

[PLEASE NOTE THAT CHANGES TO RFP AND CONTRACT TERMS ARE NOT ALLOWED. DISTRICTS THAT MAKE CHANGES TO CONTRACT TERMS THAT HAVE NOT BEEN APPROVED BY TDA MAY NOT USE CHILD NUTRITION FUNDS TO PAY FSMC. CONTRACTS MUST BE AWARDED TO THE RESPONSIVE AND RESPONSIBLE BIDDER WHOSE PROPOSAL IS LOWEST OR MOST ADVANTAGEOUS TO THE PROGRAM WITH PRICE AND OTHER FACTORS CONSIDERED OF WHICH COST MUST BE THE PRIMARY CONSIDERATION.]

[DISTRICTS MAY NOT MAKE CHANGES TO RFP AFTER IT HAS BEEN POSTED]

**SCHOOL NUTRITION PROGRAMS
FOOD SERVICE MANAGEMENT COMPANY**

Mathis Independent School District

REQUEST FOR PROPOSAL

AND

CONTRACT

NO. 21019

**Texas Department of Agriculture
Food and Nutrition
P. O. Box 12847
Austin, Texas 78711-2847
Phone (877) TEX-MEAL
Fax (888) 203-6593
Website <http://www.squaremeals.org>**

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To file a program complaint of discrimination, complete the *USDA Program Discrimination Complaint Form*, (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: [mailto: program.intake@usda.gov](mailto:program.intake@usda.gov).

This institution is an equal opportunity provider.

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I. INTRODUCTION

This document contains a Request for Proposals for providing food service management services for Mathis ISD participation in the United States Department of Agriculture's School Nutrition Programs and sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance, this document shall constitute the contract (Contract) between the offeror and the school food authority.

The Texas Department of Agriculture (TDA) is not and will not be a party to any contract between a school food authority (SFA) and a food service management company (FSMC). The school food authority has full responsibility for ensuring that the terms of the Contract are fulfilled. The Texas Department of Agriculture (TDA) has no involvement with the enforcement of this Contract; however, TDA can deny payment for meals received or purchased under an invalid Contract.

II. REQUEST FOR PROPOSALS

A. Legal Notice

Notice is hereby given that Mathis ISD, hereinafter referred to as the School Food Authority (SFA), intends to examine alternatives to its present food service program.

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

All costs involved in submitting a response to this Request for Proposals (RFP) shall be borne in full by the party incurring said cost.

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

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

B. Request for Proposals

Proposals will be received until [2:00 p.m.] on [April 03, 2019] for supplying Mathis ISD (SFA) with food service management services during the school year of 2019 - 2020, with options for renewal of the Contract for four (4) additional terms of one year each.

SFA will consider [:

- Cost-reimbursable Proposals
- Fixed Meal Rate Proposals

Competitive sealed proposals are subject to all the conditions and specifications attached hereto and will be received in the office of Mathis ISD and shall be marked on the envelope "**Food Service Management Proposal, # 21019**" and also marked on the envelope with respondent's return address.

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

Additional information required to adequately respond to this **RFP** may be obtained from SFA's business office telephone **361-547-3378** X1011 [

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

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

(See Standard Terms and Conditions herein below).

C. Procurement Method

Procurement Method will be the Competitive Sealed Proposals method (commonly known as a Request for Proposals or RFP). The Competitive Sealed Proposals method differs from the traditional sealed bid method in the following ways:

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

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

All procurement transactions shall be conducted in a manner that provides maximum full and open competition consistent with 2 CFR § 200.

D. Pre-Proposal Meeting

A meeting with interested offerors to review the specifications, to clarify any questions, and for a walkthrough of the facilities with school officials will be on March 06, 2019 at 9:00A.M.. Location: Administration Board Room. 602 E San Patricio, Mathis, Texas 78368 Attendance is [Required. [Vendor presentations Will not] be scheduled at this time.

E. Proposal Submission and Award

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

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

Name: Mathis ISD
Mailing Address: P. O Box 1179
Physical Address: 602 E San Patricio
City: Mathis
State/Zip: Texas, 78368

Opening will be at 3:00p.m. (CST) April 03, 2019]. Proposals will not be accepted after this time. All Proposals are to be submitted in a sealed envelope marked "Food Service Management Proposal, # Request for Proposals # 21019."

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

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

Award will be made only to a qualified and responsible offeror whose Proposal is responsive to this solicitation. A responsible offeror is one who's financial, technical, and other resources indicate an ability to perform the services required. Offeror shall submit for consideration such records of work and further evidence as may be required by the SFA's Board of Trustees. Failure to furnish such records and evidence, or the inclusion of any false or misleading information therein, shall be sufficient cause for the rejection of the Proposal or termination of any subsequent Contract.

