

**ARLINGTON COUNTY, VIRGINIA  
OFFICE OF THE PURCHASING AGENT  
2100 CLARENDON BOULEVARD, SUITE 500  
ARLINGTON, VIRGINIA 22201**

**CONTRACT AWARD COVERPAGE**

<b>TO:</b> Aramark Correctional Services, LLC	<b>DATE ISSUED:</b>	April 8, 2021
2400 Market Street	<b>CONTRACT NO:</b>	20-153-RFPLW
Philadelphia, Pennsylvania 19103	<b>CONTRACT TITLE:</b>	Food Services for Inmates of the Arlington County Sheriff's Office

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**THIS IS A NOTICE OF AWARD OF CONTRACT AND NOT AN ORDER. NO WORK IS AUTHORIZED UNTIL THE VENDOR  
RECEIVES A VALID COUNTY PURCHASE ORDER ENCUMBERING CONTRACT FUNDS.**

The contract documents consist of the terms and conditions of AGREEMENT No. 20-153-RFPLW including any attachments or amendments thereto.

**EFFECTIVE DATE:** April 15, 2021

**EXPIRES:** April 15, 2022

**RENEWALS:** THIS IS THE FIRST YEAR AWARD NOTICE OF A POSSIBLE FIVE YEAR CONTRACT.

**LIVING WAGE:** Y

**ATTACHMENTS:**

AGREEMENT No. 20-153-RFPLW

**EMPLOYEES NOT TO BENEFIT:**

**NO COUNTY EMPLOYEE SHALL RECEIVE ANY SHARE OR BENEFIT OF THIS CONTRACT NOT AVAILABLE TO THE GENERAL PUBLIC.**

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**VENDOR CONTACT:** Michael Santoro

**VENDOR TEL. NO.:**

**(215) 238-3262**

**EMAIL ADDRESS:** [santoro-michael@aramark.com](mailto:santoro-michael@aramark.com)

**COUNTY CONTACT:** Igor Scherbakov, Public Safety

**COUNTY TEL. NO.:**

**(703) 228-0709**

**COUNTY CONTACT EMAIL:** [ischerbakov@arlingtonva.us](mailto:ischerbakov@arlingtonva.us)

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**PURCHASING DIVISION AUTHORIZATION**

**Cynthia Davis**

**Title: Assistant Purchasing Agent**

**Date: April 8, 2021**

**ARLINGTON COUNTY, VIRGINIA  
OFFICE OF THE PURCHASING AGENT  
2100 CLARENDON BOULEVARD, SUITE 500  
ARLINGTON, VA 22201 AGREEMENT NO. 20-153-RFPLW**

THIS AGREEMENT is made, on the date of execution by the County, between Aramark Correctional Services, LLC, 2400 Market Street, Philadelphia, Pennsylvania 19103, a Delaware Limited Liability Company authorized to do business in the Commonwealth of Virginia, and the County Board of Arlington County, Virginia. The County and the Contractor, for the consideration hereinafter specified, agree as follows:

**1. CONTRACT DOCUMENTS**

The "Contract Documents" consist of:

- This Agreement
- Exhibit A – Scope of Work
- Exhibit B – Contract Pricing
- Exhibit C – Living Wage Forms
- Exhibit D – Living Wage Quarterly Compliance Report
- Exhibit E – Meal Menus

Where the terms and provisions of this Agreement vary from the terms and provisions of the other Contract Documents, the terms and provisions of this Agreement will prevail over the other Contract Documents, and the remaining Contract Documents will be complementary to each other. If there are any conflicts, the most stringent terms or provisions will prevail.

The Contract Documents set forth the entire agreement between the County and the Contractor. The County and the Contractor agree that no representative or agent of either party has made any representation or promise with respect to the parties' agreement that is not contained in the Contract Documents. The Contract Documents may be referred to below as the "Contract" or the "Agreement".

**2. SCOPE OF WORK**

The Contractor agrees to perform the services described in the Contract Documents (the "Work"). As detailed in the "Scope of Work" (Exhibit A), the primary purpose of the Work is for the provision of food for Arlington County Detention Facility inmates and employees. It will be the Contractor's responsibility, at its sole cost, to provide the specific services set forth in the Contract Documents and sufficient services to fulfill the purposes of the Work. Nothing in the Contract Documents limits the Contractor's responsibility to manage the details and execution of the Work.

**3. PROJECT OFFICER**

The performance of the Contractor is subject to the review and approval of the County Project Officer, who will be appointed by the Director of the Arlington County department or agency requesting the Work under this Contract.

**4. CONTRACT TERM**

Time is of the essence. Work under this Agreement will commence on April 15, 2021 and shall continue through April 15, 2022 ("Initial Contract Term"), subject to any modifications as provided for in the Contract Documents. Upon satisfactory performance by the Contractor the County may, through the issuance of a bilateral Notice of Renewal, authorize continuation of the Agreement for not more than four additional 12-month periods, from April 16, 2022 to April 15, 2026 (each a "Subsequent Contract Term"). The initial Contract Term and any Subsequent Contract Term(s) are together the "Contract Term". No work will be deemed complete until it is accepted by the County's Project Officer.

**5. CONTRACT AMOUNT**

The County will pay the Contractor in accordance with the terms of the Payment section below and of Exhibit B for the Contractor's completion of the Work as required by the Contract Documents. The Contractor will complete the Work for the total amount specified in this section ("Contract Amount").

The County will not compensate the Contractor for any goods or services beyond those included in Exhibit A unless those additional goods or services are covered by a fully executed amendment to this Contract. Additional services will be billed at the rates set forth in Exhibit B unless otherwise agreed by the parties in writing.

**6. CONTRACT PRICE ADJUSTMENTS**

The Contract Amount/unit price(s) will remain firm until April 15, 2022 ("Price Adjustment Date"). To request a price adjustment, the Contractor or the County must submit a written request to the other party not less than 60 days before the Price Adjustment Date. Adjustments to the Contract Amount/unit price(s) will not exceed the percentage of change in the U.S. Department of Labor Consumer Price Index, All Items, Unadjusted, Urban Areas ("CPI-U") for the 12-month period ending in April of each year of the Contract.

Any Contract Amount/unit price(s) that result from this provision will become effective the day after the Price Adjustment Date and will be binding for 12 months. The new Price Adjustment Date will be 12 months after the price adjustment.

If the Contractor and the County have not agreed on a requested adjustment by 30 days before the Price Adjustment Date, the County may terminate the Contract, whether the County has previously elected to extend the Contract's term.

**7. PAYMENT**

The Contractor must submit invoices to the County's Project Officer, who will either approve the invoice or require corrections. Each invoice must certify that the invoice submitted is a true and accurate accounting of the work performed and goods and/or services provided and must be signed and attested to by the Contractor or authorized designee. The County will pay the Contractor within forty-five (45) days after receipt of an invoice for completed work that is reasonable and allocable to the Contract and that has been performed to the satisfaction of the Project Officer. The number of the County Purchase Order pursuant to which goods or services have been delivered or performed must appear on all invoices.

**8. REIMURSABLE TRAVEL-RELATED EXPENSES**

The County will not reimburse the Contractor for any expenses under this Contract. The amount in Exhibit B includes all costs and expenses of providing the services described in this Contract.

**9. PAYMENT OF SUBCONTRACTORS**

The Contractor is obligated to take one of the two following actions within seven days after receipt of payment by the County for work performed by any subcontractor under this Contract:

- a. Pay the subcontractor for the proportionate share of the total payment received from the County attributable to the work performed by the subcontractor under this Contract; or
- b. Notify the County and the subcontractor, in writing, of the Contractor's intention to withhold all or a part of the subcontractor's payment, with the reason for nonpayment.

The Contractor is obligated to pay interest to the subcontractor on all amounts owed by the Contractor to the subcontractor that remain unpaid after seven days following receipt by the Contractor of payment from the County for work performed by the subcontractor under this Contract, except for amounts withheld as allowed in subsection b., above. Unless otherwise provided under the terms of this Contract, interest will accrue at the rate of 1% per month.

The Contractor must include in each of its subcontracts, if any are permitted, a provision requiring each subcontractor to include or otherwise be subject to the same payment and interest requirements with respect to each lower-tier subcontractor.

The Contractor's obligation to pay an interest charge to a subcontractor pursuant to this section may not be construed to be an obligation of the County. A Contract modification may not be made for the purpose of providing reimbursement for such interest charge. A cost reimbursement claim may not include any amount for reimbursement for such interest charge.

**10. NO WAIVER OF RIGHTS**

The County's approval or acceptance of or payment for any goods or services under this Contract will not waive any rights or causes of action arising out of the Contract.

**11. NON-APPROPRIATION**

All payments by the County to the Contractor pursuant to this Contract are subject to the availability of an annual appropriation for this purpose by the County Board of Arlington County, Virginia ("Board"). In the event that the Board does not appropriate funds for the goods or services provided under this Contract, the County will terminate the Contract, without termination charge or other liability to the County, on the last day of the fiscal year or when the previous appropriation has been spent, whichever event occurs first.

**12. ESTIMATED QUANTITIES/NON-EXCLUSIVITY OF CONTRACTOR**

This Contract does not obligate the County to purchase a specific quantity of items or services during the Contract Term. Any quantities that are included in the Contract Documents are the present expectations of the County for the period of the Contract; and the County is under no obligation to buy that or any amount as a result of having provided this estimate or of having had any normal or otherwise measurable requirement in the past. The County may require more goods and/or services than the estimated annual quantities, and any such additional quantities will not give rise to any claim for compensation other than at the unit prices and/or rates in the Contract.

The County does not guarantee that the Contractor will be the exclusive provider of the goods or services covered by this Contract. The items or services covered by this Contract may be or become available under

other County contract(s), and the County may determine that it is in its best interest to procure the items or services through those contract(s).

**13. COUNTY PURCHASE ORDER REQUIREMENT**

County purchases are authorized only if the County issues a Purchase Order in advance of the transaction, indicating that the ordering County agency has sufficient funds available to pay for the purchase. If the Contractor provides goods or services without a signed County Purchase Order, it does so at its own risk and expense. The County will not be liable for payment for any purchases made by its employees that are not authorized by the County Purchasing Agent.

**14. BACKGROUND CHECK**

All employees or subcontractors whom the Contractor assigns to work on this Contract must pass the County's standard background check. The background check will include fingerprinting by the County Sheriff's Office and a credit check.

**15. REPLACEMENT OF PERSONNEL AND SUBCONTRACTORS**

The County has the right reasonably to reject staff or subcontractors whom the Contractor assigns to the project. The Contractor must then provide replacement staff or subcontractors satisfactory to the County in a timely manner and at no additional cost to the County. The day-to-day supervision and control of the Contractor's and its subcontractors' employees is the sole responsibility of the Contractor.

The Contractor may not replace key personnel or subcontractors identified in its proposal, including the approved Project Manager, without the County's written approval. The Contractor must submit any request to remove or replace key personnel or subcontractors to the County Project Officer at least 15 calendar days in advance of the proposed action. The request must contain a detailed justification, including identification of the proposed replacement and his or her qualifications.

If the approved Project Manager must be absent for an extended period, the Contractor must provide an interim Project Manager, subject to the County's written approval.

If the approved Project Manager resigns or is terminated by the Contractor, the Contractor will replace the Project Manager with an individual with similar qualifications and experience, subject to the County's written approval.

**16. EMPLOYMENT DISCRIMINATION BY CONTRACTOR PROHIBITED**

During the performance of its work pursuant to this Contract:

- A. The Contractor will not discriminate against any employee or applicant for employment because of race, religion, color, sex, national origin, age or disability or on any other basis prohibited by state law. The Contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices setting forth the provisions of this nondiscrimination clause.
- B. Notices, advertisements and solicitations placed in accordance with federal law, rule or regulation will be deemed sufficient for meeting the requirements of this section.
- C. The Contractor will state in all solicitations or advertisements for employees that it places or causes to be placed that such Contractor is an Equal Opportunity Employer.

- D. The Contractor will comply with the provisions of the Americans with Disabilities Act of 1990 ("ADA"), which prohibits discrimination against individuals with disabilities in employment and mandates that disabled individuals be provided access to publicly and privately provided services and activities.
- E. The Contractor must include the provisions of the foregoing paragraphs in every subcontract or purchase order of more than \$10,000.00 relating to this Contract so that the provisions will be binding upon each subcontractor or vendor.

**17. EMPLOYMENT OF UNAUTHORIZED ALIENS PROHIBITED**

In accordance with §2.2-4311.1 of the Code of Virginia, as amended, the Contractor must not during the performance of this Contract knowingly employ an unauthorized alien, as that term is defined in the federal Immigration Reform and Control Act of 1986.

**18. DRUG-FREE WORKPLACE TO BE MAINTAINED BY CONTRACTOR**

During the performance of this Contract, the Contractor must: (i) provide a drug-free workplace for its employees; (ii) post in conspicuous places, available to employees and applicants for employment, a statement notifying employees that the unlawful manufacture, sale, distribution, dispensation, possession, or use of a controlled substance or marijuana is prohibited in the Contractor's workplace and specifying the actions that will be taken against employees for violating such prohibition; (iii) state in all solicitations or advertisements for employees placed by or on behalf of the Contractor that the Contractor maintains a drug-free workplace; and (iv) include the provisions of the foregoing clauses in every subcontract or purchase order of more than \$10,000.00 relating to this Contract so that the provisions will be binding upon each subcontractor or vendor.

For the purposes of this section, "workplace" means the site(s) for the performance of the work required by this Contract.

**19. SAFETY**

The Contractor must ensure that it and its employees and subcontractors comply with all applicable local, state and federal policies, regulations and standards relating to safety and health, including the standards of the Virginia Occupational Safety and Health program of the Department of Labor and Industry for General Industry and for the Construction Industry and the applicable Federal Environmental Protection Agency and Virginia Department of Environmental Quality standards.

**20. TERMINATION**

The County may terminate this Contract at any time as follows: (1) for cause, if, as determined by the County, the Contractor is in breach or default or has failed to perform the Work satisfactorily; or (2) for the convenience of the County.

Upon receipt of a notice of termination, the Contractor must not place any further orders or subcontracts for materials, services or facilities; must terminate all vendors and subcontracts, except as are necessary for the completion of any portion of the Work that the County did not terminate; and must immediately deliver all documents related to the terminated Work to the County.

Any purchases that the Contractor makes after the notice of termination will be the sole responsibility of the Contractor, unless the County has approved the purchases in writing as necessary for completion of

any portion of the Work that the County did not terminate.

If any court of competent jurisdiction finds a termination for cause by the County to be improper, then the termination will be deemed a termination for convenience.

**A. TERMINATION FOR CAUSE, INCLUDING BREACH AND DEFAULT; CURE**

1. Termination for Unsatisfactory Performance. If the County determines that the Contractor has failed to perform satisfactorily, then the County will give the Contractor written notice of such failure(s) and the opportunity to cure them within 15 days or any other period specified by the County ("Cure Period"). If the Contractor fails to cure within the Cure Period, the County may terminate the Contract for failure to provide satisfactory performance by providing written notice with a termination date. The Contractor must submit any request for termination costs, with all supporting documentation, to the County Project Officer within 30 days after the expiration of the Cure Period. The County may accept or reject the request for termination costs, in whole or in part, and may notify the Contractor of its decision within a reasonable time.

In the event of termination by the County for failure to perform satisfactorily, the Contractor must continue to provide its services as previously scheduled through the termination date, and the County must continue to pay all fees and charges incurred through the termination date.

2. Termination for Breach or Default. If the County terminates the Contract for default or breach of any Contract provision or condition, then the termination will be immediate after notice of termination to the Contractor (unless the County provides for an opportunity to cure), and the Contractor will not be permitted to seek termination costs.

