------------|--------------------------|----------|
| 1. Has the FSMC followed the 21-day cycle menu, as described in Exhibit B of the contract, for the first 21 days of the contract? (Monitor during the first year of contract only) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 2. If changes were made to menus following the first 21 days of the contract, did the sponsor approve them? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 3. Do cycle menus meet requirements for all grade groups? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 4. Are production records completed each day for all meals claimed for reimbursement and component contributions available for each menu item? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 5. If the "Offer vs Serve" provision was implemented, are students required to take the minimum number of menu items (including ½ cup fruit and/or vegetable)? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 6. Are meal modifications provided to students? Is appropriate meal modification documentation on file at the serving site? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 7. Does the FSMC provide fluid milk substitutions as Sponsor as indicated? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 8. Are fluid milk substitutions compliant with USDA substitution criteria? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 9. Are the Smart Snacks In Schools regulations being followed by the FSMC? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 10. Is the FSMC complying with Vending as stated in the Contract? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 11. Does the FSMC comply with the Sponsor's Local Wellness Policy? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 12. Are meals monitored after the last food or menu item is served/selected to ensure only reimbursable meals are claimed? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 13. Do the foods purchased meet the quality specification standards indicated in the contract? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 14. Is FSMC complying with Buy American Requirements? | <input type="checkbox"/> | <input type="checkbox"/> | | |

| Financial Accountability Procedures | Yes | No | NA | Comments |
|---|--------------------------|--------------------------|--------------------------|---|
| 1. Do the school food service daily income records accurately reflect the revenue received by meal type? (Student meals, adult meals, a la carte, etc.) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 2. Do the school food service daily meal count record forms accurately reflect the counts of student and adult meals by meal type and eligibility category? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 3. Are all records being maintained that are needed to support the Claim for reimbursement, reports with claim information (promptly at the end of each month), and meal count records for meals not covered by the Claim, such as adult meals? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 3. Are all invoices monitored to assure the FSMC invoices per the current pricing agreement indicated in the contract or addendum and have not double-invoiced or included costs which are not allowed by the contract? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 4. Do the records show a la carte, adult, and other food sales are being invoiced at the meal equivalency rate or accurately per the contract? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 5. Are all discounts, rebates, and credits for food and supplies received, where applicable? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Sanitation and Safety Procedures | Yes | No | N/A | Comments |
| 1. Are facilities and equipment adequately maintained for safety and sanitation? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 2. Do employees practice safe food handling procedures? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 3. Is a Food Safety (HACCP) plan available at the serving site? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 4. If yes, is the plan being implemented? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 5. Has the plan been reviewed and revised annually? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 6. Are health licenses maintained as required by the contract? | <input type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> Sponsor responsibility <input type="checkbox"/> FSMC responsibility |
| 7. Has the Sponsor/FSMC met the food safety training requirements for their employees? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| Other Contractual Requirements | Yes | No | N/A | Comments |
| 1. Has the advisory committee of parents, students and teachers met to assist in menu planning? (Attach documentation - Agendas, Surveys, Taste Testing Results, etc.) | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 2. If recommendations or concerns have been noted as a result of the meetings, has the FSMC implemented recommendations or addressed the concerns brought forth by the advisory committee? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 3. If the Sponsor has requested that the FSMC representative participate in the advisory committee meetings has the FSMC complied with this requirement? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 4. Have all corrections been made as required if problems were noted during a sponsor review, the administrative review, or a program audit? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

| Other Contractual Requirements Cont. | Yes | No | N/A | Comments |
|---|--------------------------|--------------------------|--------------------------|-----------------|
| 5. Were the Sponsor's Civil Rights policies followed? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 6. Have there been any Civil Rights complaints this year? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| 7. Is the FSMC performing any Sponsor special functions/catering outside the nonprofit school food service account? List functions in the comments section. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 8. If yes to the above, is there a method which delineates the cost allocation for Sponsor special functions/catering conducted outside the nonprofit school food service? (i.e. ensures labor costs are not double invoiced) | | | | |
| 9. Is the FSMC performing any special functions/catering for entities other than the Sponsor? (Any external catering- not for the benefit of the district requires a separate contract.) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 10. If yes to the above, what process is in place to ensure that any and all resources of the school food service department, which are to be used by the FSMC, produce revenue to fully fund the costs of the non-school catering. Are all costs related to the use of the school district's facilities (including food service facilities for catering) paid for by a source other than the food service fund? Please describe process. | | | | |
| 11. Is the FSMC adhering to the Sponsor's free and reduced priced policy statement? | <input type="checkbox"/> | <input type="checkbox"/> | | |
| Staffing and Professional Development | Yes | No | N/A | Comments |
| 12. Is FSMC complying with Professional Standards requirements for its employees? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 13. Is FSMC providing appropriate and timely training for FSMC staff? List training in comments section at end of monitoring form. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Renewal Process (If Applicable) | Yes | No | N/A | Comments |
| 14. Do all the invoices match the prices with the current renewal addendum prices? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 15. Did the renewal adhere to CPI meal rate increases as described in the contract? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| USDA Foods (If Applicable) | Yes | No | N/A | Comments |
| 16. Did the FSMC credit the full value of all donated foods received for use in the meal service as required by contract requirements? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 17. Is the FSMC complying with contract requirements that the procurement of processed end products on behalf of the recipient agency, as applicable, complies with the requirements in subpart C of 7 CFR part 250 and with the provisions of distributing or recipient agency processing agreements? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

Other Comments:

| |
|--|
| |
|--|

List any Corrective Actions Required of the Food Service Management Company

Date of Implementation

| List any Corrective Actions Required of the Food Service Management Company | Date of Implementation |
|---|------------------------|
| | |

Signature of Sponsor's Monitoring Official

Title

Date

Signature of FSMC Official

Title

Date



TRINITY SERVICES
GROUP

Proposal for Inmate Food Service

Okaloosa County

RFP COR 35-21

September 8, 2021





©Trinity Services Group, Inc.



September 8, 2021

Okaloosa County Purchasing Department
Attn: Jeffrey Hyde, Purchasing Manager
5479A Old Bethel Road
Crestview, FL 32536

Dear Mr. Hyde:

Trinity Services Group, Inc. is proud to submit our proposal for the continued professional management of Okaloosa County's inmate food service program. Trinity has provided quality food service for the corrections industry for over 30 years.

Our commitment is to deliver a quality food service program, including good food, properly trained staff, fiscal responsibility, and efficient response while maintaining safety and security. Trinity's programs are built upon a solid foundation of operating systems, controls and strong local management, and comply with the American Correctional Association Standards for Food Service. Trinity's qualified teams are part of our plan to attain our mutual security goals with no inmate disruptions.

We welcome any questions you may have about our proposal and capabilities for providing services to Okaloosa County. Please feel free to contact our representative, Christina Muro, at 727-772-3556 or christina.muro@trinityservicesgroup.com with any questions.

Sincerely,

A handwritten signature in blue ink that reads "David M. Miller". The signature is fluid and cursive.

David M. Miller
Chief Operating Officer



Table of Contents

Required Documents

- Respondent Acknowledgement Form
- Drug-Free Workplace Certification Form
- Conflict of Interest Disclosure Form
- Federal E-Verify Compliance Certification
- Cone of Silence
- Recycled Content Form
- Indemnification and Hold Harmless
- Certification Regarding Lobbying
- Company Data
- System for Award Management
- Addendum Acknowledgement
- Anti-Collusion Statement
- Governmental Debarment & Suspension
- Vendors on Scrutinized Companies List
- List of References
- USDA Certification Regarding Debarment
- Exceptions

| | |
|--|----------|
| Executive Summary | 1 |
| Qualifications | 5 |
| Company Background and Experience..... | 5 |
| Key Personnel..... | 6 |
| Florida Clients | 9 |
| Financial Stability | 10 |
| Qualifications of the Staff | 11 |
| Staffing Plan | 12 |
| Management Plan for Supervision of Inmates | 15 |
| Staff Training | 16 |
| Inmate Training Programs..... | 22 |



Operation Plan 25

Operational Overview25

Sanitation34

Security36

Menus 39

Food Product Safety and Quality39

4 Week Adult Cycle Menu with Nutritional Analysis Insert

4 Week Juvenile Cycle Menu with Nutritional Analysis Insert

Diet Guidelines for Correctional Institutions 40

Sample Holiday Menus.42

Trinity Take-Out43

Emergency Contingency Plan. 44

Quality Assurance 53

Quality Assurance Program53

Operations Policies and Procedures56

Monitoring Inmate Preferences57

Grievances.58

Cost Proposal 59



REQUEST FOR PROPOSALS ("RFP") & RESPONDENT'S ACKNOWLEDGEMENT

RFP TITLE:
Inmate Food Service

RFP NUMBER:
RFP COR 35-21

ISSUE DATE:
MANDATORY PRE-PROPOSAL MEETING
LAST DAY FOR QUESTIONS:
RFP OPENING DATE & TIME:

August 02, 2021
August 12, 2021 10:00 A.M. CST
August 17, 2021 3:00 P.M. CST
September 08, 2021 3:00 P.M. CST

NOTE: RESPONSES RECEIVED AFTER THE OPENING DATE & TIME WILL NOT BE CONSIDERED.

Okaloosa County, Florida solicits interested parties to submit a response on the above referenced Inmate Food Service solicitation. All terms, specifications and conditions set forth in this RFP must be incorporated into your response. A response will not be accepted unless all conditions have been met. All responses must have an authorized signature in the space provided below. All envelopes containing sealed responses must reference the "RFP Title," "RFP Number," and the "RFP Due Date & Time." Okaloosa County is not responsible for lost or late delivery of responses by the U.S. Postal Service or other delivery services used by the Respondent. Neither faxed nor electronically submitted responses will be accepted. Responses may not be withdrawn for a period of ninety (90) days after opening unless otherwise specified.

RESPONDENT ACKNOWLEDGEMENT FORM BELOW MUST BE COMPLETED, SIGNED, AND RETURNED AS PART OF YOUR RESPONSE. RESPONSES WILL NOT BE ACCEPTED WITHOUT THIS FORM, SIGNED BY AN AUTHORIZED AGENT.

COMPANY NAME Trinity Services Group, Inc.
MAILING ADDRESS 477 Commerce Blvd.
CITY, STATE, ZIP Oldsmar, FL 34677
FEDERAL EMPLOYER'S IDENTIFICATION NUMBER (FEIN): 59-3026703
TELEPHONE NUMBER: 813-854-4264 EXT: _____ FAX: 813-855-2330
EMAIL: dave.miller@trinityservicesgroup.com

I CERTIFY THAT THIS SUBMITTAL IS MADE WITHOUT PRIOR UNDERSTANDING, AGREEMENT, OR CONNECTION WITH ANY OTHER RESPONDENT SUBMITTING A SUBMITTAL FOR THE SAME MATERIALS, SUPPLIES, EQUIPMENT OR SERVICES, AND IS IN ALL RESPECTS FAIR AND WITHOUT COLLUSION OR FRAUD. I AGREE TO ABIDE BY ALL TERMS AND CONDITIONS OF THIS SUBMITTAL AND CERTIFY THAT I AM AUTHORIZED TO SIGN THIS SUBMITTAL FOR THE RESPONDENT.

AUTHORIZED SIGNATURE: David M. Miller TYPED OR PRINTED NAME David M. Miller

TITLE: Chief Operating Officer DATE: September 1, 2021

DRUG-FREE WORKPLACE CERTIFICATION

THE BELOW SIGNED RESPONDENT CERTIFIES that it has implemented a drug-free workplace program. In order to have a drug-free workplace program, a business shall:

1. Publish a statement notifying employees that the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
2. Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
3. Give each employee engaged in providing the commodities or contractual services that are under quote a copy of the statement specified in subsection 1.
4. In the statement specified in subsection 1, notify the employees that, as a condition of working on the commodities or contractual services that are under quote, the employee will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of Chapter 893, Florida Statutes, or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
5. Impose a sanction upon, or require the satisfactory participation in, drug abuse assistance or rehabilitation program if such is available in employee's community, by any employee who is convicted.
6. Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign this statement, I certify that this firm complies fully with the above requirements.

DATE: September 1, 2021

SIGNATURE: 

COMPANY: Trinity Services Group, Inc.

NAME: David M. Miller
(Typed or Printed)

ADDRESS: 477 Commerce Blvd.

Oldsmar, FL 34677

TITLE: Chief Operating Officer

PHONE.: 813-854-4264

CONFLICT OF INTEREST DISCLOSURE FORM

For purposes of determining any possible conflict of interest, all Respondents, must disclose if any Okaloosa Board of County Commissioner, employee(s), elected officials(s), or if any of its agencies is also an owner, corporate officer, agency, employee, etc., of their business.

Indicate either "yes" (a County employee, elected official, or agency is also associated with your business), or "no." If yes, give person(s) name(s) and position(s) with your business.

YES: _____

NO: ✓

NAME(S)

POSITION(S)

FIRM NAME: Trinity Services Group, Inc.

BY (PRINTED): David M. Miller

BY (SIGNATURE): 

TITLE: Chief Operating Officer

ADDRESS: 477 Commerce Blvd., Oldsmar, FL 34677

PHONE NO.: 813-854-4264

E-MAIL : dave.miller@trinityservicesgroup.com

DATE: September 1, 2021

FEDERAL E-VERIFY COMPLIANCE CERTIFICATION

In accordance with Okaloosa County Policy and Executive Order Number 11-116 from the office of the Governor of the State of Florida, Respondent hereby certifies that the U.S. Department of Homeland Security's E-Verify system will be used to verify the employment eligibility of all new employees hired by the Respondent during the contract term, and shall expressly require any subcontractors performing work or providing services pursuant to the contract to likewise utilize the U.S. Department of Homeland Security's E-Verify system to verify the employment eligibility of all new employees hired by the subcontractor during the contract term; and shall provide documentation such verification to the COUNTY upon request.

As the person authorized to sign this statement, I certify that this company complies/will comply fully with the above requirements.

DATE: September 1, 2021

SIGNATURE: 

COMPANY: Trinity Services Group, Inc.

NAME: David M. Miller

ADDRESS: 477 Commerce Blvd.

TITLE: Chief Operating Officer

Oldsmar, FL 34677

E-MAIL: dave.miller@trinityservicesgroup.com

PHONE NO.: 813-854-4264

CONE OF SILENCE

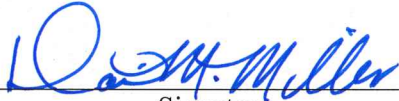
The Board of County Commissioners have established a solicitation silence policy (Cone of Silence) that prohibits oral and written communication regarding all formal solicitations for goods and services (ITB, RFP, ITQ, ITN, and RFQ) or other competitive solicitation between the Respondent (or its agents or representatives) or other entity with the potential for a financial interest in the award (or their respective agents or representatives) regarding such competitive solicitation, and any County Commissioner or County employee, selection committee member or other persons authorized to act on behalf of the Board including the County's Architect, Engineer or their sub-consultants, or anyone designated to provide a recommendation to award a particular contract, other than the Purchasing Department Staff.

The period commences from the time of advertisement until contract award.

Any information thought to affect the committee or staff recommendation submitted after responses are due, should be directed to the Purchasing Manager or an appointed representative. It shall be the Purchasing Manager's decision whether to consider this information in the decision process.

Any violation of this policy shall be grounds to disqualify the Respondent from consideration during the selection process.

All Respondents must agree to comply with this policy by signing the following statement and including it with their submittal.

I  representing Trinity Services Group, Inc.
Signature Company Name

On this 1st day of September 2021, I hereby agree to abide by the County's "Cone of Silence Clause" and understand violation of this policy shall result in disqualification of my submittal.

**RECYCLED CONTENT FORM
NOT APPLICABLE**

RECYCLED CONTENT INFORMATION

1. Is the material in the above: Virgin _____ or Recycled _____ (Check the applicable blank) If recycled what percentage? _____%

Product Description: _____

2. If your product packaged and/or shipped in material containing recycled content?

Yes _____ No _____

Specify: _____

3. Is your product recyclable after it has reached its intended end use?

Yes _____ No _____

Specify: _____

The above is not applicable if there is only a personal service involved with no product involvement.

Name of Respondent: Trinity Services Group, Inc.

E-Mail: dave.miller@trinityservicesgroup.com

INDEMNIFICATION AND HOLD HARMLESS

Respondent shall indemnify and hold harmless the County, its officers and employees from liabilities, damages, losses, and costs including but not limited to reasonable attorney fees, to the extent caused by the negligence, recklessness, or intentional wrongful conduct of the Respondent and other persons employed or utilized by the Respondent in the performance of this Agreement.

The contractor agrees to release, discharge, indemnify, defend and hold harmless the County, its officers and employees' agents from all illness, injury or damage to persons or property that may arise out of the activities covered under this agreement, including the transportation, distribution, use or consumption of food items, irrespective of any negligence on the part of the County. Furthermore, the contractor agrees to defend and fully indemnify the district from any and all liability, loss or damage the County or its agents or employees may suffer as a result of claims, demands, costs, penalties, litigation or judgments against it arising from any and all illness, injury or damage to any person, persons or property caused by or resulting from the activities covered under this agreement, including the transportation, distribution, use or consumption of food items.

Trinity Services Group, Inc.

Respondent's Company Name


Authorized Signature – Manual

477 Commerce Blvd., Oldsmar, FL 34677

Physical Address

David M. Miller

Authorized Signature – Typed

Same

Mailing Address

Chief Operating Officer

Title

813-854-4264

Phone Number

813-855-2330

FAX Number

Cellular Number

813-309-6323

After-Hours Number(s)

September 1, 2021

Date

dave.miller@trinityservicesgroup.com

Email

LOBBYING - 31 U.S.C. 1352, 49 CFR PART 19, 49 CFR PART 20

APPENDIX A, 49 CFR PART 20--CERTIFICATION REGARDING LOBBYING

Certification for Contracts, Grants, Loans, and Cooperative Agreements

(To be submitted with each bid or offer exceeding \$100,000)


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

1. No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of an agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.
2. If any funds other than Federal appropriated funds have been paid or will be paid to any person for making lobbying contacts to an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form--LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions [as amended by "Government wide Guidance for New Restrictions on Lobbying," 61 Fed. Reg. 1413 (1/19/96). Note: Language in paragraph (2) herein has been modified in accordance with Section 10 of the Lobbying Disclosure Act of 1995 (P.L. 104-65, to be codified at 2 U.S.C. 1601, *et seq.*)]
3. The undersigned shall require that the language of this certification be included in the award documents for all sub-awards at all tiers (including subcontracts, sub-grants, and contracts under grants, loans, and cooperative agreements) and that all sub-recipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by 31, U.S.C. § 1352 (as amended by the Lobbying Disclosure Act of 1995). Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

[Note: Pursuant to 31 U.S.C. § 1352(c)(1) -(2)(A), any person who makes a prohibited expenditure or fails to file or amend a required certification or disclosure form shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such expenditure or failure.]

The Contractor, Trinity Services Group, Inc., certifies or affirms the truthfulness and accuracy of each statement of its certification and disclosure, if any. In addition, the Contractor understands and agrees that the provisions of 31 U.S.C. A 3801, *et seq.*, apply to this certification and disclosure, if any.

 Signature of Contractor's Authorized Official

David M. Miller, Chief Operating Officer Name and Title of Contractor's Authorized Official

September 1, 2021 Date

For: Okaloosa County

Title of Grant Program: Sponsor 303 Contract 18224 – National School Lunch Program, School Breakfast Program and Food Commodities

COMPANY DATA

Respondent's Company Name: Trinity Services Group, Inc.

Physical Address & Phone #: 477 Commerce Blvd.
Oldsmar, FL 34677

Contact Person (Typed-Printed): Christina Muro

Phone #: _____

Cell #: 727-772-3556

Email: christina.muro@trinityservicesgroup.com

Federal ID or SS #: 59-3026703

Respondent's License #: Florida L94963

Respondent's DUNS #: 62-180-4913

Fax #: 813-855-2330

Emergency #'s After Hours,
Weekends & Holidays: 813-309-6323

SYSTEM FOR AWARD MANAGEMENT (OCT 2016)

(a) Definitions. As used in this provision.

“Electronic Funds Transfer (EFT) indicator” means a four-character suffix to the unique entity identifier. The suffix is assigned at the discretion of the commercial, nonprofit, or Government entity to establish additional System for Award Management records for identifying alternative EFT accounts (see [subpart 32.11](#)) for the same entity.

“Registered in the System for Award Management (SAM) database” means that.

(1) The Offeror has entered all mandatory information, including the unique entity identifier and the EFT indicator, if applicable, the Commercial and Government Entity (CAGE) code, as well as data required by the Federal Funding Accountability and Transparency Act of 2006 (see [subpart 4.14](#)) into the SAM database;

(2) The offeror has completed the Core, Assertions, and Representations and Certifications, and Points of Contact sections of the registration in the SAM database;

(3) The Government has validated all mandatory data fields, to include validation of the Taxpayer Identification Number (TIN) with the Internal Revenue Service (IRS). The offeror will be required to provide consent for TIN validation to the Government as a part of the SAM registration process; and

(4) The Government has marked the record “Active”.

“Unique entity identifier” means a number or other identifier used to identify a specific commercial, nonprofit, or Government entity. See www.sam.gov for the designated entity for establishing unique entity identifiers.

(b)(1) By submission of an offer, the offeror acknowledges the requirement that a prospective awardee shall be registered in the SAM database prior to award, during performance, and through final payment of any contract, basic agreement, basic ordering agreement, or blanket purchasing agreement resulting from this solicitation.

(2) The Offeror shall enter, in the block with its name and address on the cover page of its offer, the annotation “Unique Entity Identifier” followed by the unique entity identifier that identifies the Offeror’s name and address exactly as stated in the offer. The Offeror also shall enter its EFT indicator, if applicable. The unique entity identifier will be used by the Contracting Officer to verify that the Offeror is registered in the SAM database.

(c) If the Offeror does not have a unique entity identifier, it should contact the entity designated at www.sam.gov for establishment of the unique entity identifier directly to obtain one. The Offeror should be prepared to provide the following information:

- (1) Company legal business name.
- (2) Tradestyle, doing business, or other name by which your entity is commonly recognized.
- (3) Company Physical Street Address, City, State, and Zip Code.
- (4) Company Mailing Address, City, State and Zip Code (if separate from physical).
- (5) Company telephone number.
- (6) Date the company was started.
- (7) Number of employees at your location.
- (8) Chief executive officer/key manager.

(9) Line of business (industry).

(10) Company Headquarters name and address (reporting relationship within your entity).

(d) If the Offeror does not become registered in the SAM database in the time prescribed by the Contracting Officer, the Contracting Officer will proceed to award to the next otherwise successful registered Offeror.

(e) Processing time, which normally takes 48 hours, should be taken into consideration when registering. Offerors who are not registered should consider applying for registration immediately upon receipt of this solicitation.

(f) Offerors may obtain information on registration at <https://www.acquisition.gov> .

Offerors SAM information:

| | |
|-----------------|--|
| Entity Name: | <u>Trinity Services Group, Inc.</u> |
| Entity Address: | <u>477 Commerce Blvd., Oldsmar, FL 34677</u> |
| Duns Number: | <u>62-180-4913</u> |
| CAGE Code: | <u>70PX6</u> |

ANTI-COLLUSION STATEMENT

The below signed Respondent has not divulged to, discussed or compared his submittal with other responders and has not **colluded with any other responders or parties to respond whatever. Note: No premiums, rebates, or gratuities permitted either with, prior to, or after any** delivery of materials. Any such violation will result in the cancellation and/or return of material (as applicable) and the removal from solicitation list(s).

PROHIBITION OF GRATUITIES - By submission of a bid, a contractor certifies that no employee of County has or shall benefit financially or materially from such bid or subsequent contract. Any contract issued as a result of this ITB may be terminated at such time as it is determined that gratuities of any kind were either offered or received by any of the aforementioned persons

Trinity Services Group, Inc.
Respondent's Company Name

477 Commerce Blvd.
Address

Oldsmar, FL 34677
City/State/Zip

813-854-4264
Phone #

59-3026703
Federal ID # or SS #


Authorized Signature – Manual

David M. Miller
Authorized Signature – Typed

Chief Operating Officer
Title

813-855-2330
Fax #

GOVERNMENT DEBARMENT & SUSPENSION

Instructions

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person(s) to which this response is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Orders 12549, at Subpart C of OMB 2 C.F.R. Part 180 and 3000.332. You may contact the department or agency to which this response is being submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the System for Award Management (SAM) database.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.


9. Except for transactions authorized under paragraph (5) of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

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

The prospective bidder certifies, by submission and signature of this bid, that the bidder complies fully with the Federal Debarment Certification regarding debarment suspension, ineligibility and voluntary exclusion. The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552(a), as amended). This certification is required by the regulations implementing Executive Orders 12549, Debarment and Suspension, and implemented at 34 CFR, part 85, as defined at the 34 CFR part 85, sections 85.105 and 85.110-(ed80-0013).

**[READ INSTRUCTIONS ON PREVIOUS PAGE BEFORE COMPLETING
CERTIFICATION]**

1. The prospective lower tier participant certifies, by submission of this bid, that neither it nor its principals or subcontractors is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal or State department or agency. That it has done so by checking the Excluded Parties List System. This is available on the internet at <http://epls.arnet.gov>;
2. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this bid

| | |
|---|--|
| Printed Name and Title of Authorized Representative | David M. Miller Chief Operating Officer |
|  _____ Signature | _____ 9/1/2021 Date |

VENDORS ON SCRUTINIZED COMPANIES LISTS

By executing this Certificate, the bid proposer, certifies that it is not: (1) listed on the Scrutinized Companies that Boycott Israel List, created pursuant to section 215.4725, Florida Statutes, (2) engaged in a boycott of Israel, (3) listed on the Scrutinized Companies with Activities in Sudan List or the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, created pursuant to section 215.473, Florida Statutes, or (4) engaged in business operations in Cuba or Syria. Pursuant to section 287.135(5), Florida Statutes, the County may disqualify the bid proper immediately or immediately terminate any agreement entered into for cause if the bid proposer is found to have submitted a false certification as to the above or if the Contractor is placed on the Scrutinized Companies that Boycott Israel List, is engaged in a boycott of Israel, has been placed on the Scrutinized Companies with Activities in Sudan List or the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, or has been engaged in business operations in Cuba or Syria, during the term of the Agreement. If the County determines that the bid proposer has submitted a false certification, the County will provide written notice to the bid proposer. Unless the bid proposer demonstrates in writing, within 90 calendar days of receipt of the notice, that the County's determination of false certification was made in error, the County shall bring a civil action against the bid proposer. If the County's determination is upheld, a civil penalty shall apply, and the bid proposer will be ineligible to bid on any Agreement with a Florida agency or local governmental entity for three years after the date of County's determination of false certification by bid proposer.

As the person authorized to sign this statement, I certify that this firm complies fully with the above requirements.

DATE: September 1, 2021

SIGNATURE: 

COMPANY: Trinity Services Group, Inc.

NAME: David M. Miller
(Typed or Printed)

ADDRESS: 477 Commerce Blvd.
Oldsmar, FL 34677

TITLE: Chief Operating Officer

E-MAIL: dave.miller@trinityservicesgroup.com

PHONE NO.: 813-854-4264

LIST OF REFERENCES

1. Owner's Name and Address: Pasco County Detention Center
20101 Central Boulevard, Land O'Lakes, FL 34637

Contact Person: Dalia Hernandez-Gibson, Telephone # (813) 325-6114
Director Of Inmates Services
Email: dhernandezgibson@pascosheriff.org

2. Owner's Name and Address: Seminole County Sheriff's Office
211 Bush Boulevard, Sanford, FL 32773

Contact Person: Laura Bedard, Telephone # (407) 665-1201
Chief of Corrections
Email: lbedard@seminolesheriff.org

3. Owner's Name and Address: Gadsden Correctional Facility
6044 Greensboro Highway, Quincy, FL 32351

Contact Person: Warden Jerry Buscher Telephone # (850) 875-9701

Email: jerry.buscher@mtctrains.com

4. Owner's Name and Address: St. John's County Jail
3955 Lewis Speedway, St. Augustine, FL 32095

Contact Person: Steve Colson, Commander Telephone # (904) 209-2189

Email: scolson@sjso.org

5. Owner's Name and Address: Houston County Sheriff's Office
901 East Main Street, Dothan, AL 36301-1759

Contract Person: James Brazier, Commander Telephone # (334) 790-3837

Email: jbrazier@houstoncountysheriff.org




Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion AD-1048
Lower Tier Covered Transactions

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 C.F.R. §§ 180.300, 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995 an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal, civil, fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

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

| | |
|---|--|
| ORGANIZATION NAME Trinity Services Group, Inc. | PR/AWARD NUMBER OR PROJECT NAME Inmate Food Service RFP COR 35-21 |
| NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S) David M. Miller, Chief Operating Officer | |
| SIGNATURE(S)  | DATE September 1, 2021 |

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign Language, etc.) should contact the responsible agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at How to File a Program Discrimination Complaint (<https://www.ascr.usda.gov/filing-program-discrimination-complaint-usda-customer>) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442.



Exceptions

Trinity respectfully submits the following exceptions and additions to the Terms and Conditions of the Okaloosa County RFP COR 35-21 for Inmate Food Services.

1. Pricing Structure, Section 1. Because the base term of this contract is one (1) year with up to four (4) additional one (1) year renewal options, Trinity respectfully requests the following revision which reduces the term of the fixed/firm pricing from three (3) years to one (1) year to run consistently with the contract length, “The prices quoted in this request for proposal shall be firm for the first twelve (12) month period and thereafter be subject to redetermination in the event of renewal within the parameters outlined in this request for proposal. However, an incremental pricing structure may be acceptable as long as it is structured by inmate population.”
2. In the event of material cost changes in federal, state, or local taxes including, but not limited to, social security taxes, unemployment taxes or payroll based taxes or an increase in the minimum wage rate or the implementing regulations or the enactment or application of any “living wage”, “prevailing wage” or similar laws by any governmental entity; and/or an increase in employee benefits whether as a result of a change in federal, state, or local laws or a federal, state, or local legislative or regulatory mandate or otherwise, it is agreed that the parties shall adjust the meal prices to reflect said increases. If other material conditions change due to causes beyond Contractor’s control, including, but not limited to menu changes requested by the facility, decreases in inmate population or the availability of inmate labor or changes in federal, state or local standards or regulations or other unforeseen conditions beyond Contractor’s control, it is agreed that the parties shall adjust the meal prices to reflect the impact of the change in circumstances.
3. The Contractor shall not be subject to credits, liquidated damages, fees, penalties, or other charges if the performance of any terms or provisions herein shall be delayed or prevented because of the Contractor’s compliance with any law, decree, or order of any governmental agency or authority, either local, state, or federal, or because of riots, war, public disturbances, shortages, strikes, lockouts, differences with workmen, fires, floods, Acts of God or Nature, or any other reason whatsoever which is not within the control of the Contractor and which, by the exercise of reasonable diligence, the Contractor, is unable to prevent.



Executive Summary

Trinity Services Group is pleased to present our proposal to continue to operate the food service program for the Okaloosa County Department of Corrections.

Trinity Services Group is the largest independent, comprehensive food service provider in the corrections industry. Operating in 38 states and Puerto Rico, Trinity is committed to providing customized, cost-savings solutions for every size and type of operation. Trinity has been in business for more than 30 years, and we pride ourselves on building long-term partnerships. Our approach is distinct—***a local focus backed by national resources and expertise.***

Trinity Services Group has solely focused on the Corrections Industry and food service in the correctional environment. Trinity is a local Florida-based company with food service headquarters in Oldsmar, Florida.

Qualifications

Trinity has a network of proud and satisfied clients that champion our solution-based philosophy. Included among our national partners, Trinity maintains a solid client base in Florida with over 20 county facilities and nine Florida DOC facilities. We have many long-standing partnerships as we strive to put our customers first and listen to their

needs continually. A few of our other long-term partners include:

- St. Johns County Jail, St. Augustine, FL - 450 inmates - 20 years
- Flagler County Jail, Bunnell, FL - 155 inmates - 16 years
- Baker County Sheriff’s Office, MacClenny, FL - 440 inmates - 11 years
- Pasco County Sheriff’s Office, Land O’Lakes, FL - 1200 inmates - 9 years
- Sumter County Sheriff’s Office, Bushnell, FL - 290 inmates - 5 years
- Pinellas County Sheriff’s Office, Clearwater, FL - 2,260 inmates - 23 years
- Broward County Sheriff’s Office, Ft. Lauderdale, FL - 4,200 inmates - 9 years

We Understand—Here’s Our Plan

We take the time to get to know our clients and understand the needs of your facility. Being able to respond, listen and support our clients is our top priority. Based on our experience operating the kitchen, we have designed our proposal around your facility’s needs. Below are a few highlights of our proposal.

Knowledgeable and Experienced Staff.

Our proposal includes increased wage rates for all on-site Trinity employees. Staffing for the kitchen is essential, and we have accounted for increased wage rates to be more competitive and attract and retain qualified employees.



Our Food Service Director, Lorinda McLaughlin, will continue to oversee the operation and understands the unique needs of producing a timely, quality meal at your facility. These increased wage rates will significantly improve our ability to staff the kitchen.

Variety and Flexibility in Cycle Menu.

The cycle menus should stay fresh and appetizing while catering to the local taste and providing overall inmate satisfaction. We create menus to exceed all local, state, and federal guidelines with a strong focus on variety, portion size, and nutritional content. We have provided all of the meal options requested.

Train to ingrain is one of our key philosophies. We provide our employees the proper tools to achieve our collective goals; they perform their job with expertise and confidence. Training is an investment that provides your facility with the best, most capable, and reliable staff. Our associates are critical to our success, and we value and appreciate our team members. Trinity continues to provide and develop new ongoing training programs to ensure that our employees have the skills to manage inmates, prepare food, and maintain a clean and sanitary operation. Each of our employees is required to complete ongoing training while with Trinity.

Inmate Training. Our Trinity team members provide guidance and expertise to train the inmates on what we expect of them for their role in the food service program. The skills inmates learn in our training programs allow them to enter the workforce with confidence and knowledge to work in the food service industry.

National Company with Local Support and Resources.

During the past year- Trinity has seen the value more than ever of our local model supported by our sizeable Corporate infrastructure. Our regional recruiting team and vast procurement network have ensured that we can continue to service our clients even during COVID without missing a meal service during these unusual times. Our established partnerships with our vendors and supply chain ensure that we always have the products to produce the menu.

Commitment to Service and

Partnership. Trinity understands the importance of providing support and service to our clients. Communication is key, and we will strive to maintain open levels of communication throughout the contract. Okaloosa County will continue to work with **Jeff Schmidtchen, the District Manager,** and **Aaron Piatt, the General Manager.** These additional layers of support will ensure that your food service will continue to operate seamlessly at all times.

Trinity is proud to have been your food service provider for the past five years, and we look forward to continuing our partnership. We welcome any questions you may have and look forward to discussing our proposal further.



Qualifications

Company Background and Experience



Trinity Services Group, Inc., was formed in 1990 to provide food services in correctional settings for inmates and correctional staff. Originally focused in the Southeast, Trinity Services grew quickly and by 2000 was the largest provider of inmate food services in the region.

Over the years, several mergers and acquisitions have taken place, the latest being acquiring 100% ownership of Keefe Group and Courtesy Products and forming a new entity, TKC Holdings, Inc., which now owns Trinity Services Group, Keefe Group, and Courtesy Products. ***This combination of resources resulted in a nationwide company focused solely on serving the corrections industry and affords us more than 30 years of corrections experience.***

About Trinity

- More than 2900 team members, 14,000+ supervised inmate workers
- More than 360 locations
- Serving 196,000+ inmates in 38 states and Puerto Rico
- Serving almost 220 million meals a year
- Serving Florida, Arizona, Massachusetts, Vermont and Puerto Rico Departments of Corrections
- Partnerships with private prison providers CoreCivic (all secure correctional facilities) and MTC
- Member of ACA, AJA, National Association of Deputy Wardens, and National Sheriff's Association

Our experience with facilities across the nation has enabled us to develop a thorough understanding of providing menus that meet the national standards for Recommended Daily Allowances and Special Diets. Our nationwide purchasing network also ensures our ability to deliver cost efficiencies to our clients.

Our clients across the country include county and city agencies, statewide Departments of Correction, partnerships with private corrections providers, rehabilitation sites for alcohol treatment, Meals on Wheels, and Senior Nutritional programs. Serving these various types of facilities allows us to expand our service knowledge, enhance problem-solving expertise, and develop innovative solutions.



Key Personnel



Chris Watt

Professional Background

Trinity Services Group
Regional Vice President - Southeast
2013 - present

Vice President Operations
Core Civic Region
2012 - 2013

The Geo Group
Director Business Management
Eastern Region
2003 - 2012

Business Manager/
Business Unit Controller
2000 - 2003

Education

University of Dayton
Bachelor of Science
Business Administration



Jeff Schmidten

Professional Background

Trinity Services Group
District Manager
2014 - present

Food Service Director
Pasco County, FL
2008 - 2014

Food Service Director
Florida DOC
2003 - 2008

Certifications

ServSafe® Certified
ServSafe® Certified Instructor



Aaron Piatt
Professional Background

Trinity Services Group
General Manager
2014 - present

Food Service Director
Glynn County, GA
2011 - 2014

Personalities
Club Manager
2007 - 2011

Dale's Detail
Shop Manager
2006 - 2007

Certification

ServSafe® Certified
ServSafe® Proctor and Trainer

Education

Dunedin High School, FL



Margaret Giunta
Professional Background

Trinity Services Group
Regional Dietitian
2014 - present

Sodexo
Food and Nutrition Manager
Clinical Nutrition Manager
2012 - 2014; 2010 - 2011

HCA/Medical Center of Trinity
Food and Nutrition Manager
2012 - 2014; 2010 - 2011

Morrison Healthcare
Clinical Nutrition Manager
2013 - 2014

Pasco County Schools
Nutrition Specialist
2004 - 2010

Certifications and Licenses

Registered Dietitian, Licensed Dietitian
School Nutrition Specialist
ServSafe® Food Safety Manager

Education

Syracuse University, BS - Clinical Dietetics
University of South Florida
MS Management



Mattie Smith

Professional Background

Trinity Services Group
Quality Assurance Director
2015 - present

Assistant Food Service Director
Florida DOC
2009 - 2013

Aramark Correctional Services, Inc.
Assistant Food Service Director
2004 - 2009

Business Manager/Business Unit
Controller
2000 - 2003

Certification

ServSafe® Certified Proctor

Education

Baker High School



Christina Muro

Professional Background

Trinity Services Group
Regional Sales Director
2015 - present

Sales, Finance, Operations Analyst
2014 - 2015

Assistant Controller/Senior Accountant
2012 - 2014

Waste Management
Accountant
2009 - 2012

CIGNA International
Senior Financial Analyst
2005 - 2006

Education

Drexel University
Master of Science in Finance
Bachelor of Science in Fashion Design
and Merchandising



Florida Clients

- Baker County Sheriff's Office
- Broward County Sheriff's Office
- Desoto County Sheriff's Office
- Florida Department of Corrections
(9 facilities)
- Flagler County Detention Center
- Franklin County Sheriff's Department
- Hendry County Detention Center
- Hillsborough County Detention Center
- Lee County Sheriff's Office
- Nassau County Sheriff's Office
- Ocala Re-Entry Center
- Okaloosa County Sheriff's Office
- Palm Beach County Jail Complex
- Pasco County Detention Center
- Pinellas County Sheriff's Department
- Joanne Bridges Rite of Passage Facility
- Sarasota County Jail
- Seminole County Sheriff's Office
- St. John's County Jail
- Sumter County Detention Center

Food Services Subcontractor for CoreCivic

- Citrus County Detention Facility
- Lake City Community Corrections Center

Food Services Subcontractor for MTC

- Gadsden Correctional Facility



Financial Stability

JEFFERIES FINANCE LLC
520 Madison Avenue
New York, New York 10022

August 27, 2021

Okaloosa County
Inmate Food Services
RFP COR 35-21
Okaloosa County Purchasing Department
5479A Old Bethel Road
Crestview, FL 32536

Re: TKC Holdings, Inc. Financial Ability – Food Service Program

Ladies and Gentlemen:

It is our understanding that TKC Holdings, Inc. ("TKC"), is bidding on Food Services for the Okaloosa County through its subsidiary, Trinity Services Group, Inc. At the request of TKC, this letter is being submitted to confirm the financial capability of TKC.