The qualification data shall be submitted by each offeror along with the sealed Proposal, and offeror must be incorporated or licensed to do business in the State of Texas and must be registered with the Food and Nutrition Division (FND) of the Texas Department of Agriculture (TDA). Respondents should submit annual reports or financial statements for the past fiscal year in the format of an "accountant's review," including notes to the financial statements and provided by a certified public accountant. If offeror is doing business with like school systems and is familiar with the regulations pertaining to operations in such environments, offeror will receive points for that experience in the evaluation of the weighted criteria. If offeror is presently operating a comparable, successful National School Lunch Program (NSLP) and School Breakfast Program (SBP) in a school setting, offeror will receive points for that experience in the evaluation of the weighted criteria.

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

If additional information is requested, please contact Gail Shepler at 361-547-3378 x 1011. Any additional information provided to one offeror will be available to all.

F. Late Proposals

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

G. Altering, Amending or Withdrawing Proposal

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

H. Calculation of Time

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

I. Firm Offer

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

J. Final Contract

The complete Contract includes all documents included by the SFA in the RFP, and all documents submitted by the FSMC that have been mutually agreed upon by both parties (i.e. worksheets, attachments, and operating cost sheets) and identified in Section III, Paragraph 5 of the Standard Terms and Conditions.

(THIS SPACE INTENTIONALLY LEFT BLANK)

III. STANDARD TERMS AND CONDITIONS

A. Definitions

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

1. "Accounting Periods" means "Two" accounting periods of "four" weeks and "one" accounting period of "five" weeks which one occurs in each quarter [
2. "Allowable Cost" means costs that are allowable under 2 CFR Part 200, Subpart E, "Cost Principles."
3. "Applicable Credit" means the meaning established in 2 CFR 200.406.
4. "Charge" means any charge for an Allowable Cost that is: (i) incurred by FSMC in providing the goods and services that are identified in SFA's Food Service Budget; (ii) not provided for in the General and Administrative Expense Fee; and (iii) established and reasonably allocated to SFA in accordance with the Methodology for Allocated Costs, which is attached to this Contract as "Exhibit F", and fully incorporated herein by reference.
5. "Contract" means this RFP and Contract, the exhibits attached to this RFP and Contract, and FSMC's Proposal, as accepted by SFA in its sole discretion.
6. "Cost-reimbursable" contract means a contract that provides for payment of incurred costs to the extent prescribed in the contract, with or without a fixed fee.
7. "Direct Cost" means any Allowable Cost that is: (i) incurred by FSMC in providing the goods and services that are identified in SFA's Food Service Budget; and (ii) reasonably necessary in order for FSMC to perform the Services hereunder. The term "Direct Cost" does not include any cost allocated to SFA as Charges, the General and Administrative Expense Fee, or any Management Fees.
8. "Effective Date" means July 1, 2019.
9. "Fixed Fee" means an agreed upon amount that is fixed at the inception of the Contract. In a cost reimbursable contract, the fixed fee includes the contractor's direct and indirect administrative costs and profit allocable to the Contract.
10. "FSMC's Proposal" means Food Service Management Company's response to the RFP and Contract.
11. "General and Administrative Expense Fee" means FSMC's fee for those services provided at SFA's Food Service Locations, which shall include all of the following: Personnel and Labor Relations Services and Visitation, Legal Department Services, Purchasing and Quality Control, Technical Research, Cost Incurred in Hiring and Relocating FSMC Management Personnel, Dietetic Services (Administrative and Nutritional), Test Kitchens, Accounting and Accounting Procedures, Tax Administration, Technical Supervision, Supervisory Personnel and Regular Inspections or Audit Personnel, Teaching and Training Programs, General Regional Support, General National Headquarters Support, Design Services, Menu Development, Information Technology and Support, Payroll Documentation and Administrative Cost, Sanitation, and Personnel Advice,

but does not include any costs billed to SFA as Charges or Direct Costs. Expenses included in the General and Administrative Fees may not be charged in any other expense. Any travel related to these expenses must be covered by the General and Administrative Expense. Only actual, net, documented costs may be charged to SFA for any charges outside the General and Administrative Expense Fee.