Upon any termination pursuant to this section, the Contractor will be liable to the County for costs that the County must expend to complete the Work, including costs resulting from any related delays and from unsatisfactory or non-compliant work performed by the Contractor or its subcontractors. The County will deduct such costs from any amount due to the Contractor; or if the County does not owe the Contractor, the Contractor must promptly pay the costs within 15 days of a demand by the County. This section does not limit the County's recovery of any other damages to which it is entitled by law.

Except as otherwise directed by the County, the Contractor must stop work on the date of receipt the notice of the termination.

**B. TERMINATION FOR THE CONVENIENCE OF THE COUNTY**

The County may terminate this Contract in whole or in part whenever the Purchasing Agent determines that termination is in the County's best interest. The County will give the Contractor at least 15 days' notice in writing. The notice must specify the extent to which the Contract is terminated and the effective termination date. The Contractor will be entitled to termination costs, plus any other reasonable amounts that the parties might negotiate; but no amount will be allowed for anticipatory profits.

Except as otherwise directed by the County, the Contractor must stop work on the date of receipt of

the notice of the termination.

## **21. INDEMNIFICATION**

The Contractor covenants for itself, its employees and its subcontractors to save, defend, hold harmless and indemnify the County and all of its elected and appointed officials, officers, current and former employees, agents, departments, agencies, boards and commissions (collectively the "County Indemnitees") from and against any and all claims made by third parties for any and all losses, damages, injuries, fines, penalties, costs (including court costs and attorneys' fees), charges, liability, demands or exposure resulting from, arising out of or in any way connected with the Contractor's acts or omissions, including the acts or omissions of its employees and/or subcontractors, in performance or nonperformance of the Contract. This duty to save, defend, hold harmless and indemnify will survive the termination of this Contract. If the Contractor fails or refuses to fulfill its obligations contained in this section, the Contractor must reimburse the County for any and all resulting payments and expenses, including reasonable attorneys' fees. The Contractor must pay such expenses upon demand by the County, and failure to do so may result in the County withholding such amounts from any payments to the Contractor under this Contract.

The Contractor agrees to defend, indemnify, and hold harmless County from any and all damages, costs, claims, expenses, suits, losses, liabilities, or obligations of any kind including without limitation, environmental assessments, evaluations, remediations, fines, penalties, and clean-up costs which may be asserted against or imposed upon, or incurred by County arising from Contractor's discharge or disposal of any hazardous or toxic materials, trash, debris, refuse, waste or other materials ("Materials") related in any way to contractor's operations herein.

## **22. INTELLECTUAL PROPERTY INDEMNIFICATION**

The Contractor warrants and guarantees that in providing services under this Contract neither the Contractor nor any subcontractor is infringing on the intellectual property rights (including, but not limited to, copyright, patent, mask and trademark) of third parties.

If the Contractor or any of its employees or subcontractors uses any design, device, work or material that is covered by patent or copyright, it is understood that the Contract Amount includes all royalties, licensing fees, and any other costs arising from such use in connection with the Work under this Contract.

The Contractor covenants for itself, its employees and its subcontractors to save, defend, hold harmless, and indemnify the County Indemnitees, as defined above, from and against any and all claims, losses, damages, injuries, fines, penalties, costs (including court costs and attorneys' fees), charges, liability or exposure for infringement of or on account of any trademark, copyright, patented or unpatented invention, process or article manufactured or used in the performance of this Contract. This duty to save, defend, hold harmless and indemnify will survive the termination of this Contract. If the Contractor fails or refuses to fulfill its obligations contained in this section, the Contractor must reimburse the County for any and all resulting payments and expenses, including reasonable attorneys' fees. The Contractor must pay such expenses upon demand by the County, and failure to do so may result in the County withholding such amounts from any payments to the Contractor under this Contract.

## **23. COPYRIGHT**

By this Contract, the Contractor irrevocably transfers, assigns, sets over and conveys to the County all rights, title and interest, including the sole exclusive and complete copyright interest, in any and all copyrightable works created pursuant to this Contract. The Contractor will execute any documents that



the County requests to formalize such transfer or assignment.

The rights granted to the County by this section are irrevocable and may not be rescinded or modified, including in connection with or as a result of the termination of or a dispute concerning this Contract.

The Contractor may not use subcontractors or third parties to develop or provide input into any copyrightable materials produced pursuant to this Contract without the County's advance written approval and unless the Contractor includes this Copyright provision in any contract or agreement with such subcontractors or third parties related to this Contract.

#### **24. OWNERSHIP OF WORK PRODUCT**

This Contract does not confer on the Contractor any ownership rights or rights to use or disclose the County's data or inputs.

All work product, in any form, that results from this Contract is the property of the County and must be provided or returned to the County upon completion, termination, or cancellation of this Contract. The Contractor will not use or allow others to use the work product for any purpose other than performance of this Contract without the written consent of the County.

The work product is confidential, and the Contractor may neither release the work product nor share its contents. The Contractor will refer all inquiries regarding the status of any work product to the Project Officer or to his or her designee. At the County's request, the Contractor will deliver all work product, including hard copies of electronic files, to the Project Officer and will destroy all electronic files.

The Contractor must include the provisions of this section as part of any contract or agreement related to this Contract into which it enters with subcontractors or other third parties.

The provisions of this section will survive any termination or cancellation of this Contract.

#### **25. CONFIDENTIAL INFORMATION**

The Contractor and its employees, agents and subcontractors will hold as confidential all County information obtained under this Contract. Confidential information includes, but is not limited to, nonpublic personal information; personal health information (PHI); social security numbers; addresses; dates of birth; other contact information or medical information about a person; and information pertaining to products, operations, systems, customers, prospective customers, techniques, intentions, processes, plans and expertise. The Contractor must take reasonable measures to ensure that all of its employees, agents and subcontractors are informed of and abide by this requirement.

#### **26. ETHICS IN PUBLIC CONTRACTING**

This Contract incorporates by reference Article 9 of the Arlington County Purchasing Resolution, as well as all state and federal laws related to ethics, conflicts of interest or bribery, including the State and Local Government Conflict of Interests Act (Code of Virginia § 2.2-3100 et seq.), the Virginia Governmental Frauds Act (Code of Virginia § 18.2-498.1 et seq.) and Articles 2 and 3 of Chapter 10 of Title 18.2 of the Code of Virginia, as amended (§ 18.2-438 et seq.). The Contractor certifies that its proposal was made without collusion or fraud; that it has not offered or received any kickbacks or inducements from any other offeror, supplier, manufacturer or subcontractor; and that it has not conferred on any public employee having official responsibility for this procurement any payment, loan, subscription, advance, deposit of money, services or anything of more than nominal value, present or promised, unless

consideration of substantially equal or greater value was exchanged.

**27. COUNTY EMPLOYEES**

No Arlington County employee may share in any part of this Contract or receive any benefit from the Contract that is not available to the general public.

**28. FORCE MAJEURE**

Neither party will be held responsible for failure to perform the duties and responsibilities imposed by this Contract if such failure is due to a fire, riot, rebellion, natural disaster, war, act of terrorism or act of God that is beyond the control of the party and that makes performance impossible or illegal, unless otherwise specified in the Contract.

**29. AUTHORITY TO TRANSACT BUSINESS**

The Contractor must, pursuant to Code of Virginia § 2.2-4311.2, be and remain authorized to transact business in the Commonwealth of Virginia during the entire term of this Contract. Otherwise, the Contract is voidable at the sole option of and with no expense to the County.

**30. RELATION TO COUNTY**

The Contractor is an independent contractor, and neither the Contractor nor its employees or subcontractors will be considered employees, servants or agents of the County. The County will not be responsible for any negligence or other wrongdoing by the Contractor or its employees, servants or agents. The County will not withhold payments to the Contractor for any federal or state unemployment taxes, federal or state income taxes or Social Security tax or for any other benefits. The County will not provide to the Contractor any insurance coverage or other benefits, including workers' compensation.

**31. ANTITRUST**

The Contractor conveys, sells, assigns and transfers to the County all rights, title and interest in and to all causes of action under state or federal antitrust laws that the Contractor may have relating to this Contract.

**32. REPORT STANDARDS**

The Contractor must submit all written reports required by this Contract for advance review in a format approved by the Project Officer. Reports must be accurate and grammatically correct and should not contain spelling errors. The Contractor will bear the cost of correcting grammatical or spelling errors and inaccurate report data and of other revisions that are required to bring the report(s) into compliance with this section.

Whenever possible, reports must comply with the following guidelines:

- printed double-sided on at least 30% recycled-content and/or tree-free paper
- recyclable and/or easily removable covers or binders made from recycled materials (proposals with glued bindings that meet all other requirements are acceptable)
- avoid use of plastic covers or dividers
- avoid unnecessary attachments or documents or superfluous use of paper (e.g. separate title sheets or chapter dividers)

**33. AUDIT**

The Contractor must allow the County to review its records as the County deems necessary for audit purposes within 15 calendar days of the County's written request. All accounts of the Contractor directly

related to this Agreement are subject to audit.

The Contractor must retain all books, records and other documents related to this Contract for at least five years after the final payment and must allow the County or its authorized agents to examine the documents during this period and during the Contract Term. The Contractor must provide any requested documents to the County for examination within 15 days of the request, at the Contractor's expense. Should the County's examination reveal any overcharging by the Contractor, the Contractor must, within 30 days of County's request, reimburse the County for the overcharges and for the reasonable costs of the County's examination, including, but not limited to, the services of external audit firm and attorney's fees; or the County may deduct the overcharges and examination costs from any amount that the County owes to the Contractor. If the Contractor wishes to destroy or dispose of any records related to this Contract (including confidential records to which the County does not have ready access) within five years after the final payment, the Contractor must give the County at least 30 days' notice and must not dispose of the documents if the County objects.

**34. ASSIGNMENT**

The Contractor may not assign, transfer, convey or otherwise dispose of any award or any of its rights, obligations or interests under this Contract without the prior written consent of the County.

**35. AMENDMENTS**

This Contract may not be modified except by written amendment executed by persons duly authorized to bind the Contractor and the County.

**36. ARLINGTON COUNTY PURCHASING RESOLUTION AND COUNTY POLICIES**

Nothing in this Contract waives any provision of the Arlington County Purchasing Resolution, which is incorporated herein by reference, or any applicable County policy.

**37. DISPUTE RESOLUTION**

All disputes arising under this Agreement or concerning its interpretation, whether involving law or fact and including but not limited to claims for additional work, compensation or time, and all claims for alleged breach of contract must be submitted in writing to the Project Officer as soon as the basis for the claim arises. In accordance with the Arlington County Purchasing Resolution, claims denied by the Project Officer may be submitted to the County Manager in writing no later than 60 days after the final payment. The time limit for a final written decision by the County Manager is 30 days. Procedures concerning contractual claims, disputes, administrative appeals and protests are contained in the Arlington County Purchasing Resolution. The Contractor must continue to work as scheduled pending a decision of the Project Officer, County Manager, County Board or a court of law.

**38. APPLICABLE LAW, FORUM, VENUE AND JURISDICTION**

This Contract is governed in all respects by the laws of the Commonwealth of Virginia; and the jurisdiction, forum and venue for any litigation concerning the Contract or the Work is in the Circuit Court for Arlington County, Virginia, and in no other court.

**39. ARBITRATION**

No claim arising under or related to this Contract may be subject to arbitration.

**40. NONEXCLUSIVITY OF REMEDIES**

All remedies available to the County under this Contract are cumulative, and no remedy will be exclusive of any other at law or in equity.

**41. NO WAIVER**

The failure to exercise a right provided for in this Contract will not be a subsequent waiver of the same right or of any other right.

**42. SEVERABILITY**

The sections, paragraphs, clauses, sentences, and phrases of this Contract are severable; and if any section, paragraph, clause, sentence or phrase of this Contract is declared invalid by a court of competent jurisdiction, the rest of the Contract will remain in effect.

**43. ATTORNEY'S FEES**

In the event that the County prevails in any legal action or proceeding brought by the County to enforce any provision of this Contract, the Contractor will pay the County's reasonable attorney's fees and expenses.

**44. SURVIVAL OF TERMS**

In addition to any statement that a specific term or paragraph survives the expiration or termination of this Contract, the following sections also survive: INDEMNIFICATION; INTELLECTUAL PROPERTY

**45. HEADINGS**

The section headings in this Contract are inserted only for convenience and do not affect the substance of the Contract or limit the sections' scope.

**46. AMBIGUITIES**

The parties and their counsel have participated fully in the drafting of this Agreement; and any rule that ambiguities are to be resolved against the drafting party does not apply. The language in this Agreement is to be interpreted as to its plain meaning and not strictly for or against any party.

**47. NOTICES**

Unless otherwise provided in writing, all legal notices and other communications required by this Contract are deemed to have been given when either (a) delivered in person; (b) delivered by an agent, such as a delivery service; or (c) deposited in the United States mail, postage prepaid, certified or registered and addressed as follows:

**TO THE CONTRACTOR:**

Vice President, Finance - Corrections  
2400 Market Street  
Philadelphia, PA 19103

**TO THE COUNTY:**

Igor Scherbakov, CPPB, VCO/A  
Project Officer  
1425 N. Courthouse Road, 7<sup>th</sup> Floor  
Arlington, VA 22201

AND

Sharon T. Lewis, LL.M, MPS, VCO, CPPB  
Purchasing Agent  
Arlington County, Virginia  
2100 Clarendon Boulevard, Suite 500  
Arlington, Virginia 22201

**48. ARLINGTON COUNTY BUSINESS LICENSES**

The Contractor must comply with the provisions of Chapter 11 ("Licenses") of the Arlington County Code, if applicable. For information on the provisions of that Chapter and its applicability to this Contract, the Contractor must contact the Arlington County Business License Division, Office of the Commissioner of the Revenue, 2100 Clarendon Blvd., Suite 200, Arlington, Virginia, 22201, telephone number (703) 228-3060.

**49. NON-DISCRIMINATION NOTICE**

Arlington County does not discriminate against faith-based organizations.

**50. LIMITED ENGLISH PROFICIENCY**

The Contractor must comply with Executive Order 13166, Title VI of the Civil Rights Act of 1964 and make reasonable efforts to ensure that as part of the services that it provides, adequate communication services, including interpretation and translation, are available to persons who have limited English proficiency. If such services are not included in the Contract's scope of services and pricing, the Contractor will use a County-contracted service provider, and the County will pay the fees.

**51. ADA COMPLIANCE**

The Contractor is solely responsible for its compliance with the ADA and must defend and hold the County harmless from any expense or liability arising from the Contractor's non-compliance. The Contractor also must respond promptly to and cooperate fully with all inquiries from the U.S. Department of Labor.

The Contractor's responsibilities related to ADA compliance include, but are not limited to, the following:

- a. Access to Programs, Services and Facilities: The Contractor must ensure that its programs, services and facilities are accessible to persons with disabilities. If a particular facility or program is not accessible, the Contractor must provide equivalent services in an accessible alternate location or manner.
- b. Effective Communication: Upon request, the Contractor, must provide appropriate communication aids and services so that qualified persons with disabilities can participate equally in the Contractor's programs, services and activities. Communication aids and services can include, but are not limited to, qualified sign language interpreters, Braille documents and other means of facilitating communications with people who have speech, hearing or vision impairments.
- c. Modifications to Policies and Procedures: The Contractor must modify its policies and procedures as necessary to ensure that people with disabilities have an equal opportunity to enjoy the Contractor's programs, services and activities. For example, individuals' service animals must be allowed in the Contractor's offices or facilities, even if pets are generally prohibited.

- d. No Extra Charges: The Contractor may not charge a person with a disability or any group of individuals with disabilities to cover the cost of providing aids or services or of reasonable modifications to policies and procedures.