TKC Holdings, Inc., as borrower, is party to that certain Credit Agreement, by and among TKC Intermediate Holdings, LLC, as Holdings, TKC, as Borrower, Trinity Services Group, Inc., as a Subsidiary Guarantor, the Lenders that are signatories thereto, Jefferies Finance LLC, as Agent, and the other parties thereto (the "Credit Agreement"). Please be advised that, on the date hereof, subject to compliance with each of the applicable conditions precedent to borrowing under the Credit Agreement, TKC has \$46.2 million of borrowing capacity available under its revolving line of credit, for which we serve as Agent. This letter is being provided solely in our capacity as Agent under the Credit Agreement.

Very truly yours,

JEFFERIES FINANCE LLC, as Agent

By: 
Name: Peter Cucchiara
Title: Senior Vice President



Qualifications of the Staff

People have always made Trinity Services Group successful. We dedicate ourselves to people – ours, yours, and your population. Our success hinges on great people, our passion for excellent service, and our performance standards that deliver great results. Together, these elements help create and sustain leadership for our company and our clients.

The expertise, understanding, and dedication of our staff enables us to anticipate and exceed our clients’ needs. To retain good people, we have created incentives that include bonus programs, educational assistance, special event

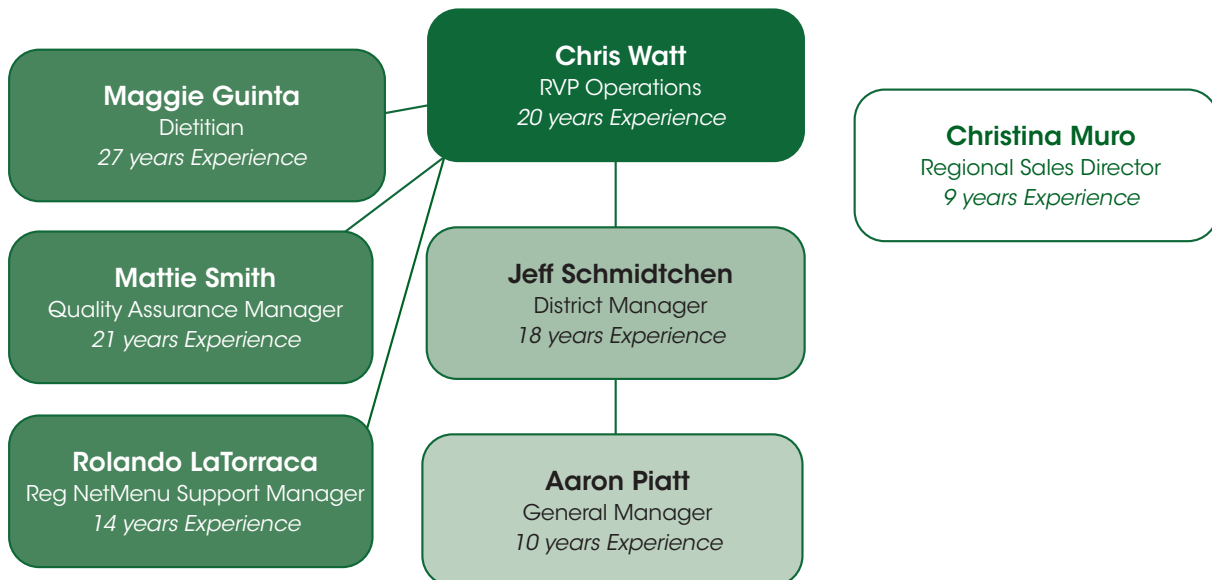
recognition, and awards for jobs well done.

Trinity offers our staff medical, dental, vision, short and long term disability, and additional benefits. As such, we expect them to be responsible, productive, and security and safety conscious. Staff wear company branded uniforms and are trained onsite by experienced personnel. Our employee handbook covers every aspect of employment with Trinity.

All Trinity candidates must pass a criminal background check and drug screen. Each facility has the option to review and approve candidates and perform their own background check before we offer a candidate employment.

Key Personnel

Trinity is proud of our key staff who will be involved with the Okaloosa County project. Our team has a significant number of years of experience in Corrections Food Service!





Staffing Plan

Trinity's overall support program starts with the following foundation:

- An honest assessment of the local and regional labor market to ensure a stable living wage is allocated to our onsite employees ensuring operational stability and quality
- Policies and procedures in place are designed to meet the obligations of the contract, as well as meet all applicable standards and regulations monitored by local or corrections affiliated agencies.
- The Senior management team works through the transition process with the Okaloosa County team.
- Corporate Trinity teams such as Human Resources, Accounting, IT, Payroll, Fleet Management, Purchasing, and Operations initiate the transition process.
- Aggressive recruiting begins the search for the qualified site staff team. Once we hire the team, an orientation and training process begins and moves through a schedule that tracks all components to ensure timely completion.
- Senior management works with the new staff (shadowing concept) through the transition and opening processes. Once established, the teams will slowly pull away and follow up with the site food service director and staff as needed.
- Senior management regularly returns to conduct site visits/audits to ensure all aspects of the agreement meet Okaloosa County's satisfaction and provide any coaching, training, and additional support required.
- Our Dietitian, Human Resources, and other Corporate teams are always available via phone or email to provide support whenever needed. Our training department schedules sessions for production, safety, and ServSafe training. All Trinity food service employees are required to complete and maintain ServSafe certifications.
- Trinity encourages facility security training whenever applicable, so we are entirely aware of your expectations. Trinity maintains documentation of all logs or forms for easy inspection by the facility or visiting Trinity management.

Availability of Management

On an ongoing basis, the Trinity Services District Manager and General Manager will visit at minimum twice per quarter and more often if requested by Okaloosa County or the onsite Trinity Food Service Director to ensure the highest quality of food services. Our District Manager is available 24/7, 365 days a year. We strive to return calls and emails to clients in hours, not days.



Job Descriptions

Food Service Director II

Position Supervises:

Assistant Food Service Director, Food Service Supervisors

Reports to:

General Manager or District Manager

Job Summary:

Plan, direct and coordinate the activities associated with running multiple food service units (production sites/kitchens) within a single facility. Supervises a team of AFSDs/Unit Manager(s)/Food Service Workers involved in preparation, serving and clean-up of food service.

Qualifications:

- Skilled in supervising the use and operation of a variety of kitchen equipment
- Skilled in managing high volume food preparation, operations and service.
- Experience with safety procedures as applied to food preparation and cooking
- Knowledge and experience managing and applying kitchen sanitation and safety standards and methods
- Knowledge of basic accounting and mathematical abilities to complete necessary reports
- High School Diploma or Equivalent
- Five years of management or supervisory experience in a food service environment

Food Service Supervisor

Position Supervises:

Inmate Workers

Reports to:

Assistant Food Service Director, Unit Manager, Food Service Director

Job Summary:

Independently performs a variety of assigned kitchen duties, and/or instructs inmate labor/team members in preparation, and serving of correctional facility meals. Provides guidance, direction, and instruction to less experienced Food Service Supervisors and inmates.

Qualifications:

- Knowledge and experience applying kitchen sanitation and safety standards and methods
- Experience with safety procedures as applied to food preparation and cooking
- High School Diploma or Equivalent
- Must have a minimum of two years experience in a food service position
- Skilled in overseeing high volume food preparation, preferably in an institutional setting



Management Plan for Supervision of Inmates

Managing inmate workers is a crucial part of Trinity's daily operations. Through the years, we have been a leader in the industry in developing effective and capable inmate workforces.

All kitchen inmate workers will be under the direct Trinity supervision at all times. Your Trinity Food Service Director will be a Certified ServSafe Instructor, and all supervisors are Certified ServSafe Food Safety Managers.

Supervisors brief the inmates on the meal plan when the shift reports, and any new inmates are assigned positions. New inmate workers receive a short briefing to welcome them and provide information on how things work in the kitchen. Our staff will provide training to all inmate workers in proper hygiene, sanitation, food safety, and other aspects of food preparation.

Typically, we start any new workers at the simpler jobs (such as sanitation, dishwasher, pot washer) and allow them to work their way up (baker, cook) by performing tasks correctly and showing the desire and results. A list of inmate workers will be maintained and updated as needed.

Trinity staff is instructed to work with the Officers to handle any disputes to ensure the operation runs smoothly at all times. We keep doors locked and instruct the inmates to remain in the break area during any downtime.





Staff Training

Trinity Services Group believes that the key to successful food service lies in the quality of the people who manage the program. Whether senior management, unit managers, or supervisors, we are committed to producing and delivering the most innovative and effective associate development plan. We offer dynamic learning programs, leadership, management skills, interpersonal relations, human resource administration, client satisfaction, and financial accountability, and validate this commitment and belief.

The training and organizational development department at Trinity Services Group is called The People Development Team for good reasons. Most important is our intent to support the growth of all our team members both professionally and personally and to make good on the promise of our Core Values and Mission Statement.

We guarantee Okaloosa County a management and operations team that is the best in the business. We select, train, and promote people who have the skills and abilities to motivate and mentor hourly staff and inmate staff.



Our commitment to training begins on day one. Every team member begins their career with extensive orientation training as our new team members are introduced to the payroll system and benefits plan. From there, it is on to our Learning Management System (LMS), which opens the door to a world of knowledge and opportunity through learning and training.



All team members complete our ACA recognized Rookie's Fast Track program within days of hire. Throughout the new team member's onboarding, they will be paired with a **POINT** (Pairing Outstanding Individuals to Nurture Talent) person at the facility to guide them through their training.

The commitment to training continues with all Trinity team members receiving Civil Treatment training which conveys Trinity's policy on behavioral expectations toward coworkers, our client, and the inmate population.

Our Managers and Directors receive further extensive training starting with our onboarding training for new and newly promoted leaders, Coach's Fast Track.

Along with Civil Treatment Workplace for Leaders, Trinity Leaders will attend "Communication: Connect through Conversation," which helps to enable our leaders to better communicate with coworkers, clients, and inmates. After this training foundation, there are many training options available, from Diversity Inclusion to Time Management.

The District Manager, General Manager, and Regional Dietitian conduct on-site training for all associates at the contract's inception. Training includes, but not limited to:

- ***Contract Specifications and Compliance***
- ***Menu, Production, Tray Line Supervision and Special Diets***
- ***Contingency Plans***
- ***Management Log Book***
- ***Quality Assurance***
- ***Security***
- ***PREA***
- ***Games Criminals Plays***
- ***Inmate Supervision***
- ***Inmate Relations***
- ***Food Presentation***
- ***ServSafe Food Handler Certification***
- ***Time and Temperature Controls***
- ***Satellite Delivery Training***
- ***Trinity Policies and Procedures***
- ***Okaloosa County Policies and Procedures***
- ***Sanitation Procedures for all Areas of the Kitchen***

Our managers are leaders — Our managers care that the job gets done right, not only the first time but also continuously. They care about the associates who do their jobs, foster common values, and deliver superior service.



Orientation

In addition to having each new associate complete Okaloosa County’s Orientation Program, Trinity offers a comprehensive orientation process called



“Rookie’s Fast Track.” We facilitate this two-week program in a virtual classroom environment that allows for interactive webinar training and interactive sessions with the team member’s Buddy and Food Service Director. A basic outline of the Rookie’s Fast Track training is below.

| Week | Day | Topics |
|------|-----|---------------------------------------|
| 1 | 1 | Intro to Client |
| | | New Hire Orientation |
| | | Intro to Team Members |
| | | Outline Training Program/Expectations |
| | | Common Sense Common Practice |
| | | Review Daily Operations |
| | | Games Criminals Play |
| | | Prison Rape Elimination Act (PREA) |
| | | Inmate Supervision Do’s and Don’ts |
| | | On the Floor - Managing a Shift |
| | 2 | Contraband |
| | | Tool Control |
| | | Key Control |
| | | Chemical Control |
| | | On the Floor - Managing a Shift |
| | 3 | Basic Food Bourne Illness |
| | | Cross Contamination |
| | | Cleaning and Sanitation |
| | | Clothing Contamination |
| | | Safe Food Environment |
| | | Review Health Inspection Report |
| | | Line Setup |
| | | On the Floor - Managing a Shift |
| | 4 | On the Floor - Managing a Shift |
| | 5 | On the Floor - Managing a Shift |

| Week | Day | Topic |
|------|-----|--|
| 2 | 1 | Rules of Storage |
| | | Proper Food Thawing |
| | | Proper Food Cooling |
| | | Proper Food Reheating |
| | | Taking Temperatures |
| | | Storage Areas |
| | 2 | Proper Leftover Handling |
| | | Proper Portion Control (Line) |
| | | Recipe Compliance |
| | | The Food Flow |
| | 3 | Pan & Portion Control (Production) |
| | | Financial Impact Knowledge 101 |
| | | Dishroom |
| | 4 | Production/Serving/Line/Production Paperwork Buddy |
| | 5 | Sanitation |
| 3 | | ServSafe Training |



STAR Chat

Trinity understands that training is an ongoing day to day importance. That is why we have STAR Chat, *Supervisor Training and Reinforcements*. STAR Chat is a monthly publication that is provided to remind our leaders and the Food Service supervisors of important food handling topics. We cover topics like Time and Temperature control, Proper storage habits, Cross Contamination by hands and gloves, proper personal hygiene and more. This training, together with all of our training programs is tracked via our TKC training platform.



STAR Chat communicates Trinity's expectations of our employees, the reasons specific actions are necessary and helps our employees become active participants in ensuring your facility is safe, secure, and efficient. STAR Chat sessions also enable Trinity to communicate important company information to each of our employees. Each monthly distribution includes several topic outlines and a facilitator's checklist. The unit manager holds at least one session every month for all employees and completes an attendance verification sheet for the meeting. STAR Chat also includes ongoing management training. The following examples are from recent Star Chat monthly training.



Star Chat Topics

The following are examples of topics covered in Star Chat.

PREA Training

The Prison Rape Elimination Act (PREA) law requires facilities to adopt a zero-tolerance approach to sexual abuse. It applies to all federal, state, and local prisons, jails, police lock-ups, private facilities, and residential facilities in a community setting. Trinity requires every employee to attend a training session to understand what constitutes sexual abuse fully and that sexual abuse is a punishable crime. The training teaches team members how to report any form of sexual abuse or harassment and how to respond if they see abuse taking place.

HACCP Training

Hazard Analysis and Critical Control Points (HACCP) is a system of identifying hazards in the food production process and implementing control measures to prevent, eliminate, or reduce the risk to an acceptable level. HACCP was developed in support of the space program in 1959 and has become a worldwide standard for food safety, endorsed by the SACMCF, WHO, USFDA, USDA, and CDC. Trinity's Associate Training Program includes lessons to train and retrain all associates in the HACCP methodology.

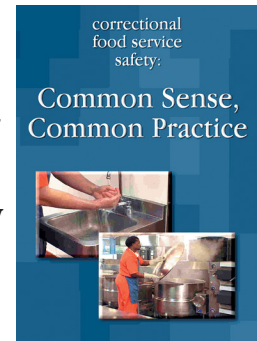
Safe Work Environment

Trinity addresses physical safety by conducting a training session that teaches our associates to prevent falls, cuts, burns, machine injuries, and fires.

We also conduct training on location on the written Hazard Communication Program and Safety Data Sheets (SDS). All associates learn how to read, interpret, and use the SDS sheets.

Common Sense, Common Practice

The “**Common Sense, Common Practice**” program is a corrections-specific instructional instrument to orient new workers and inmates in basic kitchen safety and procedures. These training instruments can be used to refresh current workers' and inmates' safety knowledge. “Common Sense, Common Practice” is divided into five distinct topics: Food Safety, Personal Safety, Ground Rules, Sanitation, and Chemical Supplies.





ServSafe®

Safety is, and always will be, the number one internal and external customer service standard. In partnership with the Educational Foundation of the National Restaurant Association, we offer a company-wide training and development program known as ServSafe—Serving Safe Food Program.

All Trinity associates test for ServSafe certification after 180 days of employment.

ServSafe Starters Program

The ServSafe Food Handlers training and assessment program is a complete solution that delivers consistent food safety training to our hourly employees. ServSafe Starters covers five critical areas in the four-hour course: Basic Food Safety, Personal Hygiene, Cross-contamination and Allergens, Time and Temperature, and Cleaning and Sanitation.

ServSafe Food Protection Manager Certification

The ServSafe Food Protection Manager Certification is an 8- to 16-hour course that is designed to enable our managers to know food safety and its critical importance, and how to share that knowledge with every employee. The



ServSafe Manager Certification Course includes lessons on:

- **Sanitation** — Managers learn the dangers of foodborne illness, how to prevent it, and the keys to food safety.
- **The Flow of Food Through the Operation** — Managers learn how to prevent cross-contamination, use time and temperature control effectively, and information regarding safe receiving, food storage, preparation and serving, and cooling and reheating.
- **Sanitary Facilities and Pest Management** — The ServSafe course covers all aspects of cleaning and sanitation in a practical, applicable manner, including pest management.
- **Certification Exam** — The secured and proctored ServSafe Manager Certification Exam is issued after the training is complete. The exam is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).



Inmate Training Programs

Trinity provides inmate training in many jails across the nation. All operations use a basic inmate- training program developed by our training department, which is available online to all managers and locations. There are the necessary skills and knowledge that all food service personnel must have to prepare and serve food, including:

- Procedures for safe food handling
- Proper methods for maintaining a sanitary facility
- Knowledge of equipment operation and safety
- Food preparation methods, service standards, and quality control
- Food presentation, merchandising, and customer service

The primary objective of our Inmate Training Programs is to teach inmates skills that will give them the confidence and knowledge to perform their assigned job at a level that meets the requirements of the kitchen operation and the facility. The training process is not complicated or difficult to understand – it is concise and straightforward.



Before any inmate, regardless of previous experience, begins work in the kitchen, he or she must complete our initial inmate training program. The inmate learns the educational material and then applies it to their assigned kitchen duties in positions that commensurate with their knowledge and abilities as determined by an interview conducted by supervisory personnel. Inmates can advance by achieving appropriate levels of competency. Supervisory staff formally evaluate an inmate's performance on a routine basis.

Our Food Safety and Sanitation programs, Kitchen Skills, and ServSafe certification are easily modified based on inmate population, literacy levels, security requirements, and state and local regulations. The material is in two learning areas:

- I — Food Safety and Sanitation
- II — Kitchen Skills



Each learning area has specific lesson plans and handouts. We recommended that all lessons in Section I be completed before beginning Section II. However, each lesson stands on its merit and can be used independently to instruct inmate workers who have the specific lesson-related experience but may not have acquired the knowledge and experience relating to that particular lesson.

The instructor-led training provides the inmate trainee with practical knowledge to perform tasks at a satisfactory level, ensuring food safety and a high-quality product, while learning valuable life skills. Inmates receive Certificates of Accomplishment upon successful completion of each segment of the program. We have included a course outline below.

|  TRINITY SERVICES GROUP | | Inmate Training & Development | |
|---|---|---|---|
| | | TABLE OF CONTENTS | |
| Section I: Food Safety and Sanitation | | Section II: Kitchen Skills | |
| 1-1 | Orientation | 2-1 | What is a Menu |
| 1-2 | Handwashing Procedures | 2-2 | What is a Recipe |
| 1-3 | Proper Use of Disposable Gloves | 2-3 | What is a Pull/Prep Sheet |
| 1-4 | Eight Rules of Safe Food Handling | 2-4 | What is a Food Production Record/Plan |
| 1-5 | The Basics of Foodborne Illness | 2-5 | Using Prep Time Safely |
| 1-6 | Cross-Contamination | 2-6 | Types of Knives |
| 1-7 | Cloth Contamination | 2-7 | Basic Knife Skills |
| 1-8 | How to Sanitize a Food Preparation Table | 2-8 | Knife Safety Tips |
| 1-9 | Material Safety Data Sheets | 2-9 | Kitchen Equipment – Safety Precautions |
| 1-10 | The Three Compartment Sink | 2-10 | Kitchen Equipment – Grinding, Slicing, and Pureeing |
| 1-11 | Operating a Dish Machine | 2-11 | Kitchen Equipment – Kettles and Steamers |
| 1-12 | How to Sanitize a Thermometer | 2-12 | Kitchen Equipment – Stoves, Ranges and Ovens |
| 1-13 | Thawing Foods Properly | 2-13 | Kitchen Equipment – Griddles and Grills |
| 1-14 | Cooling Procedures | 2-14 | Kitchen Equipment – Types of Refrigeration |
| 1-15 | Reheating Foods | 2-15 | Kitchen Equipment – Cleaning |
| 1-16 | Handling Leftovers | 2-16 | Kitchen Equipment – How to Operate |
| 1-17 | Proper Portion Controls at the Serving Line | | |
| 1-18 | Setting Up a Serving Line (Steam Table) | | |



Inmate Vocational Training Program

Trinity understands that the rate of recidivism among the inmate population is high. We believe that low self-esteem, lack of education, and the inability to attain viable employment impact recidivism. We also think that participation in vocational training can have a profound impact on an inmate’s feelings of self-worth, confidence, communication skills, and the ability to channel energy towards a positive goal.

To that end, vocational programs can positively impact the correctional environment by reducing instances of discipline and unrest; while increasing positive interactions between inmates and correctional staff. We want to help you achieve your goal of running a safe and orderly facility and reduce recidivism by providing a meaningful vocational program.

Trinity’s approach to vocational training is unique because we tailor it to your facility’s needs and requirements.

Site managers can complete our training course in as little as five days. The inmate instruction classes vary from six to nine months and can be accomplished through direct classroom and lecture time and closely supervised on-the-job kitchen training. These classroom modules can be scheduled far in advance and seamlessly integrated into existing facility operations.

Our ServSafe certification program features 13 classroom modules developed by certified ServSafe Proctors and Senior Trainers from Trinity. A dedicated trainer instructs, trains, and certifies facility managers to lead, demonstrate, and train pre-selected inmates. We use a specific “train-the-trainer” approach to quickly implement widespread, comprehensive programs across a corrections network. The ServSafe designation is recognized in all 50 states and widely seen as improving an applicant’s ability to obtain AND retain a career position in the food service industry.





Operation Plan

Trinity's considerable experience with correctional food service has allowed us to refine our operating procedures to efficiently and cost-effectively provide a quality food service program.

Operational Overview

Our registered dietitians develop our menus and meal plans to meet the specified dietary requirements of your facility. Our procurement team ensures we have the best food and supplies needed to produce all your facility's required meals. Our management and kitchen staff are qualified and trained in the duties of meal preparations and distribution. ***We are confident that we can establish an ideal meal program that works within your guidelines.***

We have provided several critical components of our Food Service operations for your review on the following pages:

- **Standards**
- **Menu Development**
- **Quality Assurance**
- **Staffing**
- **Meal Ordering & Delivery**
- **Inmate Labor**
- **Officer Meals**
- **Catering & Special Events**
- **Billing Procedures**
- **Communication & Problem Resolution**
- **Crisis Management Services**
- **Transition Planning**





Local, State and Federal Standards

Facility: Our Staff will use the procedures you have established as a benchmark for your operation. We will offer suggestions for improvements in cases where our process may amend your food service operation's security and quality.

ACA: Our Standard Operating Procedures meet ACA Standards at a minimum.

NCCHC: Our menus satisfy adult dietary guidelines for adults and nutritionally approved for incarcerated adults.

HACCP: We train Trinity staff to understand the specific hazards of food handling and the preventive measures necessary to ensure food safety.



Menu Development

Cycle Menus: Menus are included in our proposal, developed to meet your requested daily nutritional goals and applicable standards.

Special Diets: Menus will follow the regular menus as closely as possible with the modifications necessary to meet the specific restriction.

Holiday Meals: We will serve Holiday/Spirit Lifter meals on your predefined days.

Dietitians: Our Registered Dietitians design and develop our menus to provide tasty, appetizing, wholesome quality food. They will regularly review the implemented menus and provide special diet menus and substitution guidelines as needed.

Flexibility and Variety: We will consult with your facility for approval on any menu substitutions and requests for menu changes that could be advantageous for the operation.



Product Specifications: We will meet or exceed your required product standards. Our product lines are in use and successful every day, in hundreds of operations across the country.

Production System: NetMenu® by Cbord is our web-based, back-of-the-house food service management tool. It enables our Staff to update standards and share common recipes and menus instantly, across all of our operations and access nutritional information, manage inventory and purchasing, and generate production reports.

Purchasing Programs: Our pre-established network of approved suppliers follows and meets HACCP guidelines and is thoroughly familiar with the quality of corrections-specific products used in our daily operations and the frequencies of deliveries and quantities needed.



Quality Assurance

We will prepare and serve food that meets or exceeds the terms of this proposed agreement, as well as ACA food service industry standards. Factors include:

- *Food Safety* – portion control, temperature control, and recipe adherence and conversion
- *Food Production System* – proper meal count forecasting, preparation, and product pull schedules
- *Security Procedures* – procedures for chemicals, sharps, refrigeration, keys, and utensils
- *Sanitation* – routine cleaning schedules and regular inspections to correct any deficiencies
- *Safety in the Workplace* – open and close checklists, regular safety training meetings, and award incentives for safety champions
- *Regulating Agency Compliance* – inspection preparation programs and procedures
- *Inventory* – product accountability, proper product labeling, storage, and stock rotation

We also have a full complement of policy and procedure manuals for use in our kitchen operations.



Staffing

We will provide staffing necessary to maintain an efficient, safe, and secure operation. Trinity staff will supervise the inmate workers and ensure we meet food safety parameters and kitchen sanitation standards. Our wage rates and benefit programs are designed to attract and maintain a quality workforce. Key components include:

- District Manager Support
- Detailed Job Descriptions
- Competitive Wage and Benefit Programs
- ServSafe Training
(required for all Trinity staff)
- In-Service Training
- Human Resources Support
- Employee Recognition

Meal Ordering and Delivery

Our Staff will prepare meals according to the meal count provided by the facility before each meal service. We will prepare meals using the cook-serve method, consistently portioning food items on the serving line into individual, thermal trays, and load them onto appropriate meal carts for delivery by housing location. We label Diet trays according to the inmate, type of diet, and housing location. The Housing Officer will verify the number of trays, and deliver them to the respective inmates. The meal delivery schedule will follow the facility's meal serving times.



Inmate Labor

Trinity will use inmate workers for food preparation, serve/tray-line meals, and perform sanitation and cleaning of the kitchen, equipment, and the Officer Dining Room. They will be assigned a position and provided with the proper training and supervision needed to effectively handle food handling and safety, personal hygiene, and basic sanitation.



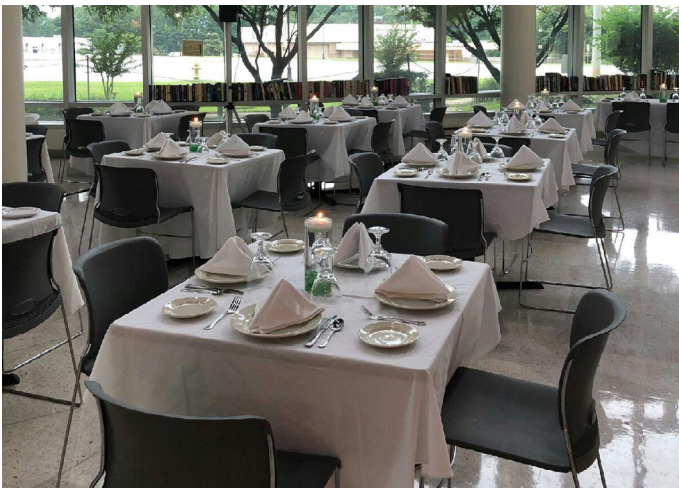


Officer Meals

We can offer a program to your Staff that conveniently promotes nutrition, and a sample menu is in this response. This menu is a good sample, but we want to collaborate with you to understand your preferences better. We have programs available (and in use at other facilities) that include a hot/cold line with a salad bar and a cook-to-order snack bar style service.

Catering and Special Events

Catering and Special Events could include meals, cookies, pastries, celebrations, cakes, or customized packages. Our on-site Staff can prepare fresh food items. We will review the needs of each specific occasion and mutually agree on an acceptable plan and cost.





Billing Procedures

We will prepare and provide food service statements to your facility. The statements will reflect the exact number of meals served. Our transparent philosophy provides any backup material you require to ensure an easy to follow and open audit trail exists.

Communication and Problem Resolution

You will receive a complete contact list of all appropriate support levels in our organization. Our Food Service Director will collaborate with Okaloosa County to establish an emergency call-in procedure in an emergency or failure to report. The Food Service Director will also become a liaison to your facility's management team and attend regularly scheduled meetings with your administration.

Should problems or concerns arise, we will work with you to resolve them as quickly as possible to satisfaction. We will follow your established policies on complaint resolution and develop a plan that meets your approval. Your Food Service Director will perform routine audits to ensure your satisfaction and compliance with the contract. Your District Manager will conduct a yearly review to ensure we meet all local, state, and federal regulations and standards.

Crisis Management Services

To assist with critical incident response, Trinity is proud to be the first in the corrections industry to offer Crisis Management Services (CMS).

CMS provides immediate response and advisement for any food-related emergency in the facilities we serve. Our team of Experts on Demand (EOD) is available to assist your Staff with incident response, 24/7. We believe that timely, precise direction can positively affect outcomes, and we want to do our part to bring swift resolutions to these types of incidents. The CMS program can also provide expert-generated after-action reports to assist you with potential media inquiries, grievances, and lawsuits.

Transition Planning

As your current vendor there will be no transition. We will review with our Food Service Director the new contract requirements, menu changes, and new deliverables to ensure that all aspects of the new contract are addressed.



Accounting and Reporting

Trinity has developed an integrated computerized reporting and accounting system specifically for the corrections environment. The system gives management all the information they need to operate an efficient food service operation, without tying them to their computers. Using the system, Managers can:

- Enter goods received and vendor invoices
- Input and track payroll
- Enter inventory each week
- Enter meal count data

- Generate client invoices
- Track budgetary matters
- Correspond as needed, via e-mail
- Receive online support, as needed
- Access the corrections support system, complete with forms and policies
- Perform other functions, as required

Our administrative and production-based software solution offers an enterprise-based, centrally supported platform while allowing for infinite variables to address a single food service location's specific needs.





NetMenu®

NetMenu® is our proprietary back-office food management program designed specifically for correctional operations and centrally supported.

This web-based software allows users to control and manage all aspects of their food service responsibilities in a user-friendly environment. NetMenu® handles management functions that include:

- Food Production Management
- Inventory/Ordering Management
- Voucher/Invoice/Requisition Management

We have built a support team dedicated to assisting our associates in using NetMenu®. Their duties include training,

database development, program support, and manual/document development.

Our secure support website provides a repository for training tools, documents and interactive aids, and information to assist associates in using the program. We have an ongoing mission of further developing NetMenu® to fit our correctional market's needs better and provide more services to the program users.

NetMenu® is compatible with the newest operating systems and operates via a web-connection. It can answer the needs of facilities, from small operations to large, complex, multi-layered processes.

Food Production

Knowing how much to cook, providing clear instructions on producing items, and scheduling production, are fundamental to sound food production systems. NetMenu® assists in each area by automating processes and providing users with concise information. Menus specific to a facility are entered into the software and linked to all recipes required for the operation. Managers can easily print out recipes and production worksheets sized to the meal's anticipated counts. If the counts change, new reports can be quickly printed. Worksheets include meal production instructions, pull sheets, and order guides. All worksheets and recipes are designed to aid unit personnel in managing their areas of responsibility. Procedures allow management to change and adjust menus to differing conditions easily.

After the meal is over, actual usage information is entered into NetMenu®, allowing users to assess meals served and fine-tune production for future meals. Reports provide information ranging from a particular meal to overviews of periods of meals.



Inventory/Ordering

Inventory management and correct ordering are two critical functions in any food service operation. NetMenu® automates many processes and ensures that unit management will have adequate products on hand. Inventory management allows employees to track and control their inventory, ensuring that the unit uses the proper amount of products on a timely basis. Order management allows appropriate interaction with vendors to ensure the timely ordering of items in the correct quantities necessary to produce the menu. NetMenu® provides a link directly to many vendors' automated order entry systems, thus further easing the ordering process.

Voucher/Invoice/Requisition Management

NetMenu® assists Trinity staff to pay invoices in an easy, timely manner, ensuring that vendors deliver proper products in the quantities ordered. Voucher management frees up users to spend more time managing their operations by taking over many of the normal processes associated with paying invoices and tracking vouchers. The voucher entry process helps ensure that we pay the correct prices and that we receive the items we ordered.

| Product Group | | Account Codes | | Purchases |
|---------------------------------|--------|---------------|--|-----------------|
| Rollup Product Group | Debit | Credit | | |
| NetMenu® | | | | |
| Invoice by Product Group | | | | |
| PO Number: | | | | |
| PO Date: 4/15/2015 | | | | |
| Delivery Date: 4/15/2015 | | | | |
| Confirmation: | | | | |
| Coffee Connection | | | | |
| Account # : | | | | |
| <hr/> | | | | |
| <hr/> | | | | |
| Beverages | 411054 | 411054 | | 41.38 |
| <hr/> | | | | |
| Beverages | | | | 41.38 |
| <hr/> | | | | |
| Beverages | | | | 41.38 |
| <hr/> | | | | |
| Groceries | 411039 | 411039 | | 886.85 |
| <hr/> | | | | |
| Groceries | | | | 886.85 |
| <hr/> | | | | |
| Groceries | | | | 886.85 |
| <hr/> | | | | |
| Paper Supplies | 411075 | 411075 | | 1,498.69 |
| <hr/> | | | | |
| Paper Supplies | | | | 1,498.69 |
| <hr/> | | | | |
| Paper Supplies | | | | 1,498.69 |
| <hr/> | | | | |
| Order Total: | | | | 2,426.92 |



Sanitation

Implementing standards for safety and sanitation in a food service program is critical to the ultimate success of the entire program. We know that your facility recognizes the importance of this aspect of the service.

Trinity closely monitors its Sanitation and Safety Program. Municipal agencies at the city, county, state, and federal levels have developed rating systems and inspection procedures to monitor this food service element. Our policies and methods exceed the standards of compliance mandated by inspecting and governing agencies.

Trinity maintains detailed cleaning instructions for each piece of equipment in the kitchen

Our cleanliness program begins with an established cleaning and sanitizing schedule for the entire operation.

- Our Staff is assigned specific cleaning and sanitizing tasks for their designated work area or position.
- The Food Service Director will check daily to make sure these assigned tasks are completed.
- Our Staff is expected to “clean as you go” during the workday and keep their work area neat and orderly.
- Cleaning schedules for each job are posted in their work area(s).



- Our Staff is responsible for completing any additional cleaning tasks assigned by the Food Service Director.

Keeping work areas clean and neat, following daily cleaning schedules, cleaning and sanitizing equipment and utensils, wiping up food spills, and storing cleaning chemicals will help ensure our food is prepared and served in a clean and sanitary environment.

A sanitation program is also more than cleaning schedules, and without a doubt, they are a critically important element. The equipment and work areas must be maintained at the highest level of cleanliness; however, it does not stop with the facility and its equipment. Sanitary standards are also established



for the personnel within the unit. Food-handling procedures must be initiated and monitored for:

- Receiving
- Inventory
- Rotation
- Dry, refrigerated and frozen storage
- Food transport
- Garbage removal
- Pest control
- Other elements that closely affect any food service operation

Our plan for your facility provides for a program that includes:

- Regularly scheduled cleaning
- Preventative maintenance
- Initial and ongoing employee training

These steps will ensure that the standards implemented will continue at optimum levels.



Red Sanitizer Buckets

Cross-contamination is a serious issue. Our Staff is trained to do everything possible to prevent cross-contamination and keep our customers safe. Our on-site Team will use sanitation buckets at every food prep area (the buckets are stored on a shelf below and away from food and food-contact items). We will follow these simple guidelines for safe sanitizer bucket use:

- Test strips will be used to monitor the sanitizer concentration
- Sanitizer solution will be changed every 2-4 hours, or more if needed, to keep the water clean and the sanitizer effective.
- Wipe cloths will be used for cleaning food contact surfaces during food prep and service. Food contact items will also be sent to the ware washing station for proper cleaning and sanitizing every four hours during service or as needed.



Security

Trinity advises all food service staff that they are to abide by the facility rules regarding entering the facility, and how to behave and conduct themselves while working in the jail environment.

- Contraband
- Tool Control
- Key Control
- Trash Checks
- Taking of Hostages
- Planned Assaults
- Rumors (convey to institution)
- Shakedown Procedures

Contraband Prevention

Trinity advises all food service staff that they are to abide by the facility rules regarding entering the facility, and how to behave and conduct themselves while working in the jail environment.

We are guests in your facilities, and as such, we know that we are subject to the applicable penalties associated with violating any rules set forth by the Authority. As a subset of the facility rules, Trinity maintains an associate handbook and training modules that cover several

aspects of the subject of contraband. We suggest that employees minimize the personal items they bring in to the kitchen as much as possible. No purses, bags, or backpacks will be allowed in the facility. If we suspect any Trinity team member of bringing contraband into the facility, we will launch an investigation and take appropriate actions.

Our staff supervises inmates in conjunction with kitchen officers to minimize the opportunity to take items from the kitchen areas into the housing areas. Keeping things locked, routine inventories of small wares, chemicals, etc. also helps maintain the accountability of contraband type items. We inspect each tray for accuracy, portioning, and cleanliness as it moves through the serving line, and we check each cart for accuracy.

Deliveries and vehicle transport of trays are inspected by our staff to ensure there are no foreign items in the food services areas, and our staff also supervises unloading. Any incidents or suspicion of the passing of contraband are reported immediately to the facility administration.



Tool Control

Trinity secures All Class A and Class B contraband in a shadow box with an adequate locking device or a tightly controlled storage area. Inventories are entered into a bound log book three times a day. We take inventory of all secured storage areas daily.

We mark all hazardous knives and tools will with an identification symbol.

We maintain a complete and accurate inventory in duplicate. One copy will be kept in the Food Services Department and another in the Chief Correctional Supervisor's office. The local institutional policy might also require that a copy of the inventory be kept in the central tool room.

The Food Service Director will survey and properly dispose of all broken or worn-out tools and arrange for their replacement. When a knife or tool is lost or misplaced, the Food Service Director and facility's Administration are immediately notified. An inmate who may have had access to the tool will be held in the department until a thorough search is completed. A written, dated report to the Administration will be made covering the details of the loss of tool or knife.