12. “Meal Equivalent” can be derived in two ways to obtain the meal equivalency: 1) dividing the total cost of producing a la carte items sold by the unit cost of producing a reimbursable lunch; and 2) absent cost data, dividing the a la carte revenue by the per meal sum of the Federal and State Free reimbursement plus value of USDA entitlement and bonus donated foods. A la carte revenue should include all sales to adults and a la carte sales to students. (*Contracting with Food Service Management Companies: Guidance for School Food Authorities*, May 2016)

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

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

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

16. “Proposal” means Food Service Management Company’s response to the RFP and Contract.

17. “Retroactive Incentive Fee” means an additional fee paid as an incentive to the FSMC to improve SFA’s food service operation, the amount of which depends on FSMC’s performance during the current school year, and related to a benchmark number mutually agreed upon by SFA and FSMC. Retroactive Incentive Fee may only apply to meals served in SFA’s food service operation during the current school year. [

18. “RFP” means SFA’s Request for Proposal and Contract, # Mathis ISD 21019 [, and all of its attachments.

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

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

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

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

23. “SFA’s Food Service Program” means the preparation and service of food to SFA’s students, staff, employees and authorized visitors, including the following programs: the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the After School Care Program (ASCP), Disaster Feeding, the

Summer Food Service Program (SFSP), the Child and Adult Care Food Program (CACFP) and the a la carte food service].

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

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

26. “TDA” means the Texas Department of Agriculture.

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

B. Scope and Purpose

1. Duration of Contract. Unless it is terminated in accordance with Section III, paragraph L, this Contract will be in effect for a period of one year commencing on July 1, 2019, and terminating on June 30, 2020, and may be renewed for four (4) additional terms of one year each upon mutual agreement between SFA and FSMC.

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

3. FSMC shall have the exclusive right to operate the programs checked below at the sites specified by SFA in the Schedule of Food Service Locations and Services Provided, which is attached to this Contract as “Exhibit A” and fully incorporated herein. [

- National School Lunch Program (NSLP)
- School Breakfast Program (SBP)
 - Breakfast in the Classroom
 - Universal Breakfast
- After-School Care Program (ASCP—NSLP)
- Summer Food Service Program (SFSP)
- Seamless Summer Option (SSO-NSLP)
- Special Milk Program (SMP)
- Child and Adult Care Food Program (CACFP)
- Fresh Fruit and Vegetable Program (FFVP)
- À la Carte

- Adult Meals
 - Catering
 - Contract Meals
 - Vending (applies only to FSMC supplied vending machines)
 - Concessions (applies only to concessions operated by FSMC)
 - Disaster Feeding [Includes H1N1 and Hurricane Feeding]
 - Other: _____
-

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

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

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

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

8. FSMC shall implement an accurate point of service count using the counting system provided by SFA in its application to participate in the School Nutrition Programs and approved by TDA for the programs listed in Section B, Paragraph 3, herein, as required under USDA regulations. Such a counting system must eliminate the potential for the overt identification of free and reduced-price eligible students under USDA Regulation 7 CFR §245.8.

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

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

11. SFA and FSMC agree that this Contract is neither a *cost-plus-a-percentage-of-income* nor a *cost-plus-a-percentage-of-cost* contract as required under United States Department of Agriculture (USDA) Regulations 7 CFR §210.16(c) and 2 CFR 200.323(d).

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

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

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

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

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

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

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

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

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

21. SFA may request of FSMC additional food service programs; however, the SFA reserves the right, at its sole discretion, to sell or dispense food or beverages, provided such use does not interfere with the operation

of the Child Nutrition Programs. Any change to the scope of services to be provided by FSMC that is beyond the scope or original intent of this RFP and Contract, or that would constitute a material change to the RFP/Contract must be rebid. A key factor in determining materiality is whether other bidders knowing of the change would have bid differently. (Reference USDA Guidance Memo SP2-2010, October 9, 2009.)

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

23. FSMC shall comply with applicable federal, state and local laws, rules and regulations, policies, and instructions of TDA and USDA and any additions or amendments thereto, including USDA Regulations at 7 CFR Parts 210, 220, 245, 250; 2 CFR Part 200; and 2 CFR Part 180, as adopted and modified by USDA Regulation 2 CFR Part 417; 7 CFR Part 215 (SMP), if applicable; and 7 CFR Part 225 (SFSP), if applicable; 7 CFR Part 226 (CACFP); and 2 CFR Parts 200.38, 74, & 101(b)(1), and the other laws described in the "Schedule of Applicable Laws," which is attached to this Contract as "Exhibit G" and fully incorporated herein by reference.

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

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

26. Gifts from FSMC: The SFA's officers, employees, or agents shall neither solicit nor accept gratuities, favors, nor anything of monetary value from contractors nor potential contractors in accordance with all laws, regulations and policies. To the extent permissible under federal, state, or local laws, rules, or regulations, such standards shall provide for appropriate penalties, sanctions, or other disciplinary actions to be applied for violations of such standards. (See SP 09-2015; and 2 CFR Parts 200.112 & 318).