## **52. SERVICE CONTRACT WAGE REQUIREMENTS**

### **a. LIVING WAGE**

The County has determined that the provisions of Section 4-103 of the Arlington County Purchasing Resolution (regarding "Service Contract Wage" or "Living Wage") apply to this Contract. All employees of the Contractor and any subcontractors working on County-owned or County-occupied property therefore must be paid no less than the hourly Living Wage rate that is published on the County's web site on the date of Contract execution.

### **b. COMPLAINTS BY AGGRIEVED EMPLOYEES**

If the Contractor fails to pay the Living Wage rate, an aggrieved employee or subcontractor may file a complaint with the County Purchasing Agent within six months of the underpayment. If the Purchasing Agent determines that the Contractor has failed to comply with the Living Wage rate provisions of the Purchasing Resolution, the Contractor will be liable to the employee for the unpaid wages, plus interest at the current judgment rate set by Virginia law. The Contractor must not discharge, reduce the compensation of or otherwise retaliate against any employee who files a complaint with the County Purchasing Agent or takes any other action to enforce the requirements of this section.

### **c. ADDITIONAL COMPLIANCE REQUIREMENTS**

At all times during the term of the Contract, the Contractor must:

1. Post the current Living Wage rate, in English and Spanish, in a prominent place at its offices and at each location where its employees perform services under this Contract (see sample notice in Exhibit C);
2. Within five days of an employee's request, provide a written statement of the applicable Living Wage rate, using the same form provided in Exhibit D;
3. Include the provisions of this section in all subcontracts for work performed under the Contract; and
4. Submit to the Purchasing Agent, within five working days of the end of each quarter, certified copies of quarterly payroll reports for each employee working under the Contract during the quarter and a completed Arlington County Contractor Living Wage Quarterly Compliance Report (Exhibit D).

### **d. CONTRACTOR RECORD KEEPING**

The Contractor must preserve for five years after the expiration or termination of this Contract records of wages and benefits provided to each employee who worked under the Contract and must allow the County or its authorized agents to examine the documents during this period and during the Contract Term. The Contractor must provide any requested documents to the County for examination within 15 days of the request at the Contractor's expense.

### **e. VIOLATIONS**

Violation of this section, as determined by the Purchasing Agent, will be a ground for termination of this Contract and debarment of the Contractor from consideration for future

County contracts.

### **53. INSURANCE REQUIREMENTS**

Before beginning work under the Contract or any extension, the Contractor must provide to the County Purchasing Agent a Certificate of Insurance indicating that the Contractor has in force at a minimum the coverage below. The Contractor must maintain this coverage until the completion of the Contract or as otherwise stated in the Contract Documents. All required insurance coverage must be acquired from insurers that are authorized to do business in the Commonwealth of Virginia, with a rating of "A-" or better and a financial size of "Class VII" or better in the latest edition of the A.M. Best Co. Guides.

- a. Workers Compensation - Virginia statutory workers compensation (W/C) coverage, including Virginia benefits and employer's liability with limits of \$100,000/100,000/500,000. The County will not accept W/C coverage issued by the Injured Worker's Insurance Fund, Towson, MD.
- b. Commercial General Liability - \$1,000,000 per occurrence, with \$2,000,000 annual aggregate covering all premises and operations and including personal injury, completed operations, contractual liability, independent contractors, and products liability. The general aggregate limit must apply to this Contract. Evidence of contractual liability coverage must be typed on the certificate.
- c. Business Automobile Liability - \$1,000,000 combined single-limit (owned, non-owned and hired).
  - a. Additional Insured – The County and its officers, elected and appointed officials, employees and agents must be named as additional insureds on all policies except workers compensation and automotive and professional liability; and the additional insured endorsement must be typed on the certificate.
  - b. Cancellation - If there is a material change or reduction in or cancellation of any of the above coverages during the Contract Term, the Contractor must notify the Purchasing Agent immediately and must, with no lapse in coverage, obtain replacement coverage that is consistent with the terms of this Contract. Not having the required insurance throughout the Contract Term is grounds for termination of the Contract.
  - c. Claims-Made Coverage - Any "claims made" policy must remain in force, or the Contractor must obtain an extended reporting endorsement, until the applicable statute of limitations for any claims has expired.
  - d. Contract Identification - All insurance certificates must state this Contract's number and title.

The Contractor must disclose to the County the amount of any deductible or self-insurance component of any of the required policies. With the County's approval, the Contractor may satisfy its obligations under this section by self-insurance for all or any part of the insurance required, provided that the Contractor can demonstrate sufficient financial capacity. In order to do so, the Contractor must provide the County with its most recent actuarial report and a copy of its self-insurance resolution.

The County may request additional information to determine if the Contractor has the financial capacity to meet its obligations under a deductible and may require a lower deductible; that funds equal to the deductible be placed in escrow; a certificate of self-insurance; collateral; or another mechanism to guarantee the amount of the deductible and ensure protection for the County.

The County's acceptance or approval of any insurance will not relieve the Contractor from any liability or obligation imposed by the Contract Documents.

The Contractor is responsible for the Work and for all materials, tools, equipment, appliances and property used in connection with the Work. The Contractor assumes all risks for direct and indirect damage or injury to the property used or persons employed in connection with the Work and for of all damage or injury to any person or property, wherever located, resulting from any action, omission, commission or operation under the Contract or in connection in any way whatsoever with the Work. The Contractor's insurance shall be the primary non-contributory insurance for any work performed under this Contract.

The Contractor is as fully responsible to the County for the acts and omissions of its subcontractors and of persons employed by them as it is for acts and omissions of persons whom the Contractor employs directly.

#### **54. COUNTERPARTS**

This Agreement may be executed in one or more counterparts and all of such counterparts shall together constitute one and the same instrument. Original signatures transmitted and received via facsimile or other electronic transmission, (e.g., PDF or similar format) are true and valid signatures for all purposes hereunder and shall be effective as delivery of a manually executed original counterpart.

WITNESS these signatures:

THE COUNTY BOARD OF ARLINGTON  
COUNTY, VIRGINIA

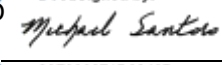
ARAMARK CORRECTIONAL SERVICES, LLC

AUTHORIZED  
SIGNATURE:   
DocuSigned by:  
02CC7ABA62DB466...

NAME: Cynthia Davis

TITLE: Assistant Purchasing Agent

DATE: 4/8/2021

AUTHORIZED  
SIGNATURE:   
DocuSigned by:  
33F926671D6946D...

NAME: Michael Santoro

TITLE: Vice President Finance

DATE: 4/8/2021



**EXHIBIT A**  
**SCOPE OF SERVICES**

The Contractor must provide food services for inmates of the Arlington County Sheriff's Office (ACSO), its staff, and invited visitors at the Arlington County Detention Facility (ACDF) (the "Services").

The Contract must serve food to the average daily inmate population, which fluctuates between 250 and 550 with a maximum facility capacity of 700. The Contractor also must serve approximately 90 additional meals per day to staff and visitors.

**A. FOOD REQUIREMENTS:**

1. The Contractor must furnish all labor, materials, and supplies necessary to provide the Services, except for inmate labor and County-furnished equipment and supplies specifically listed under Subsection IV below, Sheriff's Office Responsibilities.
2. The Contractor must furnish well-prepared and nutritionally adequate meals that meet all requirements prescribed by state, federal, and local laws and regulations. The Contractor must meet all food service-related requirements necessary to comply with the American Correctional Association (ACA) standards and the Virginia Department of Corrections (VADOC) Minimum Standards for Jails and Lockups. If a conflict arises in the application of these identified standards, the most stringent requirement will prevail. The Contractor must also maintain ACA accreditation.
3. Meal/Menu Minimum Requirements – The Contractor will provide at least three meals daily, with no more than 14 hours passing between the evening meal and breakfast, and a minimum of two hot meals per day, seven days per week. The Contractor must provide the menus listed in Exhibit E Meal Menus.

The meals must meet the dietary allowances as stated in the Recommended Dietary Allowances, National Academy of Sciences (NAS)  
[https://ods.od.nih.gov/Health Information/Dietary Reference Intakes.aspx](https://ods.od.nih.gov/Health%20Information/Dietary%20Reference%20Intakes.aspx), including a minimum of 2800 calories per day, appropriately distributed between three meals as mandated by NAS. Should these minimum calorie standards change during the term of this contract, the Contractor will adjust meals accordingly with no increase in the contract unit price per meal. All meals must be nutritious and served in a manner that makes them palatable. Meals must not contain pork products.

The Sheriff or her designee will approve monthly menus proposed by the Contractor at least 30 days in advance of implementation. The Contractor must provide, at no extra cost, meals conforming to special religious, medical, vegetarian and similar diets approved by the Sheriff, including dietary supplements, such as Ensure© or similar products. Evening meals must be available for late arrivals from transport or work release and others who cannot be or who are not present for the scheduled meals. The Offeror must submit a sample 30-day menu

with its proposal, including Kosher, Halal and vegetarian options. The Contractor must make every effort to include these options in regular meals in order to avoid special meal requests.

4. Spirit Lifter Meals – The Contractor must provide a minimum of five Spirit Lifter meals annually, including during the Christmas, New Year's and Thanksgiving holiday periods and two meals to be scheduled at the discretion of the Sheriff. Spirit Lifer meals are routinely associated with a specific holiday and are of higher quality than the normal meals. All such meals will be provided at the same rates as regular meals.
5. The Contractor must provide a web-based food ordering program that allows family and friends of the incarcerated the ability to order fresh, non-packaged food for an inmate on a regular schedule; and have the ability to view a menu and see pricing for these food items.
6. Meal Procedures - The Contractor must follow the food service procedures detailed below and will arrange for a delivery schedule to ensure that hot meals are delivered hot. The Contractor must prepare and deliver all meals from the ground floor of the Detention Facility.

The Contractor must deliver thermal trays on carts for each meal to the locations listed below. ACSO staff assigned to each location will be responsible for serving. The Contractor must provide proper hair restraints or hats and plastic gloves for the workforce inmates serving the meals to the inmates in the Housing Units.

- Processing Section
  - 2nd floor Medical Unit
  - 5A, 5B, 5C Housing Units
  - 7A, 7B, 7C Housing Units
  - 9A, 9B, 9C Housing Units
  - 11A, 11PC, 11B, 11C Housing Units
- a. The Contractor must provide meals to staff in the 11th floor staff dining room. The lunch meal (from approximately 11:00 AM to 2:00 PM) must consist of at least two varieties of meals - one steam table hot meal and one hot/cold sandwich meal offering a salad bar with fruits, salad, and dressings. The Contractor must submit a sample monthly staff menu with its proposal.

The Contractor must provide an employee in the staff dining room during the lunch meal preparation and serving. Any change to the staff dining hours requested by the Contractor must have prior approval by the Sheriff or designee. In the event the staff dining room will be closed on a given day, The Contractor must provide advanced written notice to the ACSO Support Service Administrator.

The Contractor must furnish and operate a coffee machine that provides fresh individual cups of coffee operational 24 hours a day in staff dining. This machine must provide at a minimum, regular coffee, decaffeinated coffee and a hot water option. The Contractor also must provide furnish and operate a juice machine in the staff dining area. The Contractor must bear the cost of the stocking the consumable supplies used in those machines.

- b. The Contractor must deliver beverage bars to 12 housing units on a daily basis for service with each meal, with each beverage bar serving up to 71 inmates each. It is estimated that each housing unit will require approximately 15 gallons of beverage per day. The beverage bars must contain at least 10% juice. The Sheriff or designee may approve substitutions. Other beverages, e.g. coffee, milk, tea also will be included with meals pursuant to the menu.
  - c. Any food complaints generated by inmates through the grievance process or ACSO staff will be directed to the Contractor's Food Services Manager and must be addressed immediately.
7. Changes: The Contractor must provide in writing to the ACSO Director of Corrections any plans for proposed changes in the approved menu and must maintain documentation of any substitution in the approved menu.
8. The Contractor must ensure that the ACDF has enough perishable food and bottled water stocked for cooking and drinking on hand for at least 72 hours, should an emergency arise. The Offeror should describe its emergency plan for food operations/service during an emergency situation.

**B. CONTRACTOR'S ADDITIONAL RESPONSIBILITIES:**

1. Staffing:
- a. The Contractor must provide adequate staffing to oversee and supervise all aspects of the food service operation. The Contractor must use the following staffing plan and schedule:

Aramark Staffing Chart for Arlington County (Ideal Labor Model)							
Employee	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Food Service Director	5a-3p	5a-3p			5a-3p	5a-3p	5a-3p
Supervisor	3a-11a	3a-11a			3a-11a	3a-11a	3a-11a
Supervisor	10a-6p	10a-6p			10a-6p	10a-6p	10a-6p
Supervisor			10a-6p	10a-6p	10a-6p		10a-6p
Supervisor			3a-11a	3a-11a			
ODR Cook	9a-5p	9a-5p			9a-5p	9a-5p	9a-5p

- b. All Contractor employees must be able to communicate effectively in English.
- c. The Contractor must notify the ACSO Support Services Administrator of prospective new employees, including name, date of birth, social security number and potential hire date.
- d. All employees of the Contractor who will work in the Detention Facility must undergo a background check by the ACSO and must comply with the ACSO written policy and procedure relating to the ACDF security. This policy is available for inspection in the Office of the Sheriff. For security reasons, any employee of the Contractor who has been denied

access to another correctional facility must be disclosed in writing. The ACSO retains the right to thoroughly investigate any current or prospective Contractor's employee to include the use of a polygraph examination to the extent permitted by law.

- e. All new professional and support employees, including contractors, who have regular or daily inmate contact must receive ACSO security training during their first year of employment. Forty hours of training must be completed prior to being independently assigned. ACSO provides an additional 40 hours of security training to workers during each subsequent year of employment.
- f. The Contractor must require its employees to adhere to all rules and regulations pertaining to the operations of the ACDF and the supervision of kitchen workers.

## 2. Kitchen Worker Training:

- a. The Contractor must provide formal food service training only to the inmates designated by the ACSO. The training program, IN2WORK (I2W), must be offered four times per year to potential students/kitchen workers at the Arlington Detention Facility. The I2W program must be six weeks in length. The ACSO will coordinate internally with staff to identify and enroll motivated students in the program, including inmates with enough time left at the facility to complete the course and receive their ServSafe certificate. Once the class roster has reached its maximum capacity of 10 students, ACSO will determine a class start date and the I2W instructor must provide a weekly class schedule. I2W students must receive their Kitchen Basics and ServSafe workbooks and practice hands-on training through the FreshFavorites program while working in the Aramark kitchen and preparing restaurant-style meals.

## 3. Contractor-Provided Supplies

- a. The Contractor must provide all paper products; sanitation supplies such as rubber gloves, hair nets and hand wipes; one new plastic disposable spork for each tray served per meal; consumable supplies (including, but not limited to, sandwich bags, PVC film and aluminum foil); food products used in preparation of meals; and containers and disposable eating ware for use in special housing cells and meals for inmates who have missed a meal while in court. In the event of a kitchen washing equipment breakdown or other conditions beyond the control of the ACSO and the Contractor that require the Contractor to use something other than the specified standard serving ware, the Contractor must, at no cost to the ACSO, supply disposable trays, cups and utensils. If the use of disposable trays, cups and utensils are required for more than five days, the ACSO will reimburse the Contractor starting on the sixth day until the standard equipment is again made available for use by the Contractor.
- b. The Contractor must provide all kitchen cleaning aids and supplies. At least twice per day, the Contractor's employee must remove all trash and garbage from food preparation and storage areas to the loading dock in clear plastic bags and place the bags in containers provided by the ACSO.