Class A Contraband:

(Any tool or item that could assist in an escape)

- Knives
- Cleaver
- Band Saw Blade
- Blades from a bread slicing machine
- Vertical Cutter Blade
- Food Cutter Blade
- Cutting parts from the meat grinder
- Gasoline or other explosives
- Acid

Class B Contraband:

(Tools that can become weapons)

- Hammers
- Serving utensils
- Screwdrivers



Hot Items

We strictly control all of the following commodities by keeping them in secure storage. The inmate population has developed a use for these items to try to jeopardize health and security.

- Coffee
- Sugar
- Extracts
- Nutmeg or spices of the saffron flower
- Caustic pieces
- Waterproof polyethylene bags (bread bags)
- Hallucinogenic materials (glue, gasoline, solvents)
- Yeast is handled and disbursed only by a food service staff member and kept under close supervision until incorporated into the preparation of an appropriate item. A metal box with a secure lock is provided, in a refrigerated area, for yeast storage. An inventory record is kept in the box, indicating the date and quantity of issue, recipients, the balance on hand, and the supervisor's initials making the entry.

Food service personnel are responsible for custody and security. Under no circumstance will a food service employee fail to take proper correctional action. Neglect, in this respect, is considered a severe violation of these policies and procedures. Situations in which a food service worker defaults on his/her custody responsibility will result in disciplinary actions.

Money, including small change, can be used to buy contraband from the free world. Inmates are not allowed to possess currency, and our staff is instructed not to bring it into the institution unless they have a secured locker. Currency and credit cards will be placed in secured lockers when staff is in inmate contact areas.



Menus

Trinity's menus will meet the daily requirements specified by your facility. We will also prepare meals for traditional holidays, specialized medical and religious diets, and lockdown meals as required. Menus are developed based on the per day calorie count set by the facility and reviewed annually.

Menu Development

Our Menu Development Team, working with our Dietitians, create standard menus from the more than 4600 recipes stored in our database. Our Test Kitchen also develops menus and standardized recipes and tests alternative products and cooking methods. All Trinity recipes use quality foods and meet nutritional requirements.

Juvenile menus use Child Nutrition (CN) Labeled or CN Certified products.

Once a menu is approved internally, it is sent to the facility for approval. When approval is received, the Food Service Director uses NetMenu® (described further in our proposal) to print out recipes and production worksheets that fit anticipated counts for a meal.





Menu Substitution Policy

Trinity will only recommend menu substitutions for:

- Vendor failure to deliver
- Equipment malfunctions causing the inability to prepare the menu item properly
- Internal disasters (i.e., Power Failure)
- Food item unfit for inmate consumption

When substitutions are necessary, we will notify you BEFORE meal service and obtain approval before implementing menu substitutions. We record all replacements on the Menu Substitution Log for reference to the reason for the change, the nutritional value, contract compliance, and facility approval.

The Food Service Director approves all substitutions, and at the end of each month, he/she will review, sign, and file the log. A complete list of recommended changes is in the Menu Substitutions section of our Diet Manual.

Meal Quality

Our policy is to provide quality food service to the correctional environment. Staff is always on alert, monitoring all phases of food production and service, including purchasing, receiving, and food storage. The result is a high-quality, safe menu for inmates at an affordable price for the facility.

Trinity bases our quality assurance program on the American Correctional Association (ACA) Standards and the FDA Food Code. We outline these standards in our Quality Assurance Standards and Solutions Manual, along with standard operating procedures (SOPs), sanitation standard operating procedures (SSOPs), and HACCP (hazard analysis and critical control points) compliance plans.





Food Product Safety and Quality

Trinity aggressively supports all procurement programs and processes in pursuit of providing the safest and highest quality product to our clients. The Procurement team recruits, retains and deploys qualified professionals to ensure best-in-class vendor and product certification with all stakeholders. The team monitors the cost and delivery performance through proprietary key operating indicators.

applicable regulatory requirements to ensure compliance with Trinity's expectations. We require a third-party-conducted "Good Manufacturing Practices," "Warehouse and Distribution Center," or "Good Agricultural Practices" audit. The audit type is dependent on the nature and scope of the supplier's business. Trinity's quality assurance expectations are met if the supplier achieves an acceptable audit result.

Supplier Approval Process

Trinity has identified the safety of incoming goods as a critical point in all unit-level HACCP plans and programming. A fundamental requirement of our HACCP plan is that product purchases are only from a Trinity Services Group approved supplier.

All opportunity buys or "spot buys" facilitated through our distribution chains are first checked for quality. All products are also USDA inspected Grade B or better and distribution suppliers follow and meet HACCP guidelines.

The centerpiece of the Trinity Vendor Quality Assurance Certification is our requirement of an independent, professional assessment of supplier facilities and operating standards, and validation of their compliance with

Vendor Complaint / Issue Resolution Process

Trinity has a dedicated and robust vendor complaint process. If a unit has an issue with a product, they are trained to reach out immediately to their District Manager. The District Manager then completes a vendor complaint form and sends it to the Procurement team. Procurement will take swift and appropriate action to investigate the complaint.

The Procurement team closely monitors the USDA, FDA, and other product safety-related websites daily for product recall and withdrawal announcements. Our manufacturer and distributor partners also notify us of recalls/withdrawals.

4-Week Adult Cycle Menus with Nutritional Analysis

Trinity Services Group

Okaloosa County FL Cold Hot Hot Regular

Week 1

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|------------------|----------|-------------------|------------|------------------|----------|------------------------|------------|---------------------|------------|-----------------|------------|---------------------|------------|
| Breakfast | | | | | | | | | | | | | |
| Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup |
| Peanut Butter | 2 WZ | Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | 2 WZ | Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | 2 WZ |
| Biscuit | 2/54 Cut | Blueberry Muffin | 2 1/54 Cut | Coffee Cake | 2/54 Cut | Biscuit | 2/54 Cut | Blueberry Muffin | 2 1/54 Cut | Coffee Cake | 2/54 Cut | Biscuit | 2/54 Cut |
| Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each |
| Milk | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Milk | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Milk | 1 Each |
| Beverage | 1 Each | | | | | Beverage | 1 Each | | | | | Beverage | 1 Each |
| Lunch | | | | | | | | | | | | | |
| Sloppy Joe | 3/4 Cup | Red Chili Stew | 1 Cup | Meatloaf | 3 WZ | T Ham & Pinto Beans | 1 Cup | Taco Mix | 3/4 Cup | Country Stew | 1 Cup | Poultry Fried Rice | 1 Cup |
| Hamburger Bun | 1 Each | Rice | 1 Cup | Mashed Potatoes | 1 Cup | Carrots | 1/2 Cup | Chili Beans | 1 Cup | Rice | 1 Cup | Pinto Beans | 1 Cup |
| Chili Beans | 1 Cup | Mixed Vegetables | 1/2 Cup | Gravy | 1/4 Cup | Cornbread | 1 1/54 Cut | Shredded Cheese | 1/2 WZ | Green Beans | 1/2 Cup | Broccoli | 1/2 Cup |
| Carrots | 1/2 Cup | Cornbread | 1 1/54 Cut | Seasoned Cabbage | 1/2 Cup | Iced Cake | 1/54 Cut | Seasoned Corn | 1/2 Cup | Bread | 2 Slice | Iced Cake | 1/54 Cut |
| Creame Cookie | 4 Each | Cake | 1/54 Cut | Bread | 2 Slice | Beverage | 1 Each | Flour Tortilla | 2 Each | Glazed Cake | 1/54 Slice | Beverage | 1 Each |
| Beverage | 1 Each | Beverage | 1 Each | Iced Cake | 1/54 Cut | | | Creame Cookie | 4 Each | Beverage | 1 Each | | |
| | | | | Beverage | 1 Each | | | Beverage | 1 Each | | | | |
| Dinner | | | | | | | | | | | | | |
| Spaghetti | 1 Cup | Meat Mac & Cheese | 1 Cup | Turkey à la King | 1 Cup | Chicken Patty | 1 Each | Picadillo Casserole | 1 Cup | Shephards Pie | 1 Cup | Enchilada Casserole | 1 Cup |
| Broccoli | 1/2 Cup | Seasoned Corn | 1/2 Cup | Rice Pilaf | 1 Cup | Country Gravy | 1/4 Cup | Pinto Beans | 1 Cup | Mashed Potatoes | 1 Cup | Seasoned Rice | 1 Cup |
| Bread | 2 Slice | Cornbread | 1 1/54 Cut | Peas | 1/2 Cup | Cottage Fried Potatoes | 1 Cup | Cornbread | 1 1/54 Cut | Peas & Carrots | 1/2 Cup | Chili Beans | 1 Cup |
| Margarine | 1 Tbsp | Margarine | 1 Tbsp | Biscuit | 1/54 Cut | Glazed Carrots | 1/2 Cup | Margarine | 1 Tbsp | Bread | 2 Slice | Cornbread | 1 1/54 Cut |
| Iced Cake | 1/54 Cut | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp | Bread | 2 Slice | Iced Cake | 1/54 Cut | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Beverage | 1 Each | Beverage | 1 Each | Creame Cookie | 4 Each | Bread | 2 Slice | Beverage | 1 Each | Cake | 1/54 Cut | Creame Cookie | 4 Each |
| | | | | Beverage | 1 Each | Margarine | 1 Tbsp | | | Beverage | 1 Each | Beverage | 1 Each |
| | | | | | | Glazed Cake | 1/54 Slice | | | | | | |
| | | | | | | Beverage | 1 Each | | | | | | |

Dietary Consultant *M. Smith*

Approval Date 8/26/2021

Page 1 of 4

Proposal for Inmate Food Service for Okaloosa County - RFP COR 35-21



Menus

Trinity Services Group

Okaloosa County FL Cold Hot Hot Regular

Week 2

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|------------------|------------|--------------------|------------|-------------------|------------|------------------------|------------|-------------------|------------|--------------------------|------------|-------------------|------------|
| Breakfast | | | | | | | | | | | | | |
| Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup |
| Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | 2 WZ | Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | 2 WZ | Boiled Egg | 2 Each |
| Blueberry Muffin | 2 1/54 Cut | Coffee Cake | 2/54 Cut | Biscuit | 2/54 Cut | Blueberry Muffin | 2 1/54 Cut | Coffee Cake | 2/54 Cut | Biscuit | 2/54 Cut | Blueberry Muffin | 2 1/54 Cut |
| Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each |
| Beverage | 1 Each | Beverage | 1 Each | Milk | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Milk | 1 Each | Beverage | 1 Each |
| | | | | Beverage | 1 Each | | | | | Beverage | 1 Each | | |
| Lunch | | | | | | | | | | | | | |
| Spaghetti | 1 Cup | Poultry Fried Rice | 1 Cup | Salisbury Patty | 3 WZ | Poultry & Rice | 1 Cup | Country Stew | 1 Cup | Chicken Noodle Casserole | 1 Cup | Meatloaf | 3 WZ |
| Carrots | 1/2 Cup | Pinto Beans | 1 Cup | Mashed Potatoes | 1 Cup | Mixed Vegetables | 1/2 Cup | Rotini | 3/4 Cup | Mixed Vegetables | 1/2 Cup | Macaroni & Cheese | 1 Cup |
| Bread | 2 Slice | Coleslaw | 1/2 Cup | Gravy | 1/4 Cup | Bread | 2 Slice | Seasoned Cabbage | 1/2 Cup | Bread | 2 Slice | Mixed Vegetables | 1/2 Cup |
| Creame Cookie | 4 Each | Creame Cookie | 4 Each | Broccoli | 1/2 Cup | Creame Cookie | 4 Each | Cornbread | 1 1/54 Cut | Iced Cake | 1/54 Cut | Biscuit | 1/54 Cut |
| Beverage | 1 Each | Beverage | 1 Each | Bread | 2 Slice | Beverage | 1 Each | Iced Cake | 1/54 Cut | Beverage | 1 Each | Margarine | 1 Tbsp |
| | | | | Glazed Cake | 1/54 Slice | | | Beverage | 1 Each | | | Glazed Cake | 1/54 Slice |
| | | | | Beverage | 1 Each | | | | | | | Beverage | 1 Each |
| Dinner | | | | | | | | | | | | | |
| Red Chili Stew | 1 Cup | Turkey Ham | 3 WZ | Goulash Casserole | 1 Cup | Chicken Patty | 1 Each | Meat Mac & Cheese | 1 Cup | Chili Con Carne | 1 Cup | Chili Mac | 1 Cup |
| Pinto Beans | 1 Cup | BBQ Beans | 1 Cup | Pinto Beans | 1 Cup | Cottage Fried Potatoes | 1 Cup | Peas & Carrots | 1/2 Cup | Rice | 1 Cup | Pinto Beans | 1 Cup |
| Broccoli | 1/2 Cup | Carrots | 1/2 Cup | Carrots | 1/2 Cup | BBQ Beans | 1 Cup | Bread | 2 Slice | Carrots | 1/2 Cup | Seasoned Corn | 1/2 Cup |
| Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut | Hamburger Bun | 1 Each | Margarine | 1 Tbsp | Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut |
| Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Dressing Salad | 1 Tbsp | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Glazed Cake | 1/54 Slice | Cake | 1/54 Cut | Glazed Cake | 1/54 Slice | Cake | 1/54 Cut | Beverage | 1 Each | Cake | 1/54 Cut | Cake | 1/54 Cut |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each |



M. M. M.

Trinity Services Group

Okaloosa County FL Cold Hot Hot Regular

Week 3

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|-----------------------|----------|--------------------------|------------|------------------------|------------|---------------------|------------|-----------------|----------|------------------|------------|------------------|------------|
| Breakfast | | | | | | | | | | | | | |
| Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup |
| Turkey Ham | 2 WZ | Peanut Butter | 2 WZ | Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | 2 WZ | Boiled Egg | 2 Each | Turkey Ham | 2 WZ |
| Coffee Cake | 2/54 Cut | Biscuit | 2/54 Cut | Blueberry Muffin | 2 1/54 Cut | Coffee Cake | 2/54 Cut | Biscuit | 2/54 Cut | Blueberry Muffin | 2 1/54 Cut | Coffee Cake | 2/54 Cut |
| Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each |
| Beverage | 1 Each | Milk | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Milk | 1 Each | Beverage | 1 Each | Beverage | 1 Each |
| | | Beverage | 1 Each | | | | | Beverage | 1 Each | | | | |
| Lunch | | | | | | | | | | | | | |
| Poultry Fried Rice | 1 Cup | Chicken Noodle Casserole | 1 Cup | Chili Mac | 1 Cup | Salisbury Patty | 3 WZ | Turkey Stir Fry | 3/4 Cup | Sloppy Joe | 3/4 Cup | Chili Con Carne | 1 Cup |
| Chili Beans | 1 Cup | Mixed Vegetables | 1/2 Cup | Carrots & Green Beans | 1/2 Cup | Gravy | 1/4 Cup | Rice | 1 Cup | Hamburger Bun | 1 Each | Rice | 1 Cup |
| Carrots & Green Beans | 1/2 Cup | Bread | 2 Slice | Cornbread | 1 1/54 Cut | Mashed Potatoes | 1 Cup | Carrots | 1/2 Cup | Pinto Beans | 1 Cup | Seasoned Cabbage | 1/2 Cup |
| Creame Cookie | 4 Each | Margarine | 1 Tbsp | Iced Cake | 1/54 Cut | Broccoli | 1/2 Cup | Bread | 2 Slice | Broccoli | 1/2 Cup | Cornbread | 1 1/54 Cut |
| Beverage | 1 Each | Glazed Cake | 1/54 Slice | Beverage | 1 Each | Bread | 2 Slice | Iced Cake | 1/54 Cut | Iced Cake | 1/54 Cut | Creame Cookie | 4 Each |
| | | Beverage | 1 Each | | | Cake | 1/54 Cut | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each |
| | | | | | | Beverage | 1 Each | | | | | | |
| Dinner | | | | | | | | | | | | | |
| Shephards Pie | 1 Cup | Turkey Ham | 3 WZ | Chicken Patty | 1 Each | Enchilada Casserole | 1 Cup | Meatloaf | 3 WZ | Country Stew | 1 Cup | Spaghetti | 1 Cup |
| Mashed Potatoes | 1 Cup | Au Gratin Potatoes | 1 Cup | BBQ Beans | 1 Cup | Seasoned Rice | 1 Cup | Gravy | 1/4 Cup | Mixed Vegetables | 1/2 Cup | Broccoli | 1/2 Cup |
| Green Beans | 1/2 Cup | Fried Cabbage | 1/2 Cup | Cottage Fried Potatoes | 1 Cup | Seasoned Corn | 1/2 Cup | Mashed Potatoes | 1 Cup | Cornbread | 1 1/54 Cut | Bread | 2 Slice |
| Biscuit | 1/54 Cut | Cornbread | 1 1/54 Cut | Bread | 2 Slice | Cornbread | 1 1/54 Cut | Green Beans | 1/2 Cup | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Biscuit | 1/54 Cut | Glazed Cake | 1/54 Slice | Iced Cake | 1/54 Cut |
| Iced Cake | 1/54 Cut | Cake | 1/54 Cut | Creame Cookie | 4 Each | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp | Beverage | 1 Each | Beverage | 1 Each |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Cake | 1/54 Cut | | | | |
| | | | | | | | | Beverage | 1 Each | | | | |

Dietary Consultant



Approval Date

8/26/2021

Page 3 of 4



Menus

Trinity Services Group

Okaloosa County FL Cold Hot Hot Regular

Week 4

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|------------------|------------|------------------|------------|-----------------|----------|----------------------|------------|-------------------|------------|--------------------|------------|------------------------|----------|
| Breakfast | | | | | | | | | | | | | |
| Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup | Cold Cereal | 1 Cup |
| Peanut Butter | 2 WZ | Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | 2 WZ | Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | 2 WZ |
| Biscuit | 2/54 Cut | Blueberry Muffin | 2 1/54 Cut | Coffee Cake | 2/54 Cut | Biscuit | 2/54 Cut | Blueberry Muffin | 2 1/54 Cut | Coffee Cake | 2/54 Cut | Biscuit | 2/54 Cut |
| Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each |
| Milk | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Milk | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Milk | 1 Each |
| Beverage | 1 Each | | | | | Beverage | 1 Each | | | | | Beverage | 1 Each |
| Lunch | | | | | | | | | | | | | |
| Chili Mac | 1 Cup | Poultry & Rice | 1 Cup | Meatloaf | 3 WZ | Stroganoff Casserole | 1 Cup | Salisbury Patty | 3 WZ | Poultry Fried Rice | 1 Cup | Sloppy Joe | 3/4 Cup |
| Pinto Beans | 1 Cup | Mixed Vegetables | 1/2 Cup | Gravy | 1/4 Cup | Green Beans | 1/2 Cup | Macaroni & Cheese | 1 Cup | Chili Beans | 1 Cup | Hamburger Bun | 1 Each |
| Carrots | 1/2 Cup | Bread | 2 Slice | Mashed Potatoes | 1 Cup | Bread | 2 Slice | Carrots | 1/2 Cup | Coleslaw | 1/2 Cup | Oven Browned Potatoes | 1/2 Cup |
| Cornbread | 1 1/54 Cut | Iced Cake | 1/54 Cut | Peas & Carrots | 1/2 Cup | Iced Cake | 1/54 Cut | Cornbread | 1 1/54 Cut | Cake | 1/54 Cut | Broccoli | 1/2 Cup |
| Glazed Cake | 1/54 Slice | Beverage | 1 Each | Biscuit | 1/54 Cut | Beverage | 1 Each | Glazed Cake | 1/54 Slice | Beverage | 1 Each | Iced Cake | 1/54 Cut |
| Beverage | 1 Each | | | Margarine | 1 Tbsp | | | Beverage | 1 Each | | | Beverage | 1 Each |
| | | | | Creame Cookie | 4 Each | | | | | | | | |
| | | | | Beverage | 1 Each | | | | | | | | |
| Dinner | | | | | | | | | | | | | |
| Turkey Tetrazini | 1 Cup | Red Chili Stew | 1 Cup | Spaghetti | 1 Cup | Country Stew | 1 Cup | Chili Con Carne | 1 Cup | Turkey Ham | 3 WZ | Cheeseburger Casserole | 1 Cup |
| Mixed Vegetables | 1/2 Cup | Pinto Beans | 1 Cup | Green Beans | 1/2 Cup | Rotini | 3/4 Cup | Rice | 1 Cup | Ranch Beans | 1 Cup | Pinto Beans | 1 Cup |
| Biscuit | 1/54 Cut | Seasoned Corn | 1/2 Cup | Bread | 2 Slice | Mixed Vegetables | 1/2 Cup | Seasoned Corn | 1/2 Cup | Broccoli | 1/2 Cup | Carrots | 1/2 Cup |
| Margarine | 1 Tbsp | Cornbread | 1 1/54 Cut | Margarine | 1 Tbsp | Cornbread | 1 1/54 Cut | Bread | 2 Slice | Bread | 2 Slice | Bread | 2 Slice |
| Creame Cookie | 4 Each | Margarine | 1 Tbsp | Iced Cake | 1/54 Cut | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Beverage | 1 Each | Cake | 1/54 Cut | Beverage | 1 Each | Glazed Cake | 1/54 Slice | Iced Cake | 1/54 Cut | Glazed Cake | 1/54 Slice | Creame Cookie | 4 Each |
| | | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each |

Dietary Consultant

Approval Date

8/26/2021

Page 4 of 4



Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County
FLC.H.H

Diet: Regular
TSG Standard - Male Sedentary

Week 1 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATR Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|--------------|-------------|------------|----------|----------|----------|--------------|-------------|--------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2789 | 82.42 | 337.04 | 115.17 | 1205 | 15952 | 281.4 | 1159 | 17.94 | 3788 | 26.4 | 30,259 | 6.083 | | | | |
| Saturday | 2478 | 70.83 | 366.32 | 85.35 | 1259 | 9813 | 251.9 | 980 | 20.49 | 3132 | 20 | 23.77 | 5.024 | | | | |
| Sunday | 2882 | 72.13 | 370.75 | 109.44 | 848 | 5664 | 304 | 1087 | 14.22 | 4420 | 18.4 | 29,873 | 8.82 | | | | |
| Monday | 3007 | 82.06 | 392.67 | 128.91 | 1944 | 26937 | 246 | 1102 | 19.92 | 5012 | 27.4 | 30,118 | 5.603 | | | | |
| Tuesday | 2642 | 87.02 | 352.72 | 85.97 | 797 | 6033 | 248.3 | 951 | 19.35 | 3445 | 34.2 | 25,752 | 4.994 | | | | |
| Wednesday | 2572 | 67.48 | 389.85 | 85.3 | 1612 | 18510 | 295.9 | 1163 | 22.09 | 4300 | 19.6 | 23,127 | 5.667 | | | | |
| Thursday | 3530 | 119.11 | 420.97 | 142.98 | 651 | 5323 | 291.1 | 1148 | 23.01 | 4606 | 38.2 | 35,352 | 5.631 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,842.86 | 83.01 | 375.76 | 107.59 | 1,188.00 | 12,604.57 | 274.09 | 1,084.29 | 19.57 | 4,100.43 | 26.31 | 28.32 | 5.97 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--|--|--|--|
| Week 1 | 116.22% | 148.23% | 111.83% | 141.57% | 190.08% | 605.12% | 365.45% | 135.54% | 326.17% | 102.51% | 105.24% | 141.60% | 238.80% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--|--|--|--|

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
C.H.H

Diet: Regular
TSG Standard - Male Sedentary

Week 2 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATR Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|--------------|-------------|------------|----------|----------|----------|--------------|-------------|--------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2441 | 83.5 | 321.9 | 82.62 | 1650 | 18002 | 302.2 | 1044 | 24.64 | 2812 | 31.1 | 24,497 | 5.561 | | | | |
| Saturday | 2891 | 109.12 | 357.44 | 100.13 | 1170 | 17512 | 254.6 | 1008 | 18.17 | 4436 | 34.2 | 27,864 | 4.463 | | | | |
| Sunday | 2981 | 87.23 | 402.94 | 121.32 | 1552 | 17461 | 331.1 | 1242 | 23.81 | 3982 | 34.8 | 29,889 | 4.834 | | | | |
| Monday | 2661 | 87.26 | 359.11 | 83.33 | 689 | 7814 | 240.2 | 963 | 17.38 | 3338 | 24.2 | 24,291 | 1.301 | | | | |
| Tuesday | 2539 | 63.59 | 367.89 | 93.25 | 1589 | 17246 | 283.9 | 1148 | 19.91 | 3758 | 18.3 | 25.07 | 7.35 | | | | |
| Wednesday | 2827 | 73.95 | 388.93 | 111.97 | 1429 | 20583 | 226.7 | 1129 | 16.64 | 3756 | 23.1 | 28,053 | 5.873 | | | | |
| Thursday | 2586 | 83 | 375.83 | 86.12 | 1273 | 10444 | 259.6 | 1055 | 22.38 | 3597 | 28.9 | 23,564 | 5.677 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,703.71 | 83.95 | 367.72 | 96.96 | 1,336.00 | 15,580.29 | 271.19 | 1,084.14 | 20.42 | 3,668.43 | 27.80 | 26.18 | 5.01 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 2 | 110.54% | 149.91% | 109.44% | 127.58% | 213.76% | 747.97% | 361.59% | 135.52% | 340.33% | 91.71% | 111.20% | 130.90% | 200.40% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|



Menus

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services GroupOkaloosa County FL
C.H.HDiet: Regular
TSG Standard - Male Sedentary**Week 3 - DAILY SUMMARY**

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MG | VITAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATRN Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|--------------|--------------|------------|----------|----------|----------|--------------|-------------|---------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2928 | 92.35 | 343.61 | 118.8 | 1112 | 12146 | 281.4 | 992 | 15.12 | 4423 | 23.5 | 31.204 | 6.489 | | | | |
| Saturday | 2808 | 75.2 | 358.43 | 124.44 | 1123 | 8920 | 278.4 | 1174 | 19.55 | 5176 | 20.2 | 31.017 | 6.973 | | | | |
| Sunday | 2779 | 84.96 | 356.78 | 100.43 | 980 | 10401 | 241.9 | 909 | 16.3 | 3600 | 26.9 | 27.329 | 4.672 | | | | |
| Monday | 2861 | 73.25 | 423.77 | 100.64 | 978 | 5434 | 331.3 | 1182 | 22.6 | 4937 | 21.5 | 27.106 | 5.837 | | | | |
| Tuesday | 2892 | 72.32 | 386.21 | 120.75 | 1254 | 15511 | 261 | 1105 | 14.18 | 4714 | 20.4 | 29.015 | 6.714 | | | | |
| Wednesday | 2408 | 78.88 | 336.37 | 87.66 | 1675 | 17028 | 299.8 | 1103 | 22.98 | 3371 | 27 | 23.977 | 7.033 | | | | |
| Thursday | 2601 | 68.14 | 356.98 | 88.09 | 637 | 4197 | 312.8 | 1098 | 16.63 | 3302 | 20.1 | 25.821 | 6.957 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,753.86 | 77.87 | 366.02 | 105.83 | 1,108.43 | 10,519.57 | 286.66 | 1,080.43 | 18.19 | 4,217.57 | 22.80 | 27.92 | 6.38 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|--|--|--|--|
| Week 3 | 112.59% | 139.05% | 108.93% | 139.25% | 177.35% | 505.02% | 382.21% | 135.05% | 303.17% | 105.44% | 91.20% | 139.60% | 255.20% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|--|--|--|--|

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services GroupOkaloosa County FL
C.H.HDiet: Regular
TSG Standard - Male Sedentary**Week 4 - DAILY SUMMARY**

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MG | VITAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATRN Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|--------------|--------------|------------|----------|----------|----------|--------------|-------------|---------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2806 | 83.41 | 356.64 | 109.19 | 1628 | 21729 | 254.3 | 1116 | 22.79 | 4324 | 31.6 | 29.022 | 4.306 | | | | |
| Saturday | 2689 | 87.11 | 394.6 | 87.52 | 1066 | 9761 | 240.4 | 1072 | 19.46 | 3013 | 29.2 | 24.013 | 7.145 | | | | |
| Sunday | 2689 | 64.74 | 322.71 | 115.65 | 1495 | 12549 | 283.5 | 1057 | 19.2 | 3823 | 18.5 | 31.342 | 9.846 | | | | |
| Monday | 2952 | 82.75 | 396.39 | 122.73 | 1227 | 14707 | 226.8 | 1144 | 16.24 | 3728 | 21.1 | 29.854 | 7.826 | | | | |
| Tuesday | 2544 | 73.64 | 383.64 | 81.62 | 1595 | 16784 | 246.4 | 1024 | 20.98 | 3243 | 21 | 22.346 | 5.676 | | | | |
| Wednesday | 2760 | 109.81 | 373.73 | 92.77 | 585 | 5499 | 304.5 | 1164 | 19.12 | 4299 | 29.9 | 24.22 | 4.842 | | | | |
| Thursday | 2957 | 85.24 | 359.56 | 123.73 | 1501 | 17019 | 296.1 | 1166 | 23.19 | 4295 | 30.1 | 31.366 | 6.123 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,771.00 | 83.81 | 369.61 | 104.74 | 1,299.57 | 14,006.86 | 264.57 | 1,106.14 | 20.14 | 3,817.86 | 25.91 | 27.45 | 6.54 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 4 | 113.29% | 149.66% | 110.00% | 137.82% | 207.93% | 672.44% | 352.76% | 138.27% | 335.67% | 95.45% | 103.64% | 137.25% | 261.60% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|



Trinity Services Group

Okaloosa County FL Hot Hot Cold Regular

Week 1

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|------------------------|----------|-----------------------------|------------|----------------------|----------|-----------------------------|------------|----------------------|-----------|-----------------------------|------------|----------------------|----------|
| Breakfast | | | | | | | | | | | | | |
| Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup |
| Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 Each | Breakfast Gravy | 1 Cup | Scrambled Eggs | 3 WZ | Breakfast Gravy | 1 Cup | Grilled Turkey Ham | 1 WZ | Breakfast Sausage | 2 Each |
| Biscuit | 1/54 Cut | Sliced Cheese | 1 Slice | Biscuit | 2/54 Cut | Bread | 2 Slice | Biscuit | 2/54 Cut | Sliced Cheese | 1 Slice | WZ | |
| Cottage Fried Potatoes | 1 Cup | Biscuit | 2/54 Cut | Hash Browns | 1 Cup | Cottage Fried Potatoes | 1 Cup | Margarine | 1 Tbsp | Biscuit | 1/54 Cut | Pancakes | 2 Each |
| Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Beverage | 1 Each | Hash Browns | 1 Cup | Syrup | 1/4 Cup |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | | | Jelly | 1 Tbsp | Beverage | 1 Each |
| | | | | | | | | | | Beverage | 1 Each | | |
| Lunch | | | | | | | | | | | | | |
| Sloppy Joe | 3/4 Cup | Red Chili Stew | 1 Cup | Meatloaf | 3 WZ | T Ham & Pinto Beans | 1 Cup | Taco Mix | 3/4 Cup | Country Stew | 1 Cup | Poultry Fried Rice | 1 Cup |
| Hamburger Bun | 1 Each | Rice | 1 Cup | Mashed Potatoes | 1 Cup | Carrots | 1/2 Cup | Chili Beans | 1 Cup | Rice | 1 Cup | Pinto Beans | 1 Cup |
| Chili Beans | 1 Cup | Mixed Vegetables | 1/2 Cup | Gravy | 1/4 Cup | Cornbread | 1 1/54 Cut | Shredded Cheese | 1/2 WZ | Green Beans | 1/2 Cup | Broccoli | 1/2 Cup |
| Carrots | 1/2 Cup | Cornbread | 1 1/54 Cut | Seasoned Cabbage | 1/2 Cup | Iced Cake | 1/54 Cut | Seasoned Corn | 1/2 Cup | Bread | 2 Slice | Iced Cake | 1/54 Cut |
| Crema Cookie | 4 Each | Cake | 1/54 Cut | Bread | 2 Slice | Beverage | 1 Each | Flour Tortilla | 2 Each | Glazed Cake | 1/54 Slice | Beverage | 1 Each |
| Beverage | 1 Each | Beverage | 1 Each | Iced Cake | 1/54 Cut | | | Crema Cookie | 4 Each | Beverage | 1 Each | | |
| | | | | Beverage | 1 Each | | | Beverage | 1 Each | | | | |
| Dinner | | | | | | | | | | | | | |
| Turkey Bologna | 3 WZ | Turkey Salami | 3 WZ | Peanut Butter | 2 Each | Turkey Bologna | 3 WZ | Turkey Salami | 3 WZ | Peanut Butter | 2 Each | Turkey Bologna | 3 WZ |
| Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices |
| Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each |
| Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice |
| Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Creme | 4 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Creme | 4 Each | Mustard PC | 2 Each |
| Crema Cookie | 4 Each | Cookie Creme | 4 Cookies | Beverage | 1 Each | Crema Cookie | 4 Each | Cookie Creme | 4 Cookies | Beverage | 1 Each | Crema Cookie | 4 Each |
| Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each |

Proposal for Inmate Food Service for Okaloosa County - RFP COR 35-21



Dietary Consultant

M. M. M.

Approval Date

8/26/2021

Page 1 of 4

Menus

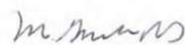
Trinity Services Group

Okaloosa County FL Hot Hot Cold Regular

Week 2

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|----------------------|----------|-----------------------------|-------------|-----------------------------|------------|----------------------|----------|------------------------|------------|--------------------------|-------------|-----------------------------|------------|
| Breakfast | | | | | | | | | | | | | |
| Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup |
| Breakfast Gravy | 1 Cup | Breakfast Sausage | 2 Each 1 WZ | Scrambled Eggs | 3 WZ | Breakfast Gravy | 1 Cup | Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 Each 1 WZ | Grilled Turkey Ham | 1 WZ |
| Biscuit | 2/54 Cut | Sliced Cheese | 1 Slice | Bread | 2 Slice | Biscuit | 2/54 Cut | Biscuit | 2/54 Cut | Pancakes | 2 Each | Sliced Cheese | 1 Slice |
| Hash Browns | 1 Cup | Biscuit | 2/54 Cut | Cottage Fried Potatoes | 1 Cup | Margarine | 1 Tbsp | Cottage Fried Potatoes | 1 Cup | Syrup | 1/4 Cup | Biscuit | 1/54 Cut |
| Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Beverage | 1 Each | Jelly | 1 Tbsp | Beverage | 1 Each | Hash Browns | 1 Cup |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each | | | Jelly | 1 Tbsp |
| | | | | | | | | | | | | Beverage | 1 Each |
| Lunch | | | | | | | | | | | | | |
| Spaghetti | 1 Cup | Poultry Fried Rice | 1 Cup | Salisbury Patty | 3 WZ | Poultry & Rice | 1 Cup | Country Stew | 1 Cup | Chicken Noodle Casserole | 1 Cup | Meatloaf | 3 WZ |
| Carrots | 1/2 Cup | Pinto Beans | 1 Cup | Mashed Potatoes | 1 Cup | Mixed Vegetables | 1/2 Cup | Rotini | 3/4 Cup | Mixed Vegetables | 1/2 Cup | Macaroni & Cheese | 1 Cup |
| Bread | 2 Slice | Coleslaw | 1/2 Cup | Gravy | 1/4 Cup | Bread | 2 Slice | Seasoned Cabbage | 1/2 Cup | Bread | 2 Slice | Mixed Vegetables | 1/2 Cup |
| Crema Cookie | 4 Each | Crema Cookie | 4 Each | Broccoli | 1/2 Cup | Crema Cookie | 4 Each | Cornbread | 1 1/54 Cut | Iced Cake | 1/54 Cut | Biscuit | 1/54 Cut |
| Beverage | 1 Each | Beverage | 1 Each | Bread | 2 Slice | Beverage | 1 Each | Iced Cake | 1/54 Cut | Beverage | 1 Each | Margarine | 1 Tbsp |
| | | | | Glazed Cake | 1/54 Slice | | | Beverage | 1 Each | | | Glazed Cake | 1/54 Slice |
| | | | | Beverage | 1 Each | | | | | | | Beverage | 1 Each |
| Dinner | | | | | | | | | | | | | |
| Peanut Butter | 2 Each | Turkey Bologna | 3 WZ | Turkey Salami | 3 WZ | Peanut Butter | 2 Each | Turkey Salami | 3 WZ | Turkey Bologna | 3 WZ | Peanut Butter | 2 Each |
| Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each |
| Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each |
| Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice |
| Cookie Creme | 4 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Creme | 4 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Creme | 4 Each |
| Beverage | 1 Each | Crema Cookie | 4 Each | Cookie Creme | 4 Cookies | Beverage | 1 Each | Cookie Creme | 4 Cookies | Crema Cookie | 4 Each | Beverage | 1 Each |
| | | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | | |

Dietary Consultant



Approval Date

8/26/2021

Page 2 of 4



Trinity Services Group

Okaloosa County FL Hot Hot Cold Regular

Week 3

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|------------------------|----------|-----------------------------|-------------|-----------------------|------------|-----------------------------|----------|----------------------|----------|-----------------------------|-----------|----------------------|-------------|
| Breakfast | | | | | | | | | | | | | |
| Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup |
| Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 Each 1 WZ | Breakfast Gravy | 1 Cup | Scrambled Eggs | 3 WZ | Breakfast Gravy | 1 Cup | Grilled Turkey Ham | 1 WZ | Breakfast Sausage | 2 Each 1 WZ |
| Biscuit | 1/54 Cut | Sliced Cheese | 1 Slice | Biscuit | 2/54 Cut | Bread | 2 Slice | Biscuit | 2/54 Cut | Sliced Cheese | 1 Slice | Pancakes | 2 Each |
| Cottage Fried Potatoes | 1 Cup | Biscuit | 2/54 Cut | Hash Browns | 1 Cup | Cottage Fried Potatoes | 1 Cup | Margarine | 1 Tbsp | Biscuit | 2/54 Cut | Syrup | 1/4 Cup |
| Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Beverage | 1 Each | Hash Browns | 1 Cup | Beverage | 1 Each |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | | | Jelly | 1 Tbsp | | |
| | | | | | | | | | | Beverage | 1 Each | | |
| Lunch | | | | | | | | | | | | | |
| Poultry Fried Rice | 1 Cup | Chicken Noodle Casserole | 1 Cup | Chili Mac | 1 Cup | Salisbury Patty | 3 WZ | Turkey Stir Fry | 3/4 Cup | Sloppy Joe | 3/4 Cup | Chili Con Carne | 1 Cup |
| Chili Beans | 1 Cup | Mixed Vegetables | 1/2 Cup | Carrots & Green Beans | 1/2 Cup | Gravy | 1/4 Cup | Rice | 1 Cup | Hamburger Bun | 1 Each | Rice | 1 Cup |
| Carrots & Green Beans | 1/2 Cup | Bread | 2 Slice | Cornbread | 1 1/54 Cut | Mashed Potatoes | 1 Cup | Carrots | 1/2 Cup | Pinto Beans | 1 Cup | Seasoned Cabbage | 1/2 Cup |
| Creame Cookie | 4 Each | Margarine | 1 Tbsp | Iced Cake | 1/54 Cut | Broccoli | 1/2 Cup | Bread | 2 Slice | Broccoli | 1/2 Cup | Cornbread | 1 1/54 Cut |
| Beverage | 1 Each | Glazed Cake | 1/54 Slice | Beverage | 1 Each | Bread | 2 Slice | Iced Cake | 1/54 Cut | Iced Cake | 1/54 Cut | Creame Cookie | 4 Each |
| | | Beverage | 1 Each | | | Cake | 1/54 Cut | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each |
| | | | | | | Beverage | 1 Each | | | | | | |
| Dinner | | | | | | | | | | | | | |
| Turkey Bologna | 3 WZ | Peanut Butter | 2 Each | Turkey Salami | 3 WZ | Turkey Bologna | 3 WZ | Peanut Butter | 2 Each | Turkey Salami | 3 WZ | Turkey Bologna | 3 WZ |
| Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices |
| Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each |
| Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice |
| Mustard PC | 2 Each | Cookie Creme | 4 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Creme | 4 Each | Mustard PC | 2 Each | Mustard PC | 2 Each |
| Creame Cookie | 4 Each | Beverage | 1 Each | Cookie Creme | 4 Cookies | Creame Cookie | 4 Each | Beverage | 1 Each | Cookie Creme | 4 Cookies | Creame Cookie | 4 Each |
| Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each |

Dietary Consultant



Approval Date

8/26/2021

Page 3 of 4



Menus

Trinity Services Group

Okaloosa County FL Hot Hot Cold Regular

Week 4

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|----------------------|------------|-----------------------------|-------------|-----------------------------|----------|----------------------|-----------|------------------------|------------|----------------------|-------------|-----------------------------|-----------|
| Breakfast | | | | | | | | | | | | | |
| Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup |
| Breakfast Gravy | 1 Cup | Breakfast Sausage | 2 Each 1 WZ | Scrambled Eggs | 3 WZ | Breakfast Gravy | 1 Cup | Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 Each 1 WZ | Grilled Turkey Ham | 1 WZ |
| Biscuit | 2/54 Cut | | | Bread | 2 Slice | Biscuit | 2/54 Cut | Biscuit | 1/54 Cut | Pancakes | 2 Each | Sliced Cheese | 1 Slice |
| Hash Browns | 1 Cup | Sliced Cheese | 1 Slice | Cottage Fried Potatoes | 1 Cup | Margarine | 1 Tbsp | Cottage Fried Potatoes | 1 Cup | Syrup | 1/4 Cup | Biscuit | 2/54 Cut |
| Jelly | 1 Tbsp | Biscuit | 2/54 Cut | Jelly | 1 Tbsp | Beverage | 1 Each | Jelly | 1 Tbsp | Beverage | 1 Each | Hash Browns | 1 Cup |
| Beverage | 1 Each | Jelly | 1 Tbsp | Beverage | 1 Each | | | Beverage | 1 Each | | | Jelly | 1 Tbsp |
| | | Beverage | 1 Each | | | | | | | | | Beverage | 1 Each |
| Lunch | | | | | | | | | | | | | |
| Chili Mac | 1 Cup | Poultry & Rice | 1 Cup | Meatloaf | 3 WZ | Stroganoff Casserole | 1 Cup | Salisbury Patty | 3 WZ | Poultry Fried Rice | 1 Cup | Sloppy Joe | 3/4 Cup |
| Pinto Beans | 1 Cup | Mixed Vegetables | 1/2 Cup | Gravy | 1/4 Cup | Green Beans | 1/2 Cup | Macaroni & Cheese | 1 Cup | Chili Beans | 1 Cup | Hamburger Bun | 1 Each |
| Carrots | 1/2 Cup | Bread | 2 Slice | Mashed Potatoes | 1 Cup | Bread | 2 Slice | Carrots | 1/2 Cup | Coleslaw | 1/2 Cup | Oven Browned Potatoes | 1/2 Cup |
| Cornbread | 1 1/54 Cut | Iced Cake | 1/54 Cut | Peas & Carrots | 1/2 Cup | Iced Cake | 1/54 Cut | Cornbread | 1 1/54 Cut | Cake | 1/54 Cut | Broccoli | 1/2 Cup |
| Glazed Cake | 1/54 Slice | Beverage | 1 Each | Biscuit | 1/54 Cut | Beverage | 1 Each | Glazed Cake | 1/54 Slice | Beverage | 1 Each | Iced Cake | 1/54 Cut |
| Beverage | 1 Each | | | Margarine | 1 Tbsp | | | Beverage | 1 Each | | | Beverage | 1 Each |
| | | | | Crema Cookie | 4 Each | | | | | | | | |
| | | | | Beverage | 1 Each | | | | | | | | |
| Dinner | | | | | | | | | | | | | |
| Turkey Salami | 3 WZ | Peanut Butter | 2 Each | Turkey Bologna | 3 WZ | Turkey Salami | 3 WZ | Turkey Bologna | 3 WZ | Peanut Butter | 2 Each | Turkey Salami | 3 WZ |
| Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices |
| Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each |
| Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice |
| Mustard PC | 2 Each | Cookie Creme | 4 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Creme | 4 Each | Mustard PC | 2 Each |
| Cookie Creme | 4 Cookies | Beverage | 1 Each | Crema Cookie | 4 Each | Cookie Creme | 4 Cookies | Crema Cookie | 4 Each | Beverage | 1 Each | Cookie Creme | 4 Cookies |
| Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each |



Dietary Consultant *M. Munn*

Approval Date 8/26/2021

Trinity Services Group

RE-BID Okaloosa
County FL H.H.C

Diet: Regular
TSG Standard - Male Sedentary

Week 1 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MEG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATR Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|---------------|-------------|------------|----------|----------|----------|--------------|-------------|--------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2653 | 72.87 | 288.94 | 107.39 | 926 | 13855 | 260.7 | 699 | 17.44 | 4272 | 25.3 | 27.815 | 1.104 | | | | |
| Saturday | 2684 | 76.64 | 342.93 | 97.61 | 450 | 6648 | 232.8 | 740 | 17.36 | 5137 | 26.8 | 21.675 | 2.221 | | | | |
| Sunday | 3285 | 73.96 | 392.56 | 149.55 | 463 | 2065 | 311.1 | 964 | 16.71 | 4676 | 24.2 | 34.208 | 3.4 | | | | |
| Monday | 2550 | 70.48 | 320.49 | 95.73 | 877 | 13479 | 252.5 | 647 | 16.73 | 4325 | 27.3 | 23.066 | 3.267 | | | | |
| Tuesday | 2934 | 79.98 | 307.83 | 128.26 | 374 | 2318 | 249.2 | 884 | 19.87 | 5615 | 23.9 | 32.026 | 2.426 | | | | |
| Wednesday | 2726 | 66.59 | 359.11 | 104.78 | 435 | 7089 | 233.8 | 754 | 16.58 | 3307 | 23.9 | 24.477 | 1.449 | | | | |
| Thursday | 2833 | 97.54 | 319.61 | 117.43 | 742 | 4779 | 301.5 | 648 | 20.16 | 3886 | 27.5 | 23.609 | 3.383 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,809.29 | 76.87 | 333.07 | 114.39 | 609.57 | 7,176.14 | 263.09 | 762.29 | 17.84 | 4,459.71 | 25.56 | 26.70 | 2.46 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|--------|---------|--------|---------|---------|--------|---------|---------|---------|---------|--------|--|--|--|--|
| Week 1 | 114.85% | 137.27% | 99.13% | 150.51% | 97.53% | 344.51% | 350.79% | 95.29% | 297.33% | 111.49% | 102.24% | 133.50% | 98.40% | | | | |
|--------|---------|---------|--------|---------|--------|---------|---------|--------|---------|---------|---------|---------|--------|--|--|--|--|

Trinity Services Group

RE-BID Okaloosa
County FL H.H.C

Diet: Regular
TSG Standard - Male Sedentary

Week 2 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MEG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATR Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|---------------|-------------|------------|----------|----------|----------|--------------|-------------|--------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2979 | 68.66 | 332.06 | 130.86 | 849 | 13584 | 244.9 | 886 | 17.37 | 3942 | 21.7 | 32.364 | 0.731 | | | | |
| Saturday | 2727 | 100.73 | 267.43 | 111.49 | 183 | 3149 | 273 | 631 | 17.75 | 4532 | 29.8 | 24.914 | 0.321 | | | | |
| Sunday | 2587 | 71.52 | 322.21 | 99.47 | 374 | 2277 | 313.6 | 763 | 16.42 | 4116 | 23.2 | 23.871 | 2.355 | | | | |
| Monday | 2845 | 65.57 | 292.19 | 134 | 633 | 7334 | 240.6 | 877 | 16.79 | 3787 | 17.6 | 32.778 | 2.777 | | | | |
| Tuesday | 2904 | 66.65 | 359.79 | 118.69 | 735 | 8035 | 271.2 | 747 | 16.28 | 4787 | 21.5 | 28.466 | 3.621 | | | | |
| Wednesday | 2522 | 63.41 | 308.32 | 101.24 | 891 | 7863 | 247.5 | 619 | 17.02 | 4092 | 17.5 | 21.871 | 2.914 | | | | |
| Thursday | 2855 | 67.82 | 350.4 | 120.66 | 461 | 6298 | 234.4 | 708 | 13.8 | 4200 | 23.5 | 27.826 | 2.775 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,774.14 | 72.05 | 318.91 | 116.63 | 589.43 | 6,934.29 | 260.74 | 747.29 | 16.49 | 4,208.00 | 22.11 | 27.44 | 2.21 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|--------|---------|--------|---------|---------|--------|---------|---------|--------|---------|--------|--|--|--|--|
| Week 2 | 113.42% | 128.66% | 94.91% | 153.46% | 94.31% | 332.90% | 347.65% | 93.41% | 274.83% | 105.20% | 88.44% | 137.20% | 88.40% | | | | |
|--------|---------|---------|--------|---------|--------|---------|---------|--------|---------|---------|--------|---------|--------|--|--|--|--|



Menus

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

RE-BID Okaloosa
County FL H.H.C

Diet: Regular
TSG Standard - Male Sedentary

Week 3 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MSG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATRN Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|---------------|-------------|------------|----------|----------|----------|--------------|-------------|---------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2780 | 90.64 | 272.95 | 120.34 | 680 | 9081 | 264.8 | 592 | 16.72 | 3641 | 24.9 | 29.101 | 0.691 | | | | |
| Saturday | 2628 | 69.71 | 314.76 | 110.81 | 467 | 6309 | 227.9 | 761 | 15.68 | 3907 | 24 | 24.037 | 2.791 | | | | |
| Sunday | 2980 | 67.16 | 357.13 | 130.68 | 705 | 8978 | 250.1 | 921 | 17.21 | 5612 | 20.7 | 30.957 | 2.218 | | | | |
| Monday | 2546 | 72.24 | 311.6 | 99.55 | 374 | 2275 | 333 | 736 | 16.54 | 3944 | 23.3 | 23.696 | 2.451 | | | | |
| Tuesday | 2958 | 66.88 | 354.39 | 131.93 | 1042 | 14315 | 241 | 925 | 17.47 | 4791 | 18.4 | 29.373 | 4.9 | | | | |
| Wednesday | 2968 | 84.14 | 367.58 | 115.52 | 281 | 2325 | 286.3 | 881 | 20.52 | 5750 | 30.7 | 27.791 | 3.218 | | | | |
| Thursday | 2549 | 65.28 | 299.23 | 94.28 | 511 | 2525 | 284.7 | 540 | 17.65 | 3789 | 22.7 | 22.343 | 0.442 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,772.71 | 73.72 | 325.38 | 114.73 | 580.00 | 6,544.00 | 269.69 | 765.14 | 17.40 | 4,490.57 | 23.53 | 26.76 | 2.39 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|--------|---------|--------|---------|---------|--------|---------|---------|--------|---------|--------|--|--|--|--|
| Week 3 | 113.36% | 131.64% | 96.84% | 150.96% | 92.80% | 314.16% | 359.59% | 95.64% | 290.00% | 112.26% | 94.12% | 133.80% | 95.60% | | | | |
|--------|---------|---------|--------|---------|--------|---------|---------|--------|---------|---------|--------|---------|--------|--|--|--|--|

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

RE-BID Okaloosa
County FL H.H.C

Diet: Regular
TSG Standard - Male Sedentary

Week 4 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MSG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATRN Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|---------------|-------------|------------|----------|----------|----------|--------------|-------------|---------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 3137 | 82.73 | 401.79 | 121.97 | 895 | 14541 | 253.9 | 1029 | 21.49 | 5674 | 32.2 | 29.216 | 0.745 | | | | |
| Saturday | 2671 | 69.16 | 326.93 | 109.51 | 478 | 6681 | 231.1 | 760 | 16.15 | 3583 | 24.4 | 23.825 | 2.894 | | | | |
| Sunday | 2731 | 69.32 | 283.26 | 119.97 | 790 | 9141 | 291.3 | 620 | 15.06 | 4174 | 23 | 29.925 | 4.051 | | | | |
| Monday | 2932 | 76.46 | 323.1 | 137.02 | 557 | 2785 | 236.3 | 987 | 18.22 | 5486 | 15.2 | 31.616 | 6.264 | | | | |
| Tuesday | 2672 | 64.5 | 333.54 | 105.46 | 918 | 13617 | 250.8 | 680 | 14 | 4535 | 20.3 | 25.178 | 1.131 | | | | |
| Wednesday | 2729 | 92.07 | 317.79 | 110.73 | 595 | 4453 | 256.5 | 589 | 17.9 | 2607 | 27.6 | 22.256 | 0.447 | | | | |
| Thursday | 2858 | 70.01 | 340.68 | 121.8 | 263 | 1967 | 285.3 | 801 | 16.64 | 5655 | 20.7 | 28.731 | 3.257 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,818.57 | 74.89 | 332.44 | 118.07 | 642.29 | 7,597.86 | 257.89 | 780.86 | 17.07 | 4,530.57 | 23.34 | 27.25 | 2.68 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|--------|---------|---------|---------|---------|--------|---------|---------|--------|---------|---------|--|--|--|--|
| Week 4 | 115.23% | 133.73% | 98.94% | 155.36% | 102.77% | 364.76% | 343.85% | 97.61% | 284.50% | 113.26% | 93.36% | 136.25% | 107.20% | | | | |
|--------|---------|---------|--------|---------|---------|---------|---------|--------|---------|---------|--------|---------|---------|--|--|--|--|



Trinity Services Group

RE-BID Okaloosa
County FL H.H.C

Diet: Regular

TSG Standard - Male Sedentary

Week 4 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R ME MG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATRN Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|--------------------|-------------|------------|----------|----------|----------|--------------|-------------|---------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 3137 | 82.73 | 401.79 | 121.97 | 895 | 14541 | 253.9 | 1029 | 21.49 | 5674 | 32.2 | 29.216 | 0.745 | | | | |
| Saturday | 2671 | 69.16 | 326.93 | 109.51 | 478 | 6681 | 231.1 | 760 | 16.15 | 3583 | 24.4 | 23.825 | 2.894 | | | | |
| Sunday | 2731 | 69.32 | 283.26 | 119.97 | 790 | 9141 | 291.3 | 620 | 15.06 | 4174 | 23 | 29.925 | 4.051 | | | | |
| Monday | 2932 | 76.46 | 323.1 | 137.02 | 557 | 2785 | 236.3 | 987 | 18.22 | 5486 | 15.2 | 31.616 | 6.264 | | | | |
| Tuesday | 2672 | 64.5 | 333.54 | 105.46 | 918 | 13617 | 250.8 | 680 | 14 | 4535 | 20.3 | 25.178 | 1.131 | | | | |
| Wednesday | 2729 | 92.07 | 317.79 | 110.73 | 595 | 4453 | 256.5 | 589 | 17.9 | 2607 | 27.6 | 22.256 | 0.447 | | | | |
| Thursday | 2858 | 70.01 | 340.68 | 121.8 | 263 | 1967 | 285.3 | 801 | 16.64 | 5655 | 20.7 | 28.731 | 3.257 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,818.57 | 74.89 | 332.44 | 118.07 | 642.29 | 7,597.86 | 257.89 | 780.86 | 17.07 | 4,530.57 | 23.34 | 27.25 | 2.68 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|--------|---------|---------|---------|---------|--------|---------|---------|--------|---------|---------|--|--|--|--|
| Week 4 | 115.23% | 133.73% | 98.94% | 155.36% | 102.77% | 364.76% | 343.85% | 97.61% | 284.50% | 113.26% | 93.36% | 136.25% | 107.20% | | | | |
|--------|---------|---------|--------|---------|---------|---------|---------|--------|---------|---------|--------|---------|---------|--|--|--|--|



Menus

Trinity Services Group

Okaloosa County FL Hot Hot Hot

Regular

Week 1

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|------------------------|----------|-----------------------------|-------------|----------------------|----------|-----------------------------|------------|----------------------|------------|-----------------------------|------------|----------------------|-------------|
| Breakfast | | | | | | | | | | | | | |
| Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup |
| Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 Each 1 WZ | Breakfast Gravy | 1 Cup | Scrambled Eggs | 3 WZ | Breakfast Gravy | 1 Cup | Breakfast Gravy | 1 Cup | Breakfast Sausage | 2 Each 1 WZ |
| Biscuit | 1/54 Cut | | | Biscuit | 2/54 Cut | Biscuit | 2/54 Cut | Biscuit | 2/54 Cut | Biscuit | 2/54 Cut | Biscuit | 2/54 Cut |
| Cottage Fried Potatoes | 1 Cup | Sliced Cheese | 1 Slice | Hash Browns | 1 Cup | Bread | 2 Slice | Margarine | 1 Tbsp | Sliced Cheese | 1 Slice | Pancakes | 2 Each |
| Jelly | 1 Tbsp | Biscuit | 2/54 Cut | Jelly | 1 Tbsp | Cottage Fried Potatoes | 1 Cup | Beverage | 1 Each | Hash Browns | 1 Cup | Syrup | 1/4 Cup |
| Beverage | 1 Each | Jelly | 1 Tbsp | Beverage | 1 Each | Jelly | 1 Tbsp | | | Jelly | 1 Tbsp | Beverage | 1 Each |
| | | Beverage | 1 Each | | | Beverage | 1 Each | | | Beverage | 1 Each | | |
| Lunch | | | | | | | | | | | | | |
| Sloppy Joe | 3/4 Cup | Red Chili Stew | 1 Cup | Meatloaf | 3 WZ | T Ham & Pinto Beans | 1 Cup | Taco Mix | 3/4 Cup | Country Stew | 1 Cup | Poultry Fried Rice | 1 Cup |
| Hamburger Bun | 1 Each | Rice | 1 Cup | Mashed Potatoes | 1 Cup | Carrots | 1/2 Cup | Chili Beans | 1 Cup | Rice | 1 Cup | Pinto Beans | 1 Cup |
| Chili Beans | 1 Cup | Mixed Vegetables | 1/2 Cup | Gravy | 1/4 Cup | Cornbread | 1 1/54 Cut | Shredded Cheese | 1/2 WZ | Green Beans | 1/2 Cup | Broccoli | 1/2 Cup |
| Carrots | 1/2 Cup | Cornbread | 1 1/54 Cut | Seasoned Cabbage | 1/2 Cup | Iced Cake | 1/54 Cut | Seasoned Corn | 1/2 Cup | Bread | 2 Slice | Iced Cake | 1/54 Cut |
| Crema Cookie | 4 Each | Cake | 1/54 Cut | Bread | 2 Slice | Beverage | 1 Each | Flour Tortilla | 2 Each | Glazed Cake | 1/54 Slice | Beverage | 1 Each |
| Beverage | 1 Each | Beverage | 1 Each | Iced Cake | 1/54 Cut | | | Crema Cookie | 4 Each | Beverage | 1 Each | | |
| | | | | Beverage | 1 Each | | | Beverage | 1 Each | | | | |
| Dinner | | | | | | | | | | | | | |
| Spaghetti | 1 Cup | Meat Mac & Cheese | 1 Cup | Turkey à la King | 1 Cup | Chicken Patty | 1 Each | Picadillo Casserole | 1 Cup | Shephards Pie | 1 Cup | Enchilada Casserole | 1 Cup |
| Broccoli | 1/2 Cup | Seasoned Corn | 1/2 Cup | Rice Pilaf | 1 Cup | Country Gravy | 1/4 Cup | Pinto Beans | 1 Cup | Mashed Potatoes | 1 Cup | Seasoned Rice | 1 Cup |
| Bread | 2 Slice | Cornbread | 1 1/54 Cut | Peas | 1/2 Cup | Cottage Fried Potatoes | 1 Cup | Cornbread | 1 1/54 Cut | Peas & Carrots | 1/2 Cup | Chili Beans | 1 Cup |
| Margarine | 1 Tbsp | Margarine | 1 Tbsp | Biscuit | 1/54 Cut | Glazed Carrots | 1/2 Cup | Margarine | 1 Tbsp | Bread | 2 Slice | Cornbread | 1 1/54 Cut |
| Iced Cake | 1/54 Cut | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp | Bread | 2 Slice | Iced Cake | 1/54 Cut | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Beverage | 1 Each | Beverage | 1 Each | Crema Cookie | 4 Each | Margarine | 1 Tbsp | Beverage | 1 Each | Cake | 1/54 Cut | Crema Cookie | 4 Each |
| | | | | Beverage | 1 Each | Glazed Cake | 1/54 Slice | | | Beverage | 1 Each | Beverage | 1 Each |
| | | | | | | Beverage | 1 Each | | | | | | |

Dietary Consultant

Approval Date

8/26/2021

Page 1 of 4



Trinity Services Group

Okaloosa County FL Hot Hot Hot

Regular

Week 2

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|----------------------|------------|-----------------------------|------------|-----------------------------|------------|------------------------|----------|------------------------|------------|--------------------------|------------|-----------------------------|------------|
| Breakfast | | | | | | | | | | | | | |
| Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup |
| Breakfast Gravy | 1 Cup | Breakfast Sausage | 2 Each | Scrambled Eggs | 3 WZ | Breakfast Gravy | 1 Cup | Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 Each | Grilled Turkey Ham | 1 WZ |
| Biscuit | 2/54 Cut | | WZ | Bread | 2 Slice | Biscuit | 2/54 Cut | Biscuit | 2/54 Cut | | WZ | Sliced Cheese | 1 Slice |
| Hash Browns | 1 Cup | Sliced Cheese | 1 Slice | Cottage Fried Potatoes | 1 Cup | Margarine | 1 Tbsp | Cottage Fried Potatoes | 1 Cup | Pancakes | 2 Each | Biscuit | 1/54 Cut |
| Jelly | 1 Tbsp | Biscuit | 2/54 Cut | Jelly | 1 Tbsp | Beverage | 1 Each | Jelly | 1 Tbsp | Syrup | 1/4 Cup | Hash Browns | 1 Cup |
| Beverage | 1 Each | Jelly | 1 Tbsp | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | Jelly | 1 Tbsp |
| | | Beverage | 1 Each | | | | | | | | | Beverage | 1 Each |
| Lunch | | | | | | | | | | | | | |
| Spaghetti | 1 Cup | Poultry Fried Rice | 1 Cup | Salisbury Patty | 3 WZ | Poultry & Rice | 1 Cup | Country Stew | 1 Cup | Chicken Noodle Casserole | 1 Cup | Meatloaf | 3 WZ |
| Carrots | 1/2 Cup | Pinto Beans | 1 Cup | Mashed Potatoes | 1 Cup | Mixed Vegetables | 1/2 Cup | Rotini | 3/4 Cup | Mixed Vegetables | 1/2 Cup | Macaroni & Cheese | 1 Cup |
| Bread | 2 Slice | Coleslaw | 1/2 Cup | Gravy | 1/4 Cup | Bread | 2 Slice | Seasoned Cabbage | 1/2 Cup | Bread | 2 Slice | Mixed Vegetables | 1/2 Cup |
| Creame Cookie | 4 Each | Creame Cookie | 4 Each | Broccoli | 1/2 Cup | Creame Cookie | 4 Each | Cornbread | 1 1/54 Cut | Iced Cake | 1/54 Cut | Biscuit | 1/54 Cut |
| Beverage | 1 Each | Beverage | 1 Each | Bread | 2 Slice | Beverage | 1 Each | Iced Cake | 1/54 Cut | Beverage | 1 Each | Margarine | 1 Tbsp |
| | | | | Glazed Cake | 1/54 Slice | | | Beverage | 1 Each | | | Glazed Cake | 1/54 Slice |
| | | | | Beverage | 1 Each | | | | | | | Beverage | 1 Each |
| Dinner | | | | | | | | | | | | | |
| Red Chili Stew | 1 Cup | Turkey Ham | 3 WZ | Goulash Casserole | 1 Cup | Chicken Patty | 1 Each | Meat Mac & Cheese | 1 Cup | Chili Con Carne | 1 Cup | Chili Mac | 1 Cup |
| Pinto Beans | 1 Cup | BBQ Beans | 1 Cup | Pinto Beans | 1 Cup | Cottage Fried Potatoes | 1 Cup | Peas & Carrots | 1/2 Cup | Rice | 1 Cup | Pinto Beans | 1 Cup |
| Broccoli | 1/2 Cup | Carrots | 1/2 Cup | Carrots | 1/2 Cup | BBQ Beans | 1 Cup | Bread | 2 Slice | Carrots | 1/2 Cup | Seasoned Corn | 1/2 Cup |
| Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut | Hamburger Bun | 1 Each | Margarine | 1 Tbsp | Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut |
| Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Dressing Salad | 1 Tbsp | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Glazed Cake | 1/54 Slice | Cake | 1/54 Cut | Glazed Cake | 1/54 Slice | Cake | 1/54 Cut | Beverage | 1 Each | Cake | 1/54 Cut | Cake | 1/54 Cut |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each |

Dietary Consultant

Approval Date

8/26/2021

Page 2 of 4



Menus

Trinity Services Group Okaloosa County FL Hot Hot Hot Regular Week 3

| Friday | Saturday | Sunday | Monday | Tuesday | Wednesday | Thursday |
|--|--|--|--|--|---|---|
| Breakfast | | | | | | |
| Grits with Margarine 1 Cup Scrambled Eggs 3 WZ Biscuit 1/54 Cut Cottage Fried Potatoes 1 Cup Jelly 1 Tbsp Beverage 1 Each | Oatmeal w/ Sugar & Cinnamon 1 Cup Breakfast Sausage 2 Each 1 WZ Sliced Cheese 1 Slice Biscuit 2/54 Cut Jelly 1 Tbsp Beverage 1 Each | Grits with Margarine 1 Cup Breakfast Gravy 1 Cup Biscuit 2/54 Cut Hash Browns 1 Cup Jelly 1 Tbsp Beverage 1 Each | Oatmeal w/ Sugar & Cinnamon 1 Cup Scrambled Eggs 3 WZ Bread 2 Slice Cottage Fried Potatoes 1 Cup Jelly 1 Tbsp Beverage 1 Each | Grits with Margarine 1 Cup Breakfast Gravy 1 Cup Biscuit 2/54 Cut Margarine 1 Tbsp Beverage 1 Each | Oatmeal w/ Sugar & Cinnamon 1 Cup Grilled Turkey Ham 1 WZ Sliced Cheese 1 Slice Biscuit 2/54 Cut Hash Browns 1 Cup Jelly 1 Tbsp Beverage 1 Each | Grits with Margarine 1 Cup Breakfast Sausage 2 Each 1 WZ Pancakes 2 Each Syrup 1/4 Cup Beverage 1 Each |
| Lunch | | | | | | |
| Poultry Fried Rice 1 Cup Chili Beans 1 Cup Carrots & Green Beans 1/2 Cup Creme Cookie 4 Each Beverage 1 Each | Chicken Noodle Casserole 1 Cup Mixed Vegetables 1/2 Cup Bread 2 Slice Margarine 1 Tbsp Glazed Cake 1/54 Slice Beverage 1 Each | Chili Mac 1 Cup Carrots & Green Beans 1/2 Cup Cornbread 1 1/54 Cut Iced Cake 1/54 Cut Beverage 1 Each | Salisbury Patty 3 WZ Gravy 1/4 Cup Mashed Potatoes 1 Cup Broccoli 1/2 Cup Bread 2 Slice Iced Cake 1/54 Cut Cake 1/54 Cut Beverage 1 Each | Turkey Stir Fry 3/4 Cup Rice 1 Cup Carrots 1/2 Cup Bread 2 Slice Iced Cake 1/54 Cut Beverage 1 Each | Sloppy Joe 3/4 Cup Hamburger Bun 1 Each Pinto Beans 1 Cup Broccoli 1/2 Cup Iced Cake 1/54 Cut Beverage 1 Each | Chili Con Carne 1 Cup Rice 1 Cup Seasoned Cabbage 1/2 Cup Cornbread 1 1/54 Cut Creme Cookie 4 Each Beverage 1 Each |
| Dinner | | | | | | |
| Shephards Pie 1 Cup Mashed Potatoes 1 Cup Green Beans 1/2 Cup Biscuit 1/54 Cut Margarine 1 Tbsp Iced Cake 1/54 Cut Beverage 1 Each | Turkey Ham 3 WZ Au Gratin Potatoes 1 Cup Fried Cabbage 1/2 Cup Cornbread 1 1/54 Cut Margarine 1 Tbsp Cake 1/54 Cut Beverage 1 Each | Chicken Patty 1 Each BBQ Beans 1 Cup Cottage Fried Potatoes 1 Cup Bread 2 Slice Margarine 1 Tbsp Creme Cookie 4 Each Beverage 1 Each | Enchilada Casserole 1 Cup Seasoned Rice 1 Cup Seasoned Corn 1/2 Cup Cornbread 1 1/54 Cut Margarine 1 Tbsp Glazed Cake 1/54 Slice Beverage 1 Each | Meatloaf 3 WZ Gravy 1/4 Cup Mashed Potatoes 1 Cup Green Beans 1/2 Cup Biscuit 1/54 Cut Margarine 1 Tbsp Cake 1/54 Cut Beverage 1 Each | Country Stew 1 Cup Mixed Vegetables 1/2 Cup Cornbread 1 1/54 Cut Margarine 1 Tbsp Glazed Cake 1/54 Slice Beverage 1 Each | Spaghetti 1 Cup Broccoli 1/2 Cup Bread 2 Slice Margarine 1 Tbsp Iced Cake 1/54 Cut Beverage 1 Each |

Dietary Consultant

Approval Date

8/26/2021

Page 3 of 4



Trinity Services Group

Okaloosa County FL Hot Hot Hot

Regular

Week 4

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|----------------------|------------|-----------------------------|------------|-----------------------------|----------|----------------------|------------|------------------------|------------|----------------------|------------|-----------------------------|----------|
| Breakfast | | | | | | | | | | | | | |
| Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup |
| Breakfast Gravy | 1 Cup | Breakfast Sausage | 2 Each | Scrambled Eggs | 3 WZ | Breakfast Gravy | 1 Cup | Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 Each | Grilled Turkey Ham | 1 WZ |
| Biscuit | 2/54 Cut | Sliced Cheese | 1 Slice | Bread | 2 Slice | Biscuit | 2/54 Cut | Biscuit | 1/54 Cut | Pancakes | 2 Each | Sliced Cheese | 1 Slice |
| Hash Browns | 1 Cup | Biscuit | 2/54 Cut | Cottage Fried Potatoes | 1 Cup | Margarine | 1 Tbsp | Cottage Fried Potatoes | 1 Cup | Syrup | 1/4 Cup | Biscuit | 2/54 Cut |
| Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Beverage | 1 Each | Jelly | 1 Tbsp | Beverage | 1 Each | Hash Browns | 1 Cup |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each | | | Jelly | 1 Tbsp |
| | | | | | | | | | | | | Beverage | 1 Each |
| Lunch | | | | | | | | | | | | | |
| Chili Mac | 1 Cup | Poultry & Rice | 1 Cup | Meatloaf | 3 WZ | Stroganoff Casserole | 1 Cup | Salisbury Patty | 3 WZ | Poultry Fried Rice | 1 Cup | Sloppy Joe | 3/4 Cup |
| Pinto Beans | 1 Cup | Mixed Vegetables | 1/2 Cup | Gravy | 1/4 Cup | Green Beans | 1/2 Cup | Macaroni & Cheese | 1 Cup | Chili Beans | 1 Cup | Hamburger Bun | 1 Each |
| Carrots | 1/2 Cup | Bread | 2 Slice | Mashed Potatoes | 1 Cup | Bread | 2 Slice | Carrots | 1/2 Cup | Coleslaw | 1/2 Cup | Oven Browned Potatoes | 1/2 Cup |
| Cornbread | 1 1/54 Cut | Iced Cake | 1/54 Cut | Peas & Carrots | 1/2 Cup | Iced Cake | 1/54 Cut | Cornbread | 1 1/54 Cut | Cake | 1/54 Cut | Broccoli | 1/2 Cup |
| Glazed Cake | 1/54 Slice | Beverage | 1 Each | Biscuit | 1/54 Cut | Beverage | 1 Each | Glazed Cake | 1/54 Slice | Beverage | 1 Each | Iced Cake | 1/54 Cut |
| Beverage | 1 Each | | | Margarine | 1 Tbsp | | | Beverage | 1 Each | | | Beverage | 1 Each |
| | | | | Creame Cookie | 4 Each | | | | | | | | |
| | | | | Beverage | 1 Each | | | | | | | | |
| Dinner | | | | | | | | | | | | | |
| Turkey Tetrazini | 1 Cup | Red Chili Stew | 1 Cup | Spaghetti | 1 Cup | Country Stew | 1 Cup | Chili Con Carne | 1 Cup | Turkey Ham | 3 WZ | Cheeseburger | 1 Cup |
| Mixed Vegetables | 1/2 Cup | Pinto Beans | 1 Cup | Green Beans | 1/2 Cup | Rotini | 3/4 Cup | Rice | 1 Cup | Ranch Beans | 1 Cup | Casserole | |
| Biscuit | 1/54 Cut | Seasoned Corn | 1/2 Cup | Bread | 2 Slice | Mixed Vegetables | 1/2 Cup | Seasoned Corn | 1/2 Cup | Broccoli | 1/2 Cup | Pinto Beans | 1 Cup |
| Margarine | 1 Tbsp | Cornbread | 1 1/54 Cut | Margarine | 1 Tbsp | Cornbread | 1 1/54 Cut | Bread | 2 Slice | Bread | 2 Slice | Carrots | 1/2 Cup |
| Creame Cookie | 4 Each | Margarine | 1 Tbsp | Iced Cake | 1/54 Cut | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Bread | 2 Slice |
| Beverage | 1 Each | Cake | 1/54 Cut | Beverage | 1 Each | Glazed Cake | 1/54 Slice | Iced Cake | 1/54 Cut | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp |
| | | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Creame Cookie | 4 Each |
| | | | | | | | | | | | | Beverage | 1 Each |

Dietary Consultant M. Munn

Approval Date 8/26/2021

Page 4 of 4

Proposal for Inmate Food Service for Okaloosa County - RFP COR 35-21



Menus

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

RE-BID Okaloosa
County FL

Diet: Regular
TSG Standard - Male Sedentary

Week 1 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MSG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATRN Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|---------------|-------------|------------|----------|----------|----------|--------------|-------------|---------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2511 | 67.37 | 308.45 | 101.69 | 1287 | 16358 | 288.5 | 826 | 17.98 | 2891 | 27.6 | 26.086 | 6.22 | | | | |
| Saturday | 2550 | 68.32 | 371.29 | 91.89 | 668 | 7711 | 230.4 | 791 | 15.62 | 3894 | 28 | 20.298 | 4.538 | | | | |
| Sunday | 3211 | 71.57 | 387.19 | 142.29 | 816 | 5618 | 320.8 | 1001 | 17.07 | 5013 | 23.8 | 34.321 | 7.403 | | | | |
| Monday | 2687 | 73.63 | 377.84 | 100.6 | 1614 | 25760 | 233.5 | 794 | 15.88 | 3899 | 30.8 | 22.701 | 5.754 | | | | |
| Tuesday | 2933 | 80.64 | 358.07 | 122.13 | 767 | 6145 | 255.8 | 969 | 21.52 | 4624 | 36.7 | 30.233 | 6.527 | | | | |
| Wednesday | 2543 | 62.74 | 371.49 | 92.35 | 1129 | 16734 | 283.4 | 799 | 17.1 | 4084 | 25.5 | 21.736 | 4.249 | | | | |
| Thursday | 3130 | 104.44 | 386.33 | 118.48 | 940 | 6396 | 290.2 | 732 | 24.27 | 3640 | 39.7 | 26.221 | 5.4 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|----------|-----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,795.00 | 75.53 | 365.81 | 109.92 | 1,031.57 | 12,103.14 | 271.80 | 844.57 | 18.49 | 4,006.43 | 30.30 | 25.94 | 5.73 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|----------|-----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--|--|--|--|
| Week 1 | 114.27% | 134.88% | 108.87% | 144.63% | 165.05% | 581.04% | 362.40% | 105.57% | 308.17% | 100.16% | 121.20% | 129.70% | 229.20% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--|--|--|--|

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

RE-BID Okaloosa
County FL

Diet: Regular
TSG Standard - Male Sedentary

Week 2 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MSG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATRN Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|---------------|-------------|------------|----------|----------|----------|--------------|-------------|---------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 3022 | 82.26 | 389.22 | 120.1 | 1215 | 16559 | 297.6 | 1081 | 21.93 | 4164 | 36 | 29.925 | 5.075 | | | | |
| Saturday | 2711 | 107.29 | 311.53 | 102.04 | 982 | 16807 | 254.5 | 696 | 18.86 | 4439 | 42.7 | 23.412 | 3.046 | | | | |
| Sunday | 2661 | 78.8 | 388.11 | 93.01 | 1222 | 16284 | 318.6 | 934 | 19.77 | 2869 | 38.2 | 22.472 | 4.985 | | | | |
| Monday | 2952 | 80.88 | 364.46 | 119.49 | 659 | 7926 | 247.7 | 981 | 19.55 | 4517 | 26.7 | 28.772 | 2.834 | | | | |
| Tuesday | 2722 | 60.07 | 375.84 | 111.18 | 1324 | 16340 | 272.3 | 874 | 15.91 | 3525 | 23 | 26.452 | 6.32 | | | | |
| Wednesday | 2427 | 59.28 | 354.29 | 87.47 | 1718 | 21656 | 225.8 | 713 | 17.9 | 2790 | 24.6 | 18.922 | 5.642 | | | | |
| Thursday | 2735 | 75.72 | 394.83 | 98.07 | 681 | 8342 | 245.2 | 815 | 17.34 | 4084 | 35.1 | 23.221 | 5.19 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|----------|-----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,747.14 | 77.76 | 368.33 | 104.48 | 1,114.43 | 14,844.86 | 265.96 | 870.57 | 18.75 | 3,769.71 | 32.33 | 24.74 | 4.73 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|----------|-----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 2 | 112.31% | 138.86% | 109.62% | 137.47% | 178.31% | 712.67% | 354.61% | 108.82% | 312.50% | 94.24% | 129.32% | 123.70% | 189.20% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|



Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

RE-BID Okaloosa
County FL

Diet: Regular
TSG Standard - Male Sedentary

Week 3 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATRN Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|--------------|-------------|------------|----------|----------|----------|--------------|-------------|---------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2856 | 83.61 | 311.42 | 130.31 | 1140 | 12310 | 289.1 | 644 | 15.46 | 3598 | 28.1 | 30.955 | 5.458 | | | | |
| Saturday | 2496 | 68.92 | 329.64 | 101.09 | 695 | 7386 | 258.2 | 876 | 14.43 | 5163 | 24.5 | 22.573 | 6.724 | | | | |
| Sunday | 3286 | 81.86 | 410.58 | 138.18 | 839 | 10029 | 256.8 | 947 | 19.1 | 4896 | 32.6 | 32.825 | 4.186 | | | | |
| Monday | 2747 | 71.13 | 405.34 | 97.32 | 594 | 4015 | 319.4 | 859 | 18.86 | 3896 | 28.3 | 23.613 | 4.82 | | | | |
| Tuesday | 2799 | 62.17 | 357.8 | 127.02 | 1387 | 16191 | 269.8 | 1014 | 16.1 | 5118 | 19.2 | 28.524 | 8.484 | | | | |
| Wednesday | 2738 | 74.96 | 381.99 | 106.3 | 1084 | 14927 | 285.6 | 938 | 19.11 | 4394 | 34.1 | 25.333 | 6.547 | | | | |
| Thursday | 2407 | 59.78 | 318.74 | 88.58 | 872 | 5028 | 312.5 | 667 | 18.19 | 2408 | 25 | 20.614 | 5.558 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,761.29 | 71.78 | 359.36 | 112.69 | 944.43 | 9,983.71 | 284.49 | 849.29 | 17.32 | 4,210.43 | 27.40 | 26.35 | 5.97 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|--------|----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--|--|--|--|
| Week 3 | 112.89% | 128.18% | 106.95% | 148.28% | 151.11% | 479.29% | 379.32% | 106.16% | 288.67% | 105.26% | 109.60% | 131.75% | 238.80% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--|--|--|--|

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

RE-BID Okaloosa
County FL

Diet: Regular
TSG Standard - Male Sedentary

Week 4 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATRN Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|--------------|-------------|------------|----------|----------|----------|--------------|-------------|---------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 3003 | 78.4 | 390.2 | 116.78 | 1356 | 20854 | 251 | 1044 | 19.83 | 4901 | 32.8 | 29.478 | 4.057 | | | | |
| Saturday | 2687 | 82.74 | 386.05 | 94.33 | 769 | 8730 | 238.4 | 884 | 20.1 | 3719 | 38 | 20.609 | 6.659 | | | | |
| Sunday | 2675 | 62.62 | 304.28 | 112.33 | 1111 | 11130 | 271.6 | 734 | 15.46 | 2782 | 25.3 | 27.849 | 8.829 | | | | |
| Monday | 2859 | 72.6 | 367.98 | 129 | 1360 | 15387 | 235.6 | 1053 | 18.16 | 4132 | 19.9 | 29.363 | 9.596 | | | | |
| Tuesday | 2724 | 64.22 | 402.33 | 97.76 | 1220 | 15551 | 232.7 | 799 | 15.76 | 3177 | 25.1 | 23.077 | 5.576 | | | | |
| Wednesday | 2566 | 101.45 | 335.49 | 93.26 | 820 | 6330 | 304.2 | 733 | 20.68 | 3405 | 34.8 | 19.013 | 3.443 | | | | |
| Thursday | 2903 | 77.55 | 371.42 | 112.48 | 1073 | 15486 | 283.2 | 892 | 19.07 | 4543 | 33.5 | 27.75 | 5.874 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|-------|--------|--------|----------|-----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,759.57 | 77.08 | 365.39 | 107.99 | 1,101.29 | 13,352.57 | 259.53 | 877.00 | 18.44 | 3,808.43 | 29.91 | 25.31 | 6.29 | NaN | NaN | NaN | NaN |
|-------|----------|-------|--------|--------|----------|-----------|--------|--------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 4 | 112.82% | 137.64% | 108.75% | 142.09% | 176.21% | 641.03% | 346.04% | 109.63% | 307.33% | 95.21% | 119.64% | 126.55% | 251.60% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|



Menus

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

RE-BID Okaloosa County FL SUMMARY

Diet: Regular

TSG Standard - Male Sedentary

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATR Gram | | | | |
|----------------------|--------------|-------------|-------------|-------------|--------------|-------------|------------|----------|----------|----------|--------------|-------------|--------------|------|------|------|------|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Week 1 | 2,795.00 | 75.53 | 365.81 | 109.92 | 1,031.57 | 12,103.14 | 271.80 | 844.57 | 18.49 | 4,006.43 | 30.30 | 25.94 | 5.73 | NaN | NaN | NaN | NaN |
| Week 2 | 2,747.14 | 77.76 | 368.33 | 104.48 | 1,114.43 | 14,844.86 | 265.96 | 870.57 | 18.75 | 3,769.71 | 32.33 | 24.74 | 4.73 | NaN | NaN | NaN | NaN |
| Week 3 | 2,761.29 | 71.78 | 359.36 | 112.69 | 944.43 | 9,983.71 | 284.49 | 849.29 | 17.32 | 4,210.43 | 27.40 | 26.35 | 5.97 | NaN | NaN | NaN | NaN |
| Week 4 | 2,759.57 | 77.08 | 365.39 | 107.99 | 1,101.29 | 13,352.57 | 259.53 | 877.00 | 18.44 | 3,808.43 | 29.91 | 25.31 | 6.29 | NaN | NaN | NaN | NaN |
| Cycle Average | | | | | | | | | | | | | | | | | |
| Total | 2,765.75 | 75.54 | 364.72 | 108.77 | 1,047.93 | 12,571.07 | 270.45 | 860.36 | 18.25 | 3,948.75 | 29.99 | 25.59 | 5.68 | 0.00 | 0.00 | 0.00 | 0.00 |



4-Week Juvenile Cycle Menus with Nutritional Analysis

Trinity Services Group

Okaloosa County FL Cold Hot Hot Juvenile

Week 1

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|---------------------|-----------|---------------------|------------|---------------------|----------|------------------------|------------|---------------------|------------|---------------------|----------|---------------------|------------|
| Breakfast | | | | | | | | | | | | | |
| 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup |
| Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each |
| Peanut Butter | #30 Scoop | Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | #30 Scoop | Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | #30 Scoop |
| Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice |
| Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each |
| Milk | 1 Each | Alt. Milk Chocolate | 1/2 Pint | Alt. Milk Chocolate | 1/2 Pint | Milk | 1 Each | Alt. Milk Chocolate | 1/2 Pint | Alt. Milk Chocolate | 1/2 Pint | Milk | 1 Each |
| Alt. Milk Chocolate | 1/2 Pint | Skim | | Skim | | Alt. Milk Chocolate | 1/2 Pint | Skim | | Skim | | Alt. Milk Chocolate | 1/2 Pint |
| Skim | | | | | | Skim | | | | | | Skim | |
| Lunch | | | | | | | | | | | | | |
| Sloppy Joe | 3/4 Cup | Stew Red Chili | 1 Cup | Meatloaf | 3 WZ | T Ham & Pinto Beans | 1 Cup | Burger Patty | 4 WZ | Stew Country | 1 Cup | Burger Patty | 4 WZ |
| Wheat Bread | 2 Slice | Brown Rice | 1/2 Cup | Mashed Potatoes | 3/4 Cup | Coleslaw | 1 Cup | Wheat Bread | 2 Slice | Brown Rice | 1/2 Cup | Wheat Bread | 2 Slice |
| Potato Salad | 1/2 Cup | Mixed Vegetables | 1 Cup | Gravy | 1 FZ | Wheat Bread | 2 Slice | Carrots | 1 Cup | Green Beans | 1 Cup | Pinto Beans | 1/2 Cup |
| Carrots | 1 Cup | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Peaches | 1 Cup | Salad Pasta WG | 1/2 Cup | Wheat Bread | 2 Slice | Broccoli | 1 Cup |
| Fruit | 1 Cup | Fruit | 1 Cup | Cabbage & Carrots | 1 Cup | Milk | 1 Cup | Ketchup | 1 Tbsp | Peaches | 1 Cup | Fruit | 1 Cup |
| Milk | 1 Cup | Milk | 1 Cup | Peaches | 1 Cup | Alt. Milk Chocolate | 1 Each | Fruit | 1 Cup | Milk | 1 Cup | Milk | 1 Cup |
| Alt. Milk Chocolate | 1 Each | Alt. Milk Chocolate | 1 Each | Milk | 1 Cup | Skim | | Milk | 1 Cup | Alt. Milk Chocolate | 1 Each | Alt. Milk Chocolate | 1 Each |
| Skim | | Skim | | Alt. Milk Chocolate | 1 Each | | | Skim | | Skim | | Skim | |
| | | | | Skim | | | | | | | | | |
| Dinner | | | | | | | | | | | | | |
| Spaghetti | 1 Cup | Meat Mac & Cheese | 1 Cup | Turkey à la King | 1 Cup | Chicken Patty | 1 Each | Picadillo Casserole | 1 Cup | Shephards Pie | 1 Cup | Enchilada Casserole | 1 Cup |
| Broccoli | 1/2 Cup | Seasoned Corn | 1/2 Cup | Rice Pilaf | 1 Cup | Country Gravy | 1/4 Cup | Pinto Beans | 1 Cup | Mashed Potatoes | 1 Cup | Seasoned Rice | 1 Cup |
| Bread | 2 Slice | Cornbread | 1 1/54 Cut | Peas | 1/2 Cup | Cottage Fried Potatoes | 1 Cup | Cornbread | 1 1/54 Cut | Peas & Carrots | 1/2 Cup | Chili Beans | 1 Cup |
| Margarine | 1 Tbsp | Margarine | 1 Tbsp | Biscuit | 1/54 Cut | Glazed Carrots | 1/2 Cup | Margarine | 1 Tbsp | Bread | 2 Slice | Cornbread | 1 1/54 Cut |
| Iced Cake | 1/54 Cut | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp | Bread | 2 Slice | Iced Cake | 1/54 Cut | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Beverage | 1 Each | Beverage | 1 Each | Creame Cookie | 4 Each | Margarine | 1 Tbsp | Beverage | 1 Each | Cake | 1/54 Cut | Creame Cookie | 4 Each |
| Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Beverage | 1 Each | Glazed Cake | 1/54 Slice | Snack [PBJ-WW-AJ/4] | 1 Snack | Beverage | 1 Each | Beverage | 1 Each |
| | | | | Snack [PBJ-WW-AJ/4] | 1 Snack | Beverage | 1 Each | | | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack |
| | | | | | | Snack [PBJ-WW-AJ/4] | 1 Snack | | | | | | |

Dietary Consultant M. [Signature]

Approval Date 8/26/2021

Page 1 of 4

Proposal for Inmate Food Service for Okaloosa County - RFP COR 35-21



Menus

Trinity Services Group

Okaloosa County FL Cold Hot Hot Juvenile

Week 2

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|--------------------------|------------|--------------------------|------------|--------------------------|------------|--------------------------|----------|--------------------------|------------|--------------------------|------------|--------------------------|------------|
| Breakfast | | | | | | | | | | | | | |
| 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup |
| Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each |
| Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | #30 Scoop | Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | #30 Scoop | Boiled Egg | 2 Each |
| Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice |
| Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each |
| Alt. Milk Chocolate Skim | 1/2 Pint | Alt. Milk Chocolate Skim | 1/2 Pint | Milk | 1 Each | Alt. Milk Chocolate Skim | 1/2 Pint | Alt. Milk Chocolate Skim | 1/2 Pint | Milk | 1 Each | Alt. Milk Chocolate Skim | 1/2 Pint |
| Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | |
| Lunch | | | | | | | | | | | | | |
| Spaghetti & Meat Sauce | 1 1/2 Cup | Burger Patty | 4 WZ | Salisbury Patty | 3 WZ | Turkey & Rice | 1 Cup | Stew Country | 1-1/2 Cup | Turkey Noodle | 1 Cup | Burger Patty | 4 WZ |
| Carrots | 1 Cup | Pinto Beans | 1 Cup | Mashed Potatoes | 1/2 Cup | Mixed Vegetables | 1 Cup | Whole Grain Rotini | 1/2 Cup | Mixed Vegetables | 1 Cup | Wheat Bread | 2 Slice |
| Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Gravy | 1 FZ | Wheat Bread | 2 Slice | Cabbage & Carrots | 1 Cup | Wheat Bread | 2 Slice | Carrots | 1 Cup |
| Fruit | 1 Cup | Coleslaw | 1/2 Cup | Wheat Bread | 2 Slice | Fruit | 1 Cup | Wheat Bread | 2 Slice | Peaches | 1 Cup | Chili Beans | 1/2 Cup |
| Milk | 1 Cup | Fruit | 1 Cup | Broccoli | 1 Cup | Milk | 1 Cup | Peaches | 1 Cup | Milk | 1 Cup | Ketchup | 1 Tbsp |
| Alt. Milk Chocolate Skim | 1 Each | Milk | 1 Cup | Peaches | 1 Cup | Alt. Milk Chocolate Skim | 1 Each | Milk | 1 Cup | Alt. Milk Chocolate Skim | 1 Each | Fruit | 2 Each |
| Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | | Alt. Milk Chocolate Skim | |
| Dinner | | | | | | | | | | | | | |
| Red Chili Stew | 1 Cup | Turkey Ham | 3 WZ | Goulash Casserole | 1 Cup | Chicken Patty | 1 Each | Meat Mac & Cheese | 1 Cup | Chili Con Carne | 1 Cup | Chili Mac | 1 Cup |
| Pinto Beans | 1 Cup | BBQ Beans | 1 Cup | Pinto Beans | 1 Cup | Cottage Fried Potatoes | 1 Cup | Peas & Carrots | 1/2 Cup | Rice | 1 Cup | Pinto Beans | 1 Cup |
| Broccoli | 1/2 Cup | Carrots | 1/2 Cup | Carrots | 1/2 Cup | BBQ Beans | 1 Cup | Bread | 2 Slice | Carrots | 1/2 Cup | Seasoned Corn | 1/2 Cup |
| Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut | Hamburger Bun | 1 Each | Margarine | 1 Tbsp | Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut |
| Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Dressing Salad | 1 Tbsp | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Glazed Cake | 1/54 Slice | Cake | 1/54 Cut | Glazed Cake | 1/54 Slice | Cake | 1/54 Cut | Beverage | 1 Each | Cake | 1/54 Cut | Cake | 1/54 Cut |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Snack [PBJ-WW-AJ/4] | 1 Snack | Beverage | 1 Each | Beverage | 1 Each |
| Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | | | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack |

Dietary Consultant M. Smith

Approval Date 8/26/2021

Pge 2 of 4

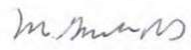
Trinity Services Group

Okaloosa County FL Cold Hot Hot Juvenile

Week 3

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|--------------------------|----------|--------------------------|------------|--------------------------|----------|--------------------------|------------|--------------------------|-----------|--------------------------|------------|--------------------------|----------|
| Breakfast | | | | | | | | | | | | | |
| 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup |
| Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each | Bran Flakes | 1 Each |
| Turkey Ham | 2 WZ | Peanut Butter | #30 Scoop | Boiled Egg | 2 Each | Turkey Ham | 2 WZ | Peanut Butter | #30 Scoop | Boiled Egg | 2 Each | Turkey Ham | 2 WZ |
| Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice |
| Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each | Jelly | 2 Each | Milk | 1 Each | Milk | 1 Each |
| Alt. Milk Chocolate Skim | 1/2 Pint | Milk | 1 Each | Alt. Milk Chocolate Skim | 1/2 Pint | Alt. Milk Chocolate Skim | 1/2 Pint | Milk | 1 Each | Alt. Milk Chocolate Skim | 1/2 Pint | Alt. Milk Chocolate Skim | 1/2 Pint |
| | | Alt. Milk Chocolate Skim | 1/2 Pint | | | | | Alt. Milk Chocolate Skim | 1/2 Pint | | | | |
| Lunch | | | | | | | | | | | | | |
| Burger Patty | 4 WZ | Turkey Noodle | 1 Cup | Chili Mac | 1 Cup | Salisbury Patty | 3 WZ | Stir Fry | 3/4 Cup | Sloppy Joe | 3/4 Cup | Chili | 1 Cup |
| Wheat Bread | 2 Slice | Mixed Vegetables | 1 Cup | Peas & Carrots | 1 Cup | Gravy | 1 FZ | Brown Rice | 1 Cup | Wheat Bread | 2 Slice | Brown Rice | 1/2 Cup |
| Potato Salad | 1/2 Cup | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Mashed Potatoes | 1/2 Cup | Carrots | 1 Cup | Pinto Beans | 1/2 Cup | Cabbage & Carrots | 1 Cup |
| Carrots & Green Beans | 1 Cup | Peaches | 1 Cup | Fruit | 1 Cup | Broccoli | 1 Cup | Wheat Bread | 2 Slice | Macaroni Salad | 1/2 Cup | Wheat Bread | 2 Slice |
| Peaches | 1 Cup | Milk | 1 Cup | Milk | 1 Cup | Wheat Bread | 2 Slice | Peaches | 1 Cup | Broccoli | 1 Cup | Fruit | 1 Cup |
| Milk | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Peaches | 1 Cup | Milk | 1 Cup | Fruit | 1 Cup | Milk | 1 Cup |
| Alt. Milk Chocolate Skim | 1 Each | | | | | Milk | 1 Cup | Alt. Milk Chocolate Skim | 1 Each | Milk | 1 Cup | Alt. Milk Chocolate Skim | 1 Each |
| | | | | | | Alt. Milk Chocolate Skim | 1 Each | | | Alt. Milk Chocolate Skim | 1 Each | | |
| Dinner | | | | | | | | | | | | | |
| Shephards Pie | 1 Cup | Turkey Ham | 3 WZ | Chicken Patty | 1 Each | Enchilada Casserole | 1 Cup | Meatloaf | 3 WZ | Country Stew | 1 Cup | Spaghetti | 1 Cup |
| Mashed Potatoes | 1 Cup | Au Gratin Potatoes | 1 Cup | BBQ Beans | 1 Cup | Seasoned Rice | 1 Cup | Gravy | 1/4 Cup | Mixed Vegetables | 1/2 Cup | Broccoli | 1/2 Cup |
| Green Beans | 1/2 Cup | Fried Cabbage | 1/2 Cup | Cottage Fried Potatoes | 1 Cup | Seasoned Corn | 1/2 Cup | Mashed Potatoes | 1 Cup | Cornbread | 1 1/54 Cut | Bread | 2 Slice |
| Biscuit | 1/54 Cut | Cornbread | 1 1/54 Cut | Bread | 2 Slice | Cornbread | 1 1/54 Cut | Green Beans | 1/2 Cup | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Biscuit | 1/54 Cut | Glazed Cake | 1/54 Slice | Iced Cake | 1/54 Cut |
| Iced Cake | 1/54 Cut | Cake | 1/54 Cut | Margarine | 1 Tbsp | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp | Beverage | 1 Each | Beverage | 1 Each |
| Beverage | 1 Each | Beverage | 1 Each | Crema Cookie | 4 Each | Beverage | 1 Each | Cake | 1/54 Cut | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack |
| Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Beverage | 1 Each | Snack [PBJ-WW-AJ/4] | 1 Snack | Beverage | 1 Each | | | | |
| | | | | Snack [PBJ-WW-AJ/4] | 1 Snack | | | Snack [PBJ-WW-AJ/4] | 1 Snack | | | | |

Dietary Consultant



Approval Date

8/26/2021

Page 3 of 4



Menus

Trinity Services Group

Okaloosa County FL Cold Hot Hot Juvenile

Week 4

| Friday | Saturday | Sunday | Monday | Tuesday | Wednesday | Thursday |
|---|---|--|--|---|---|--|
| Breakfast | | | | | | |
| 100% Juice 1/2 Cup Bran Flakes 1 Each Peanut Butter #30 Scoop Wheat Bread 2 Slice Jelly 2 Each Milk 1 Each Alt. Milk Chocolate Skim 1/2 Pint | 100% Juice 1/2 Cup Bran Flakes 1 Each Boiled Egg 2 Each Wheat Bread 2 Slice Milk 1 Each Alt. Milk Chocolate Skim 1/2 Pint | 100% Juice 1/2 Cup Bran Flakes 1 Each Turkey Ham 2 WZ Wheat Bread 2 Slice Milk 1 Each Alt. Milk Chocolate Skim 1/2 Pint | 100% Juice 1/2 Cup Bran Flakes 1 Each Peanut Butter #30 Scoop Wheat Bread 2 Slice Jelly 2 Each Milk 1 Each Alt. Milk Chocolate Skim 1/2 Pint | 100% Juice 1/2 Cup Bran Flakes 1 Each Boiled Egg 2 Each Wheat Bread 2 Slice Milk 1 Each Alt. Milk Chocolate Skim 1/2 Pint | 100% Juice 1/2 Cup Bran Flakes 1 Each Turkey Ham 2 WZ Wheat Bread 2 Slice Milk 1 Each Alt. Milk Chocolate Skim 1/2 Pint | 100% Juice 1/2 Cup Bran Flakes 1 Each Peanut Butter #30 Scoop Wheat Bread 2 Slice Jelly 2 Each Milk 1 Each Alt. Milk Chocolate Skim 1/2 Pint |
| Lunch | | | | | | |
| Chili Mac 1 1/2 Cup Pinto Beans 1/2 Cup Carrots 1 Cup Wheat Bread 2 Slice Peaches 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Turkey Fried Rice 1 Cup Mixed Vegetables 1 Cup Wheat Bread 2 Slice Fruit 2 Each Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Burger Patty 4 WZ Wheat Bread 2 Slice Cabbage & Carrots 1 Cup Potato Salad 1/2 Cup Ketchup 1 Tbsp Fruit 1 Cup Milk 1 Each Alt. Milk Chocolate Skim 1 Each | Stroganoff 1 1/2 Cup Green Beans 1 Cup Wheat Bread 2 Slice Peaches 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Salisbury Patty 3 WZ Macaroni & Cheese 1/2 Cup Wheat Bread 2 Slice Carrots 1 Cup Fruit 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Burger Patty 4 WZ Wheat Bread 2 Slice Pinto Beans 1/2 Cup Coleslaw 1/2 Cup Peaches 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Sloppy Joe 3/4 Cup Wheat Bread 2 Slice Oven Browned Potatoes 1/2 Cup Broccoli 1 Cup Fruit 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each |
| Dinner | | | | | | |
| Turkey Tetrazini 1 Cup Mixed Vegetables 1/2 Cup Biscuit 1/54 Cut Margarine 1 Tbsp Creme Cookie 4 Each Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Red Chili Stew 1 Cup Pinto Beans 1 Cup Seasoned Corn 1/2 Cup Cornbread 1 1/54 Cut Margarine 1 Tbsp Cake 1/54 Cut Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Spaghetti 1 Cup Green Beans 1/2 Cup Bread 2 Slice Margarine 1 Tbsp Iced Cake 1/54 Cut Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Country Stew 1 Cup Rotini 3/4 Cup Mixed Vegetables 1/2 Cup Cornbread 1 1/54 Cut Margarine 1 Tbsp Glazed Cake 1/54 Slice Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Chili Con Carne 1 Cup Rice 1 Cup Seasoned Corn 1/2 Cup Bread 2 Slice Margarine 1 Tbsp Iced Cake 1/54 Cut Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Turkey Ham 3 WZ Ranch Beans 1 Cup Broccoli 1/2 Cup Bread 2 Slice Margarine 1 Tbsp Glazed Cake 1/54 Slice Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Cheeseburger Casserole 1 Cup Pinto Beans 1 Cup Carrots 1/2 Cup Bread 2 Slice Margarine 1 Tbsp Creme Cookie 4 Each Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack |

Dietary Consultant

Approval Date

8/26/2021

Page 4 of 4



Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
C.H.H

Diet: Juvenile
TSG Standard - Male Sedentary

Week 1 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA R MEG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATR N Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|---------------|-------------|------------|----------|----------|----------|--------------|-------------|----------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2770 | 107.71 | 378.87 | 102.38 | 2190 | 30287 | 288.8 | 1420 | 33.65 | 3233 | 38.1 | 23.814 | 5.405 | | | | |
| Saturday | 2823 | 108.7 | 384.95 | 103.37 | 1628 | 15596 | 245.3 | 1381 | 33.71 | 3258 | 37.8 | 25.684 | 3.919 | | | | |
| Sunday | 2848 | 107.74 | 357.88 | 102.63 | 1679 | 19956 | 265.4 | 1307 | 32.57 | 3924 | 35.1 | 26.863 | 4.645 | | | | |
| Monday | 3125 | 108.5 | 431.41 | 117.72 | 1466 | 18387 | 234.3 | 1437 | 33.22 | 4364 | 40.5 | 26.263 | 2.672 | | | | |
| Tuesday | 2783 | 121.31 | 377.18 | 94.43 | 2382 | 32108 | 241.5 | 1401 | 36.02 | 3455 | 45 | 23.804 | 4.407 | | | | |
| Wednesday | 2746 | 105.67 | 388.27 | 92.64 | 1625 | 18968 | 247.3 | 1331 | 33.45 | 4234 | 38.3 | 23.018 | 3.687 | | | | |
| Thursday | 3188 | 131.3 | 413.76 | 107.54 | 837 | 5545 | 342.6 | 1432 | 39.53 | 3769 | 50.6 | 28.073 | 2.309 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,897.57 | 112.99 | 390.33 | 102.96 | 1,686.71 | 20,121.00 | 266.46 | 1,387.00 | 34.59 | 3,748.14 | 40.77 | 25.36 | 3.86 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 1 | 118.46% | 201.77% | 116.17% | 135.47% | 269.87% | 965.96% | 355.28% | 173.38% | 576.50% | 93.70% | 163.08% | 126.80% | 154.40% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
C.H.H

Diet: Juvenile
TSG Standard - Male Sedentary

Week 2 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA R MEG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATR N Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|---------------|-------------|------------|----------|----------|----------|--------------|-------------|----------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2860 | 132.92 | 395.41 | 94.35 | 2360 | 31438 | 293.1 | 1547 | 39.9 | 3169 | 50.5 | 23.816 | 4.64 | | | | |
| Saturday | 2878 | 135.57 | 388.72 | 92.79 | 1433 | 17471 | 257.6 | 1373 | 37.46 | 4523 | 51.5 | 24.012 | 3.008 | | | | |
| Sunday | 3017 | 124.45 | 422.62 | 104.21 | 1602 | 19198 | 310.9 | 1485 | 36.76 | 3173 | 48.5 | 24.998 | 3.33 | | | | |
| Monday | 3049 | 129.73 | 434.52 | 95.71 | 1346 | 14580 | 251.9 | 1404 | 36.99 | 3685 | 45.4 | 22.986 | 1.661 | | | | |
| Tuesday | 2782 | 112.52 | 387.84 | 94.26 | 2276 | 32339 | 238.9 | 1441 | 33.95 | 3403 | 37.1 | 23.612 | 3.967 | | | | |
| Wednesday | 3033 | 109.39 | 436.72 | 104.15 | 2112 | 28458 | 197.1 | 1349 | 35.65 | 2916 | 41.2 | 24.31 | 4.32 | | | | |
| Thursday | 2780 | 132 | 396.76 | 83.21 | 2217 | 30450 | 211.4 | 1458 | 38.09 | 2950 | 54.4 | 21.823 | 2.718 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,914.14 | 125.23 | 408.94 | 95.53 | 1,906.57 | 24,847.71 | 251.56 | 1,436.71 | 36.97 | 3,402.71 | 46.94 | 23.65 | 3.38 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|----------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 2 | 119.14% | 223.63% | 121.71% | 125.70% | 305.05% | 1192.88% | 335.41% | 179.59% | 616.17% | 85.07% | 187.76% | 118.25% | 135.20% | | | | |
|--------|---------|---------|---------|---------|---------|----------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|



Menus

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
C.H.H

Diet: Juvenile
TSG Standard - Male Sedentary

Week 2 - DAILY SUMMARY

| | KCAL | PRO | CHO | FAT | VITA_R | VTAIU | VITC | CA | FE | NA | TDFB | SFA | FATRN | | | | |
|------------------|----------|--------|--------|--------|--------|----------|-------|--------|-------|----------|-------|--------|-------|--|--|--|--|
| | KCAL | Gram | Gram | Gram | MG | IU | MG | MG | MG | MG | Gram | Gram | Gram | | | | |
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2860 | 132.92 | 395.41 | 94.35 | 2360 | 31438 | 293.1 | 1547 | 39.9 | 3169 | 50.5 | 23.816 | 4.64 | | | | |
| Saturday | 2878 | 135.57 | 388.72 | 92.79 | 1433 | 17471 | 257.6 | 1373 | 37.46 | 4523 | 51.5 | 24.012 | 3.008 | | | | |
| Sunday | 3017 | 124.45 | 422.62 | 104.21 | 1602 | 19198 | 310.9 | 1485 | 36.76 | 3173 | 48.5 | 24.998 | 3.33 | | | | |
| Monday | 3049 | 129.73 | 434.52 | 95.71 | 1346 | 14580 | 251.9 | 1404 | 36.99 | 3685 | 45.4 | 22.986 | 1.661 | | | | |
| Tuesday | 2782 | 112.52 | 387.84 | 94.26 | 2276 | 32339 | 238.9 | 1441 | 33.95 | 3403 | 37.1 | 23.612 | 3.967 | | | | |
| Wednesday | 3033 | 109.39 | 436.72 | 104.15 | 2112 | 28458 | 197.1 | 1349 | 35.65 | 2916 | 41.2 | 24.31 | 4.32 | | | | |
| Thursday | 2780 | 132 | 396.76 | 83.21 | 2217 | 30450 | 211.4 | 1458 | 38.09 | 2950 | 54.4 | 21.823 | 2.718 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,914.14 | 125.23 | 408.94 | 95.53 | 1,906.57 | 24,847.71 | 251.56 | 1,436.71 | 36.97 | 3,402.71 | 46.94 | 23.65 | 3.38 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|----------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 2 | 119.14% | 223.63% | 121.71% | 125.70% | 305.05% | 1192.88% | 335.41% | 179.59% | 616.17% | 85.07% | 187.76% | 118.25% | 135.20% | | | | |
|--------|---------|---------|---------|---------|---------|----------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
C.H.H

Diet: Juvenile
TSG Standard - Male Sedentary

Week 3 - DAILY SUMMARY

| | KCAL | PRO | CHO | FAT | VITA_R | VTAIU | VITC | CA | FE | NA | TDFB | SFA | FATRN | | | | |
|------------------|----------|--------|--------|--------|--------|----------|-------|--------|-------|----------|-------|--------|-------|--|--|--|--|
| | KCAL | Gram | Gram | Gram | MG | IU | MG | MG | MG | MG | Gram | Gram | Gram | | | | |
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2861 | 109.95 | 373.89 | 109.71 | 1634 | 17826 | 245.3 | 1315 | 32 | 4555 | 33.8 | 26.872 | 5.042 | | | | |
| Saturday | 3092 | 112.3 | 421.4 | 115.19 | 1512 | 15723 | 229.3 | 1369 | 32.8 | 4333 | 37.6 | 27.057 | 5.523 | | | | |
| Sunday | 2968 | 124.06 | 381.66 | 99.26 | 1576 | 18816 | 262.4 | 1324 | 36.67 | 3465 | 47.7 | 25.434 | 2.194 | | | | |
| Monday | 3005 | 117.81 | 428.06 | 100.95 | 974 | 6930 | 311.4 | 1423 | 36.08 | 4690 | 36.5 | 25.609 | 3.044 | | | | |
| Tuesday | 2919 | 100.92 | 408.85 | 107.25 | 2220 | 30737 | 230.1 | 1366 | 31.18 | 4248 | 38.9 | 25.057 | 3.815 | | | | |
| Wednesday | 2633 | 120.65 | 361.9 | 88.34 | 1613 | 17313 | 337.5 | 1463 | 35.26 | 3376 | 43.4 | 22.585 | 3.624 | | | | |
| Thursday | 2666 | 109.26 | 374.07 | 89.52 | 1574 | 18202 | 328.5 | 1446 | 35.7 | 3292 | 41 | 22.29 | 5.334 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,877.71 | 113.56 | 392.83 | 101.46 | 1,586.14 | 17,935.29 | 277.79 | 1,386.57 | 34.24 | 3,994.14 | 39.84 | 24.99 | 4.08 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 3 | 117.65% | 202.79% | 116.91% | 133.50% | 253.78% | 861.03% | 370.39% | 173.32% | 570.67% | 99.85% | 159.36% | 124.95% | 163.20% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|



Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
C.H.H

Diet: Juvenile
TSG Standard - Male Sedentary

Week 3 - DAILY SUMMARY

| | KCAL | PRO | CHO | FAT | VITA_R | VTAIU | VITC | CA | FE | NA | TDFB | SFA | FATR | | | | |
|------------------|----------|--------|--------|--------|--------|----------|-------|--------|-------|----------|-------|--------|-------|--|--|--|--|
| | KCAL | Gram | Gram | Gram | MEG | IU | MG | MG | MG | MG | Gram | Gram | Gram | | | | |
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2861 | 109.95 | 373.89 | 109.71 | 1634 | 17826 | 245.3 | 1315 | 32 | 4555 | 33.8 | 26.872 | 5.042 | | | | |
| Saturday | 3092 | 112.3 | 421.4 | 115.19 | 1512 | 15723 | 229.3 | 1369 | 32.8 | 4333 | 37.6 | 27.057 | 5.523 | | | | |
| Sunday | 2968 | 124.06 | 381.66 | 99.26 | 1576 | 18816 | 262.4 | 1324 | 36.67 | 3465 | 47.7 | 25.434 | 2.194 | | | | |
| Monday | 3005 | 117.81 | 428.06 | 100.95 | 974 | 6930 | 311.4 | 1423 | 36.08 | 4690 | 36.5 | 25.609 | 3.044 | | | | |
| Tuesday | 2919 | 100.92 | 408.85 | 107.25 | 2220 | 30737 | 230.1 | 1366 | 31.18 | 4248 | 38.9 | 25.057 | 3.815 | | | | |
| Wednesday | 2633 | 120.65 | 361.9 | 88.34 | 1613 | 17313 | 337.5 | 1463 | 35.26 | 3376 | 43.4 | 22.585 | 3.624 | | | | |
| Thursday | 2666 | 109.26 | 374.07 | 89.52 | 1574 | 18202 | 328.5 | 1446 | 35.7 | 3292 | 41 | 22.29 | 5.334 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,877.71 | 113.56 | 392.83 | 101.46 | 1,586.14 | 17,935.29 | 277.79 | 1,386.57 | 34.24 | 3,994.14 | 39.84 | 24.99 | 4.08 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 3 | 117.65% | 202.79% | 116.91% | 133.50% | 253.78% | 861.03% | 370.39% | 173.32% | 570.67% | 99.85% | 159.36% | 124.95% | 163.20% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
C.H.H

Diet: Juvenile
TSG Standard - Male Sedentary

Week 4 - DAILY SUMMARY

| | KCAL | PRO | CHO | FAT | VITA_R | VTAIU | VITC | CA | FE | NA | TDFB | SFA | FATR | | | | |
|------------------|----------|--------|--------|--------|--------|----------|-------|--------|-------|----------|-------|--------|-------|--|--|--|--|
| | KCAL | Gram | Gram | Gram | MEG | IU | MG | MG | MG | MG | Gram | Gram | Gram | | | | |
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2901 | 112.39 | 384.56 | 98.07 | 2378 | 36223 | 201.3 | 1347 | 34.12 | 3506 | 44 | 24.852 | 3.555 | | | | |
| Saturday | 3054 | 128.88 | 437.49 | 98.57 | 1703 | 17752 | 219.2 | 1442 | 37.89 | 3737 | 54.9 | 24.334 | 5.383 | | | | |
| Sunday | 2597 | 109.65 | 350.69 | 92 | 1513 | 16993 | 278.4 | 1400 | 33.57 | 3375 | 35.2 | 22.972 | 5.053 | | | | |
| Monday | 3038 | 115.95 | 426.44 | 107.85 | 1560 | 17126 | 195.8 | 1365 | 34.7 | 2704 | 38.9 | 25.189 | 3.617 | | | | |
| Tuesday | 2795 | 118.17 | 395.43 | 90.8 | 2284 | 30117 | 236.2 | 1436 | 35.87 | 3066 | 38.7 | 22.672 | 4.736 | | | | |
| Wednesday | 2750 | 131.06 | 367.22 | 91.34 | 909 | 6646 | 257.9 | 1405 | 36.4 | 4221 | 42.1 | 23.414 | 3.277 | | | | |
| Thursday | 2969 | 123.41 | 381.73 | 102.11 | 1443 | 17372 | 337.1 | 1419 | 35.79 | 3375 | 47.9 | 25.347 | 2.937 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,872.00 | 119.93 | 391.94 | 97.25 | 1,684.29 | 20,318.43 | 246.56 | 1,402.00 | 35.48 | 3,426.29 | 43.10 | 24.11 | 4.08 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 4 | 117.42% | 214.16% | 116.65% | 127.96% | 269.49% | 975.44% | 328.75% | 175.25% | 591.33% | 85.66% | 172.40% | 120.55% | 163.20% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|



Menus

Trinity Services Group

Okaloosa County FL Hot Hot Cold Juvenile

Week 1

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|--------------------------|----------|--------------------------|-----------|--------------------------|---------|--------------------------|----------|--------------------------|-----------|--------------------------|---------|--------------------------|----------|
| Breakfast | | | | | | | | | | | | | |
| Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 WZ | Boiled Egg | 2 Each | Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 WZ | Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 WZ |
| Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice |
| Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp |
| Fruit | 1/2 Cup | Peaches | 1/2 Cup | Peaches | 1/2 Cup | Fruit | 1/2 Cup | Peaches | 1/2 Cup | Peaches | 1/2 Cup | Fruit | 1/2 Cup |
| 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup |
| Milk | 1 Cup | Milk | 1 Cup | Milk | 1 Cup | Milk | 1 Cup | Milk | 1 Cup | Milk | 1 Cup | Milk | 1 Cup |
| Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each |
| Lunch | | | | | | | | | | | | | |
| Sloppy Joe | 3/4 Cup | Stew Red Chili | 1 Cup | Meatloaf | 3 WZ | T Ham & Pinto Beans | 1 Cup | Burger Patty | 4 WZ | Stew Country | 1 Cup | Burger Patty | 4 WZ |
| Wheat Bread | 2 Slice | Brown Rice | 1/2 Cup | Mashed Potatoes | 3/4 Cup | Coleslaw | 1 Cup | Wheat Bread | 2 Slice | Brown Rice | 1/2 Cup | Wheat Bread | 2 Slice |
| Potato Salad | 1/2 Cup | Mixed Vegetables | 1 Cup | Gravy | 1 FZ | Wheat Bread | 2 Slice | Carrots | 1 Cup | Green Beans | 1 Cup | Pinto Beans | 1/2 Cup |
| Carrots | 1 Cup | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Peaches | 1 Cup | Salad Pasta WG | 1/2 Cup | Wheat Bread | 2 Slice | Broccoli | 1 Cup |
| Fruit | 1 Cup | Fruit | 1 Cup | Cabbage & Carrots | 1 Cup | Milk | 1 Cup | Ketchup | 1 Tbsp | Peaches | 1 Cup | Peaches | 1 Cup |
| Milk | 1 Cup | Milk | 1 Cup | Peaches | 1 Cup | Alt. Milk Chocolate Skim | 1 Each | Fruit | 1 Cup | Milk | 1 Cup | Milk | 1 Cup |
| Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Milk | 1 Cup | Alt. Milk Chocolate Skim | 1 Each | Milk | 1 Cup | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each |
| Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each |
| Dinner | | | | | | | | | | | | | |
| Turkey Bologna | 3 WZ | Turkey Salami | 3 WZ | Peanut Butter | 2 Each | Turkey Bologna | 3 WZ | Turkey Salami | 3 WZ | Peanut Butter | 2 Each | Turkey Bologna | 3 WZ |
| Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices |
| Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each |
| Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice |
| Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Creme | 4 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Creme | 4 Each | Mustard PC | 2 Each |
| Creme Cookie | 4 Each | Cookie Creme | 4 Cookies | Beverage | 1 Each | Creme Cookie | 4 Each | Cookie Creme | 4 Cookies | Beverage | 1 Each | Creme Cookie | 4 Each |
| Beverage | 1 Each | Beverage | 1 Each | Snack [PBJ-WW-AJ/4] | 1 Snack | Beverage | 1 Each | Beverage | 1 Each | Snack [PBJ-WW-AJ/4] | 1 Snack | Beverage | 1 Each |
| Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack |



Dietary Consultant M. [Signature]

Approval Date 8/26/2021

Trinity Services Group

Okaloosa County FL Hot Hot Cold Juvenile

Week 2

| Friday | Saturday | Sunday | Monday | Tuesday | Wednesday | Thursday |
|--|---|---|--|---|---|---|
| Breakfast | | | | | | |
| Scrambled Eggs 3 WZ Wheat Bread 2 Slice Jelly 1 Tbsp Peaches 1/2 Cup 100% Juice 1/2 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Breakfast Sausage 2 WZ Wheat Bread 2 Slice Jelly 1 Tbsp Peaches 1/2 Cup 100% Juice 1/2 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Boiled Egg 2 Each Wheat Bread 2 Slice Jelly 1 Tbsp Fruit 1/2 Cup 100% Juice 1/2 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Scrambled Eggs 3 WZ Wheat Bread 2 Slice Jelly 1 Tbsp Peaches 1/2 Cup 100% Juice 1/2 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Breakfast Sausage 2 WZ Wheat Bread 2 Slice Jelly 1 Tbsp Peaches 1/2 Cup 100% Juice 1/2 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Breakfast Sausage 2 WZ Wheat Bread 2 Slice Jelly 1 Tbsp Fruit 1/2 Cup 100% Juice 1/2 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Breakfast Sausage 2 WZ Wheat Bread 2 Slice Jelly 1 Tbsp Peaches 1/2 Cup 100% Juice 1/2 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each |
| Lunch | | | | | | |
| Spaghetti & Meat Sauce 1 1/2 Cup Carrots 1 Cup Wheat Bread 2 Slice Fruit 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Burger Patty 4 WZ Pinto Beans 1 Cup Wheat Bread 2 Slice Coleslaw 1/2 Cup Fruit 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Salisbury Patty 3 WZ Mashed Potatoes 1/2 Cup Gravy 1 FZ Wheat Bread 2 Slice Fruit 1 Cup Broccoli 1 Cup Peaches 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Turkey & Rice 1 Cup Mixed Vegetables 1 Cup Wheat Bread 2 Slice Fruit 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Stew Country 1-1/2 Cup Whole Grain Rotini 1/2 Cup Cabbage & Carrots 1 Cup Wheat Bread 2 Slice Peaches 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Turkey Noodle 1 Cup Mixed Vegetables 1 Cup Wheat Bread 2 Slice Peaches 1 Cup Milk 1 Cup Alt. Milk Chocolate Skim 1 Each | Burger Patty 4 WZ Wheat Bread 2 Slice Carrots 1 Cup Chili Beans 1/2 Cup Ketchup 1 Tbsp Fruit 2 Each Milk 1 Cup Alt. Milk Chocolate Skim 1 Each |
| Dinner | | | | | | |
| Peanut Butter 2 Each Jelly Apple PC 2 Each Potato Chips 1 Each Bread 4 Slice Cookie Creme 4 Each Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Turkey Bologna 3 WZ Sliced Cheese 2 Slices Potato Chips 1 Each Bread 4 Slice Mustard PC 2 Each Creme Cookie 4 Each Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Turkey Salami 3 WZ Sliced Cheese 2 Slices Potato Chips 1 Each Bread 4 Slice Mustard PC 2 Each Cookie Creme 4 Cookies Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Peanut Butter 2 Each Jelly Apple PC 2 Each Potato Chips 1 Each Bread 4 Slice Cookie Creme 4 Each Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Turkey Salami 3 WZ Sliced Cheese 2 Slices Potato Chips 1 Each Bread 4 Slice Mustard PC 2 Each Cookie Creme 4 Cookies Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Turkey Bologna 3 WZ Sliced Cheese 2 Slices Potato Chips 1 Each Bread 4 Slice Mustard PC 2 Each Creme Cookie 4 Each Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack | Peanut Butter 2 Each Jelly Apple PC 2 Each Potato Chips 1 Each Bread 4 Slice Cookie Creme 4 Each Beverage 1 Each Snack [PBJ-WW-AJ/4] 1 Snack |

Dietary Consultant M. Munn

Approval Date 8/26/2021

Proposal for Inmate Food Service for Okaloosa County - RFP COR 35-21



Menus

Trinity Services Group

Okaloosa County FL Hot Hot Cold Regular

Week 2

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|----------------------|----------|-----------------------------|-------------|-----------------------------|------------|----------------------|----------|------------------------|------------|--------------------------|-------------|-----------------------------|------------|
| Breakfast | | | | | | | | | | | | | |
| Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup |
| Breakfast Gravy | 1 Cup | Breakfast Sausage | 2 Each 1 WZ | Scrambled Eggs | 3 WZ | Breakfast Gravy | 1 Cup | Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 Each 1 WZ | Grilled Turkey Ham | 1 WZ |
| Biscuit | 2/54 Cut | | | Bread | 2 Slice | Biscuit | 2/54 Cut | Biscuit | 2/54 Cut | | | Sliced Cheese | 1 Slice |
| Hash Browns | 1 Cup | Sliced Cheese | 1 Slice | Cottage Fried Potatoes | 1 Cup | Margarine | 1 Tbsp | Cottage Fried Potatoes | 1 Cup | Pancakes | 2 Each | Biscuit | 1/54 Cut |
| Jelly | 1 Tbsp | Biscuit | 2/54 Cut | Jelly | 1 Tbsp | Beverage | 1 Each | Jelly | 1 Tbsp | Syrup | 1/4 Cup | Hash Browns | 1 Cup |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | Jelly | 1 Tbsp |
| | | | | | | | | | | | | Beverage | 1 Each |
| Lunch | | | | | | | | | | | | | |
| Spaghetti | 1 Cup | Poultry Fried Rice | 1 Cup | Salisbury Patty | 3 WZ | Poultry & Rice | 1 Cup | Country Stew | 1 Cup | Chicken Noodle Casserole | 1 Cup | Meatloaf | 3 WZ |
| Carrots | 1/2 Cup | Pinto Beans | 1 Cup | Mashed Potatoes | 1 Cup | Mixed Vegetables | 1/2 Cup | Rotini | 3/4 Cup | Mixed Vegetables | 1/2 Cup | Macaroni & Cheese | 1 Cup |
| Bread | 2 Slice | Coleslaw | 1/2 Cup | Gravy | 1/4 Cup | Bread | 2 Slice | Seasoned Cabbage | 1/2 Cup | Bread | 2 Slice | Mixed Vegetables | 1/2 Cup |
| Crema Cookie | 4 Each | Crema Cookie | 4 Each | Broccoli | 1/2 Cup | Crema Cookie | 4 Each | Cornbread | 1 1/54 Cut | Iced Cake | 1/54 Cut | Biscuit | 1/54 Cut |
| Beverage | 1 Each | Beverage | 1 Each | Bread | 2 Slice | Beverage | 1 Each | Iced Cake | 1/54 Cut | Beverage | 1 Each | Margarine | 1 Tbsp |
| | | | | Glazed Cake | 1/54 Slice | | | Beverage | 1 Each | | | Glazed Cake | 1/54 Slice |
| | | | | Beverage | 1 Each | | | | | | | Beverage | 1 Each |
| Dinner | | | | | | | | | | | | | |
| Peanut Butter | 2 Each | Turkey Bologna | 3 WZ | Turkey Salami | 3 WZ | Peanut Butter | 2 Each | Turkey Salami | 3 WZ | Turkey Bologna | 3 WZ | Peanut Butter | 2 Each |
| Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each |
| Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each |
| Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice |
| Cookie Crema | 4 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Crema | 4 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Crema | 4 Each |
| Beverage | 1 Each | Crema Cookie | 4 Each | Cookie Crema | 4 Cookies | Beverage | 1 Each | Cookie Crema | 4 Cookies | Crema Cookie | 4 Each | Beverage | 1 Each |
| | | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | | |

Dietary Consultant

Approval Date

8/26/2021

Page 2 of 4



Trinity Services Group

Okaloosa County FL Hot Hot Cold Regular

Week 4

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|----------------------|------------|-----------------------------|-------------|-----------------------------|----------|----------------------|-----------|------------------------|------------|----------------------|-------------|-----------------------------|-----------|
| Breakfast | | | | | | | | | | | | | |
| Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup |
| Breakfast Gravy | 1 Cup | Breakfast Sausage | 2 Each 1 WZ | Scrambled Eggs | 3 WZ | Breakfast Gravy | 1 Cup | Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 Each 1 WZ | Grilled Turkey Ham | 1 WZ |
| Biscuit | 2/54 Cut | | | Bread | 2 Slice | Biscuit | 2/54 Cut | Biscuit | 1/54 Cut | | | Sliced Cheese | 1 Slice |
| Hash Browns | 1 Cup | Sliced Cheese | 1 Slice | Cottage Fried Potatoes | 1 Cup | Margarine | 1 Tbsp | Cottage Fried Potatoes | 1 Cup | Pancakes | 2 Each | Biscuit | 2/54 Cut |
| Jelly | 1 Tbsp | Biscuit | 2/54 Cut | Jelly | 1 Tbsp | Beverage | 1 Each | Jelly | 1 Tbsp | Syrup | 1/4 Cup | Hash Browns | 1 Cup |
| Beverage | 1 Each | Jelly | 1 Tbsp | Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | Jelly | 1 Tbsp |
| | | Beverage | 1 Each | | | | | | | | | Beverage | 1 Each |
| Lunch | | | | | | | | | | | | | |
| Chili Mac | 1 Cup | Poultry & Rice | 1 Cup | Meatloaf | 3 WZ | Stroganoff Casserole | 1 Cup | Salisbury Patty | 3 WZ | Poultry Fried Rice | 1 Cup | Sloppy Joe | 3/4 Cup |
| Pinto Beans | 1 Cup | Mixed Vegetables | 1/2 Cup | Gravy | 1/4 Cup | Green Beans | 1/2 Cup | Macaroni & Cheese | 1 Cup | Chili Beans | 1 Cup | Hamburger Bun | 1 Each |
| Carrots | 1/2 Cup | Bread | 2 Slice | Mashed Potatoes | 1 Cup | Bread | 2 Slice | Carrots | 1/2 Cup | Coleslaw | 1/2 Cup | Oven Brownded Potatoes | 1/2 Cup |
| Cornbread | 1 1/54 Cut | Iced Cake | 1/54 Cut | Peas & Carrots | 1/2 Cup | Iced Cake | 1/54 Cut | Cornbread | 1 1/54 Cut | Cake | 1/54 Cut | Broccoli | 1/2 Cup |
| Glazed Cake | 1/54 Slice | Beverage | 1 Each | Biscuit | 1/54 Cut | Beverage | 1 Each | Glazed Cake | 1/54 Slice | Beverage | 1 Each | Iced Cake | 1/54 Cut |
| Beverage | 1 Each | | | Margarine | 1 Tbsp | | | Beverage | 1 Each | | | Beverage | 1 Each |
| | | | | Creame Cookie | 4 Each | | | | | | | | |
| | | | | Beverage | 1 Each | | | | | | | | |
| Dinner | | | | | | | | | | | | | |
| Turkey Salami | 3 WZ | Peanut Butter | 2 Each | Turkey Bologna | 3 WZ | Turkey Salami | 3 WZ | Turkey Bologna | 3 WZ | Peanut Butter | 2 Each | Turkey Salami | 3 WZ |
| Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Sliced Cheese | 2 Slices | Jelly Apple PC | 2 Each | Sliced Cheese | 2 Slices |
| Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each | Potato Chips | 1 Each |
| Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice | Bread | 4 Slice |
| Mustard PC | 2 Each | Cookie Creame | 4 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Mustard PC | 2 Each | Cookie Creame | 4 Each | Mustard PC | 2 Each |
| Cookie Creame | 4 Cookies | Beverage | 1 Each | Creame Cookie | 4 Each | Cookie Creame | 4 Cookies | Creame Cookie | 4 Each | Beverage | 1 Each | Cookie Creame | 4 Cookies |
| Beverage | 1 Each | | | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | | | Beverage | 1 Each |

Dietary Consultant M. M. M.

Approval Date 8/26/2021

Page 4 of 4

Proposal for Inmate Food Service for Okaloosa County - RFP COR 35-21



Menus

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
H.H.C

Diet: Juvenile
TSG Standard - Male Sedentary

Week 1 - DAILY SUMMARY

| | KCAL | PRO | CHO | FAT | VITA_R | VTAIU | VITC | CA | FE | NA | TDFB | SFA | FATR_N | | | | |
|------------------|----------|--------|--------|--------|--------|----------|-------|--------|-------|----------|-------|--------|--------|--|--|--|--|
| | KCAL | Gram | Gram | Gram | MEG | IU | MG | MG | MG | MG | Gram | Gram | Gram | | | | |
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2718 | 109.06 | 332.93 | 96.61 | 1710 | 27443 | 227.1 | 1310 | 15.96 | 4350 | 30.3 | 24.013 | 0.651 | | | | |
| Saturday | 2960 | 117.64 | 364.13 | 105.34 | 1082 | 14076 | 167.2 | 1305 | 17.85 | 4217 | 33.3 | 25.492 | 1.648 | | | | |
| Sunday | 2955 | 112.11 | 366.93 | 110.04 | 1298 | 16825 | 200.2 | 1312 | 16.08 | 2953 | 31.6 | 26.982 | 0.68 | | | | |
| Monday | 2795 | 100.55 | 348.55 | 101.4 | 608 | 5765 | 194.1 | 1305 | 16.92 | 4529 | 31.4 | 25.109 | 0.547 | | | | |
| Tuesday | 2786 | 121.92 | 333.56 | 96.79 | 1663 | 27824 | 179.7 | 1293 | 16.77 | 4159 | 29 | 24.017 | 0.352 | | | | |
| Wednesday | 2911 | 104.39 | 380.76 | 102.46 | 840 | 9560 | 116.9 | 1311 | 15.85 | 2773 | 32.7 | 24.917 | 1.274 | | | | |
| Thursday | 2782 | 131.15 | 332.99 | 94.68 | 504 | 4591 | 276.5 | 1361 | 18.97 | 3720 | 32.7 | 23.529 | 0.351 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,843.86 | 113.83 | 351.41 | 101.05 | 1,100.71 | 15,154.86 | 194.53 | 1,313.86 | 16.91 | 3,814.43 | 31.57 | 24.87 | 0.79 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|--------|--|--|--|--|
| Week 1 | 116.27% | 203.27% | 104.59% | 132.96% | 176.11% | 727.55% | 259.37% | 164.23% | 281.83% | 95.36% | 126.28% | 124.35% | 31.60% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|--------|--|--|--|--|

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
H.H.C

Diet: Juvenile
TSG Standard - Male Sedentary

Week 2 - DAILY SUMMARY

| | KCAL | PRO | CHO | FAT | VITA_R | VTAIU | VITC | CA | FE | NA | TDFB | SFA | FATR_N | | | | |
|------------------|----------|--------|--------|--------|--------|----------|-------|--------|-------|----------|-------|--------|--------|--|--|--|--|
| | KCAL | Gram | Gram | Gram | MEG | IU | MG | MG | MG | MG | Gram | Gram | Gram | | | | |
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2786 | 110.68 | 344.71 | 101.81 | 1744 | 28156 | 184.9 | 1331 | 17.12 | 2703 | 32.3 | 25.058 | 0.645 | | | | |
| Saturday | 2908 | 134.44 | 348.73 | 99.14 | 469 | 3900 | 220.9 | 1333 | 19.89 | 3886 | 35.4 | 24.278 | 0.367 | | | | |
| Sunday | 2802 | 118.83 | 330.94 | 102 | 694 | 5035 | 246.7 | 1344 | 17.21 | 4212 | 27.9 | 25.963 | 0.713 | | | | |
| Monday | 2911 | 105.78 | 368.71 | 106.92 | 1070 | 13681 | 189.3 | 1279 | 16.01 | 2711 | 32.4 | 25.795 | 1.953 | | | | |
| Tuesday | 2979 | 123.88 | 376.82 | 98.69 | 1520 | 24121 | 157.3 | 1337 | 17.86 | 3938 | 32.3 | 24.401 | 1.352 | | | | |
| Wednesday | 2967 | 119.28 | 364.48 | 105.98 | 1090 | 14174 | 185.2 | 1270 | 18.24 | 3911 | 29.3 | 25.346 | 1.651 | | | | |
| Thursday | 2903 | 124.72 | 359.87 | 102.05 | 1669 | 27949 | 120.1 | 1326 | 16.95 | 2782 | 39.5 | 24.859 | 0.349 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,893.71 | 119.66 | 356.32 | 102.37 | 1,179.43 | 16,716.57 | 186.34 | 1,317.14 | 17.61 | 3,449.00 | 32.73 | 25.10 | 1.00 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|--------|--|--|--|--|
| Week 2 | 118.30% | 213.68% | 106.05% | 134.70% | 188.71% | 802.52% | 248.45% | 164.64% | 293.50% | 86.23% | 130.92% | 125.50% | 40.00% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|--------|--|--|--|--|



Trinity Services Group

Okaloosa County FL
H.H.C

Diet: Juvenile
TSG Standard - Male Sedentary

Week 3 - DAILY SUMMARY

| | KCAL | PRO | CHO | FAT | VITA_R | VTAIU | VITC | CA | FE | NA | TDFB | SFA | FATR_N | | | | | |
|------------------|------|--------|--------|--------|--------|-------|-------|------|-------|------|------|--------|--------|--|--|--|--|--|
| Nutritional Goal | KCAL | Gram | Gram | Gram | MEG | IU | MG | MG | MG | MG | Gram | Gram | Gram | | | | | |
| Friday | 2740 | 112.01 | 333.26 | 97.04 | 1055 | 14257 | 187.4 | 1291 | 16.14 | 3904 | 27.1 | 24,174 | 0.662 | | | | | |
| Saturday | 3090 | 118.69 | 387.28 | 113.06 | 1117 | 14732 | 118.2 | 1266 | 17.56 | 2780 | 31.8 | 26.61 | 1.649 | | | | | |
| Sunday | 2683 | 107.18 | 334.4 | 91.24 | 1253 | 17643 | 200.2 | 1292 | 17.51 | 3990 | 31.9 | 23,454 | 0.226 | | | | | |
| Monday | 2708 | 112.31 | 320.86 | 100.37 | 573 | 3696 | 309.9 | 1328 | 16.56 | 4035 | 28.8 | 24,878 | 1.062 | | | | | |
| Tuesday | 2943 | 111.88 | 385.28 | 100.29 | 1710 | 28947 | 145.8 | 1291 | 16.06 | 3621 | 32.9 | 23,984 | 0.29 | | | | | |
| Wednesday | 2962 | 128.43 | 377.96 | 94.83 | 567 | 4583 | 259.7 | 1427 | 20.54 | 4555 | 41.8 | 23,957 | 0.644 | | | | | |
| Thursday | 2796 | 119.7 | 352.56 | 92.05 | 1018 | 15209 | 267.4 | 1345 | 18.66 | 3936 | 35.9 | 22,792 | 0.302 | | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|--|
| Meals | 2,846.00 | 115.74 | 355.94 | 98.41 | 1,041.86 | 14,152.43 | 212.66 | 1,320.00 | 17.58 | 3,831.57 | 32.89 | 24.26 | 0.69 | NaN | NaN | NaN | NaN | |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|--|

Daily Average %

| | | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|--------|--|--|--|--|--|
| Week 3 | 116.35% | 206.68% | 105.93% | 129.49% | 166.70% | 679.43% | 283.55% | 165.00% | 293.00% | 95.79% | 131.56% | 121.30% | 27.60% | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|--------|--|--|--|--|--|

Trinity Services Group

Okaloosa County FL
H.H.C

Diet: Juvenile
TSG Standard - Male Sedentary

Week 4 - DAILY SUMMARY

| | KCAL | PRO | CHO | FAT | VITA_R | VTAIU | VITC | CA | FE | NA | TDFB | SFA | FATR_N | | | | | |
|------------------|------|--------|--------|--------|--------|-------|-------|------|-------|------|------|--------|--------|--|--|--|--|--|
| Nutritional Goal | KCAL | Gram | Gram | Gram | MEG | IU | MG | MG | MG | MG | Gram | Gram | Gram | | | | | |
| Friday | 2867 | 113.06 | 375.83 | 91.86 | 1828 | 30146 | 148.4 | 1348 | 18.67 | 4022 | 37.5 | 23,051 | 0.605 | | | | | |
| Saturday | 3040 | 116.57 | 384.99 | 109.98 | 1086 | 15246 | 156.7 | 1295 | 16.34 | 3314 | 38.1 | 25.97 | 1.664 | | | | | |
| Sunday | 2813 | 118.18 | 340.38 | 99.87 | 1192 | 16003 | 195.4 | 1325 | 17.08 | 4141 | 28.4 | 25,281 | 0.313 | | | | | |
| Monday | 2943 | 116.15 | 361.24 | 104.47 | 668 | 4760 | 140.7 | 1315 | 17.65 | 3801 | 28.3 | 25,903 | 0.647 | | | | | |
| Tuesday | 2746 | 119.07 | 334.18 | 94.75 | 1654 | 27726 | 173.8 | 1292 | 16.51 | 4140 | 30.6 | 23,204 | 0.337 | | | | | |
| Wednesday | 2901 | 126.62 | 347.52 | 105.64 | 489 | 4279 | 176.9 | 1287 | 17.12 | 2686 | 32.1 | 25.43 | 0.365 | | | | | |
| Thursday | 2790 | 121.47 | 331.75 | 99.58 | 466 | 3939 | 258.4 | 1340 | 16.87 | 4190 | 29.8 | 24,417 | 0.379 | | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|--|
| Meals | 2,871.43 | 118.73 | 353.70 | 100.88 | 1,054.71 | 14,585.57 | 178.61 | 1,314.57 | 17.18 | 3,756.29 | 32.11 | 24.75 | 0.62 | NaN | NaN | NaN | NaN | |
|-------|----------|--------|--------|--------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|--|

Daily Average %

| | | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|--------|--|--|--|--|--|
| Week 4 | 117.39% | 212.02% | 105.27% | 132.74% | 168.75% | 700.22% | 238.15% | 164.32% | 286.33% | 93.91% | 128.44% | 123.75% | 24.80% | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|--------|--|--|--|--|--|



Menus

Trinity Services Group

Okaloosa County FL Hot Hot Hot

Regular

Week 1

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|------------------------|----------|-----------------------------|------------|----------------------|----------|-----------------------------|------------|----------------------|------------|-----------------------------|------------|----------------------|------------|
| Breakfast | | | | | | | | | | | | | |
| Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup | Oatmeal w/ Sugar & Cinnamon | 1 Cup | Grits with Margarine | 1 Cup |
| Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 Each | Breakfast Gravy | 1 Cup | Scrambled Eggs | 3 WZ | Breakfast Gravy | 1 Cup | Grilled Turkey Ham | 1 WZ | Breakfast Sausage | 2 Each |
| Biscuit | 1/54 Cut | Sliced Cheese | 1 Slice | Biscuit | 2/54 Cut | Bread | 2 Slice | Biscuit | 2/54 Cut | Sliced Cheese | 1 Slice | Pancakes | 2 Each |
| Cottage Fried Potatoes | 1 Cup | Biscuit | 2/54 Cut | Hash Browns | 1 Cup | Cottage Fried Potatoes | 1 Cup | Margarine | 1 Tbsp | Biscuit | 1/54 Cut | Syrup | 1/4 Cup |
| Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Beverage | 1 Each | Hash Browns | 1 Cup | Beverage | 1 Each |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | | | Jelly | 1 Tbsp | | |
| | | | | | | | | | | Beverage | 1 Each | | |
| Lunch | | | | | | | | | | | | | |
| Sloppy Joe | 3/4 Cup | Red Chili Stew | 1 Cup | Meatloaf | 3 WZ | T Ham & Pinto Beans | 1 Cup | Taco Mix | 3/4 Cup | Country Stew | 1 Cup | Poultry Fried Rice | 1 Cup |
| Hamburger Bun | 1 Each | Rice | 1 Cup | Mashed Potatoes | 1 Cup | Carrots | 1/2 Cup | Chili Beans | 1 Cup | Rice | 1 Cup | Pinto Beans | 1 Cup |
| Chili Beans | 1 Cup | Mixed Vegetables | 1/2 Cup | Gravy | 1/4 Cup | Cornbread | 1 1/54 Cut | Shredded Cheese | 1/2 WZ | Green Beans | 1/2 Cup | Broccoli | 1/2 Cup |
| Carrots | 1/2 Cup | Cornbread | 1 1/54 Cut | Seasoned Cabbage | 1/2 Cup | Iced Cake | 1/54 Cut | Seasoned Corn | 1/2 Cup | Bread | 2 Slice | Iced Cake | 1/54 Cut |
| Crema Cookie | 4 Each | Cake | 1/54 Cut | Bread | 2 Slice | Beverage | 1 Each | Flour Tortilla | 2 Each | Glazed Cake | 1/54 Slice | Beverage | 1 Each |
| Beverage | 1 Each | Beverage | 1 Each | Iced Cake | 1/54 Cut | | | Crema Cookie | 4 Each | Beverage | 1 Each | | |
| | | | | Beverage | 1 Each | | | Beverage | 1 Each | | | | |
| Dinner | | | | | | | | | | | | | |
| Spaghetti | 1 Cup | Meat Mac & Cheese | 1 Cup | Turkey à la King | 1 Cup | Chicken Patty | 1 Each | Picadillo Casserole | 1 Cup | Shephards Pie | 1 Cup | Enchilada Casserole | 1 Cup |
| Broccoli | 1/2 Cup | Seasoned Corn | 1/2 Cup | Rice Pilaf | 1 Cup | Country Gravy | 1/4 Cup | Pinto Beans | 1 Cup | Mashed Potatoes | 1 Cup | Seasoned Rice | 1 Cup |
| Bread | 2 Slice | Cornbread | 1 1/54 Cut | Peas | 1/2 Cup | Cottage Fried Potatoes | 1 Cup | Cornbread | 1 1/54 Cut | Peas & Carrots | 1/2 Cup | Chili Beans | 1 Cup |
| Margarine | 1 Tbsp | Margarine | 1 Tbsp | Biscuit | 1/54 Cut | Glazed Carrots | 1/2 Cup | Margarine | 1 Tbsp | Bread | 2 Slice | Cornbread | 1 1/54 Cut |
| Iced Cake | 1/54 Cut | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp | Bread | 2 Slice | Iced Cake | 1/54 Cut | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Beverage | 1 Each | Beverage | 1 Each | Crema Cookie | 4 Each | Margarine | 1 Tbsp | Beverage | 1 Each | Cake | 1/54 Cut | Crema Cookie | 4 Each |
| | | | | Beverage | 1 Each | Glazed Cake | 1/54 Slice | | | Beverage | 1 Each | Beverage | 1 Each |
| | | | | | | Beverage | 1 Each | | | | | | |

Dietary Consultant *M. M. M.*

Approval Date 8/26/2021



Trinity Services Group

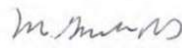
Okaloosa County FL Hot Hot Hot

Juvenile

Week 2

| Friday | | Saturday | | Sunday | | Monday | | Tuesday | | Wednesday | | Thursday | |
|--------------------------|------------|--------------------------|------------|--------------------------|------------|--------------------------|----------|--------------------------|------------|--------------------------|------------|--------------------------|------------|
| Breakfast | | | | | | | | | | | | | |
| Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 WZ | Boiled Egg | 2 Each | Scrambled Eggs | 3 WZ | Breakfast Sausage | 2 WZ | Breakfast Sausage | 2 WZ | Breakfast Sausage | 2 WZ |
| Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Wheat Bread | 2 Slice |
| Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp | Jelly | 1 Tbsp |
| Peaches | 1/2 Cup | Peaches | 1/2 Cup | Fruit | 1/2 Cup | Peaches | 1/2 Cup | Peaches | 1/2 Cup | Fruit | 1/2 Cup | Peaches | 1/2 Cup |
| 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup | 100% Juice | 1/2 Cup |
| Milk | 1 Cup | Milk | 1 Cup | Milk | 1 Cup | Milk | 1 Cup | Milk | 1 Cup | Milk | 1 Cup | Milk | 1 Cup |
| Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each | Alt. Milk Chocolate Skim | 1 Each |
| Lunch | | | | | | | | | | | | | |
| Spaghetti & Meat Sauce | 1 1/2 Cup | Burger Patty | 4 WZ | Salisbury Patty | 3 WZ | Turkey & Rice | 1 Cup | Stew Country | 1-1/2 Cup | Turkey Noodle | 1 Cup | Burger Patty | 4 WZ |
| Carrots | 1 Cup | Pinto Beans | 1 Cup | Mashed Potatoes | 1/2 Cup | Mixed Vegetables | 1 Cup | Whole Grain Rotini | 1/2 Cup | Mixed Vegetables | 1 Cup | Wheat Bread | 2 Slice |
| Wheat Bread | 2 Slice | Wheat Bread | 2 Slice | Gravy | 1 FZ | Wheat Bread | 2 Slice | Cabbage & Carrots | 1 Cup | Wheat Bread | 2 Slice | Carrots | 1 Cup |
| Fruit | 1 Cup | Coleslaw | 1/2 Cup | Wheat Bread | 2 Slice | Fruit | 1 Cup | Wheat Bread | 2 Slice | Peaches | 1 Cup | Chili Beans | 1/2 Cup |
| Milk | 1 Cup | Fruit | 1 Cup | Broccoli | 1 Cup | Milk | 1 Cup | Peaches | 1 Cup | Milk | 1 Cup | Ketchup | 1 Tbsp |
| Alt. Milk Chocolate Skim | 1 Each | Milk | 1 Cup | Peaches | 1 Cup | Alt. Milk Chocolate Skim | 1 Each | Milk | 1 Cup | Alt. Milk Chocolate Skim | 1 Each | Fruit | 2 Each |
| | | Alt. Milk Chocolate Skim | 1 Each | Milk | 1 Cup | | | Alt. Milk Chocolate Skim | 1 Each | | | Milk | 1 Cup |
| | | | | Alt. Milk Chocolate Skim | 1 Each | | | | | | | Alt. Milk Chocolate Skim | 1 Each |
| Dinner | | | | | | | | | | | | | |
| Red Chili Stew | 1 Cup | Turkey Ham | 3 WZ | Goulash Casserole | 1 Cup | Chicken Patty | 1 Each | Meat Mac & Cheese | 1 Cup | Chili Con Carne | 1 Cup | Chili Mac | 1 Cup |
| Pinto Beans | 1 Cup | BBQ Beans | 1 Cup | Pinto Beans | 1 Cup | Cottage Fried Potatoes | 1 Cup | Peas & Carrots | 1/2 Cup | Rice | 1 Cup | Pinto Beans | 1 Cup |
| Broccoli | 1/2 Cup | Carrots | 1/2 Cup | Carrots | 1/2 Cup | BBQ Beans | 1 Cup | Bread | 2 Slice | Carrots | 1/2 Cup | Seasoned Corn | 1/2 Cup |
| Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut | Hamburger Bun | 1 Each | Margarine | 1 Tbsp | Cornbread | 1 1/54 Cut | Cornbread | 1 1/54 Cut |
| Margarine | 1 Tbsp | Margarine | 1 Tbsp | Margarine | 1 Tbsp | Dressing Salad | 1 Tbsp | Glazed Cake | 1/54 Slice | Margarine | 1 Tbsp | Margarine | 1 Tbsp |
| Glazed Cake | 1/54 Slice | Cake | 1/54 Cut | Glazed Cake | 1/54 Slice | Cake | 1/54 Cut | Beverage | 1 Each | Cake | 1/54 Cut | Cake | 1/54 Cut |
| Beverage | 1 Each | Beverage | 1 Each | Beverage | 1 Each | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Beverage | 1 Each | Beverage | 1 Each |
| Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack | | | Snack [PBJ-WW-AJ/4] | 1 Snack | Snack [PBJ-WW-AJ/4] | 1 Snack |

Dietary Consultant



Approval Date

8/26/2021

Page 2 of 4



Menus

Trinity Services Group

Okaloosa County FL Hot Hot Hot

Juvenile

Week 3

| Friday | Saturday | Sunday | Monday | Tuesday | Wednesday | Thursday |
|---------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|
| Breakfast | | | | | | |
| Scrambled Eggs 3 WZ | Breakfast Sausage 2 WZ | Boiled Egg 2 Each | Scrambled Eggs 3 WZ | Breakfast Sausage 2 WZ | Scrambled Eggs 3 WZ | Breakfast Sausage 2 WZ |
| Wheat Bread 2 Slice | Wheat Bread 2 Slice | Wheat Bread 2 Slice | Wheat Bread 2 Slice | Wheat Bread 2 Slice | Wheat Bread 2 Slice | Wheat Bread 2 Slice |
| Jelly 1 Tbsp | Jelly 1 Tbsp | Jelly 1 Tbsp | Jelly 1 Tbsp | Jelly 1 Tbsp | Jelly 1 Tbsp | Jelly 1 Tbsp |
| Fruit 1/2 Cup | Peaches 1/2 Cup | Peaches 1/2 Cup | Fruit 1/2 Cup | Peaches 1/2 Cup | Peaches 1/2 Cup | Fruit 1/2 Cup |
| 100% Juice 1/2 Cup | 100% Juice 1/2 Cup | 100% Juice 1/2 Cup | 100% Juice 1/2 Cup | 100% Juice 1/2 Cup | 100% Juice 1/2 Cup | 100% Juice 1/2 Cup |
| Milk 1 Cup | Milk 1 Cup | Milk 1 Cup | Milk 1 Cup | Milk 1 Cup | Milk 1 Cup | Milk 1 Cup |
| Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each |
| Lunch | | | | | | |
| Burger Patty 4 WZ | Turkey Noodle 1 Cup | Chili Mac 1 Cup | Salisbury Patty 3 WZ | Stir Fry 3/4 Cup | Sloppy Joe 3/4 Cup | Chili 1 Cup |
| Wheat Bread 2 Slice | Mixed Vegetables 1 Cup | Peas & Carrots 1 Cup | Gravy 1 FZ | Brown Rice 1 Cup | Wheat Bread 2 Slice | Brown Rice 1/2 Cup |
| Potato Salad 1/2 Cup | Wheat Bread 2 Slice | Wheat Bread 2 Slice | Mashed Potatoes 1/2 Cup | Carrots 1 Cup | Pinto Beans 1 Cup | Cabbage & Carrots 1 Cup |
| Carrots & Green Beans 1 Cup | Peaches 1 Cup | Fruit 1 Cup | Broccoli 1 Cup | Wheat Bread 2 Slice | Macaroni Salad 1/2 Cup | Wheat Bread 2 Slice |
| Peaches 1 Cup | Milk 1 Cup | Milk 1 Cup | Wheat Bread 2 Slice | Peaches 1 Cup | Broccoli 1 Cup | Fruit 1 Cup |
| Milk 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Peaches 1 Cup | Milk 1 Cup | Fruit 1 Cup | Milk 1 Cup |
| Alt. Milk Chocolate Skim 1 Each | | | Milk 1 Cup | Alt. Milk Chocolate Skim 1 Each | Milk 1 Cup | Alt. Milk Chocolate Skim 1 Each |
| | | | Alt. Milk Chocolate Skim 1 Each | | Alt. Milk Chocolate Skim 1 Each | |
| Dinner | | | | | | |
| Shephards Pie 1 Cup | Turkey Ham 3 WZ | Chicken Patty 1 Each | Enchilada Casserole 1 Cup | Meatloaf 3 WZ | Country Stew 1 Cup | Spaghetti 1 Cup |
| Mashed Potatoes 1 Cup | Au Gratin Potatoes 1 Cup | BBQ Beans 1 Cup | Seasoned Rice 1 Cup | Gravy 1/4 Cup | Mixed Vegetables 1/2 Cup | Broccoli 1/2 Cup |
| Green Beans 1/2 Cup | Fried Cabbage 1/2 Cup | Cottage Fried Potatoes 1 Cup | Seasoned Corn 1/2 Cup | Mashed Potatoes 1 Cup | Cornbread 1 1/54 Cut | Bread 2 Slice |
| Biscuit 1/54 Cut | Cornbread 1 1/54 Cut | Bread 2 Slice | Cornbread 1 1/54 Cut | Green Beans 1/2 Cup | Margarine 1 Tbsp | Margarine 1 Tbsp |
| Margarine 1 Tbsp | Margarine 1 Tbsp | Margarine 1 Tbsp | Margarine 1 Tbsp | Biscuit 1/54 Cut | Glazed Cake 1/54 Slice | Iced Cake 1/54 Cut |
| Iced Cake 1/54 Cut | Cake 1/54 Cut | Crepe Cookie 4 Each | Glazed Cake 1/54 Slice | Margarine 1 Tbsp | Beverage 1 Each | Beverage 1 Each |
| Beverage 1 Each | Beverage 1 Each | Beverage 1 Each | Beverage 1 Each | Cake 1/54 Cut | Snack [PBJ-WW-AJ/4] 1 Snack | Snack [PBJ-WW-AJ/4] 1 Snack |
| Snack [PBJ-WW-AJ/4] 1 Snack | Snack [PBJ-WW-AJ/4] 1 Snack | Snack [PBJ-WW-AJ/4] 1 Snack | Snack [PBJ-WW-AJ/4] 1 Snack | Beverage 1 Each | | |
| | | | | Snack [PBJ-WW-AJ/4] 1 Snack | | |

Dietary Consultant

Approval Date

8/26/2021

Page 3 of 4



Trinity Services Group

Okaloosa County FL Hot Hot Hot

Juvenile

Week 4

| Friday | Saturday | Sunday | Monday | Tuesday | Wednesday | Thursday |
|---------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|
| Breakfast | | | | | | |
| Scrambled Eggs 3 WZ | Breakfast Sausage 2 WZ | Boiled Egg 2 Each | Scrambled Eggs 3 WZ | Breakfast Sausage 2 WZ | Breakfast Sausage 2 WZ | Breakfast Sausage 2 WZ |
| Wheat Bread 2 Slice | Wheat Bread 2 Slice | Wheat Bread 2 Slice | Wheat Bread 2 Slice | Wheat Bread 2 Slice | Wheat Bread 2 Slice | Wheat Bread 2 Slice |
| Jelly 1 Tbsp | Jelly 1 Tbsp | Jelly 1 Tbsp | Jelly 1 Tbsp | Jelly 1 Tbsp | Jelly 1 Tbsp | Jelly 1 Tbsp |
| Peaches 1/2 Cup | Peaches 1/2 Cup | Fruit 1/2 Cup | Peaches 1/2 Cup | Peaches 1/2 Cup | Fruit 1/2 Cup | Peaches 1/2 Cup |
| 100% Juice 1/2 Cup | 100% Juice 1/2 Cup | 100% Juice 1/2 Cup | 100% Juice 1/2 Cup | 100% Juice 1/2 Cup | 100% Juice 1/2 Cup | 100% Juice 1/2 Cup |
| Milk 1 Cup | Milk 1 Cup | Milk 1 Cup | Milk 1 Cup | Milk 1 Cup | Milk 1 Cup | Milk 1 Cup |
| Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each |
| Lunch | | | | | | |
| Chili Mac 1 1/2 Cup | Turkey Fried Rice 1 Cup | Burger Patty 4 WZ | Stroganoff 1 1/2 Cup | Salisbury Patty 3 WZ | Burger Patty 4 WZ | Sloppy Joe 3/4 Cup |
| Pinto Beans 1/2 Cup | Mixed Vegetables 1 Cup | Wheat Bread 2 Slice | Green Beans 1 Cup | Macaroni & Cheese 1/2 Cup | Wheat Bread 2 Slice | Wheat Bread 2 Slice |
| Carrots 1 Cup | Wheat Bread 2 Slice | Cabbage & Carrots 1 Cup | Wheat Bread 2 Slice | Wheat Bread 2 Slice | Pinto Beans 1/2 Cup | Oven Browned Potatoes 1/2 Cup |
| Wheat Bread 2 Slice | Fruit 2 Each | Potato Salad 1/2 Cup | Peaches 1 Cup | Carrots 1 Cup | Coleslaw 1/2 Cup | Broccoli 1 Cup |
| Peaches 1 Cup | Milk 1 Cup | Ketchup 1 Tbsp | Milk 1 Cup | Fruit 1 Cup | Peaches 1 Cup | Fruit 1 Cup |
| Milk 1 Cup | Alt. Milk Chocolate Skim 1 Each | Peaches 1 Cup | Alt. Milk Chocolate Skim 1 Each | Milk 1 Cup | Milk 1 Cup | Milk 1 Cup |
| Alt. Milk Chocolate Skim 1 Each | | Milk 1 Each | | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each | Alt. Milk Chocolate Skim 1 Each |
| Dinner | | | | | | |
| Turkey Tetrazini 1 Cup | Red Chili Stew 1 Cup | Spaghetti 1 Cup | Country Stew 1 Cup | Chili Con Carne 1 Cup | Turkey Ham 3 WZ | Cheeseburger 1 Cup |
| Mixed Vegetables 1/2 Cup | Pinto Beans 1 Cup | Green Beans 1/2 Cup | Rotini 3/4 Cup | Rice 1 Cup | Ranch Beans 1 Cup | Casserole 1 Cup |
| Biscuit 1/54 Cut | Seasoned Corn 1/2 Cup | Bread 2 Slice | Mixed Vegetables 1/2 Cup | Seasoned Corn 1/2 Cup | Broccoli 1/2 Cup | Pinto Beans 1/2 Cup |
| Margarine 1 Tbsp | Cornbread 1 1/54 Cut | Margarine 1 Tbsp | Cornbread 1 1/54 Cut | Bread 2 Slice | Bread 2 Slice | Carrots 1/2 Cup |
| Creame Cookie 4 Each | Margarine 1 Tbsp | Iced Cake 1/54 Cut | Margarine 1 Tbsp | Margarine 1 Tbsp | Margarine 1 Tbsp | Bread 2 Slice |
| Beverage 1 Each | Cake 1/54 Cut | Beverage 1 Each | Glazed Cake 1/54 Slice | Iced Cake 1/54 Cut | Glazed Cake 1/54 Slice | Margarine 1 Tbsp |
| Snack [PBJ-WW-AJ/4] 1 Snack | Beverage 1 Each | Snack [PBJ-WW-AJ/4] 1 Snack | Beverage 1 Each | Beverage 1 Each | Beverage 1 Each | Creame Cookie 4 Each |
| | Snack [PBJ-WW-AJ/4] 1 Snack | | Snack [PBJ-WW-AJ/4] 1 Snack | Snack [PBJ-WW-AJ/4] 1 Snack | Snack [PBJ-WW-AJ/4] 1 Snack | Beverage 1 Each |
| | | | | | | Snack [PBJ-WW-AJ/4] 1 Snack |

Dietary Consultant

Approval Date

8/26/2021

Page 4 of 4



Menus

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
H.H.H.