- c. The Contractor must purchase and pay for all food products and supplies used during the term of this contract. The food products purchased for use in the food service facilities will remain the property of the Contractor. The Contractor must properly handle, store, and prepare all food. The Contractor will inventory weekly all food products and supplies. Upon termination of this Agreement, the ACSO will purchase or have a successor food service Contractor purchase any reasonable quantities of remaining inventory.
- d. The Contractor must provide hair nets, gloves, aprons, proper non-slip shoes, and other safety items as needed.

#### 4. Facility / Loading Dock

- 1. The Contractor must comply with ACDF rules concerning the use of the loading dock areas; must immediately remove all delivery items, including crates, wooden pallets, and packing materials and must use best practices to keep the loading dock clear to accept vendor deliveries. The Contractor must wash down and keep the loading dock area clean and neat at all times.
- 2. The Contractor and its employees must comply with the "NO SMOKING" policy in the ACDF.
- 3. The Contractor must advise the ACSO staff of all deliveries to the loading dock, which shall be subject to search.
- 4. The Contractor must arrange and coordinate the arrival and receipt of products at the loading dock consistent with the hours of use of the dock, so as not to interfere with the operations of the dock area or the preparation and delivery of meals. Approval by the Assistant Director of Corrections-Operation is required for deviation from the loading dock hours.
- 5. The Contractor must provide and maintain freight handling equipment necessary for loading and unloading food service supplies/inventory.
- 6. The Contractor must ensure that facilities and equipment used in performing this contract are not used to prepare food for other agencies or persons unless approved in advance in writing by the Sheriff.
- 7. At the expiration or termination of this contract, the Contractor must return to the ACSO the food service premises and all equipment furnished by the ACSO in the condition in which received, except for ordinary wear and tear and except to the extent of any damage by fire, flood, or other excusable occurrence or theft by persons other than employees of the Contractor, without negligence on the part of the Contractor or its employees and providing that all damages and losses are reported to the ACSO immediately upon discovery.

5. The Contractor must secure any permits and pay all applicable federal, state, and local licenses, taxes (including Arlington County meals tax), and fees required for the operation of the food services.
6. The Contractor must provide monthly pest control in food service preparation areas, serving areas and food storage areas. Standard monthly preventative treatment will consist of applying chemical, paste or powder to control for bees, ants, roaches, centipedes, fleas, ticks, earwigs, spiders, silverfish, wasps, crickets, mice, and rats and other pests that may be discovered. At no time may inmates or kitchen workers use, apply, or otherwise have access to any insecticides or pesticides used in the pest control process. The Contractor's plan for storage of pesticides and insecticides on site must be approved in advance in writing by the ACSO. The Contractor will increase pest control applications based on any immediate need.
7. The County will not pay for the Contractor's employees' parking.
8. The Contractor must propose a program to become a Certified Green Commercial Kitchen. This program must consist of improving commercial kitchen best practices in five key areas: energy conservation, water conservation, waste reduction, recycling, green cleaning and green education. Combining ENERGY STAR®-qualified products, eco-friendly supplies, educational resources and LEED-accredited expertise.
9. Reports and Assistance with Budgeting:

The Contractor must furnish a semi-annual (February 1 and August 1) inventory to the ACSO for all permanently installed kitchen equipment.

- a. The Contractor will furnish semi-annual (February 1 and August 1) reports on the condition of all ACSO food service equipment.
- b. The Contractor will participate in the ACSO budget process relating to food service equipment during each County fiscal year and will submit a budget request to the ACSO Support Services Administrator.

10. Kitchen and Staff Dining Equipment Maintenance:

- a. The Contractor must perform daily cleaning, upkeep and general maintenance of all of the mechanical, refrigeration, and electronic equipment in the kitchen and the 11th floor staff dining area. Any equipment that is broken or not serviceable will be reported to the Support Services Administrator. The Contractor's staff must contact and arrange for any malfunctioning equipment to be fixed as soon as possible after the quote is approved by the Sheriff Office Liaison. Any broken equipment must be fixed and or serviced by a licensed company of the Contractor's choice that specializes in commercial kitchen repair and preventative maintenance. The Contractor will be responsible for the cost of any repairs to equipment that it owns the Contractor, and the ACSO will be responsible for the cost of repairs equipment that it owns. ACSO will reimburse Contractor repairs to County-owned equipment to remedy normal wear and tear. The ACSO, at no charge to the Contractor, will replace equipment that in the opinion of the ACSO has exceeded its useful life. The decision as to the suitability of

the replacement will be determined by the ACSO after consultation with the Contractor.

- b. The Contractor's employees will supervise the orientation and training of kitchen workers in the use of the equipment to ensure its proper care and safe operation. The Contractor will be responsible for maintaining all kitchen equipment warranty requirements. If negligence by the Contractor regarding warranty obligations results in a violation or abrogation of the warranty on any kitchen equipment, the Contractor will pay for repairs and/or replacement. The Contractor must report all kitchen equipment in need of repair immediately in writing to the ACSO Support Services Administrator to obtain approval for the repair.

#### 11. Invoicing:

The Contractor must submit an invoice to the ACSO monthly for the number of meals ordered for the previous month. Specialty meals must be listed as a separate line items from standard meals.

### **C. SHERIFF'S OFFICE RESPONSIBILITIES:**

1. The ACSO will provide accurate and timely orders for the number of meals to be served to inmates, correctional officers and staff within two hours of the time of service.
2. The ACSO will provide adequate heat, light, ventilation and all other utilities and a business telephone service for the Contractor.
3. The ACSO will provide two phone land lines and wired/wireless network connections. If requested by the Contractor, ACSO will also provide at least one desktop computer.
4. The ACSO is responsible for the removal of trash and garbage from the loading dock area.
5. The ACSO is responsible for general maintenance to the ACDF building structure including, but not limited to, the maintenance of gas, water, sewer, ventilation, lighting, air conditioning, refrigeration, duct work, floor coverings and wall and ceiling surfaces; and all food service equipment repairs, except when damage is due directly to the Contractor's employee negligence or abuse. The maintenance provided does not include the cleaning, housekeeping operations or pest control for the Contractor's food service operation and the kitchen.
6. The ACSO is responsible for food preparation by inmates, provision and major repair of storage and holding equipment, other than that equipment provided by the Contractor.
7. The ACSO is responsible for security, control and supervision of inmate kitchen workers.
8. The ACSO is responsible for adequate inventory of pots, pans, small wares, "Aladdin" or comparable thermal insulated trays, serving utensils, zylon type drinking vessels and beverage transport containers. The initial inventory will be agreed upon between the ACSO and the

Contractor trays. Any changes of equipment desired by the Contractor shall be subject to the approval of the ACSO.

9. The ASCO will conduct facility inspections when necessary, with or without advance notice to the Contractor.
10. Inmate Kitchen Workforce - As noted above, the ACSO will provide an inmate work crew for food preparation, delivery of meals, and general sanitation and cleaning of the kitchen. The Contractor will train and supervise the kitchen workers, but the kitchen workers will remain under the overall control of the Sheriff for security supervision purposes. Inmates are paid directly by ACSO. Double portions are only billed when approved by ASCO for medical reasons. Double portions for kitchen workers are not billable.
  - a. Inmate Kitchen workforce will be under the direct monitoring of the Contractor's food service supervisor for the purpose of performing kitchen duties. The Contractor must report to ACSO staff immediately if any kitchen workers not cooperating, failing to work properly. The ACSO may remove kitchen workers from their assignments upon request of the Contractor and concurrence by ACSO.
  - b. Selection of kitchen workers will be the responsibility of the ACSO. ACSO staff will also be responsible for any escorts necessary in the transportation of the kitchen workers to and from the kitchen facility and during the serving of the meals. Kitchen workers are not permitted to supervise other kitchen workers or handle Detention Facility keys or other security equipment/tools.
  - c. Kitchen workers will be issued a clean working apron daily by the Contractor and will be required by the ACSO to wear appropriate protective gloves, non-slip shoes and proper hair restraints or hats provided by the Contractor. Kitchen workers will be required by the ACSO, as a condition of being a Kitchen Worker, to bathe daily, be clean shaven, and generally maintain clean personal habits.
  - d. Kitchen workers will ensure that the facility is kept to high standards of sanitation during normal working hours in compliance with all local and state health code and food service requirements and other reasonable requirements promulgated by the Contractor and approved by the Sheriff.
  - e. Kitchen workers are responsible for the timely return of the trays, eating utensils and drinking vessels to the kitchen after each meal.
  - f. Kitchen workers will not be involved in the trash and garbage removal process. Contractor employees will bring trash to the loading dock area in clear plastic bags provided by the Contractor at least twice per day, seven days per week, for removal by the ACSO.
11. Training: The ACSO will issue appropriate material to ensure familiarization and compliance with the ACDf rules and regulations and will establish a formal training/orientation program for Contractor employees, which must be completed prior to clearance of a prospective Contractor's employee. The Contractor will be responsible for payment of its prospective employees during this training period.



The ACSO will provide the following required training for the Contractor's staff.

1. security procedures and regulations
2. supervision of inmates
3. signs of suicide risk
4. suicide precautions
5. use-of-force regulations and tactics
6. report writing
7. inmate rights
8. inmate rules and regulations
9. key control
10. rights and responsibilities of inmates
11. safety procedures
12. emergency plans and procedures
13. interpersonal relations
14. social/cultural lifestyle of the inmate population
15. culture diversity
16. communication skills
17. CPR/first aid
18. counseling techniques
19. sexual harassment/sexual misconduct awareness
20. code of ethics

#### **D. ADDITIONAL SERVICES**

1. The Contractor must provide any additional food service, such as catering for meetings, conferences or special events, as agreed upon by the Sheriff's designee and the Contractor's resident food service manager. Charges for additional food services, portion sizes, and menus will be mutually agreed upon with the Sheriff's designee.
2. Meals on Wheels - The Contractor may enter into agreements with other agencies, such as Meals on Wheels or the Arlington County Residential Program Center, to provide meals. The Sheriff must approve any such agreement in advance and in writing.
3. Additional Food Services for Special Events - The Contractor must provide food services for special events (e.g. retirement reception, meetings) in Arlington County. These events are priced and billed separately.
4. The Contractor must sponsor the Annual Arlington Police, Fire, and Sheriff 9/11 Memorial 5K race ([arlington911race.com](http://arlington911race.com)) for up to a total of \$10,000 per contract year. The Contractor must make payments directly to Arlington County Police Charitable Fund, Inc, a 501(c)(3) non-profit organization.
5. The Contractor must install a 24/7 self-service micro-market as outlined in Exhibit E Meal Menus. The micro-market is custom built and must be installed 8-12 weeks after the site survey. Aramark shall make a financial commitment to the County in an amount up to \$45,000 (the "Financial Commitment"). The County agrees to invest the Financial Commitment in the micro-market at the ACDF. Any equipment purchased by Aramark on the County's behalf shall

be purchased as a “sale-for resale” to the County. The County shall hold title to all such equipment (with the exception of those items which bear the name of Aramark, its logo, or any of its logo, service marks or trademarks or any logo, service marks or trademarks of a third party) upon such resale. The County acknowledges that it is a tax-exempt entity and will provide Aramark with a copy of the appropriate tax-exempt certificate. The Financial Commitment shall be amortized on a straight-line basis over a period of five (5) years, commencing upon the date of expenditure. Upon expiration or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the Financial Commitment, the County shall reimburse Aramark for the unamortized balance of the Financial Commitment as of the date of expiration or termination. Any portion of the Financial Commitment that is not expended prior to the expiration or earlier termination of the Agreement shall revert to Aramark.

6. The Contractor must serve two hot meals per month per night shift on days coordinated with the Project Officer, in accordance with Exhibit B – Contract Pricing.

**EXHIBIT B****CONTRACT PRICING**

The Contractor must include all additional dietary supplements required in the agreement in the meal prices listed below. The County will pay the Contractor on monthly basis.

<b>Number of Meals Served per Day</b>		<b>Cost Per Meal</b>
<b>600</b>	<b>699</b>	\$ 2.045
<b>700</b>	<b>799</b>	\$ 1.848
<b>800</b>	<b>899</b>	\$ 1.670
<b>900</b>	<b>999</b>	\$ 1.586
<b>1000</b>	<b>1099</b>	\$ 1.495
<b>1100</b>	<b>1199</b>	\$ 1.418
<b>1200</b>	<b>1299</b>	\$ 1.353
<b>1300</b>	<b>1399</b>	\$ 1.299
<b>1400</b>	<b>1649</b>	\$ 1.255
<b>1650</b>	<b>+</b>	\$ 1.205
<b>Halal Meals</b>		\$ 5.945
<b>Kosher Meals</b>		\$ 3.900
<b>Vegetarian</b>		Same as Inmate
<b>Staff Meal</b>		\$ 2.750
<b>Bag Lunch</b>		\$ 1.195

1. The Contractor must provide two served hot meals per month per night shift at an additional cost of \$995.00 per month.
2. The Contractor must cater two special events per contract year, the cost of which will be billed to the County at Contractor's cost with no mark-up. Upon mutual agreement, the County will select the two events prior to the events occurring. The cost of any additional events requested by the County will be negotiated upon by both parties prior to the events occurring and paid for by the County.

**EXHIBIT C**

**LIVING WAGE FORMS**

**WAGE NOTICE**

THE HOURLY RATE FOR EMPLOYEES OF CERTAIN ARLINGTON COUNTY SERVICE CONTRACTORS WORKING ON COUNTY-OWNED OR COUNTY-OCCUPIED PROPERTY MUST NOT BE LOWER THAN

**\$15.00 PER HOUR**

REFERENCE: ARLINGTON COUNTY PURCHASING RESOLUTION SECTION 4-103

**FOR INFORMATION CONTACT:**

ARLINGTON COUNTY  
OFFICE OF THE PURCHASING AGENT  
2100 CLARENDON BOULEVARD, SUITE 500  
ARLINGTON, VA 22201  
703-228-3410

**AVISO de SALARIO MINIMO**

EL SALARIO MINIMO POR HORA PARA LOS EMPLEADOS DE ALGUNOS CONTRATISTAS QUE TRABAJAN EN UNA PROPIEDAD O BIEN INMUEBLE del GOBIERNO DEL CONDADO de ARLINGTON O CUALQUIER OTRA PROPIEDAD QUE SEA HABITADA/OCUPADA POR OFICINAS DEL GOBIERNO DEL CONDADO DE ARLINGTON SE HA ESTABLECIDO QUE EL SALARIO MINIMO SERÁ DE:

**\$15.00 POR HORA**

REFERENCIA: SECCIÓN 4-103, DE LA RESOLUCIÓN DE LA OFICINA DEL AGENTE DE COMPRAS DEL CONDADO DE ARLINGTON. (ARLINGTON COUNTY PURCHASING RESOLUTION SECTION 4-103)

**PARA OBTENER MAS INFORMACIÓN, LLAME A:**

LA OFICINA DEL AGENTE DE COMPRAS DEL CONDADO DE ARLINGTON.  
703-228-3410.

**PARA INFORMACION EN PERSONA DIRIJASE A:**

2100 CLARENDON BOULEVARD, OFICINA No 500  
ARLINGTON, VA 22201

EXHIBIT D

LIVING WAGE QUARTERLY COMPLIANCE REPORT

**By Email:** Please complete the report below and return it to: **livingwage@arlingtonva.us**

Quarter: Year:  
Company Name:  
Contract Number: Contract Name:

In order to audit your firm’s compliance with Service Contract Wage (Living Wage) provisions of the Arlington County Purchasing Resolution, please complete the following report and submit to Arlington County, Office of the Purchasing Agent, 2100 Clarendon Boulevard, Suite #500, Arlington, Virginia 22201. This report shall be submitted every (3) months during the Contract Term. All personnel of the Contractor and any of its subcontractors working on Arlington County property, or Arlington County occupied property, shall be listed.