Diet: Juvenile
TSG Standard - Male Sedentary

Week 1 - DAILY SUMMARY

| | KCAL | PRO | CHO | FAT | VITA_R | VTAIU | VITC | CA | FE | NA | TDFB | SFA | FATRN | | | | |
|------------------|----------|--------|--------|--------|--------|----------|-------|--------|-------|----------|-------|--------|-------|--|--|--|--|
| Nutritional Goal | KCAL | Gram | Gram | Gram | MEG | IU | MG | MG | MG | MG | Gram | Gram | Gram | | | | |
| | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2628 | 104.55 | 364.66 | 91.04 | 2131 | 31100 | 211.1 | 1435 | 16.58 | 2981 | 31.7 | 22.265 | 5.767 | | | | |
| Saturday | 2826 | 109.32 | 392.49 | 99.62 | 1300 | 15139 | 164.8 | 1356 | 16.11 | 2974 | 34.5 | 24.115 | 3.965 | | | | |
| Sunday | 2881 | 109.72 | 361.56 | 102.78 | 1651 | 20378 | 209.9 | 1349 | 16.44 | 3290 | 31.2 | 27.095 | 4.683 | | | | |
| Monday | 2880 | 102.71 | 393.68 | 106.14 | 1285 | 16892 | 218.9 | 1454 | 15.99 | 4091 | 35.8 | 24.763 | 3.034 | | | | |
| Tuesday | 2837 | 123.57 | 396.02 | 90.79 | 2116 | 32805 | 142.5 | 1376 | 18.5 | 3180 | 40.9 | 22.205 | 4.453 | | | | |
| Wednesday | 2676 | 99.55 | 380.92 | 89.9 | 1474 | 18051 | 210.3 | 1358 | 16.29 | 3538 | 35.2 | 22.195 | 4.074 | | | | |
| Thursday | 3079 | 138.05 | 399.71 | 95.73 | 702 | 6208 | 265.2 | 1445 | 23.08 | 3474 | 44.9 | 26.141 | 2.368 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,829.57 | 112.50 | 384.15 | 96.57 | 1,522.71 | 20,081.86 | 203.24 | 1,396.14 | 17.57 | 3,361.14 | 36.31 | 24.11 | 4.05 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 1 | 115.68% | 200.89% | 114.33% | 127.07% | 243.63% | 964.08% | 270.99% | 174.52% | 292.83% | 84.03% | 145.24% | 120.55% | 162.00% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
H.H.H.

Diet: Juvenile
TSG Standard - Male Sedentary

Week 3 - DAILY SUMMARY

| | KCAL | PRO | CHO | FAT | VITA_R | VTAIU | VITC | CA | FE | NA | TDFB | SFA | FATRN | | | | |
|------------------|----------|--------|--------|--------|--------|----------|-------|--------|-------|----------|-------|--------|-------|--|--|--|--|
| Nutritional Goal | KCAL | Gram | Gram | Gram | MEG | IU | MG | MG | MG | MG | Gram | Gram | Gram | | | | |
| | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2816 | 104.98 | 371.73 | 107.01 | 1515 | 17486 | 211.7 | 1343 | 14.88 | 3861 | 30.3 | 26.028 | 5.429 | | | | |
| Saturday | 2958 | 117.9 | 402.16 | 103.34 | 1345 | 15809 | 148.5 | 1381 | 16.31 | 4036 | 32.3 | 25.146 | 5.582 | | | | |
| Sunday | 2989 | 121.88 | 387.85 | 98.74 | 1387 | 18694 | 206.9 | 1318 | 19.4 | 3274 | 43.8 | 25.322 | 2.194 | | | | |
| Monday | 2961 | 112.19 | 426.82 | 98.27 | 853 | 6590 | 252.5 | 1449 | 18.96 | 3999 | 32.9 | 24.776 | 3.431 | | | | |
| Tuesday | 2784 | 107.17 | 388.69 | 95.38 | 2055 | 30823 | 174.6 | 1380 | 14.69 | 3948 | 33.7 | 23.135 | 3.874 | | | | |
| Wednesday | 2732 | 119.25 | 392.37 | 85.61 | 1370 | 17185 | 259 | 1484 | 19.13 | 3199 | 45.2 | 21.499 | 3.973 | | | | |
| Thursday | 2654 | 114.2 | 372.07 | 86.35 | 1379 | 17712 | 295.2 | 1472 | 19.2 | 2555 | 38.2 | 21.063 | 5.418 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,842.00 | 113.94 | 391.67 | 96.39 | 1,414.86 | 17,757.00 | 221.20 | 1,403.86 | 17.51 | 3,553.14 | 36.63 | 23.85 | 4.27 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 3 | 116.19% | 203.46% | 116.57% | 126.83% | 226.38% | 852.47% | 294.93% | 175.48% | 291.83% | 88.83% | 146.52% | 119.25% | 170.80% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|



Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Trinity Services Group

Okaloosa County FL
H.H.H.

Diet: Juvenile
TSG Standard - Male Sedentary

Week 4 - DAILY SUMMARY

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MEG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATR_N Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|---------------|-------------|------------|----------|----------|----------|--------------|-------------|----------------|--|--|--|--|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Friday | 2733 | 108.73 | 364.24 | 86.67 | 2289 | 36459 | 145.5 | 1363 | 17.01 | 3249 | 38.1 | 23.313 | 3.917 | | | | |
| Saturday | 3056 | 130.15 | 444.11 | 94.8 | 1377 | 17295 | 164 | 1419 | 20.29 | 3450 | 51.7 | 22.754 | 5.429 | | | | |
| Sunday | 2657 | 111.48 | 361.4 | 92.23 | 1513 | 17992 | 175.7 | 1439 | 17.48 | 2749 | 30.7 | 23.205 | 5.091 | | | | |
| Monday | 2870 | 112.29 | 406.12 | 96.45 | 1471 | 17362 | 140 | 1381 | 17.59 | 2447 | 33 | 23.65 | 3.979 | | | | |
| Tuesday | 2798 | 118.79 | 402.97 | 87.05 | 1956 | 29660 | 155.7 | 1411 | 18.27 | 2782 | 35.4 | 21.103 | 4.782 | | | | |
| Wednesday | 2738 | 136 | 365.22 | 88.17 | 714 | 6156 | 224.6 | 1431 | 19.9 | 3484 | 39.3 | 22.187 | 3.361 | | | | |
| Thursday | 2835 | 129.01 | 362.49 | 90.26 | 1276 | 17458 | 256.3 | 1431 | 19.3 | 3078 | 42.6 | 23.436 | 2.996 | | | | |

Daily Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|
| Meals | 2,812.43 | 120.92 | 386.65 | 90.80 | 1,513.71 | 20,340.29 | 180.26 | 1,410.71 | 18.55 | 3,034.14 | 38.69 | 22.81 | 4.22 | NaN | NaN | NaN | NaN |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|-----|-----|-----|-----|

Daily Average %

| | | | | | | | | | | | | | | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|
| Week 4 | 114.98% | 215.93% | 115.07% | 119.47% | 242.19% | 976.49% | 240.35% | 176.34% | 309.17% | 75.85% | 154.76% | 114.05% | 168.80% | | | | |
|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|---------|---------|---------|--|--|--|--|

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Okaloosa County FL

SUMMARY

Diet: Juvenile
TSG Standard - Male Sedentary

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA_R MEG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATR_N Gram | | | | |
|------------------|--------------|-------------|-------------|-------------|---------------|-------------|------------|----------|----------|----------|--------------|-------------|----------------|-----|-----|-----|-----|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Week 1 | 2,829.57 | 112.50 | 384.15 | 96.57 | 1,522.71 | 20,081.86 | 203.24 | 1,396.14 | 17.57 | 3,361.14 | 36.31 | 24.11 | 4.05 | NaN | NaN | NaN | NaN |
| Week 2 | 2,866.71 | 125.36 | 405.73 | 90.22 | 1,704.43 | 24,627.14 | 191.56 | 1,440.43 | 19.87 | 3,010.71 | 42.94 | 22.40 | 3.52 | NaN | NaN | NaN | NaN |
| Week 3 | 2,842.00 | 113.94 | 391.67 | 96.39 | 1,414.86 | 17,757.00 | 221.20 | 1,403.86 | 17.51 | 3,553.14 | 36.63 | 23.85 | 4.27 | NaN | NaN | NaN | NaN |
| Week 4 | 2,812.43 | 120.92 | 386.65 | 90.80 | 1,513.71 | 20,340.29 | 180.26 | 1,410.71 | 18.55 | 3,034.14 | 38.69 | 22.81 | 4.22 | NaN | NaN | NaN | NaN |

Cycle Average

| | | | | | | | | | | | | | | | | | |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|------|------|------|------|
| Total | 2,837.68 | 118.18 | 392.05 | 93.50 | 1,538.93 | 20,701.57 | 199.07 | 1,412.79 | 18.38 | 3,239.78 | 38.64 | 23.29 | 4.02 | 0.00 | 0.00 | 0.00 | 0.00 |
|-------|----------|--------|--------|-------|----------|-----------|--------|----------|-------|----------|-------|-------|------|------|------|------|------|



Menus

Trinity Services Group

Average Nutrition Analysis by Diet-Alternates

Okaloosa County FL

SUMMARY

Diet: Juvenile

TSG Standard - Male Sedentary

| | KCAL KCAL | PRO Gram | CHO Gram | FAT Gram | VITA R AF MG | VTAIU IU | VITC MG | CA MG | FE MG | NA MG | TDFB Gram | SFA Gram | FATR Gram | | | | |
|----------------------|--------------|-------------|-------------|-------------|--------------------|-------------|------------|----------|----------|----------|--------------|-------------|--------------|------|------|------|------|
| Nutritional Goal | 2,446.00 | 56.00 | 336.00 | 76.00 | 625.00 | 2,083.00 | 75.00 | 800.00 | 6.00 | 4,000.00 | 25.00 | 20.00 | 2.50 | | | | |
| Week 1 | 2,829.57 | 112.50 | 384.15 | 96.57 | 1,522.71 | 20,081.86 | 203.24 | 1,396.14 | 17.57 | 3,361.14 | 36.31 | 24.11 | 4.05 | NaN | NaN | NaN | NaN |
| Week 2 | 2,866.71 | 125.36 | 405.73 | 90.22 | 1,704.43 | 24,627.14 | 191.56 | 1,440.43 | 19.87 | 3,010.71 | 42.94 | 22.40 | 3.52 | NaN | NaN | NaN | NaN |
| Week 3 | 2,842.00 | 113.94 | 391.67 | 96.39 | 1,414.86 | 17,757.00 | 221.20 | 1,403.86 | 17.51 | 3,553.14 | 36.63 | 23.85 | 4.27 | NaN | NaN | NaN | NaN |
| Week 4 | 2,812.43 | 120.92 | 386.65 | 90.80 | 1,513.71 | 20,340.29 | 180.26 | 1,410.71 | 18.55 | 3,034.14 | 38.69 | 22.81 | 4.22 | NaN | NaN | NaN | NaN |
| Cycle Average | | | | | | | | | | | | | | | | | |
| Total | 2,837.68 | 118.18 | 392.05 | 93.50 | 1,538.93 | 20,701.57 | 199.07 | 1,412.79 | 18.38 | 3,239.78 | 38.64 | 23.29 | 4.02 | 0.00 | 0.00 | 0.00 | 0.00 |





Diet Guidelines for Correctional Institutions

We have provided the Table of Contents from *Trinity's Diet Manual for Correctional Institutions*, along with descriptions of special diet accommodations.

Table of Contents

| | |
|--------------------|---|
| Section I | General Information |
| | Introduction |
| | Diet Manual Acknowledgement |
| | Dietary Management Procedures |
| | Medical Diet Guidelines |
| | Medical Diet Orders/Cancellations Regular Menu |
| Section II | Medical Diet Parameters/Guidelines |
| | Clear Liquid Diet |
| | Full Liquid Diet |
| | Mechanical/Dental Soft Diet |
| | Nutrition Support/Pregnancy Diet |
| | Consistent Carbohydrate Guidelines |
| | Low Sodium/Low Fat (Heart Healthy) |
| | High Fiber Diet |
| | Low Fiber Diet |
| | Renal Diet - Restricted Protein, Sodium, Potassium and Phosphorus |
| | Renal Food List |
| | Allergy and Food Intolerance Diets |
| | Low Lactose Diet |
| | Gluten Intolerance |
| | Gluten Intolerance Meal Plan |
| | Disciplinary Meal Plan (Discipline Loaf) |
| | Pork Free |
| | Additional Medical Diets |
| Section III | Substitution Guidelines |
| | Menu Substitutions |
| | Approved Substitutions Guidelines |
| | Support Management of Unplanned Diet Orders |
| Section IV | Helpful Resources |



Trinity's Standard Restricted Diets

| DIET TYPE | DESCRIPTION |
|---|---|
| <i>Regular Male/Female</i> | The standard menu provides adequate calories, protein, vitamins and minerals for healthy adults. The caloric level of the regular menu is determined by contractual requirements. |
| <i>Mechanical (Dental) Soft</i> | Provides foods of softer consistencies to meet needs of inmates with limited chewing abilities. This diet is nutritionally adequate and requires no supplementation. |
| <i>Diabetic Diet Consistent Carbs</i> | This diet follows the regular menu as closely as possible with modified portions to provide consistent carbohydrates throughout the day. This diet replaces concentrated sweets with sugar free or lower sugar items. |
| <i>Low Sodium/Low Fat</i> | This diet follows the regular menu as closely as possible restricting high fat and high sodium content foods. |
| <i>High Fiber</i> | Provides an additional serving of cooked beans to supplement dietary fiber content of daily meals. |
| <i>Low Fiber</i> | Restriction of no beans, no raw fruits and vegetables. |
| <i>Clear Liquid</i> | This diet consists of only transparent fluids. |
| <i>Full Liquid</i> | Diet composed of fluid and semi-fluid digestible foods. Intended to be transitional diet. Often used post surgically or in cases of limited chewing abilities. |
| <i>Nutritional Support/Pregnancy</i> | Follows regular menu as closely as possible with additional portions added to meet caloric and protein needs. |
| <i>Renal</i> | Limits the quantity of protein, sodium, potassium and phosphorus as prescribed by the authorized person(s) at the facility. |
| <i>Gluten Intolerance</i> | Follows regular menu as closely as possible with the elimination of gluten containing foods, such as wheat, rye, barley and oats. |



Sample Holiday Menus

Trinity will serve Holiday and Spirit Lifter Meals as required by your RFP and will meet with your representative to determine the type of meal best suited to your population based on any price restrictions. We have included samples below.





The Trinity Take-Out Program (TTO) can help Okaloosa County reinforce positive inmate behavior, boost inmate morale and support inmates' connections with family and friends.

The program provides high-quality, freshly made, à la carte meals, snacks and desserts to inmates who you deem eligible. Okaloosa County pre-approves all TTO menu items.

Inmates can order TTO food using their trust fund. Their family members and friends can place an order on their behalf via a user-friendly website designed specifically for Okaloosa County. Your staff can also purchase TTO meals, should you wish to make them available.

All TTO meals are prepared fresh in your kitchen on designated delivery days and distributed via cart immediately after preparation.

Trinity will tailor the TTO program to fit your specific requirements. Trinity staff will work closely with Okaloosa County to develop a complete plan, including the menu, ordering frequency and delivery schedule. Trinity can also offer regional favorites and special-event items on request. Trinity will handle all financial transactions, provide marketing materials to promote the program, fulfill orders and maintain the program.

Okaloosa County can also use the TTO program as a training tool—inmates already working in the kitchen can enhance their skills by preparing these retail-caliber products, and in turn

become more employable after their release.

The TTO menu includes the following items, but we can also work with you to develop other appropriate recipes and menu items.

- **100% All Beef Burger**
- **100% All Beef Cheeseburger**
- **Loaded Ground Beef Nachos**
- **Loaded Ground Beef Burrito**
- **Chef Salad**
- **Italian Meatball Hoagie**
- **Classic Philly Cheese Steak**
- **Chili Cheese All-Beef Frank**
- **Classic All-Beef Pepperoni Pizza**
- **Classic Vegetable Pizza**
- **Chicken Parmesan Kaiser**
- **Chili Cheese Loaded Baked Potato**
- **Navajo Taco**
- **Chicken Tender Meal**
- **Southern Fried Chicken with Buttermilk Bath**
- **Cuban Sandwich**
- **Outrageous Brownie**
- **Double Chocolate Chip Brownie**
- **Cinnamon Roll with Cream Cheese Frosting**



Emergency Contingency Plan

Our policy is to serve all meals as scheduled despite emergencies — power failure, fire, inmate lockdown, or local disaster.

We have never failed to provide meals during emergency conditions.

Every Trinity unit is required to have a written plan that outlines its particular needs in an emergency. At a minimum, a three-day supply of food and disposable service ware is available at all times. Additional quantities of those items that would be needed the most in an emergency are kept on-site; the amount and scope can vary with the individual facility's size and complexity. We will meet with the facility commander to determine the exact quantities. Staff from units closest to the one(s) affected can assist if required. We re-evaluate the contingency plan annually and conduct additional training as needed.

In the event of a scheduled or emergency closure of the kitchen, Trinity can assist the facility with arrangements for a correctional grade, certified mobile kitchen to be leased, transported, and installed for the appropriate period. We have several companies that we have utilized in the past and would assist the client in choosing the proper equipment to meet the facility's production and timing requirements. In some cases, other County entities may have a mobile kitchen available for loan.

Whenever possible, we will follow routine operating procedures and schedules.

- Whenever possible, we will follow routine operating procedures and schedules

- At the discretion of the Food Service Director or his representative, Food Service employees will be subject to call-in to provide staffing on a 24-hour basis.
- Meal Service:
 - By mutual agreement, the Food Service Director or his representative and the Facility Commander may change the meal hours based on the emergency's extent.
 - In the event of power failure, a one-day menu is available.
- Disposable utensils, trays, and flatware are available if the emergency warrants their use. The decision to use the disposable service ware or a portion of it will be the Food Service Director or his representative's responsibility, in conjunction with the Facility Commander.
- Food and disposable service ware can be resupplied by phoning the authorized vendors, or if there is a problem with delivery, other nearby Trinity units will assist.
- Employees receive emergency procedure instruction in regular training sessions.

Menus



Tier One Meal Pattern

Prerequisites to Using Tier One Menu

Based on Tier 1, a 2600-calorie meal pattern is implemented for all diets except Enhanced and Renal which will follow specific meal patterns

- Foods in the Tier 1 menu will not require cooking or heating
- Special product ordering will not be necessary since the menu will utilize inventory that is typically on hand
- The operation will maintain a minimum of 9 meals worth of food items listed in the menu pattern to be in the on-hand inventory at all times
- The Food Service Director will develop each day's menu based on the Tier 1 meal pattern utilizing stock that is typically on hand
- The Tier 1 meal pattern is used for a maximum of three days or nine consecutive meals

Prerequisites to Using Tier Two Menu

Based on the Tier 2 2600 calories meal pattern

- Forms the basis of the diet menus which will have separate meal patterns
- Will be developed for use for an extended emergency period but transition to regular food service as soon as feasible
- The decision to implement Tier 2 protocol will involve the Regional Director, District Manager, and Food Service Director
- The Food Service Director will develop each day's menu based on the Tier 2 meal pattern, selecting menu items to accommodate available labor and equipment

Menus

Tier One Meal Pattern

| MEAL PATTERN | | |
|--|---------------|------------|
| 2600 Calories Meal Pattern | | |
| B R E A K F A S T | Protein | 1 Portion |
| | Starch | 3 Portions |
| | Condiment | 1 Portion |
| | Dessert/Fruit | 1 Portion |
| | Beverage | 1 Portion |
| L U N C H | Protein | 2 Portions |
| | Starch | 4 Portions |
| | Condiment | 1 Portion |
| | Fruit | 1 Portion |
| | Beverage | 1 Portion |
| D I N N E R | Protein | 2 Portions |
| | Starch | 4 Portions |
| | Condiment | 1 Portion |
| | Dessert | 1 Portion |
| | Beverage | 1 Portion |

| FOOD GROUPS | | | | | | | | | |
|------------------|-------------|---------------------------------|----------------|---|----------------------|--|---|--------------------|-------------|
| Protein | One Portion | Starch | One Portion | Condiment | One Portion | Dessert/Fruit | One Portion | Beverage | One Portion |
| Sliced Deli Meat | 2 wz | RTE, Cereal w/ 2 pkts sugar | 3/4 C | Margarine Mayo Style Dressing Jelly | 1 Tb 2 Tb 2 Tb | Cookies, 3 oz Cake, 1/54 Canned Fruit Fruit Juice Fresh Fruit | 1 each 1 pc 1/2 C 1/2 C 1 ea | Milk Smart Milk | 1 C 1 C |
| Cheese | 2 wz | Sliced Bread Buns (HD/HB) | 1 sl 1/2 ea | | | | | | |
| Peanut Butter | 2 Tb | Cornbread, 1/54 Saltines | 1/2 ea 6 ea | | | | | | |
| Sliced Deli Meat | 2 wz | Sliced Bread Corn Taco Shell | 1 sl 1 ea | Margarine Mayo Style Dressing Jelly | 1 Tb 2 Tb 2 Tb | Canned Fruit Fruit Juice Fresh Fruit | 1/2 C 1/2 C 1 ea | Hi Cal Beverage | 1 C |
| Cheese | 2 wz | Buns (HD/HB) | 1 ea | | | | | | |
| Peanut Butter | 2 Tb | Cornbread, 1/54 Saltines | 1/2 ea 6 ea | | | | | | |
| Sliced Deli Meat | 2 wz | Sliced Bread Corn Taco Shell | 1 sl 1 ea | Margarine Mayo Style Dressing Jelly | 1 Tb 2 Tb 2 Tb | Baked Cookie Cake, 1/54 Brownie, 1/54 Fruit Crisp Ice Cream Popsicle Jello | 3 oz 1 pc 1 pc 1/2 C 1/2 C 1 ea 1/2 C | Hi Cal Beverage | 1 C |
| Cheese | 2 wz | Buns (HD/HB) | 1/2 ea | | | | | | |
| Peanut Butter | 2 Tb | Cornbread, 1/54 Saltines | 1/2 ea 6 ea | | | | | | |



Tier Two Meal Pattern

| MEAL PATTERN | | |
|--|-----------------|------------|
| 2600 Calories Meal Pattern | | |
| B R E A K F A S T | Protein | 1 Portion |
| | Starch | 3 Portions |
| | Condiment | 1 Portion |
| | Fruit/Vegetable | 1 Portion |
| | Beverage | 1 Portion |
| L U N C H | Protein | 1 Portion |
| | Starch | 4 Portions |
| | Condiment | 1 Portion |
| | Fruit/Vegetable | 1 Portion |
| | Dessert | 1 Portion |
| | Beverage | 1 Portion |
| D I N N E R | Protein | 1 Portion |
| | Starch | 4 Portions |
| | Condiment | 1 Portion |
| | Fruit/Vegetable | 1 Portion |
| | Dessert | 1 Portion |
| | Beverage | 1 Portion |

| FOOD GROUPS | | | | | | | | | | | |
|-----------------------|-------------|--------------------------------|-------------|---------------------|-------------|----------------------|-------------|-----------------|-------------|-----------------|-------------|
| Protein | One Portion | Starch | One Portion | Condiment | One Portion | Fruit/Vegetable | One Portion | Dessert | One Portion | Beverage | One Portion |
| Sliced Deli Meat | 2 wz | RTE, Cereal w/ 2 pkts sugar | 3/4 C | Margarine | 1 Tb | Fresh Fruit | 1 ea | | | Milk | 1 C |
| Cheese | 2 wz | Ckd Cereal | 1 C | Mayo Style Dressing | 2 Tb | Canned Fruit | 1/2 C | | | Smart Milk | 1 C |
| Peanut Butter | 2 Tb | Sliced Bread | 1 sl | Jelly | 2 Tb | Fruit Juice | 1/2 C | | | | |
| Turkey Sausage | 2 wz | Coffeecake 1/54 | 1/2 ea | | | | | | | | |
| | | Cornbread 1/54 | 1/2 ea | | | | | | | | |
| | | Waffle | 1 ea | | | | | | | | |
| | | High Fiber Cake | 1/2 ea | | | | | | | | |
| | | Saltines | 6 ea | | | | | | | | |
| Poultry | 3 wz | Sliced Bread | 1 sl | Margarine | 1 Tb | Fresh Fruit | 1 ea | | | Hi Cal Beverage | 1 C |
| Sliced Deli Meat | 3 wz | Corn Taco Shell | 1 ea | Mayo Style Dressing | 2 Tb | Canned Fruit | 1/2 C | Cake 1/54 | 1 ea | | |
| Cheese | 3 wz | Buns (HD/HB) | 1/2 ea | Jelly | 2 Tb | Fruit Juice | 1/2 C | Coffeecake 1/54 | 1 ea | | |
| Peanut Butter | 4 Tb | Cornbread 1/54 | 1/2 ea | Salad Dressing | 2 Tb | Carrot/Celery Sticks | 6 ea | Baked Cookie | 3 oz | | |
| Polish Sausage | 4 wz | Pasta, ckd | 1/2 C | | | Frozen Vegetable | 1/2 C | Fruit Crisp | 1/2 c | | |
| Hamburger | 4 wz | Rice, ckd | 1/2 C | | | Canned Vegetable | 1/2 C | Brownie 1/54 | 1 ea | | |
| Hot Dog | 3 wz | Potatoes, ckd | 3/4 C | | | Tossed Salad | 1 C | Jello | 1/2 c | | |
| Dried Beans, any type | 1 C | Saltines | 6 ea | | | | | Popsicle | 1 ea | | |
| Fish | 4 wz | | | | | | | Ice Cream | 1/2 c | | |
| Poultry | 3 wz | Sliced Bread | 1 sl | Margarine | 1 Tb | Fresh Fruit | 1 ea | | | Hi Cal Beverage | 1 C |
| Sliced Deli Meat | 3 wz | Corn Taco Shell | 1 ea | Mayo Style Dressing | 2 Tb | Canned Fruit | 1/2 C | Cake 1/54 | 1 ea | | |
| Cheese | 3 wz | Buns (HD/HB) | 1/2 ea | Jelly | 2 Tb | Fruit Juice | 1/2 C | Coffeecake 1/54 | 1 ea | | |
| Peanut Butter | 4 Tb | Cornbread 1/54 | 1/2 ea | Salad Dressing | 2 Tb | Carrot/Celery Sticks | 6 ea | Baked Cookie | 3 oz | | |
| Polish Sausage | 4 wz | Pasta, ckd | 1/2 C | | | Frozen Vegetable | 1/2 C | Fruit Crisp | 1/2 c | | |
| Hamburger | 4 wz | Rice, ckd | 1/2 C | | | Canned Vegetable | 1/2 C | Brownie 1/54 | 1 ea | | |
| Hot Dog | 3 wz | Potatoes, ckd | 3/4 C | | | Tossed Salad | 1 C | Jello | 1/2 c | | |
| Dried Beans, any type | 1 C | Saltines | 6 ea | | | | | Popsicle | 1 ea | | |
| Fish | 4 wz | | | | | | | Ice Cream | 1/2 c | | |





Hurricane Plan

Once it appears that a Hurricane is possible, the Food Service Director will contact the facility administration and coordinate all food services activities. Once the plan is in motion, communication is vital, so emergency contact numbers should be exchanged.

The Food Service Director will adhere to any additional tasks that are dictated by the Administration. It is crucial to be mindful that the safety and well-being of many people will depend upon the actions of both teams during the crisis.

At every step of the way, we will communicate actions/status/problems to both Trinity and the jail administration. While it is our team's goal to follow this plan, we also realize that extreme conditions may exist that will require them to pursue alternative solutions. If so, they will act in the best interest of the safety and care of those for whom they are responsible and will make sure the Administration approves of those actions.



Sample Plan

Phase One: Hurricane Watch

The Food Service Director will report to the District Manager and apprise him of the following:

- The current situation
- A detailed description of the current inventory
- The projected number of hot and cold meals that can be produced from the current inventory, including any deliveries scheduled to arrive within 24 hours. If necessary, orders will be immediately placed with appropriate vendors for delivery within 24 hours to ensure a seven-day food supply.

The Food Service Director will report to the Administration the number and kind of meals which can be produced from the current inventory. He will be available for any meetings/contingency plans undertaken by the facility.



The Food Service Director will notify the staff of the hurricane status, instruct them to make arrangements for their families in the event the hurricane becomes a reality, and when and where to report if a hurricane “warning” is issued.

Phase Two: Hurricane Warning

The Food Service Director will report to the District Manager and appraise him of the current situation at least every eight hours.

The Food Service Director will contact the Administration with a status update and inquire:

- If any additional people are to be housed and fed during the facility’s crisis to re-evaluate the inventory needs
- If inmate labor will remain available to the kitchen if the hurricane strikes
- If there are any evacuation plans

The Food Service Director will place emergency orders for any additional people, food, or supplies.

The Food Service Director will maximize the bread and sandwich meat inventories if the facility loses power. If storage is adequate, seven days of cold meal inventory and as much fresh fruit as is possible will be stored.

The Food Service Director will contact the staff with instructions on when to report to work.

The Food Service Director will set aside emergency supplies of water when the storm is deemed to arrive within 24-36 hours and take any other preparatory measures that are prudent such as baking rolls if there is a concern of the bread supply running short.

Phase Three: Hurricane Strike

Once a hurricane hits, the Food Service Director will remain in contact with the Administration to coordinate inmate feeding schedules.

The Food Service Director will report to the District Manager and apprise him of the current situation at least every six hours during the first 24 hours after the hurricane passes.

District support personnel will come to the facility within 48 hours after the storm passes to help assess the situation.



David Gee, Sheriff
Jose Docobo, Chief Deputy

P.O. Box 3371
Phone (813)247-8000
www.hcso.tampa.fl.us

Hillsborough County
Tampa, Florida 33601

September 21, 2017

Mr. Larry Vaughn
Chief Executive Officer
Trinity Services Group, Inc.
477 Commerce Boulevard
Oldsmar, Florida 34677

Dear Mr. Vaughn:

It is with sincere gratitude that I am writing to you to express my appreciation for the support and service that Trinity Services Group provided to our staff and inmates during Hurricane Irma. The Trinity management team developed a comprehensive plan of action that was executed flawlessly.

I assure you that your staff's efforts, which began numerous days prior to Irma's landfall until the facilities returned to normal operations, did not go unnoticed. Trinity staff played an integral part in ensuring that our continuity of operations plan for food service to inmates and staff was met. Their commitment and dedication to providing excellent service was evident.

Please share my gratitude with your staff for all of their hard work, personal sacrifice, and professionalism during this event. As always, I look forward to working with Trinity Services Group in the future.

Sincerely,

Kenneth D. Davis, Colonel
Department of Detention Services

KD/tc



Quality Assurance

Trinity provides quality food service to the correctional environment. Our staff is always on alert, monitoring all phases of food production and service, including purchasing, receiving, and storing food. The result is a high-quality, safe menu for inmates at an affordable price for the facility.

Trinity has developed a customized, comprehensive platform to support and promote excellence in quality controls for our field operating units. These protocols encompass a multi-faceted “farm to table” approach, beginning with the supply chain and ending with service (customer consumption of prepared products). If one step of a process does not meet a stated standard, on-site management immediately performs corrective action. A facility may require a tailored version of the criteria to meet their physical plant or contract’s unique requirements. Quarterly audit procedures document the effectiveness of each system. ***Our quality assurance program is based on the American Correctional Association (ACA) Standards.***

Each Trinity location must have a unique document dedicated to food safety and sanitation practices, including policies, operating procedures, and technical resources. Each unit manager is also responsible for monitoring their unit’s food safety and sanitation procedures and performing a monthly food safety inspection.



Quality Assurance Manual

Our quality assurance standards also are based on the FDA Food Code, listed in our comprehensive Quality Assurance Standards and Solutions Manual. Standards include standard operating procedures, sanitation standard operating procedures, and HACCP compliance plans. Unique to this manual is the identification of detailed solutions and helpful information for each standard. A copy of this manual is available for reference in each Trinity operating unit.



Corporate Level Quality Assurance Support

Several corporate departments are involved in supporting our regional food service teams in their responsibilities to maintain the highest possible standards for quality assurance.

Supply Chain Department - A network of primary broadline distribution vendors and numerous specialty vendors make up the sources for consumable and disposable supplies for our locations throughout the continental United States and Puerto Rico. Depending on the product base for a particular vendor, one or several of the following requirements may apply.

- Proof of annual inspections from an accredited food safety auditing entity such as Merieux Nutrisciences and AIB (American Institute of Baking)
- Compliance with applicable aspects of the 2011 Food Safety Modernization Act
- Adherence to Trinity’s mandated recall policies
- Participation in Trinity’s performance standards reporting for on-time deliveries and product fulfillment

Training Department - Trinity’s training department is a network of training professionals promoting and providing instruction for basic and advanced quality assurance science and standards. Our trainers provide information and materials relative to Trinity team members as well as incarcerated work crew members.

- Trinity Services Group team member training facilitated through
 - Live events
 - Virtual/proctored events
 - Self-Paced events
- Mandatory QA related training for all unit level team members
 - Rookie Fast Track
 - ServSafe Food Handlers Certification
 - HACCP protocols/procedures
 - Kitchen/equipment safe operation
- Inmate/resident/detainee/convict training
 - Kitchen safety
 - Mandatory adherence to hygiene standards
 - Critical aspects for ServSafe protocols

Support Services Department - Supports Trinity’s efforts in the administration of all facets of our NetMenu platform, Corporate Chef activities, Quality Assurance and OPA (Operational Performance Audit).

- PCQI (Preventative Controls Qualified Individual) and HACCP support
- Crisis Management - maintains a platform through which 24/7/52 expertise/support is available to any of our operating units through Experts On-Demand and BIOTRAX testing laboratory



Food Service Unit-Level Processes -

To maintain our position as a premier food service management company and achieve our business objectives, we believe it is essential that food safety becomes an intrinsic part of our business plan. We understand that the prevention of foodborne illness and good sanitation practices bring tangible benefits to our workforce, clients, shareholders, and company. By maintaining an effective food safety policy, we meet legal obligations and perform due diligence within the organization.

Our food service units maintain an extreme awareness for safe handling practices of food products, ensuring all who work in a Trinity kitchen are well trained in critical aspects of food safety.

- Hygiene awareness
 - Trinity staff must meet or exceed Trinity’s and local health department guidelines
 - Kitchen workers (inmate workforce) are subject to hygiene checks before entering into a

- kitchen and questioning for common health concerns, cuts, wounds, illnesses
- Inmate workers are continually monitored to ensure safe food handling, hand washing, and other standards throughout the workday
- Storage area temperature recording performed a minimum of 3 times per day at prescribed time frames
- Delivery vehicle temperature checks to ensure proper temperatures are maintained for all products
- Recording of food temperatures at varying intervals to ensure minimum standards are maintained throughout the production/serving process
 - Cooking/production
 - Holding product for service
 - Temperatures of the products served (random checks throughout each service period)
- Daily cleaning schedules for all kitchen equipment
- Detailed cleaning schedules for regular breakdown cleaning of all applicable equipment





Operation Policies and Procedures

We have provided the Table of Contents from our Operations Policies and Procedures Manual for your review. Our manual is proprietary, but available to you on request.