EMPLOYEE NAME	TOTAL HOURS THIS QUARTER	HOURLY WAGE

By signing this form, the above-listed company certifies that the information provided is accurate and complete. If unable to electronically sign this form, then print and sign the fully executed form for submittal by email.

\_\_\_\_\_  
Authorized Signature Date

**INMATE MEALS****ARLINGTON COUNTY, VA****Adult Menu***Weekly average 2800 calories***Week: 1****MONDAY****TUESDAY****WEDNESDAY****THURSDAY****FRIDAY****SATURDAY****SUNDAY****Meal Name: Breakfast**

50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup
Hot Cereal w/ Dairy Blend** 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Dry Cereal 1 cup	Bran Flakes Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Dry Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup
Breakfast Sausage (1 ozw each) 1 patty	Creamy Country Gravy (1 oz)~ 8 ozw	Pancakes (2 fl oz each) 2 each	Cajun Potatoes 1/2 cup	Pancakes (2 fl oz each) 2 each	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty
Cottage Fries 1/2 cup	Lyonnaise Potatoes 1/2 cup	Syrup 2 fl oz	Creamy Country Gravy (1 oz)~ 8 ozw	Syrup 2 fl oz	Bran Muffin 1/54 cut	Cottage Fries 1/2 cup
Streusel Coffeecake 1/54 cut	Bakery Biscuit 1/54 cut	T. Ham 1 ozw	Bakery Biscuit 1/54 cut	Breakfast Sausage (1 ozw each) 1 patty	Coffee 1 cup	Bakery Biscuit w/ Melted Margarine 1/54 cut
Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	2% Milk (Half Pint) 1 each	Coffee 1 cup
2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	Sugar Sub 1 packet	2% Milk (Half Pint) 1 each
Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet	VEG ALT: Regular Meal 1 serving	Sugar Sub 1 packet
VEG ALT: 1 oz. Peanut Butter 1 serving	VEG ALT: 2 ½ oz. Scrambled Eggs 1 serving	VEG ALT: 1 oz. Peanut Butter 1 serving	VEG ALT: 2 ½ oz. Scrambled Eggs 1 serving	VEG ALT: 1 oz. Peanut Butter 1 serving		VEG ALT: 2 ½ oz. Scrambled Eggs 1 serving

**Meal Name: Lunch**

Rotini & Italian Sauce (2 oz& soy)~ 10 ozw	T. Bologna 3 ozw	Cheesy Broccoli Rice Casserole (2 oz/soy)~ 10 ozw	Creamed Turkey (3 oz turkey) 6 ozw	T. Salami 3 ozw	Sloppy Joe (2 oz/soy)~ 3 ozw	T. Ham 3 ozw
Garden Salad 1/2 cup	Mustard 1/3 fl oz	Kettle Blend Mixed Vegetables 1/2 cup	Parsley Noodles 1 cup	Mustard 1/3 fl oz	Rice O'Brien 1 cup	Mayo-Type Dressing 1/3 fl oz
Salad Dressing 1/2 fl oz	Enriched Bread 2 slice	Garden Salad 1/2 cup	Garden Salad 1/2 cup	Enriched Bread 2 slice	Garden Salad 1/2 cup	Enriched Bread 2 slice
Garlic Bakery Biscuit 1/54 cut	Pasta Salad 1 cup	Salad Dressing 1/2 fl oz	Salad Dressing 1/2 fl oz	Corn Chips 1 ozw	Salad Dressing 1/2 fl oz	Pasta Salad 1 cup
Fresh Baked Sugar Cookie 2 ozw	Coleslaw Vinaigrette 1/2 cup	Fresh Baked Roll with Melted Margarine 2 ozw	Fresh Baked Roll with Melted Margarine 2 ozw	Garden Salad 1/2 cup	Fresh Baked Roll with Melted Margarine 2 ozw	Garden Salad 1/2 cup
Fruit Drink w/ Vitamin C 1 cup	Fresh Baked Oatmeal Cookie 2 ozw	Fudge Brownie 1/54 cut	Fresh Baked Sugar Cookie 2 ozw	Salad Dressing 1/2 fl oz	Fresh Baked Oatmeal Cookie 2 ozw	Salad Dressing 1/2 fl oz
VEG ALT: 1 ½ c. Rotini & Mtls. Sauce 1 serving	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fudge Brownie 1/54 cut	Fruit Drink w/ Vitamin C 1 cup	Rice Pudding 1/2 cup
	VEG ALT: 3 oz. Cheese 1 serving	VEG ALT: 1 c. Beans & ½ c. Rice 1 serving	VEG ALT: 1 ½ c. Noodles & Cheese 1 serving	Fruit Drink w/ Vitamin C 1 cup	VEG ALT: 3 oz. Grilled Cheese Sandwich 1 serving	Fruit Drink w/ Vitamin C 1 cup
				VEG ALT: 3 oz. Cheese 1 serving		VEG ALT: 2 oz. Peanut Butter 1 serving

**Meal Name: Dinner**

Chili with Beans (2 oz/soy)~ 10 ozw	Crispy Chicken Patty (3 ozw each) 1 patty	Peppery Picadillo (2oz/soy)~ 10 ozw	Country Patty (3 ozw each) 1 patty	Chili Mac (2 oz/soy)~ 10 ozw	Whole Grain T. Sausage & Cheese Pizza 1 each	Smoked T. Sausage (3 oz each) 1 each
Rice 1 cup	Gravy 2 fl oz	Kettle Blend Mixed Vegetables 1/2 cup	Gravy 2 fl oz	Green Beans 1/2 cup	Navy Beans 1 cup	Macaroni & Cheese 1 cup
Carrots 1/2 cup	Mashed Potatoes 1 cup	Garden Salad 1/2 cup	Parsley Potatoes 1 cup	Fresh Baked Roll with Melted Margarine 2 ozw	Carrots 1/2 cup	Creamy Coleslaw 1/2 cup
Enriched Bread 2 slice	Green Beans 1/2 cup	Salad Dressing 1/2 fl oz	Peas LF 1/2 cup	Iced Cake 1/54 cut	Cornbread w/Melted Margarine 1/54 cut	Enriched Bread 2 slice
Fudge Brownie 1/54 cut	Enriched Bread 2 slice	Fresh Baked Roll with Melted Margarine 2 ozw	Enriched Bread 2 slice	Sweetened Iced Tea 1 cup	Iced Cake 1/54 cut	Fudge Brownie 1/54 cut
Sweetened Iced Tea 1 cup	Iced Cake 1/54 cut	Fresh Baked Sugar Cookie 2 ozw	Rice Pudding 1/2 cup	VEG ALT: 1 ½ c. Mac & Cheese 1 serving	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup
VEG ALT: 1 c. Mtls Chili 1 serving	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup		VEG ALT: 1 Slice Cheese Pizza 1 serving	VEG ALT: 1 ½ c. Mac & Cheese 1 serving
	VEG ALT: 1 c. Beans 1 serving	VEG ALT: 3 oz. Cheese 1 serving	VEG ALT: 1 c. Beans 1 serving			

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.\*This item contains 125 mg calcium.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for adults 18 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

^This item made with a combination of soy and mechanically separated poultry used in accordance with USDA standards.

**ARLINGTON COUNTY, VA**  
**Adult Menu**  
*Weekly average 2800 calories*



**Week: 2**

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
Meal Name: Breakfast													
50% Apple Juice	1 cup	50% Orange Juice	1 cup	50% Apple Juice	1 cup	50% Orange Juice	1 cup	50% Apple Juice	1 cup	50% Orange Juice	1 cup	50% Apple Juice	1 cup
Dry Cereal	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Bran Flakes Cereal	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Dry Cereal	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Hot Cereal w/ Dairy Blend**	1 cup
Lyonnais Potatoes	1/2 cup	Pancakes (2 fl oz each)	2 each	Scrambled Eggs	2 1/2 ozw	Pancakes (2 fl oz each)	2 each	Cajun Potatoes	1/2 cup	Scrambled Eggs	2 1/2 ozw	T. Ham	1 ozw
Creamy Country Gravy (1 oz)~	8 ozw	Syrup	2 fl oz	Streusel Coffeecake	1/54 cut	Syrup	2 fl oz	Creamy Country Gravy (1 oz)~	8 ozw	Bran Muffin	1/54 cut	Hash Brown Potatoes	1/2 cup
Bakery Biscuit	1/54 cut	T. Ham	1 ozw	Coffee	1 cup	T. Ham	1 ozw	Bakery Biscuit	1/54 cut	Coffee	1 cup	Bakery Biscuit w/ Melted Margarine	1/54 cut
Coffee	1 cup	Coffee	1 cup	2% Milk (Half Pint)	1 each	Coffee	1 cup	Coffee	1 cup	2% Milk (Half Pint)	1 each	Coffee	1 cup
2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Sugar Sub	1 packet	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Sugar Sub	1 packet	2% Milk (Half Pint)	1 each
Sugar Sub	1 packet	Sugar Sub	1 packet	VEG ALT: Regular Meal	1 serving	Sugar Sub	1 packet	Sugar Sub	1 packet	VEG ALT: Regular Meal	1 serving	Sugar Sub	1 packet
VEG ALT: 1 oz. Peanut Butter	1 serving	VEG ALT: 2 ½ oz. Scrambled Eggs	1 serving			VEG ALT: 1 oz. Peanut Butter	1 serving	VEG ALT: 1 oz. Peanut Butter	1 serving			VEG ALT: 1 oz. Peanut Butter	1 serving

**Meal Name: Lunch**

Meatballs (1/2 oz each)	6 each	Spicy Rice Casserole (2oz/soy)~	10 ozw	Turkey Salad (3 oz E&P)	4 ozw	T. Hot Dogs (1.5 oz each)	2 each	T. Ham	3 ozw	Sloppy Joe (2 oz/soy)~	3 ozw	T. Bologna	3 ozw
Swedish Meatball Gravy	2 fl oz	Green Beans	1/2 cup	Enriched Bread	2 slice	Mustard	1/2 fl oz	Mustard	1/3 fl oz	Lyonnais Potatoes	1 cup	Mayo-Type Dressing	1/3 fl oz
Noodles	1 cup	Garden Salad	1/2 cup	Pasta Salad	1 cup	Corn Chips	1 ozw	Enriched Bread	2 slice	Green Beans	1/2 cup	Enriched Bread	2 slice
Carrots	1/2 cup	Salad Dressing	1/2 fl oz	Garden Salad	1/2 cup	Creamy Coleslaw	1/2 cup	Rice O'Brien	1 cup	Enriched Bread	2 slice	Macaroni Salad	1 cup
Enriched Bread	2 slice	Bakery Biscuit w/ Melted Margarine	1/54 cut	Salad Dressing	1/2 fl oz	Enriched Bread	2 slice	Garden Salad	1/2 cup	Fresh Baked Sugar Cookie	2 ozw	Kettle Blend Mixed Vegetables	1/2 cup
Rice Pudding	1/2 cup	Fudge Brownie	1/54 cut	Fresh Baked Sugar Cookie	2 ozw	Fudge Brownie	1/54 cut	Salad Dressing	1/2 fl oz	Fruit Drink w/ Vitamin C	1 cup	Cake	1/54 cut
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fresh Baked Oatmeal Cookie	2 ozw	VEG ALT: 2 oz. Peanut Butter	1 serving	Fruit Drink w/ Vitamin C	1 cup
VEG ALT: 1 1/2 c. Noodles & Cheese	1 serving	VEG ALT: 1 c. Beans & 1/2 c. Rice	1 serving	VEG ALT: 2 oz. Peanut Butter	1 serving	VEG ALT: 3 oz. Cheese	1 serving	Fruit Drink w/ Vitamin C	1 cup			VEG ALT: 3 oz. Cheese	1 serving
								VEG ALT: 3 oz. Cheese	1 serving				

**Meal Name: Dinner**

Country Patty (3 ozw each)	1 patty	Charbroiled Patty (3 ozw)	1 patty	Tex-Mex Taco Filling (2oz/soy)~	3 ozw	Baked Meatloaf (3 ozw each)	1 patty	Spaghetti & Italian Sauce (2 oz/soy)~	10 ozw	Crispy Chicken Patty (3 ozw each)	1 patty	Cheesy Broccoli Rice Casserole (2 oz/soy)~	10 ozw
Baked Beans	1 cup	Gravy	2 fl oz	Spicy Cheese Sauce	1 fl oz	Gravy	2 fl oz	Kettle Blend Mixed Vegetables	1/2 cup	Gravy	2 fl oz	Carrots	1/2 cup
Kettle Blend Mixed Vegetables	1/2 cup	Oven Browned Potatoes	1 cup	Rice	1 cup	Mashed Potatoes	1 cup	Garden Salad	1/2 cup	Parsley Rotini	1 cup	Cornbread w/Melted Margarine	1/54 cut
Fresh Baked Roll with Melted Margarine	2 ozw	Cabbage	1/2 cup	Refried Pinto Beans	1/2 cup	Peas	1/2 cup	Salad Dressing	1/2 fl oz	Cabbage	1/2 cup	Fresh Baked Oatmeal Cookie	2 ozw
Cake	1/54 cut	Enriched Bread	2 slice	Shredded Lettuce	1/2 cup	Fresh Baked Roll with Melted Margarine	2 ozw	Fresh Baked Roll with Melted Margarine	2 ozw	Cornbread w/Melted Margarine	1/54 cut	Sweetened Iced Tea	1 cup
Sweetened Iced Tea	1 cup	Iced Cake	1/54 cut	Corn Tortilla 6"	2 each	Iced Cake	1/54 cut	Fresh Baked Sugar Cookie	2 ozw	Iced Cake	1/54 cut	VEG ALT: 1 c. Beans & 1/2 c. Rice	1 serving
VEG ALT: 3 oz. Grilled Cheese Sandwich	1 serving	Sweetened Iced Tea	1 cup	Fresh Baked Oatmeal Cookie	2 ozw	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup		
		VEG ALT: 1 c. Beans	1 serving	Sweetened Iced Tea	1 cup	VEG ALT: 1 c. Beans	1 serving	VEG ALT: 1 1/2 c. Spaghetti & Mtls. Sauce	1 serving	VEG ALT: 1 c. Beans	1 serving		
				VEG ALT: 3 oz. Cheese	1 serving								

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.\*This item contains 125 mg calcium.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for adults 18 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

^This item made with a combination of soy and mechanically separated poultry used in accordance with USDA standards.

**ARLINGTON COUNTY, VA**  
**Adult Menu**  
**Weekly average 2800 calories**



**Week: 3**

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
Meal Name: Breakfast													
50% Apple Juice	1 cup	50% Orange Juice	1 cup	50% Apple Juice	1 cup	50% Orange Juice	1 cup	50% Apple Juice	1 cup	50% Orange Juice	1 cup	50% Apple Juice	1 cup
Dry Cereal	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Bran Flakes Cereal	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Bran Flakes Cereal	1 cup
Breakfast Sausage (1 ozw each)	1 patty	Creamy Country Gravy (1 oz)~	8 ozw	Pancakes (2 fl oz each)	2 each	Cajun Potatoes	1/2 cup	Pancakes (2 fl oz each)	2 each	Scrambled Eggs	2 1/2 ozw	Breakfast Sausage (1 ozw each)	1 patty
Cottage Fries	1/2 cup	Bakery Biscuit	1/54 cut	Syrup	2 fl oz	Creamy Country Gravy (1 oz)~	8 ozw	Syrup	2 fl oz	Bran Muffin	1/54 cut	Cottage Fries	1/2 cup
Streusel Coffeecake	1/54 cut	Coffee	1 cup	T. Ham	1 ozw	Bakery Biscuit	1/54 cut	Breakfast Sausage (1 ozw each)	1 patty	Coffee	1 cup	Streusel Coffeecake	1/54 cut
Coffee	1 cup	2% Milk (Half Pint)	1 each	Coffee	1 cup	Coffee	1 cup	Coffee	1 cup	2% Milk (Half Pint)	1 each	Coffee	1 cup
2% Milk (Half Pint)	1 each	Sugar Sub	1 packet	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Sugar Sub	1 packet	2% Milk (Half Pint)	1 each
Sugar Sub	1 packet	VEG ALT: 2 ½ oz. Scrambled Eggs	1 serving	Sugar Sub	1 packet	Sugar Sub	1 packet	Sugar Sub	1 packet	VEG ALT: Regular Meal	1 serving	Sugar Sub	1 packet
VEG ALT: 1 oz. Peanut Butter	1 serving			VEG ALT: 1 oz. Peanut Butter	1 serving	VEG ALT: 2 ½ oz. Scrambled Eggs	1 serving	VEG ALT: 1 oz. Peanut Butter	1 serving			VEG ALT:	1 serving

**Meal Name: Lunch**

Cheeseburger Casserole (2 oz/soy)~	10 ozw	T. Salami	3 ozw	American Goulash (2 oz/soy)~	10 ozw	T. Hot Dogs (1.5 oz each)	2 each	Sloppy Joe (2 oz/soy)~	3 ozw	Spaghetti & Italian Sauce (2 oz/soy)~	10 ozw	T. Ham	3 ozw
Garden Salad	1/2 cup	Mayo-Type Dressing	1/3 fl oz	Garden Salad	1/2 cup	Mustard	1/2 fl oz	Corn Chips	1 ozw	Green Beans	1/2 cup	Mustard	1/3 fl oz
Salad Dressing	1/2 fl oz	Enriched Bread	2 slice	Salad Dressing	1/2 fl oz	Enriched Bread	2 slice	Garden Salad	1/2 cup	Creamy Coleslaw	1/2 cup	Enriched Bread	2 slice
Enriched Bread	2 slice	Baked Beans	1 cup	Fresh Baked Roll with Melted Margarine	2 ozw	Pasta Salad	1 cup	Salad Dressing	1/2 fl oz	Bakery Biscuit w/ Melted Margarine	1/54 cut	Rice	1 cup
Fresh Baked Sugar Cookie	2 ozw	Creamy Coleslaw	1/2 cup	Fudge Brownie	1/54 cut	Green Beans	1/2 cup	Cornbread w/Melted Margarine	1/54 cut	Fresh Baked Oatmeal Cookie	2 ozw	Peas LF	1/2 cup
Fruit Drink w/ Vitamin C	1 cup	Fresh Baked Oatmeal Cookie	2 ozw	Fruit Drink w/ Vitamin C	1 cup	Rice Pudding	1/2 cup	Fresh Baked Sugar Cookie	2 ozw	Fruit Drink w/ Vitamin C	1 cup	Fudge Brownie	1/54 cut
VEG ALT: 1 ½ c. Mac & Cheese	1 serving	Fruit Drink w/ Vitamin C	1 cup	VEG ALT: 1 ½ c. Noodles & Mtls. Sauce	1 serving	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	VEG ALT: 1 ½ c. Spaghetti & Mtls. Sauce	1 serving	Fruit Drink w/ Vitamin C	1 cup
		VEG ALT: 3 oz Cheese	1 serving			VEG ALT: 2 oz. Peanut Butter	1 serving	VEG ALT: 3 oz. Grilled Cheese Sandwich	1 serving			VEG ALT: 3 oz. Cheese	1 serving

**Meal Name: Dinner**

Charbroiled Patty (3 ozw)	1 patty	Roast Turkey	3 ozw	Hearty Spanish Rice (2 oz/soy)~	10 ozw	Crispy Chicken Patty (3 ozw each)	1 patty	Whole Grain T. Sausage & Cheese Pizza	1 each	Baked Meatloaf (3 ozw each)	1 patty	Smoked T. Sausage (3 oz each)	1 each
Rice & Pinto Beans LF	1 cup	Gravy	2 fl oz	Refried Pinto Beans	1/2 cup	Gravy	2 fl oz	Macaroni w/ Tomato Sauce	1 cup	Gravy	2 fl oz	Macaroni & Cheese	1 cup
Kettle Blend Mixed Vegetables	1/2 cup	Mashed Potatoes	1 cup	Kettle Blend Mixed Vegetables	1/2 cup	Cottage Fries	1 cup	Carrots	1/2 cup	Mashed Potatoes	1 cup	Green Beans	1/2 cup
Fresh Baked Roll with Melted Margarine	2 ozw	Carrots	1/2 cup	Fresh Baked Roll with Melted Margarine	2 ozw	Cabbage	1/2 cup	Fresh Baked Roll with Melted Margarine	2 ozw	Kettle Blend Mixed Vegetables	1/2 cup	Fresh Baked Roll with Melted Margarine	2 ozw
Fudge Brownie	1/54 cut	Fresh Baked Roll with Melted Margarine	2 ozw	Fresh Baked Sugar Cookie	2 ozw	Enriched Bread	2 slice	Cake	1/54 cut	Cornbread w/Melted Margarine	1/54 cut	Rice Pudding	1/2 cup
Sweetened Iced Tea	1 cup	Cake	1/54 cut	Sweetened Iced Tea	1 cup	Fudge Brownie	1/54 cut	Sweetened Iced Tea	1 cup	Iced Cake	1/54 cut	Sweetened Iced Tea	1 cup
VEG ALT: 3 oz. Cheese	1 serving	Sweetened Iced Tea	1 cup	VEG ALT: 1 c. Beans & ½ c. Rice	1 serving	Sweetened Iced Tea	1 cup	VEG ALT: 1 Slice Cheese Pizza	1 serving	Sweetened Iced Tea	1 cup	VEG ALT: 1 ½ c. Mac & Cheese	1 serving
		VEG ALT: 1 c. Beans	1 serving			VEG ALT: 1 c. Beans	1 serving			VEG ALT: 1 c. Beans	1 serving		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.\*This item contains 125 mg calcium.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for adults 18 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

^This item made with a combination of soy and mechanically separated poultry used in accordance with USDA standards.



# ARLINGTON COUNTY, VA

## Adult Menu

### Weekly average 2800 calories


**Week: 4**

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
Meal Name: Breakfast													
50% Apple Juice	1 cup	50% Orange Juice	1 cup	50% Apple Juice	1 cup	50% Orange Juice	1 cup	50% Apple Juice	1 cup	50% Orange Juice	1 cup	50% Apple Juice	1 cup
Dry Cereal	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Bran Flakes Cereal	1 cup	Hot Cereal w/ Dairy Blend**	1 cup	Dry Cereal	1 cup
Lyonnais Potatoes	1/2 cup	Pancakes (2 fl oz each)	2 each	Scrambled Eggs	2 1/2 ozw	Pancakes (2 fl oz each)	2 each	Creamy Country Gravy (1 oz)~	8 ozw	Scrambled Eggs	2 1/2 ozw	T. Ham	1 ozw
Creamy Country Gravy (1 oz)~	8 ozw	Syrup	2 fl oz	Streusel Coffeecake	1/54 cut	Syrup	2 fl oz	Hash Brown Potatoes	1/2 cup	Bran Muffin	1/54 cut	Streusel Coffeecake	1/54 cut
Bakery Biscuit	1/54 cut	T. Ham	1 ozw	Coffee	1 cup	T. Ham	1 ozw	Bakery Biscuit	1/54 cut	Coffee	1 cup	Coffee	1 cup
Coffee	1 cup	Coffee	1 cup	2% Milk (Half Pint)	1 each	Coffee	1 cup	Coffee	1 cup	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each
2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Sugar Sub	1 packet	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Sugar Sub	1 packet	Sugar Sub	1 packet
Sugar Sub	1 packet	Sugar Sub	1 packet	VEG ALT: Regular Meal	1 serving	Sugar Sub	1 packet	Sugar Sub	1 packet	VEG ALT: Regular Meal	1 serving	VEG ALT: 1 oz. Peanut Butter	1 serving
VEG ALT: 1 oz. Peanut Butter	1 serving	VEG ALT: 2 ½ oz. Scrambled Eggs				VEG ALT: 1 oz. Peanut Butter	1 serving	VEG ALT: 1 oz. Peanut Butter					

**Meal Name: Lunch**

Roast Turkey	3 ozw	T. Bologna	3 ozw	Spicy Rice Casserole (2oz/soy)~	10 ozw	Sloppy Joe (2 oz/soy)~	3 ozw	T. Ham	3 ozw	Meatballs (1/2 oz each)	6 each	T. Salami	3 ozw
Gravy	2 fl oz	Mustard	1/3 fl oz	Green Beans	1/2 cup	Cajun Potatoes	1 cup	Mayo-Type Dressing	1/3 fl oz	Swedish Meatball Gravy	2 fl oz	Mayo-Type Dressing	1/3 fl oz
Mashed Potatoes	1 cup	Enriched Bread	2 slice	Garden Salad	1/2 cup	Creamy Coleslaw	1/2 cup	Enriched Bread	2 slice	Rice	1 cup	Enriched Bread	2 slice
Carrots	1/2 cup	Corn Chips	1 ozw	Salad Dressing	1/2 fl oz	Enriched Bread	2 slice	O'Brien Potatoes	1 cup	Garden Salad	1/2 cup	Macaroni & Cheese	1 cup
Enriched Bread	2 slice	Creamy Coleslaw	1/2 cup	Cornbread w/Melted Margarine	1/54 cut	Rice Pudding	1/2 cup	Garden Salad	1/2 cup	Salad Dressing	1/2 fl oz	Carrots	1/2 cup
Fresh Baked Oatmeal Cookie	2 ozw	Fudge Brownie	1/54 cut	Fresh Baked Sugar Cookie	2 ozw	Fruit Drink w/ Vitamin C	1 cup	Salad Dressing	1/2 fl oz	Bakery Biscuit w/ Melted Margarine	1/54 cut	Fudge Brownie	1/54 cut
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	VEG ALT: 1 c. Beans	1 serving	Fresh Baked Oatmeal Cookie	2 ozw	Iced Cake	1/54 cut	Fruit Drink w/ Vitamin C	1 cup
VEG ALT: 1 c. Beans	1 serving	VEG ALT: 3 oz. Cheese	1 serving	VEG ALT: 1 c. Beans & 1/2 c. Rice	1 serving			Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	VEG ALT: 3 oz. Cheese	1 serving
								VEG ALT: 3 oz. Cheese	1 serving	VEG ALT: 1 c. Beans	1 serving		

**Meal Name: Dinner**

Spaghetti & Italian Sauce (2 oz/soy)~	10 ozw	Charbroiled Patty (3 ozw)	1 patty	Crispy Chicken Patty (3 ozw each)	1 patty	Turkey ala King w/ Noodles (2 oz diced turkey)	10 ozw	Tex-Mex Taco Filling (2oz/soy)~	3 ozw	Country Patty (3 ozw each)	1 patty	Baked Meatloaf (3 ozw each)	1 patty
Kettle Blend Mixed Vegetables	1/2 cup	Gravy	2 fl oz	Baked Beans	1 cup	Kettle Blend Mixed Vegetables	1/2 cup	Spicy Cheese Sauce	1 fl oz	Gravy	2 fl oz	Gravy	2 fl oz
Garden Salad	1/2 cup	Noodles	1 cup	Carrots	1/2 cup	Garden Salad	1/2 cup	Rice	1 cup	Noodles	1 cup	Mashed Potatoes	1 cup
Salad Dressing	1/2 fl oz	Peas	1/2 cup	Enriched Bread	2 slice	Salad Dressing	1/2 fl oz	Refried Pinto Beans	1/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Cabbage	1/2 cup
Garlic Roll	2 ozw	Bakery Biscuit w/ Melted Margarine	1/54 cut	Fudge Brownie	1/54 cut	Bakery Biscuit w/ Melted Margarine	1/54 cut	Shredded Lettuce	1/2 cup	Enriched Bread	2 slice	Cornbread w/Melted Margarine	1/54 cut
Iced Cake	1/54 cut	Fresh Baked Oatmeal Cookie	2 ozw	Sweetened Iced Tea	1 cup	Iced Cake	1/54 cut	Corn Tortilla 6"	2 each	Fresh Baked Sugar Cookie	2 ozw	Iced Cake	1/54 cut
Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	VEG ALT: 3 oz. Grilled Cheese Sandwich	1 serving	Sweetened Iced Tea	1 cup	Fudge Brownie	1/54 cut	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup
VEG ALT: 1 1/2 c. Spaghetti & Mtls. Sauce	1 serving	VEG ALT: 1 1/2 c. Noodles & Cheese	1 serving			VEG ALT: 1 1/2 c. Noodles & Mtls. Sauce	1 serving	Sweetened Iced Tea	1 cup	VEG ALT: 1 1/2 c. Noodles & Cheese	1 serving	VEG ALT: 1 c. Beans	1 serving
								VEG ALT: 3 oz. Cheese	1 serving				

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.\*This item contains 125 mg calcium.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for adults 18 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

^This item made with a combination of soy and mechanically separated poultry used in accordance with USDA standards.

Proposed 6/20

# ARLINGTON COUNTY, VA HALAL MENU

Weekly Average 2800 Calories Per Day

**Week: 1**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Meal Name: Breakfast</b>						
50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup
Hot Cereal w/ Dairy Blend** 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Dry Cereal 1 cup	Dry Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Dry Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup
Peanut Butter 2 ozw	Scrambled Eggs (for diets) 2 1/2 ozw	Pancakes (2 fl oz each) 2 each	Cajun Potatoes 1/2 cup	Pancakes (2 fl oz each) 2 each	Scrambled Eggs (for diets) 2 1/2 ozw	Scrambled Eggs (for diets) 2 1/2 ozw
Cottage Fries 1/2 cup	Lyonnais Potatoes 1/2 cup	Syrup 2 fl oz	Scrambled Eggs (for diets) 2 1/2 ozw	Syrup 2 fl oz	Bakery Muffin 1/40 cut	Cottage Fries 1/2 cup
Streusel Coffeecake 1/54 cut	Bakery Biscuit 1/54 cut	Peanut Butter 2 ozw	Bakery Biscuit 1/54 cut	Peanut Butter 2 ozw	Coffee 1 cup	Bakery Biscuit w/ Melted Margarine 1/54 cut
Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	2% Milk (Half Pint) 1 each	Coffee 1 cup
2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	Sugar Sub 1 packet	2% Milk (Half Pint) 1 each
Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet		Sugar Sub 1 packet

**Meal Name: Lunch**

Rotini w/ Tomato Sauce 1 1/2 cup	Rinsed Tuna 2 ozw	*Seasoned Beans (Legumes) 1 cup	Spaghetti w/ Tomato Sauce 1 1/2 cup	Hard Cooked Egg 2 each	Grilled Cheese Sandwich (3 oz) 1 sandwich	Peanut Butter 2 ozw
Garden Salad 1/2 cup	Mayo-Type Dressing 1/3 fl oz	Rice 1/2 cup	Shredded Cheese 1 ozw	Mayo-Type Dressing 1/3 fl oz	Rice O'Brien 1 cup	Enriched Bread 2 slice
Salad Dressing LF 1/2 fl oz	Enriched Bread 2 slice	Kettle Blend Mixed Vegetables 1/2 cup	Carrots LF 1/2 cup	Enriched Bread 2 slice	Garden Salad 1/2 cup	Pasta Salad 1 cup
Garlic Bakery Biscuit 1/54 cut	Pasta Salad 1 cup	Garden Salad 1/2 cup	Garden Salad 1/2 cup	Corn Chips 1 ozw	Salad Dressing LF 1/2 fl oz	Garden Salad 1/2 cup
Fresh Baked Cookie 2 ozw	Coleslaw Vinaigrette 1/2 cup	Salad Dressing LF 1/2 fl oz	French Dressing LF 1/2 fl oz	Garden Salad 1/2 cup	Fresh Baked Roll with Melted Margarine 2 ozw	Salad Dressing LF 1/2 fl oz
Fruit Drink w/ Vitamin C 1 cup	Fresh Baked Cookie 2 ozw	Fresh Baked Roll with Melted Margarine 2 ozw	Fresh Baked Roll with Melted Margarine 2 ozw	Ranch Salad Dressing 1/2 fl oz	Fresh Baked Cookie 2 ozw	Fresh Baked Cookie 2 ozw
	Fruit Drink w/ Vitamin C 1 cup	Fudge Brownie 1/54 cut	Fresh Baked Cookie 2 ozw	Fudge Brownie 1/54 cut	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup
		Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup		