OPERATIONS POLICIES AND PROCEDURES MANUAL Table of Contents

| | |
|---------|---|
| HR-101 | MANAGER REQUIREMENTS |
| HR-102 | MANAGER TRAINING REQUIREMENTS |
| HR-103 | HOURLY TEAM MEMBER TRAINING REQUIREMENTS |
| HR-104 | ADMINISTRATIVE TEAM MEMBER TRAINING |
| QA-201 | QA OPA RECORD |
| QA-202 | MONTHLY WEEKLY SHIFT INSPECTION WATER TEMPS |
| QA-203 | TEMPERATURE CONTROL LOGS |
| QA-204 | BUDGETING AND PURCHASING |
| MEN-301 | CYCLE MENUS |
| MEN-302 | DIETARY ALLOWANCE |
| MEN-303 | NEW RECIPE IMPLEMENTATION PROCESS |
| MEN-304 | TITLE 15 MENU REQUIREMENTS FOR CALIFORNIA |
| MEN-305 | PERMANENT MENU CHANGE PROCEDURE |
| MEN-306 | ALTERNATE MEAL SERVICE |
| MEN-307 | TEMPORARY MENU SUBSTITUTIONS |
| MEN-308 | RESTRICTED DIETS |
| MEN-309 | MEDICAL AND RELIGIOUS DIET SYSTEM |
| MEN-310 | RESTRICTED DIET SYSTEM |
| MEN-311 | DIET MENU PROCEDURES |
| MEN-312 | MEDICAL DIET LOG |
| MEN-313 | RELIGIOUS DIET ORDERS |
| SS-401 | HEALTH AND SAFETY REGULATIONS |
| SS-402 | EMERGENCY CONTINGENCY PLANS |
| SS-403 | KNIFES KEYS YEAST |
| SS-404 | FOOD GROWN PRODUCED IN SYSTEM |
| SS-405 | EQUIPMENT MAINTENANCE WORK |
| PRO-501 | STANDARDIZED RECIPES |
| PRO-502 | PORTION CONTROL |
| PRO-503 | FOOD PRODUCTION PLAN |
| PRO-504 | PRE PREPARATION PULL RECORD |
| PRO-505 | TRAY LINE PLANNING DIAGRAM |
| PRO-506 | STAFF VISITOR MEAL SIGN IN LOG |
| PRO-507 | PANNING AND PORTIONING |
| PRO-508 | THERMOMETER CALIBRATION |
| TK-001 | NEW RECIPE IMPLEMENTATION PROCESS |
| TK-002 | NUTRITIONAL EVALUATION OF RECIPES AND INGREDIENTS |
| TK-003 | TEST PILOT LOCATIONS |
| TK-004 | PROCESS FORMAT TESTING |
| TK-005 | ACCOUNTABILITY PROCESS FOR TEST KITCHEN |
| TK-006 | RECIPE CONCERN REPORTING |
| TTO-101 | KIOSK ORDERING |
| TTO-102 | HOT FOOD SALES ACCOUNTING |



Monitoring Inmate Preferences

Trinity’s menu was planned using products and recipes that are generally acceptability by the inmate population. As part of our continuous quality assurance program, we conduct plate waste studies, listen to feedback (both verbal or written) from inmates and staff, and provide our proposed reaction plan to the facility management for open discussion and approval on what corrective actions should be taken, if any. As most everyone knows, food will always be subject to criticism - but we take everything seriously and pledge to meet or exceed our clients expectations on how to react to such criticism when it occurs.



TRINITY SERVICES GROUP, INC.

QUALITY ASSESSMENT OF AN INMATE TRAY

FOOD DISTRIBUTION USED: _____ DATE: _____

MEAL: _____ HOLDING TIME: _____

| ITEM | SOUP | MEAT | CASSEROLE | POTATO | VEG | MARG. | SALAD | FRUIT | BEV. H | BEV. C |
|---|------|------|-------------------|--------|-------------|---------------------|-------------|-------|-------------|--------|
| 1. TEMPERATURE | | | | | | | | | | |
| A) STANDARD | 180 | 160 | 175 | 160 | 160 | 40 | 45 | 40 | 185 | 40 |
| B) ACTUAL | | | | | | | | | | |
| 2. PORTIONS STANDARD | | | | | | | | | | |
| SIZES ACTUAL | | | | | | | | | | |
| 3. APPEARANCE OF FOODS | | | | | | | | | | |
| 4. TASTE & AROMA | | | | | | | | | | |
| 5. REMARKS (Missing Items, Etc.) | | | | | | | | | | |
| 6. TRAY ACCOMPANIMENTS | | | | | | | | | | |
| TRAY: _____ | | | TRAY COVER: _____ | | | PLASTIC WARE: _____ | | | | |
| 7. OVERALL QUALITY | | | | | | | | | | |
| EXCELLENT: _____ | | | VERY GOOD: _____ | | GOOD: _____ | | FAIR: _____ | | POOR: _____ | |
| 8. RECOMMENDED CORRECTIONS | | | | | | | | | | |
| 9. LIST RE-OCCURRING PROBLEMS | | | | | | | | | | |
| _____ | | | | | | | | | | |
| * GRADE ON A SCALE OF 1 TO 4: 1=POOR, 2=FAIR, 3=GOOD, 4=EXCELLENT | | | | | | | | | | |
| SIGNATURE OF ASSESSOR: _____ | | | | | | | | | | |
| COPY TO: UNIT MANAGER DISTRICT MANAGER | | | | | | | | | | |



Grievances

Trinity understands the requirements regarding inmate complaints. We agree to implement the preferred procedure as desired by each facility. Food service issues or inmate grievances should be directed to the Trinity Food Service Director by each facility's administration. The Food Service Director will assist the facility by providing information and corrective action documentation as needed so that Trinity and the facility can cooperatively provide satisfactory responses to inmate grievances within 24 hours. The Food Service Director is willing and required to discuss food-related issues when needed and will personally handle any staff issues regarding food service.

Human Resources. This group will assist with any personnel issues arising from benefits programs, payroll, performance reviews, disciplinary actions, training, recruiting, and PREA, among other things.

Purchasing. If there are any questions involving delivery times, product shortages, or product quality, our purchasing team stands ready to address any concerns quickly.

Accounting. This department addresses any problems relating to billing invoices and our suppliers' prompt payment

to ensure routing services are not interrupted.

Legal. Our legal team stands ready to assist your facility with quick responses to any lawsuits or situations that warrant legal involvement.

Communication is priority #1 when dealing with any issues, no matter how large or small. We insist on regular communications between our Food Service Director and the appropriate facility representatives. Regularly attending your facility management meetings is critical to our teams being partners when working through daily operations. We ask that your facilities also include the District Manager and Regional Vice President in all communications relating to performance, critical dates, and required responses to ensure Trinity is right on top of every activity in the operations.

Minimizing Inmate Litigation

Trinity prevents inmate litigation through a structured plan; the process that is documented in this proposal (purchasing, production, quality control, special diet tracking, temperature logs, meal assessments, procedures, tracking and documentation kept on file) as well as prompt response to grievances and immediate corrective action. We also readily participate in any meetings the facility requires with inmates.



Cost Proposal

Trinity is pleased to present our pricing proposal to continue to operate the food service for the Okaloosa County Department of Corrections. A few key points of our pricing are below:

Trinity has included wage increases for all salary and hourly positions. These increases are necessary to be able to attract employees in this labor market. Additionally, highly competitive wages are needed to retain qualified employees.

The maintenance requirement per the RFP is above our current contractual requirements, resulting in a slightly higher cost than your current price per meal.

To mitigate the costly repairs and maintenance Trinity is willing to invest in the facility at **NO ADDITIONAL COST** to the County. Our investment includes purchasing:

- One 80-gallon Kettle
- One 48-inch Griddle
- 2 Double Stack Ovens

Our total investment in Okaloosa County is over \$46,000. We recognize that by investing in this equipment, the operation will be more efficient, eliminating the downtime of costly repairs to older aged equipment.

Investments are buy-back protected.

| TRINITY SERVICES GROUP | | | |
|---|---|----------|------------|
| Okaloosa County Corrections CHH Inmate Population Sliding Scale | | | |
| FROM | | TO | PRICE |
| Up To | - | 399 | Negotiable |
| 400 | - | 424 | \$ 1.287 |
| 425 | - | 449 | \$ 1.254 |
| 450 | - | 474 | \$ 1.225 |
| 475 | - | 499 | \$ 1.199 |
| 500 | - | 524 | \$ 1.175 |
| 525 | - | 549 | \$ 1.154 |
| 550 | - | 574 | \$ 1.135 |
| 575 | - | 599 | \$ 1.117 |
| 600 | - | 624 | \$ 1.101 |
| 625 | - | 649 | \$ 1.086 |
| 650 | - | 674 | \$ 1.072 |
| 675 | - | 699 | \$ 1.060 |
| 700 | - | 724 | \$ 1.048 |
| 725 | - | 749 | \$ 1.039 |
| 750 | - | 774 | \$ 1.031 |
| 775 | - | 799 | \$ 1.023 |
| 800 | - | 824 | \$ 1.016 |
| 825 | - | 849 | \$ 1.009 |
| 850 | - | 874 | \$ 1.003 |
| 875 | - | 899 | \$ 0.997 |
| 900 | - | 924 | \$ 0.991 |
| 925 | - | 949 | \$ 0.986 |
| 950 | - | And over | \$ 0.981 |

Juvenile Meals are billed at scale plus \$0.50 per meal.



| TRINITY SERVICES GROUP | | | |
|---------------------------------|------------|------------|-------|
| Okaloosa County Corrections | | | |
| HHC | | | |
| Inmate Population Sliding Scale | | | |
| FROM | TO | PRICE | |
| Up To | - 399 | Negotiable | |
| 400 | - 424 | \$ | 1.288 |
| 425 | - 449 | \$ | 1.255 |
| 450 | - 474 | \$ | 1.227 |
| 475 | - 499 | \$ | 1.201 |
| 500 | - 524 | \$ | 1.178 |
| 525 | - 549 | \$ | 1.157 |
| 550 | - 574 | \$ | 1.138 |
| 575 | - 599 | \$ | 1.121 |
| 600 | - 624 | \$ | 1.105 |
| 625 | - 649 | \$ | 1.091 |
| 650 | - 674 | \$ | 1.077 |
| 675 | - 699 | \$ | 1.065 |
| 700 | - 724 | \$ | 1.053 |
| 725 | - 749 | \$ | 1.045 |
| 750 | - 774 | \$ | 1.037 |
| 775 | - 799 | \$ | 1.029 |
| 800 | - 824 | \$ | 1.022 |
| 825 | - 849 | \$ | 1.016 |
| 850 | - 874 | \$ | 1.010 |
| 875 | - 899 | \$ | 1.004 |
| 900 | - 924 | \$ | 0.998 |
| 925 | - 949 | \$ | 0.993 |
| 950 | - And over | \$ | 0.988 |

| TRINITY SERVICES GROUP | | | |
|---------------------------------|------------|------------|-------|
| Okaloosa County Corrections | | | |
| HHH | | | |
| Inmate Population Sliding Scale | | | |
| FROM | TO | PRICE | |
| Up To | - 399 | Negotiable | |
| 400 | - 424 | \$ | 1.203 |
| 425 | - 449 | \$ | 1.170 |
| 450 | - 474 | \$ | 1.141 |
| 475 | - 499 | \$ | 1.115 |
| 500 | - 524 | \$ | 1.091 |
| 525 | - 549 | \$ | 1.070 |
| 550 | - 574 | \$ | 1.050 |
| 575 | - 599 | \$ | 1.033 |
| 600 | - 624 | \$ | 1.016 |
| 625 | - 649 | \$ | 1.001 |
| 650 | - 674 | \$ | 0.988 |
| 675 | - 699 | \$ | 0.975 |
| 700 | - 724 | \$ | 0.963 |
| 725 | - 749 | \$ | 0.954 |
| 750 | - 774 | \$ | 0.946 |
| 775 | - 799 | \$ | 0.938 |
| 800 | - 824 | \$ | 0.930 |
| 825 | - 849 | \$ | 0.923 |
| 850 | - 874 | \$ | 0.917 |
| 875 | - 899 | \$ | 0.911 |
| 900 | - 924 | \$ | 0.905 |
| 925 | - 949 | \$ | 0.899 |
| 950 | - And over | \$ | 0.894 |

Juvenile Meals are billed at scale plus \$0.50 per meal.

Juvenile Meals are billed at scale plus \$0.50 per meal.

Attachment “B” – Insurance Requirements

GENERAL SERVICES INSURANCE REQUIREMENTS

REVISED: 01/2/2019

CONTRACTORS INSURANCE

1. The Contractor shall not commence any work in connection with this Agreement until he has obtained all required insurance and the certificate of insurance has been approved by the Okaloosa County Risk Manager or designee.
2. All insurance policies shall be with insurers authorized to do business in the State of Florida. Insuring company is required to have a minimum rating of A, Class X in the Best Key Rating Guide published by A.M. Best & Co. Inc.
3. All insurance shall include the interest of all entities named and their respective officials, employees & volunteers of each and all other interests as may be reasonably required by Okaloosa County. The coverage afforded the Additional Insured under this policy shall be primary insurance. If the Additional Insured have other insurance that is applicable to the loss, such other insurance shall be on an excess or contingent basis. The amount of the company's liability under this policy shall not be reduced by the existence of such other insurance.
4. Where applicable the County shall be shown as an Additional Insured with a waiver of Subrogation on the Certificate of Insurance on all Workers Compensation Clauses.
5. The County shall retain the right to reject all insurance policies that do not meet the requirement of this Agreement. Further, the County reserves the right to change these insurance requirements with 60-day prior written notice to the Contractor.
6. The County reserves the right at any time to require the Contractor to provide copies (redacted if necessary) of any insurance policies to document the insurance coverage specified in this Agreement.
7. Any subsidiaries used shall also be required to obtain and maintain the same insurance requirements as are being required herein of the Contractor.
8. Any exclusions or provisions in the insurance maintained by the Contractor that excludes coverage for work contemplated in this agreement shall be deemed unacceptable and shall be considered breach of contract.

WORKERS' COMPENSATION INSURANCE

1. The Contractor shall secure and maintain during the life of this Agreement Workers' Compensation insurance for all of his employees employed for the project or any site connected with the work, including supervision, administration or management, of

this project and in case any work is sublet, with the approval of the County, the Contractor shall require the Subcontractor similarly to provide Workers' Compensation insurance for all employees employed at the site of the project, and such evidence of insurance shall be furnished to the County not less than ten (10) days prior to the commencement of any and all sub-contractual Agreements which have been approved by the County.

2. Contractor must be in compliance with all applicable State and Federal workers' compensation laws, including the U.S. Longshore Harbor Workers' Act or Jones Act, if applicable.
3. No class of employee, including the Contractor himself, shall be excluded from the Workers' Compensation insurance coverage. The Workers' Compensation insurance shall also include Employer's Liability coverage.
4. Okaloosa County Board of County Commissioners shall be listed as an Additional Insured by policy endorsement on all policies applicable to this agreement except Worker's Compensation. A waiver of subrogation is required on all policies

BUSINESS AUTOMOBILE LIABILITY

Coverage must be afforded for all Owned, Hired, Scheduled, and Non-Owned vehicles for Bodily Injury and Property Damage in an amount not less than \$1,000,000 combined single limit each accident. If the contractor does not own vehicles, the contractor shall maintain coverage for Hired & Non-Owned Auto Liability, which may be satisfied by way of endorsement to the Commercial General Liability policy or separate Business Auto Policy. Contractor must maintain this insurance coverage throughout the life of this Agreement.

COMMERCIAL GENERAL LIABILITY INSURANCE

1. The Contractor shall carry Commercial General Liability insurance against all claims for Bodily Injury, Property Damage and Personal and Advertising Injury caused by the Contractor.
2. Commercial General Liability coverage shall include the following:
 - 1.) Premises & Operations Liability
 - 2.) Bodily Injury and Property Damage Liability
 - 3.) Independent Contractors Liability
 - 4.) Contractual Liability
 - 5.) Products and Completed Operations Liability
3. Contractor shall agree to keep in continuous force Commercial General Liability coverage for the length of the contract.

INSURANCE LIMITS OF LIABILITY

The insurance required shall be written for not less than the following, or greater if required by law and shall include Employer's liability with limits as prescribed in this contract:

| | <u>LIMIT</u> |
|------------------------------------|--|
| 1. Workers' Compensation | |
| 1.) State | Statutory |
| 2.) Employer's Liability | \$500,000 each accident |
| 2. Business Automobile | \$1,000,000 each accident (A combined single limit) |
| 3. Commercial General Liability | \$1,000,000 each occurrence for Bodily Injury & Property Damage \$1,000,000 each occurrence Products and completed operations |
| 4. Personal and Advertising Injury | \$1,000,000 each occurrence |

NOTICE OF CLAIMS OR LITIGATION

The Contractor agrees to report any incident or claim that results from performance of this Agreement. The County representative shall receive written notice in the form of a detailed written report describing the incident or claim within ten (10) days of the Contractor's knowledge. In the event such incident or claim involves injury and/or property damage to a third party, verbal notification shall be given the same day the Contractor becomes aware of the incident or claim followed by a written detailed report within ten (10) days of verbal notification.

INDEMNIFICATION & HOLD HARMLESS

Contractor shall indemnify and hold harmless the County, its officers and employees from liabilities, damages, losses, and costs including but not limited to reasonable attorney fees, to the extent caused by the negligence, recklessness, or wrongful conduct of the Contractor and other persons employed or utilized by the Contractor in the performance of this contract.

CERTIFICATE OF INSURANCE

1. Certificates of insurance indicating the job site and evidencing all required coverage must be submitted not less than 10 days prior to the commencement of any of the work. The certificate holder(s) shall be as follows: Okaloosa County Board of County Commissioners, 302 N. Wilson St., Crestview, Florida, 32536.

2. The contractor shall provide a Certificate of Insurance to the County with a thirty (30) day prior written notice of cancellation; ten (10) days' prior written notice if cancellation is for nonpayment of premium).
3. In the event that the insurer is unable to accommodate the cancellation notice requirement, it shall be the responsibility of the contractor to provide the proper notice. Such notification shall be in writing by registered mail, return receipt requested, and addressed to the Okaloosa County Purchasing Department at 5479-A Old Bethel Road, Crestview, FL 32536.
4. In the event the contract term goes beyond the expiration date of the insurance policy, the contractor shall provide the County with an updated Certificate of insurance no later than ten (10) days prior to the expiration of the insurance currently in effect. The County reserves the right to suspend the contract until this requirement is met.
5. The certificate shall indicate if coverage is provided under a claims-made or occurrence form. If any coverage is provided on a claims-made form, the certificate will show a retroactive date, which should be the same date of the initial contract or prior.
6. All certificates shall be subject to Okaloosa County's approval of adequacy of protection.
7. All deductibles or SIRs, whether approved by Okaloosa County or not, shall be the Contractor's full responsibility.
8. In no way will the entities listed as Additional Insured be responsible for, pay for, be damaged by, or limited to coverage required by this schedule due to the existence of a deductible or SIR.

GENERAL TERMS

Any type of insurance or increase of limits of liability not described above which, the Contractor required for its own protection or on account of statute shall be its own responsibility and at its own expense.

Any exclusions or provisions in the insurance maintained by the contractor that excludes coverage for work contemplated in this contract shall be deemed unacceptable and shall be considered breach of contract.

The carrying of the insurance described shall in no way be interpreted as relieving the Contractor of any responsibility under this contract.

Should the Contractor engage a subcontractor or sub-subcontractor, the same conditions will apply under this Agreement to each subcontractor and sub-subcontractor.

The Contractor hereby waives all rights of subrogation against Okaloosa County and its employees under all the foregoing policies of insurance.

EXCESS/UMBRELLA INSURANCE

The Contractor shall have the right to meet the liability insurance requirements with the purchase of an EXCESS/UMBRELLA insurance policy. In all instances, the combination of primary and EXCESS/UMBRELLA liability coverage must equal or exceed the minimum liability insurance limits stated in this Agreement.



CERTIFICATE OF LIABILITY INSURANCE

DATE(MM/DD/YYYY)
10/04/2021

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

| | | | |
|---|--|--|---------------|
| PRODUCER Aon Risk Services Central, Inc. St. Louis MO Office 4220 Duncan Avenue Suite 401 St Louis MO 63110 USA | CONTACT NAME: PHONE (AG. No. Ext): (866) 283-7122 FAX (AG. No.): (800) 363-0105 | | |
| | E-MAIL ADDRESS: | | |
| INSURED Trinity Services Group, Inc 477 Commerce Boulevard Oldsmar FL 34677 USA | INSURER(S) AFFORDING COVERAGE | | NAIC # |
| | INSURER A: Liberty Mutual Fire Ins Co | | 23035 |
| | INSURER B: LM Insurance Corporation | | 33600 |
| | INSURER C: | | |
| | INSURER D: | | |
| | INSURER E: | | |

Holder Identifier :

COVERAGES **CERTIFICATE NUMBER:** 570089725771 **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS.

Limits shown are as requested

| INSR LTR | TYPE OF INSURANCE | ADBL INSD | SUBR WVD | POLICY NUMBER | POLICY EFF (MM/DD/YYYY) | POLICY EXP (MM/DD/YYYY) | LIMITS | |
|----------|---|-----------|----------|--|-------------------------|-------------------------|---|--------------|
| A | <input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER: | | | EB2651291759060 SIR applies per policy terms & conditions | 12/01/2020 | 12/01/2021 | EACH OCCURRENCE | \$1,000,000 |
| | | | | | | | DAMAGE TO RENTED PREMISES (Ea occurrence) | \$1,000,000 |
| | | | | | | | MED EXP (Any one person) | \$5,000 |
| | | | | | | | PERSONAL & ADV INJURY | \$1,000,000 |
| | | | | | | | GENERAL AGGREGATE | \$10,000,000 |
| | | | | | | | PRODUCTS - COMP/OP AGG | \$2,000,000 |
| A | <input checked="" type="checkbox"/> AUTOMOBILE LIABILITY <input checked="" type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> NON-OWNED AUTOS ONLY | | | AS2-651-291759-070 | 12/01/2020 | 12/01/2021 | COMBINED SINGLE LIMIT (Ea accident) | \$1,000,000 |
| | | | | | | | BODILY INJURY (Per person) | |
| | | | | | | | BODILY INJURY (Per accident) | |
| | | | | | | | PROPERTY DAMAGE (Per accident) | |
| | <input type="checkbox"/> UMBRELLA LIAB <input type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> DED <input type="checkbox"/> RETENTION | | | | | | EACH OCCURRENCE | |
| | | | | | | | AGGREGATE | |
| B | <input checked="" type="checkbox"/> WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR / PARTNER / EXECUTIVE OFFICER/MEMBER (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below | | | WC5651291759040 | 12/01/2020 | 12/01/2021 | <input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER | |
| | | | | | | | E.L. EACH ACCIDENT | \$1,000,000 |
| | | | | | | | E.L. DISEASE-EA EMPLOYEE | \$1,000,000 |
| | | | | | | | E.L. DISEASE-POLICY LIMIT | \$1,000,000 |

Certificate No : 570089725771

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

RE: Location: Okaloosa County, FL. Okaloosa County BOCC, its officers, agents and employees are included as Additional Insured in accordance with the policy provisions of the General Liability policy.

| | |
|--|--|
| CERTIFICATE HOLDER Okaloosa County BOCC 5479A Old Bethel Road Crestview FL 32536 USA | CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE <i>Aon Risk Services Central, Inc.</i> |
|--|--|

Attachment "C"
Title VI List

Title VI List of Pertinent Nondiscrimination Acts and Authorities

During the performance of this Agreement, the Contractor, for itself, its assignees, and successors in interest (hereinafter referred to as the “Contractor”), as applicable, agrees to comply with the following non-discrimination statutes and authorities; including but not limited to:

- Title VI of the Civil Rights Act of 1964 (42 USC § 2000d *et seq.*, 78 stat. 252) (prohibits discrimination on the basis of race, color, national origin);
- 49 CFR part 21 (Non-discrimination in Federally-assisted programs of the Department of Transportation—Effectuation of Title VI of the Civil Rights Act of 1964);
- The Uniform Relocation Assistance and Real Property Acquisition Policies Act of 1970, (42 USC § 4601) (prohibits unfair treatment of persons displaced or whose property has been acquired because of Federal or Federal-aid programs and projects);
- Section 504 of the Rehabilitation Act of 1973 (29 USC § 794 *et seq.*), as amended (prohibits discrimination on the basis of disability); and 49 CFR part 27;
- The Age Discrimination Act of 1975, as amended (42 USC § 6101 *et seq.*) (prohibits discrimination on the basis of age);
- Airport and Airway Improvement Act of 1982 (49 USC § 471, Section 47123), as amended (prohibits discrimination based on race, creed, color, national origin, or sex);
- The Civil Rights Restoration Act of 1987 (PL 100-209) (broadened the scope, coverage and applicability of Title VI of the Civil Rights Act of 1964, the Age Discrimination Act of 1975 and Section 504 of the Rehabilitation Act of 1973, by expanding the definition of the terms “programs or activities” to include all of the programs or activities of the Federal-aid recipients, sub-recipients and contractors, whether such programs or activities are Federally funded or not);
- Titles II and III of the Americans with Disabilities Act of 1990, which prohibit discrimination on the basis of disability in the operation of public entities, public and private transportation systems, places of public accommodation, and certain testing entities (42 USC §§ 12131 – 12189) as implemented by U.S. Department of Transportation regulations at 49 CFR parts 37 and 38;
- The Federal Aviation Administration’s Nondiscrimination statute (49 USC § 47123) (prohibits discrimination on the basis of race, color, national origin, and sex);
- Executive Order 12898, Federal Actions to Address Environmental Justice in Minority Populations and Low-Income Populations, which ensures nondiscrimination against minority populations by discouraging programs, policies, and activities with disproportionately high and adverse human health or environmental effects on minority and low-income populations;
- Executive Order 13166, Improving Access to Services for Persons with Limited English Proficiency, and resulting agency guidance, national origin discrimination includes discrimination because of limited English proficiency (LEP). To ensure compliance with Title VI, you must take reasonable steps to ensure that LEP persons have meaningful access to your programs (70 Fed. Reg. at 74087 to 74100);
- Title IX of the Education Amendments of 1972, as amended, which prohibits you from discriminating because of sex in education programs or activities (20 USC 1681 *et seq.*).

Attachment “D” – Scrutinized Companies Certification

VENDORS ON SCRUTINIZED COMPANIES LISTS

By executing this Certificate, the bid proposer, certifies that it is not: (1) listed on the Scrutinized Companies that Boycott Israel List, created pursuant to section 215.4725, Florida Statutes, (2) engaged in a boycott of Israel, (3) listed on the Scrutinized Companies with Activities in Sudan List or the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, created pursuant to section 215.473, Florida Statutes, or (4) engaged in business operations in Cuba or Syria. Pursuant to section 287.135(5), Florida Statutes, the County may disqualify the bid proper immediately or immediately terminate any agreement entered into for cause if the bid proposer is found to have submitted a false certification as to the above or if the Contractor is placed on the Scrutinized Companies that Boycott Israel List, is engaged in a boycott of Israel, has been placed on the Scrutinized Companies with Activities in Sudan List or the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List, or has been engaged in business operations in Cuba or Syria, during the term of the Agreement. If the County determines that the bid proposer has submitted a false certification, the County will provide written notice to the bid proposer. Unless the bid proposer demonstrates in writing, within 90 calendar days of receipt of the notice, that the County's determination of false certification was made in error, the County shall bring a civil action against the bid proposer. If the County's determination is upheld, a civil penalty shall apply, and the bid proposer will be ineligible to bid on any Agreement with a Florida agency or local governmental entity for three years after the date of County's determination of false certification by bid proposer.

As the person authorized to sign this statement, I certify that this firm complies fully with the above requirements.

DATE: September 1, 2021

SIGNATURE: 

COMPANY: Trinity Services Group, Inc.

NAME: David M. Miller
(Typed or Printed)

ADDRESS: 477 Commerce Blvd.
Oldsmar, FL 34677

TITLE: Chief Operating Officer

E-MAIL: dave.miller@trinityservicesgroup.com

PHONE NO.: 813-854-4264

**Attachment “E”
Grant Funding Conditions**

EXHIBIT E
GENERAL GRANT FUNDING SPECIAL PROPOSAL CONDITIONS

Either this solicitation is fully or partially Grant funded. Respondents shall comply with the clauses as enumerated below.

1. **Drug Free Workplace Requirements** - Drug-free workplace requirements in accordance with Drug Free Workplace Act of 1988 (Pub l 100-690, Title V, Subtitle D) All contractors entering into Federal funded contracts over \$100,000 must comply with Federal Drug Free workplace requirements as Drug Free Workplace Act of 1988.
2. **Contractor Compliance** - The contractor shall comply with all uniform administrative requirements, cost principles, and audit requirements for federal awards.
3. **Conflict of Interest** - The contractor must disclose in writing any potential conflict of interest to the County or pass-through entity in accordance with applicable Federal policy.
4. **Mandatory Disclosures** - The contractor must disclose in writing all violations of Federal criminal law involving fraud, bribery, or gratuity violations potentially affecting the Federal award.
5. **Utilization of Minority and Women Firms (M/WBE)** - The contractor must take all necessary affirmative steps to assure that minority businesses, women's business enterprises, and labor surplus area firms are used when possible, in accordance with 2CFR 200.321. If subcontracts are to be let, prime contractor will require compliance by all sub-contractors. Prior to contract award, the contractor shall document efforts to utilize M/WBE firms including what firms were solicited as suppliers and/or subcontractors as applicable and submit this information with their bid submittal. Information regarding certified M/WBE firms can be obtained from:

Florida Department of Management Services (Office of Supplier Diversity)
Florida Department of Transportation
Minority Business Development Center in most large cities and
Local Government M/DBE programs in many large counties and cities
6. **Equal Employment Opportunity** - (As per Executive Order 11246) The contractor may not discriminate against any employee or applicant for employment because of age, race, color, creed, sex, disability or national origin. The contractor agrees to take affirmative action to ensure that applicants are employed and that employees are treated during employment without regard to their age, race, color, creed, sex, disability or national origin. Such action shall include but not be limited to the following: employment, upgrading, demotion or transfer, recruitment advertising, layoff or termination, rates of pay or other forms of compensation and selection for training including apprenticeship.
7. **Davis-Bacon Act** - If applicable to this contract, the contractor agrees to comply with all provisions of the Davis Bacon Act as amended (40 U.S.C. 3141-3148). Contractors are required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, contractors

must be required to pay wages not less than once a week. If the grant award contains Davis Bacon provisions, the County will place a copy of the current prevailing wage determination issued by the Department of Labor in the solicitation document. The decision to award a contract shall be conditioned upon the acceptance of the wage determination.

8. **Copeland Anti Kick Back Act** - If applicable to this contract, contractors shall comply with all the requirements of 18 U.S.C. § 874, 40 U.S.C. § 3145, 29 CFR Part 3 which are incorporated by reference to this contract. Contractors are prohibited from inducing by any means any person employed in the construction, completion or repair of public work to give up any part of the compensation to which he or she is otherwise entitled.
9. **Contract Work Hours and Safety Standards Act** - (40 U.S.C. 3701–3708): Where applicable, all contracts awarded in excess of \$100,000 that involve the employment of mechanics or laborers must be in compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor is required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous or dangerous. These requirements do not apply to the purchases of supplies or materials or articles ordinarily available on the open market, or contracts for transportation or transmission of intelligence.
10. **Clean Air Act (42 U.S.C. 7401–7671q.) - and the Federal Water Pollution Control Act (33 U.S.C. 1251–1387): as amended**—The Contractor agrees to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401–7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251–1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).
11. **Debarment and Suspension** - (Executive Orders 12549 and 12689): A contract award (see 2 CFR 180.220) must not be made to parties listed on the government wide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), “Debarment and Suspension. SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549. The contractor shall certify compliance. The bidder or proposer further agrees to include a provision requiring such compliance in its lower tier covered transactions and subcontracts.
12. **Byrd Anti-Lobbying Amendment** - (31 U.S.C. 1352): Contractors that apply or bid for an award exceeding \$100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes

place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award. The contractor shall certify compliance.

13. **Rights to Inventions Made Under a Contract or Agreement**: - If the Federal award meets the definition of “funding agreement” under 37 CFR § 401.2 (a) and the recipient or subrecipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that “funding agreement,” the recipient or subrecipient must comply with the requirements of 37 CFR Part 401, “Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements,” and any implementing regulations issued by the awarding agency.
14. **Procurement of Recovered Materials** - Contractors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item exceeds \$10,000 or the value of the quantity acquired during the preceding fiscal year exceeded \$10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines.
15. **Access to Records and Reports** - Contractor will make available to the County’s granting agency, the granting agency’s Office of Inspector General, the Government Accountability Office, the Comptroller General of the United States, Okaloosa County, Okaloosa County Clerk of Court’s Inspector General, or any of their duly authorized representatives any books, documents, papers or other records, including electronic records, of the contractor that are pertinent to the County’s grant award, in order to make audits, investigations, examinations, excerpts, transcripts, and copies of such documents. The right also includes timely and reasonable access to the contractor’s personnel during normal business hours for the purpose of interview and discussion related to such documents. This right of access shall continue as long as records are retained.
16. **Record Retention** - Contractor will retain of all required records pertinent to this contract for a period of three years, beginning on a date as described in 2 C.F.R. §200.333 and retained in compliance with 2 C.F.R. §200.333.
17. **Federal Changes** - Contractor shall comply with all applicable Federal agency regulations, policies, procedures and directives, including without limitation those listed directly or by reference, as they may be amended or promulgated from time to time during the term of the contract.
18. **Termination for Default (Breach or Cause)** - Contracts in excess of \$10,000 – If Contractor does not deliver supplies in accordance with the contract delivery schedule, or, if the contract is for services, the Contractor fails to perform in the manner called for in the contract, or if the Contractor fails to comply with any other provisions of the contract, the County may terminate the contract for default. Termination shall be effected by serving a notice of termination on the contractor setting forth the manner in which the Contractor is in default.

The contractor will only be paid the contract price for supplies delivered and accepted, or services performed in accordance with the manner of performance set forth in the contract.

19. **Safeguarding Personal Identifiable Information** - Contractor will take reasonable measures to safeguard protected personally identifiable information and other information designated as sensitive by the awarding agency or is considered sensitive consistent with applicable Federal, state and/or local laws regarding privacy and obligations of confidentiality.
20. **Prohibition on utilization of cost plus a percentage of cost contracts** - The County will not award contracts containing Federal funding on a cost plus percentage of cost basis.
21. **Prohibition on utilization of time and material type contracts** - The County will not award contracts based on a time and material basis if the contract contains Federal funding.
22. **Disputes** - Any dispute arising under this Agreement which is not settled by Agreement of the parties may be settled by mediation, arbitration, or other appropriate legal proceedings. Pending any decision, appeal or judgment in such proceedings or the settlement of any dispute arising under this Agreement, shall proceed diligently with the performance of this Agreement in accordance with the decision of the County. This Agreement shall be construed under the laws of the State of Florida, and venue for any actions arising out of this Agreement shall be in the Circuit Court of Okaloosa County.
23. **Energy Policy and Conservation Act (43 U.S.C.§6201)** - All contracts except micro-purchases (\$3000 or less, except for construction contracts over \$2000). Contracts shall comply with mandatory standards and policies relating to energy efficiency, stating in the state energy conservation plan issued in compliance with the Energy Policy and Conservation act. (Pub. L. 94-163, 89 Stat. 871) [53 FR 8078, 8087, Mar. 11, 1988, as amended at 60 FR 19639, 19645, Apr. 19, 1995].
24. **Compliance with Jessica Lunsford Act** - Background screening requirements for certain non-instructional school district employees and contractors.—(1) Except as provided in s. 1012.467 or s. 1012.468, non-instructional school district employees or contractual personnel who are permitted access on school grounds when students are present, who have direct contact with students or who have access to or control of school funds must meet level 2 screening requirements as described in s. 1012.32. Contractual personnel shall include any vendor, individual, or entity under contract with a school or the school board.(2) Every 5 years following employment or entry into a contract in a capacity described in subsection (1), each person who is so employed or under contract with the school district must meet level 2 screening requirements as described in s. 1012.32, at which time the school district shall request the Department of Law Enforcement to forward the fingerprints to the Federal Bureau of Investigation for the level 2 screening. If, for any reason following employment or entry into a contract in a capacity described in subsection (1), the fingerprints of a person who is so employed or under contract with the school district are not retained by the Department of Law Enforcement under s. 1012.32(3)(a) and (b), the person must file a complete set of fingerprints with the district school superintendent of the employing or contracting school district. Upon submission of fingerprints for this purpose, the school district shall request the Department of Law Enforcement to forward the fingerprints to the Federal Bureau of Investigation for the level 2 screening, and the fingerprints shall be retained by the Department of Law Enforcement under s. 1012.32(3)(a) and (b). The cost of the state and federal criminal history check required by level 2 screening may be borne by the district school board, the contractor, or the person

fingerprinted. Under penalty of perjury, each person who is employed or under contract in a capacity described in subsection (1) must agree to inform his or her employer or the party with whom he or she is under contract within 48 hours if convicted of any disqualifying offense while he or she is employed or under contract in that capacity.(3) If it is found that a person who is employed or under contract in a capacity described in subsection (1) does not meet the level 2 requirements, the person shall be immediately suspended from working in that capacity and shall remain suspended until final resolution of any appeals.

25. **Protest Procedures (Chapter 120, FL Statutes)** - Additional procedures applicable to protests to contract solicitations or award. Agencies subject to this chapter shall use the uniform rules of procedure, which provide procedures for the resolution of protests arising from the contract solicitation or award process.
26. **Compliance with Buy American (7 CFR Part 210.21 (d))**--Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Public Law 105-336) added a provision, Section 12(n) to the NSLA (42 USC 1760(n)), requiring school food authorities (SFAs) to purchase, to the maximum extent practicable, domestic commodity or product. Section 12(n) of the NSLA defines "domestic commodity or product" as an agricultural commodity that is produced in the United States and a food product that is processed in the United States using substantial agricultural commodities that are produced in the United States. "Substantial" means that over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. Products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States. The Buy American provision (7 CFR Part 210.21(d)) is one of the procurement standards school food agents (SFAs) must comply with when purchasing commercial food products served in the school meals programs.
27. **Rights to Inventions Made Under a Contract or Agreement [Appendix II to 2 CFR 200]**- Rights to Inventions made under a contractor agreement. If the Federal award meets the definition of "funding agreement" under 37 CFR § 401.2 (a)and the recipient or sub recipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that "funding agreement," the recipient or sub recipient must comply with the requirements of 37 CFR Part 401, "Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements," and any implementing regulations issued by the awarding agency.
28. **Discounts, Rebates & Credits** - All goods, services, or monies received as the result of any equipment or USDA Foods rebate shall be credited to the SFA's nonprofit food service account.
29. **Prohibition of Gratuities** - By submission of a bid, contractor certifies that no employee of SFA has or shall benefit financially or materially from such bid or subsequent contract. Any contract issued as a result of this ITB may be terminated at such time as it is determined that gratuities of any kind were either offered or received by any of the aforementioned persons.

As the person authorized to sign this statement, I certify that this company complies/will comply fully with the above requirements.

DATE: October 4, 2021

SIGNATURE: *David M. Miller*

COMPANY: Trinity Services Group

NAME: David M. Miller

ADDRESS: 477 Commerce Blvd.

TITLE: Chief Operating Officer

Oldsmar, FL 34677

E-MAIL: dave.miller@trinityservicesgroup.com

PHONE NO.: 813.475.7326