**Meal Name: Dinner**

Halal Chicken Hot Dogs (1.2 oz ea) 2 each	Halal Beef Patty (4 oz Raw) 1 patty	Halal Chicken Patty (3 ozw each) 1 patty	Oven Fried Breaded Fish Patty (3 ozw each) (whole muscle) 1 patty	Halal Chicken Patty (3 ozw each) 1 patty	Halal Chicken Hot Dogs (1.2 oz ea) 2 each	Oven Fried Breaded Fish Patty (3 ozw each) (whole muscle) 1 patty
Mustard 1/3 fl oz	Gravy 2 fl oz	Gravy 2 fl oz	Parsley Potatoes 1 cup	*Seasoned Beans (Legumes) 1 cup	*Seasoned Beans (Legumes) 1 cup	Mustard 1/3 fl oz
Rice 1 cup	Mashed Potatoes 1 cup	Parsley Potatoes 1 cup	Peas 1/2 cup	Green Beans 1/2 cup	Carrots 1/2 cup	Macaroni & Cheese 1 cup
Carrots 1/2 cup	Green Beans 1/2 cup	Kettle Blend Mixed Vegetables 1/2 cup	Enriched Bread 2 slice	Fresh Baked Roll with Melted Margarine 2 ozw	Cornbread w/Melted Margarine 1/54 cut	Creamy Coleslaw 1/2 cup
Enriched Bread 2 slice	Enriched Bread 2 slice	Enriched Bread 2 slice	Fresh Baked Cookie 2 ozw	Iced Cake 1/54 cut	Cake 1/54 cut	Enriched Bread 2 slice
Fudge Brownie 1/54 cut	Iced Cake 1/54 cut	Fresh Baked Cookie 2 ozw	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Fudge Brownie 1/54 cut
Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup				Sweetened Iced Tea 1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). NO PORK IS USED. Imitation vegetarian cheese with calcium is used.

\*This item contains 125 mg calcium.

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

Proposed 6/20

# ARLINGTON COUNTY, VA HALAL MENU

Weekly Average 2800 Calories Per Day


**Week: 2**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Meal Name: Breakfast</b>						
50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup
Dry Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Dry Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Dry Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Hot Cereal w/ Dairy Blend** 1 cup
Lyonnais Potatoe 1/2 cup	Pancakes (2 fl oz each) 2 each	Scrambled Eggs (for diets) 2 1/2 ozw	Pancakes (2 fl oz each) 2 each	Cajun Potatoe 1/2 cup	Scrambled Eggs (for diets) 2 1/2 ozw	Peanut Butter 2 ozw
Peanut Butter 2 ozw	Syrup 2 fl oz	Streusel Coffeecake 1/54 cut	Syrup 2 fl oz	Scrambled Eggs (for diets) 2 1/2 ozw	Bran Muffin 1/54 cut	Hash Brown Potatoe 1/2 cup
Bakery Biscuit 1/54 cut	Scrambled Eggs (for diets) 2 1/2 ozw	Coffee 1 cup	Peanut Butter 2 ozw	Bakery Biscuit 1/54 cut	Coffee 1 cup	Bakery Biscuit w/ Melted Margarine 1/54 cut
Coffee 1 cup	Coffee 1 cup	2% Milk (Half Pint) 1 each	Coffee 1 cup	Coffee 1 cup	2% Milk (Half Pint) 1 each	Coffee 1 cup
2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	Sugar Sub 1 packet	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	Sugar Sub 1 packet	2% Milk (Half Pint) 1 each
Sugar Sub 1 packet	Sugar Sub 1 packet		Sugar Sub 1 packet	Sugar Sub 1 packet		Sugar Sub 1 packet

**Meal Name: Lunch**

Rotini w/ Tomato Sauce 1 1/2 cup	*Seasoned Beans (Legumes) 1 cup	Peanut Butter 2 ozw	Rinsed Tuna 2 ozw	Vegetarian White Cheese 3 ozw	Peanut Butter 2 ozw	Hard Cooked Egg 2 each
Shredded Cheese 1 ozw	Rice 1/2 cup	Enriched Bread 2 slice	Mayo-Type Dressing 1/3 fl oz	Enriched Bread 2 slice	Lyonnais Potatoe 1 cup	Mayo-Type Dressing 1/3 fl oz
Carrots 1/2 cup	Green Beans 1/2 cup	Pasta Salad 1 cup	Enriched Bread 2 slice	Rice O'Brien 1 cup	Green Beans 1/2 cup	Enriched Bread 2 slice
Enriched Bread 2 slice	Garden Salad 1/2 cup	Garden Salad 1/2 cup	Corn Chips 1 ozw	Garden Salad 1/2 cup	Enriched Bread 2 slice	Macaroni Salad 1 cup
Fresh Baked Cookie 2 ozw	French Dressing LF 1/2 fl oz	French Dressing LF 1/2 fl oz	Creamy Coleslaw 1/2 cup	French Dressing LF 1/2 fl oz	Fresh Baked Cookie 2 ozw	Kettle Blend Mixed Vegetables 1/2 cup
Fruit Drink w/ Vitamin C 1 cup	Bakery Biscuit w/ Melted Margarine 1/54 cut	Fresh Baked Cookie 2 ozw	Fudge Brownie 1/54 cut	Fresh Baked Cookie 2 ozw	Fruit Drink w/ Vitamin C 1 cup	Cake 1/54 cut
	Fudge Brownie 1/54 cut	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup		Fruit Drink w/ Vitamin C 1 cup
	Fruit Drink w/ Vitamin C 1 cup					

**Meal Name: Dinner**

Oven Fried Breaded Fish Patty (3 ozw each) (whole muscle) 1 patty	Halal Beef Patty (4 oz Raw) 1 patty	Halal Chicken Patty (3 ozw each) 1 patty	Halal Chicken Hot Dogs (1.2 oz ea) 2 each	Halal Chicken Patty (3 ozw each) 1 patty	Oven Fried Breaded Fish Patty (3 ozw each) (whole muscle) 1 patty	Halal Chicken Hot Dogs (1.2 oz ea) 2 each
*Seasoned Beans (Legumes) 1 cup	Oven Brown Potatoe LF 1 cup	Rice 1 cup	Mustard 1/3 fl oz	Rotini w/ Tomato Sauce 1 cup	Parsley Rotini 1 cup	Rice 1 cup
Broccoli & Carrots 1/2 cup	Gravy 2 fl oz	Refried Pinto Beans 1 cup	Mashed Potatoe 1 cup	Kettle Blend Mixed Vegetables 1/2 cup	Kettle Blend Mixed Vegetables 1/2 cup	Gravy 2 fl oz
Fresh Baked Roll with Melted Margarine 2 ozw	Cabbage 1/2 cup	Enriched Bread 2 slice	Peas 1/2 cup	Shredded Lettuce 1/2 cup	Fresh Baked Roll with Melted Margarine 2 ozw	Cabbage 1/2 cup
Cake 1/54 cut	Enriched Bread 2 slice	Fresh Baked Cookie 2 ozw	Enriched Bread 2 slice	French Dressing LF 1/2 fl oz	Iced Cake 1/54 cut	Combread w/Melted Margarine 1/54 cut
Sweetened Iced Tea 1 cup	Iced Cake 1/54 cut	Sweetened Iced Tea 1 cup	Iced Cake 1/54 cut	Enriched Bread 2 slice	Sweetened Iced Tea 1 cup	Fresh Baked Cookie 2 ozw
	Sweetened Iced Tea 1 cup		Sweetened Iced Tea 1 cup	Fresh Baked Cookie 2 ozw		Sweetened Iced Tea 1 cup
				Sweetened Iced Tea 1 cup		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). NO PORK IS USED Imitation vegetarian cheese with calcium is used.

\*This item contains 125 mg calcium.

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

Proposed 6/20

# ARLINGTON COUNTY, VA HALAL MENU

Weekly Average 2800 Calories Per Day

**Week: 3**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Meal Name: Breakfast</b>						
50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup
Dry Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Dry Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Dry Cereal 1 cup
Peanut Butter 2 ozw	Scrambled Eggs (for diets) 2 1/2 ozw	Pancakes (2 fl oz each) 2 each	Cajun Potatoes 1/2 cup	Pancakes (2 fl oz each) 2 each	Scrambled Eggs (for diets) 2 1/2 ozw	Scrambled Eggs (for diets) 2 1/2 ozw
Cottage Fries 1/2 cup	Bakery Biscuit 1/54 cut	Syrup 2 fl oz	Scrambled Eggs (for diets) 2 1/2 ozw	Syrup 2 fl oz	Bran Muffin 1/54 cut	Cottage Fries 1/2 cup
Streusel Coffeecake 1/54 cut	Coffee 1 cup	Peanut Butter 2 ozw	Bakery Biscuit 1/54 cut	Peanut Butter 2 ozw	Coffee 1 cup	Streusel Coffeecake 1/54 cut
Coffee 1 cup	2% Milk (Half Pint) 1 each	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	2% Milk (Half Pint) 1 each	Coffee 1 cup
2% Milk (Half Pint) 1 each	Sugar Sub 1 packet	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	Sugar Sub 1 packet	2% Milk (Half Pint) 1 each
Sugar Sub 1 packet		Sugar Sub 1 packet	Sugar Sub 1 packet	Sugar Sub 1 packet		Sugar Sub 1 packet

**Meal Name: Lunch**

Macaroni & Cheese 1 1/2 cup	Hard Cooked Egg 2 each	Rotini w/ Tomato Sauce 1 1/2 cup	Peanut Butter 2 ozw	Grilled Cheese Sandwich (3 oz) 1 sandwich	Rotini w/ Tomato Sauce 1 1/2 cup	Vegetarian White Cheese 1 ozw
Garden Salad 1/2 cup	Mayo-Type Dressing 1/3 fl oz	Garden Salad 1/2 cup	Enriched Bread 2 slice	Chips 1 ozw	Green Beans 1/2 cup	Enriched Bread 2 slice
Salad Dressing LF 1/2 fl oz	Enriched Bread 2 slice	Salad Dressing LF 1/2 fl oz	Pasta Salad 1 cup	Garden Salad 1/2 cup	Creamy Coleslaw 1/2 cup	Rice 1 cup
Enriched Bread 2 slice	Baked Beans 1 cup	Fresh Baked Roll with Melted Margarine 2 ozw	Green Beans 1/2 cup	Salad Dressing LF 1/2 fl oz	Bakery Biscuit w/ Melted Margarine 1/54 cut	Peas 1/2 cup
Fresh Baked Cookie 2 ozw	Creamy Coleslaw 1/2 cup	Fudge Brownie 1/54 cut	Fresh Baked Cookie 2 ozw	Cornbread w/Melted Margarine 1/54 cut	Fresh Baked Cookie 2 ozw	Fudge Brownie 1/54 cut
Fruit Drink w/ Vitamin C 1 cup	Fresh Baked Cookie 2 ozw	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fresh Baked Cookie 2 ozw	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup
	Fruit Drink w/ Vitamin C 1 cup			Fruit Drink w/ Vitamin C 1 cup		

**Meal Name: Dinner**

Halal Beef Patty (4 oz Raw) 1 patty	Oven Fried Breaded Fish Patty (3 ozw each) (whole muscle) 1 patty	Halal Chicken Patty (3 ozw each) 1 patty	Halal Chicken Hot Dogs (1.2 oz ea) 2 each	Oven Fried Breaded Fish Patty (3 ozw each) (whole muscle) 1 patty	Halal Chicken Patty (3 ozw each) 1 patty	Halal Chicken Hot Dogs (1.2 oz ea) 2 each
Rice & Pinto Beans LF 1 cup	Gravy 2 fl oz	Rice 1 cup	Cottage Fries 1 cup	Macaroni w/ Tomato Sauce 1 cup	Gravy 2 fl oz	Macaroni & Cheese 1 cup
Kettle Blend Mixed Vegetables 1/2 cup	Mashed Potatoes 1 cup	Refried Pinto Beans 1 cup	Cabbage 1/2 cup	Carrots 1/2 cup	Mashed Potatoes 1 cup	Green Beans 1/2 cup
Fresh Baked Roll with Melted Margarine 2 ozw	Carrots 1/2 cup	Fresh Baked Roll with Melted Margarine 2 ozw	Enriched Bread 2 slice	Fresh Baked Roll with Melted Margarine 2 ozw	Kettle Blend Mixed Vegetables 1/2 cup	Fresh Baked Roll with Melted Margarine 2 ozw
Fudge Brownie 1/54 cut	Fresh Baked Roll with Melted Margarine 2 ozw	Fresh Baked Cookie 2 ozw	Fudge Brownie 1/54 cut	Cake 1/54 cut	Cornbread w/Melted Margarine 1/54 cut	Fresh Baked Cookie 2 ozw
Sweetened Iced Tea 1 cup	Cake 1/54 cut	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Iced Cake 1/54 cut	Sweetened Iced Tea 1 cup
	Sweetened Iced Tea 1 cup				Sweetened Iced Tea 1 cup	

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). NO PORK IS USED. Imitation vegetarian cheese with calcium is used.

\*This item contains 125 mg calcium.

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

Proposed 6/20

# ARLINGTON COUNTY, VA HALAL MENU

Weekly Average 2800 Calories Per Day

**Week: 4**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Meal Name: Breakfast</b>						
50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup
Dry Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Dry Cereal 1 cup	Hot Cereal w/ Dairy Blend** 1 cup	Dry Cereal 1 cup
Lyonnais Potatoe 1/2 cup	Pancakes (2 fl oz each) 2 each	Scrambled Eggs (for diets) 2 ozw	Pancakes (2 fl oz each) 2 each	Peanut Butter 2 ozw	Scrambled Eggs (for diets) 2 1/2 ozw	Peanut Butter 2 ozw
Peanut Butter 2 ozw	Syrup 2 fl oz	Streusel Coffeecake 1/54 cut	Syrup 2 fl oz	Hash Brown Potatoe 1/2 cup	Bran Muffin 1/54 cut	Streusel Coffeecake 1/54 cut
Bakery Biscuit 1/54 cut	Scrambled Eggs (for diets) 2 1/2 ozw	Coffee 1 cup	Peanut Butter 2 ozw	Bakery Biscuit 1/54 cut	Coffee 1 cup	Coffee 1 cup
Coffee 1 cup	Coffee 1 cup	2% Milk (Half Pint) 1 each	Coffee 1 cup	Coffee 1 cup	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each
2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	Sugar Sub 1 packet	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	Sugar Sub 1 packet	Sugar Sub 1 packet
Sugar Sub 1 packet	Sugar Sub 1 packet		Sugar Sub 1 packet	Sugar Sub 1 packet		

**Meal Name: Lunch**

*Seasoned Beans (Legumes) 1 cup	Hard Cooked Egg 2 each	*Seasoned Beans (Legumes) 1 cup	Hard Cooked Egg 2 each	Peanut Butter 2 ozw	*Seasoned Beans (Legumes) 1 cup	Vegetarian White Cheese 3 ozw
Gravy 2 fl oz	Mayo-Type Dressing 1/3 fl oz	Rice 1/2 cup	Mayo-Type Dressing 1/3 fl oz	Enriched Bread 2 slice	Rice 1 cup	Mayo-Type Dressing 1/3 fl oz
Mashed Potatoe 1 cup	Enriched Bread 2 slice	Green Beans 1/2 cup	Enriched Bread 2 slice	O'Brien Potatoe 1 1/2 cup	Garden Salad 1/2 cup	Enriched Bread 2 slice
Carrots LF 1/2 cup	Chips 1 ozw	Cornbread w/Melted Margarine 1/54 cut	Cajun Potatoe 1 cup	Garden Salad 1/2 cup	Ranch Salad Dressing 1/2 fl oz	Macaroni & Cheese 1 cup
Enriched Bread 2 slice	Creamy Coleslaw 1/2 cup	Fresh Baked Cookie 2 ozw	Creamy Coleslaw 1/2 cup	Salad Dressing LF 1/2 fl oz	Bakery Biscuit w/ Melted Margarine 1/54 cut	Carrots 1/2 cup
Fresh Baked Cookie 2 ozw	Fudge Brownie 1/54 cut	Fruit Drink w/ Vitamin C 1 cup	Fresh Baked Cookie 2 ozw	Fresh Baked Cookie 2 ozw	Iced Cake 1/54 cut	Fudge Brownie 1/54 cut
Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup		Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup

**Meal Name: Dinner**

Oven Fried Breaded Fish Patty (3 ozw each) (whole muscle) 1 patty	Halal Beef Patty (4 oz Raw) 1 patty	Halal Chicken Patty (3 ozw each) 1 patty	Halal Chicken Hot Dogs (1.2 oz ea) 2 each	Oven Fried Breaded Fish Patty (3 ozw each) (whole muscle) 1 patty	Halal Chicken Patty (3 ozw each) 1 patty	Halal Chicken Patty (3 ozw each) 1 patty
Rotini w/ Tomato Sauce 1 cup	Gravy 2 fl oz	Baked Beans 1 cup	Noodles 1 cup	Rice 1 cup	Gravy 2 fl oz	Gravy 2 fl oz
Garden Salad 1/2 cup	Noodles 1 cup	Carrots 1/2 cup	Garden Salad 1/2 cup	Shredded Lettuce 1/2 cup	Noodles 1 cup	Mashed Potatoe 1 cup
Salad Dressing LF 1/2 fl oz	Peas 1/2 cup	Enriched Bread 2 slice	Salad Dressing LF 1/2 fl oz	Corn Tortilla 6" 2 each	Kettle Blend Mixed Vegetables 1/2 cup	Cabbage 1/2 cup
Garlic Roll 2 ozw	Bakery Biscuit w/ Melted Margarine 1/54 cut	Fudge Brownie 1/54 cut	Enriched Bread 2 slice	Fudge Brownie 1/54 cut	Enriched Bread 2 slice	Cornbread w/Melted Margarine 1/54 cut
Iced Cake 1/54 cut	Fresh Baked Cookie 2 ozw	Sweetened Iced Tea 1 cup	Iced Cake 1/54 cut	Sweetened Iced Tea 1 cup	Fresh Baked Cookie 2 ozw	Iced Cake 1/54 cut
Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup		Sweetened Iced Tea 1 cup		Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). NO PORK IS USED. Imitation vegetarian cheese with calcium is used.

\*This item contains 125 mg calcium.

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

**Arlington Co. Detention Facility, VA**  
**Kosher Menu**  
**Weekly Average 2800 calories per day**



**Week: 1**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Meal Name: Breakfast</b>						
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet
Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup
Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each
Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet
Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet
2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each

**Meal Name: Lunch**

Turkey Meatballs & Spaghetti 1 each	Turkey Frank & BBQ Beans 1 each	Chicken Chow Mein w/ Rice & Egg Rolls 1 each	Turkey Patty Meal 1 each	Meatloaf w/ Potatoes, Peas & Carrots 1 each	Turkey Frank & BBQ Beans 1 each	Meatloaf w/ Potatoes, Peas & Carrots 1 each
Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup
Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each
Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet

**Meal Name: Dinner**

Chicken Chow Mein w/ Rice & Egg Rolls 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Turkey Meatballs & Spaghetti 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Cheese Ravioli w/ Green Beans & Peas 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Turkey Frank & BBQ Beans 1 each
Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup
Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each
Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet

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

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Lunch and dinner: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap cookies, bowl of salad, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Hot tray: Store, cook and serve sealed. Do not use meals that are unsealed. Follow kosher preparation methods in recipes at lunch/dinner items: salad, salad dressing. A non-dairy beverage is served.

All meals: Bread should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc.

**Arlington Co. Detention Facility, VA**  
**Kosher Menu**  
**Weekly Average 2800 calories per day**



**Week: 2**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Meal Name: Breakfast</b>						
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet
Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup
Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each
Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet
Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet
2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each

**Meal Name: Lunch**

Turkey Meatballs & Spaghetti 1 each	Turkey Frank & BBQ Beans 1 each	Chicken Chow Mein w/ Rice & Egg Rolls 1 each	Turkey Patty Meal 1 each	Meatloaf w/ Potatoes, Peas & Carrots 1 each	Turkey Frank & BBQ Beans 1 each	Meatloaf w/ Potatoes, Peas & Carrots 1 each
Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup
Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each
Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet

**Meal Name: Dinner**

Chicken Chow Mein w/ Rice & Egg Rolls 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Turkey Meatballs & Spaghetti 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Cheese Ravioli w/ Green Beans & Peas 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Turkey Frank & BBQ Beans 1 each
Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup
Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each
Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet

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

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Lunch and dinner: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap cookies, bowl of salad, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Hot tray: Store, cook and serve sealed. Do not use meals that are unsealed. Follow kosher preparation methods in recipes at lunch/dinner items: salad, salad dressing. A non-dairy beverage is served.

All meals: Bread should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc.



**Arlington Co. Detention Facility, VA**  
**Kosher Menu**  
**Weekly Average 2800 calories per day**



**Week: 3**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Meal Name: Breakfast</b>						
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet
Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup
Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each
Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet
Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet
2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each

**Meal Name: Lunch**

Turkey Meatballs & Spaghetti 1 each	Turkey Frank & BBQ Beans 1 each	Chicken Chow Mein w/ Rice & Egg Rolls 1 each	Turkey Patty Meal 1 each	Meatloaf w/ Potatoes, Peas & Carrots 1 each	Turkey Frank & BBQ Beans 1 each	Meatloaf w/ Potatoes, Peas & Carrots 1 each
Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup
Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each
Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet

**Meal Name: Dinner**

Chicken Chow Mein w/ Rice & Egg Rolls 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Turkey Meatballs & Spaghetti 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Cheese Ravioli w/ Green Beans & Peas 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Turkey Frank & BBQ Beans 1 each
Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup
Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each
Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet

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

Breakfast: No meat is served. Utensils used for cooking and serving must be used only for kosher breakfast and stored in a special area. Serve a cold tray on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, jelly, peanut butter, sugar plastic ware & napkin together on disposable plate. Serve dry cereal in disposable bowls with lids. Hot Tray: These foods are prepared in kosher dairy pans (kept in manager's office).

Lunch and dinner: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap cookies, bowl of salad, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Hot tray: Store, cook and serve sealed. Do not use meals that are unsealed. Follow kosher preparation methods in recipes at lunch/dinner items: salad, salad dressing. A non-dairy beverage is served.

All meals: Bread should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc.



**Arlington Co. Detention Facility, VA**  
**Kosher Menu**  
**Weekly Average 2800 calories per day**



**Week: 4**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Meal Name: Breakfast</b>						
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet
Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup	Dry Cereal 2 cup
Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each	Kosher Margarine, pc 3 each
Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet	Jelly, pc 2 packet
Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet	Sugar 3 packet
2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each	2% Milk (Half Pint) 2 each

**Meal Name: Lunch**

Turkey Meatballs & Spaghetti 1 each	Turkey Frank & BBQ Beans 1 each	Chicken Chow Mein w/ Rice & Egg Rolls 1 each	Turkey Patty Meal 1 each	Meatloaf w/ Potatoes, Peas & Carrots 1 each	Turkey Frank & BBQ Beans 1 each	Meatloaf w/ Potatoes, Peas & Carrots 1 each
Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup
Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each
Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet

**Meal Name: Dinner**

Chicken Chow Mein w/ Rice & Egg Rolls 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Turkey Meatballs & Spaghetti 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Cheese Ravioli w/ Green Beans & Peas 1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas 1 each	Turkey Frank & BBQ Beans 1 each
Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup	Garden Salad 1 cup
Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz	Scratch Italian Salad Dressing 1 fl oz
Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each	Kosher Bread or Roll 3 each
Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each	Kosher Margarine, pc 2 each
Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 1 each
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet

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All meals: Bread should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc.

# ARLINGTON STAFF DINING

Healthy for Life menu selections:



# ARLINGTON STAFF DINING

## PREMIUM SALAD BAR

Rotating selections of the following options will be available daily



### **Salad Greens (2)**

Iceberg Lettuce, Salad Mix,  
Romaine, Spinach



### **Fruit (1)**

Apples, Applesauce, Pineapple,  
Peaches, Honeydew, Pears,  
Cantaloupe, Watermelon,  
Strawberries, Blueberries



### **Cheese (2)**

Cheddar, Cottage Cheese, Mozzarella, Feta  
Crumbles, Blue Cheese Crumbles, Shredded  
Parmesan



### **Vegetables (9)**

Red or Green Shredded Cabbage, Yellow Onion,  
Celery, Carrots, Red Onion, Tomatoes,  
Cucumber, Corn, Peas, Cauliflower, Mushrooms,  
Broccoli, Bell Peppers, Beets, Jalapeno Peppers,  
Water Chestnuts, Black Beans, Garbanzo Beans,  
Kidney Beans, Olives



### **Prepared Salad (1)**

Rotini, Macaroni Salad, Pasta Salad



### **Salad Dressing (4)**

French, Italian, Ranch, Oil & Vinegar, Balsamic Vinaigrette, Thousand  
Island, Honey Mustard, Creamy Caesar, Blue Cheese, Salsa Ranch



### **Toppings (3)**

Bacon Bits, Toasted Barley,  
Dried Cranberries, Croutons,  
Granola, Raisins, Sunflower  
Seeds, Wonton Straws,  
Raisins, Granola




### **Protein (2)**

Hard-Cooked Egg, Turkey  
Ham, Diced Chicken, Diced  
Ham, Pepperoni, Yogurt



Salads can also be prepared to-go if salad bar is paused

# ARLINGTON STAFF DINING

**MONDAY**
**TUESDAY**
**WEDNESDAY**
**THURSDAY**
**FRIDAY**
**WEEK 1- DAILY SPECIALS**

Hearty Lasagna   
OR  
Buffalo Chicken Sandwich

Garlic Toast




Grilled Zucchini  
Squash  




Frosted Cake   

Taco Tuesday  
Beef & Chicken Tacos  
with all the fixings

OR Chili Dogs with  
Peppers & Onions


Fresh Baked Cookies 

Crispy Pollock Fillet     
OR  
Deli Sandwich with Chips

Maple Carrots   

Baked Potato   

Fresh Fruit   


Baked Chicken   
OR  
Four Cheese Grilled Cheese



Green Beans  

Seasoned Rice   

Cornbread  

Fresh Fruit   

Beef Hamburger   
OR  
Grilled Chicken Sandwich

Potato Chips  

Apple Coleslaw   

Baked Potato Wedges   

Ice Cream

**WEEK 2- DAILY SPECIALS**

Swedish Meatballs over  
Rice  
OR  
Turkey Sandwich

Roasted Carrots   

Frosted Cake   

Taco Tuesday  
Beef & Chicken Tacos  
with all the fixings

OR Baked Chicken with  
Seasonal Vegetables

Fresh Baked Cookies 




Crispy Fried Chicken  
OR  
Ham & Provolone Sandwich

Baked Potato   

Collard Greens   

Mini Corn Muffin 


Fresh Fruit   

Spaghetti & Meat Sauce     
OR  
Crispy Chicken Strips

Steamed Seasoned  
Broccoli   

Garlic Bread

Frosted Cake   

Country-Style Meatloaf with Beef  
Gravy   
OR  
Grilled Hot Dogs


Homestyle Mashed  
Potatoes   

Steamed Seasoned  
Broccoli   

Ice Cream

# ARLINGTON STAFF DINING

**MONDAY**
**TUESDAY**
**WEDNESDAY**
**THURSDAY**
**FRIDAY**
**WEEK 3- DAILY SPECIALS**

Chicken Philly Sub with  
Peppers & Onions   
OR  
Turkey Sandwich

Cucumber & Tomato  
Salad   



Glazed Carrots 

Frosted Cake   

Taco Tuesday  
Beef & Chicken Tacos  
with all the fixings

OR Chili Dogs with  
Peppers & Onions

Fresh Baked Cookies 

Chicken Parmesan    
OR  
Buffalo Chicken Sandwich




Italian Rice   

Seasoned Carrots  

Fresh Fruit   


Breaded Chicken  
Breast    
OR  
Four Cheese Grilled Cheese




Mixed Veggies   

Maple Mashed  
Sweet Potatoes   

Cornbread  

Frosted Cake   

BBQ Meatballs with Rice   
OR  
Grilled Chicken Sandwich

Seasoned  
Corn   

Ice Cream

**WEEK 4- DAILY SPECIALS**

General Tso Chicken  
Drumstick    
OR  
Ham & Provolone Sandwich


Seasoned  
Rice   


Garlic Broccoli  

Frosted Cake   

Taco Tuesday  
Beef & Chicken Tacos  
with all the fixings

OR Baked Chicken  
with Seasonal Vegetables

Fresh Baked Cookies 

Country Style Meatloaf with  
Beef Gravy   
OR  
Grilled Hot Dogs

Homestyle Mashed  
Potatoes   


Seasoned Carrots  

Fresh Fruit   

Baked Ziti  
OR  
Bean and Beef Burrito

Steamed Seasoned  
Broccoli   

Garlic Bread

Fresh Baked Cookies 

Buffalo Chicken  
OR  
Cheese Grilled Cheese

Cucumber & Tomato  
Salad   

Dirty Rice   

Steamed Seasoned  
Broccoli   

Southern Biscuit

Ice Cream

	# times	per cycle/week/day	A La Carte
Add approx. 100 calories per day		avg/week	.0125 cpm/increase
Decrease approx. 100 calories		avg/week	.0125 cpm/decrease
100% Soy in Casseroles instead of combination of Soy and MSC*		varies	.01 cpm/savings
100% MSC* in Casseroles instead of combination of Soy and MSC*		varies	.005 cpm/increase
100% Ground Turkey in Casseroles		varies	.04 cpm/increase
Replace Chicken Patty with Chicken Thighs 2X cycle	2	cycle	.01 cpm/increase
Replace Charbroil Patty with 100% Beef Pattie	3	cycle	.015 cpm/increase
Add Whole Fruit at Breakfast in place of 50% Fruit Juice	7	week	.015 cpm/ increase
Add Whole Fruit at Lunch in place of Baked Dessert 3X/week	3	week	.025 cpm/ increase
Replace 2% Milk with Morning Beverage at Breakfast	7	week	.04 cpm/savings
Reduce 2% Milk at Breakfast from daily to 3x/week	4	week	.02 cpm/savings
Replace Pizza with 3 oz. BBQ Patty	2	cycle	.005 cpm/ savings
When selected a la carts are applied to the menu the Dietitian will make other small adjustments to keep any changes in calories or nutrition in line with contracted requirements.			

\* Mechanically Separated Chicken