27. Any additional payments to the SFA or any foundations or organizations associated with the SFA that are unrelated to food service, such as money or rebates for school improvements and student scholarships, are not allowable.

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

29. In the event that the RFP requires FSMC to provide management services for SFA's School Nutrition Program, the parties shall operate the Program according to federal, state, and local regulations.

30. In the event that FSMC provides management services for the Fresh Fruit and Vegetable Program (FFVP) at any of SFA's Food Service Locations, SFA and FSMC shall operate the FFVP in accordance with the requirements of Section 19 of the National School Lunch Act, all applicable regulations and policies, and the FFVP Handbook for Schools, as well as USDA guidance issued via memorandum and the Administrative

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

C. Food Service

1. FSMC shall serve meals on such days and at such times as requested by the SFA.
2. SFA shall retain control of the quality, extent, and general nature of the food service.
3. FSMC shall offer free, reduced-price, and full-price reimbursable meals to all eligible children participating in SFA's Food Service Programs indicated in Section B, Paragraph 3 herein.
4. In order for FSMC to offer à la carte food service, the FSMC must offer free, reduced-price, and paid reimbursable meals to all eligible children.
5. FSMC shall provide meals that meet the meal pattern set by USDA.
6. FSMC shall promote maximum participation in the Programs.
7. FSMC shall provide the specified types of service in the schools/sites listed in Exhibit A.
8. FSMC shall sell on the premises only those foods and beverages authorized by the SFA and only at the times and places designated by the SFA, and that meet School Nutrition Program requirements.
9. FSMC must make substitutions in the food components of the meal pattern for students with disabilities when their disability restricts their diet as stated in the students' Individual Educational Plans (IEPs) or 504 Plans and when the need for the substitution is certified by an appropriately licensed medical practitioner. Substitutions for disability reasons must be made on a case-by-case basis only when supported by a written statement of the need for substitutions that includes recommended alternate foods, unless otherwise exempted by FNS. Such statement must be signed by an appropriately licensed medical practitioner (reference: 7 CFR §210.10(g)(1); SP 40-2017; SP 26-2017; and SP 59-2016. The FSMC may make substitution for those nondisabled students who are unable to consume regular breakfast or lunch because of medical or other special dietary needs. Substitutions for students without disabilities who cannot consume the regular lunch or afterschool snacks because of non-disabling medical or other special dietary needs must be made on a case-by-case basis only when supported by a statement from a licensed medical authority except in the case of fluid milk substitutions (reference: 7 CFR §210.10(g)(2)). There will be no additional charge to the student for such substitutions. (USDA, *"Accommodating Children with Special Dietary Needs in the School Nutrition Programs Guidance for School Food Service Staff."*)
10. FSMC shall make substitutions for fluid milk for non-disabled students who cannot consume fluid milk due to medical or special dietary needs. Substitutions shall be made when a medical authority or student's parent or legal guardian submits a written request for a fluid milk substitute identifying the medical or other special dietary need that restricts the student's diet. Notification of fluid milk substitutions shall remain in

effect until the medical authority or the student's parent or legal guardian revokes such request in writing, or SFA changes its substitution policy for non-disabled students. Fluid milk substitutes shall provide nutrients as required by federal and state regulations. There will be no additional charge to the student for such substitutions. (Reference 7 CFR § 210.10[g] and 7 CFR § 220.8)

D. Use of Advisory Group/Menus

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

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

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

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

5. FSMC may not change or vary the menus after the first menu cycle for the NSLP, SBP, ASCP, Summer Program or the a la carte items without written approval of SFA. SFA shall approve the menus no later than two weeks prior to service. (Reference 7 CFR §210.16 and 7 CFR §210.10) Any changes or variances requested by FSMC for substitutions to SFA menu of lower quality food items shall be justified and documented in writing by FSMC. FSMC must maintain documentation for substitutions and justification of lower quality food items for the records retention period that is applicable to food production records and shall make such documentation available to SFA, TDA and USDA for review upon request. (7 CFR 210.16(c) (1) and 7 CFR §210.23)

6. FSMC must submit a FFVP (Fresh Fruits and Vegetable Program) cycle menu based on the information contained in the 2004 Resource, *Fruits and Vegetables Galore: Helping Kids Eat More*, (available from the FNS website, and as described in current guidance from USDA and TDA.)

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

E. Purchases

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

a. FSMC may not serve as a vendor.

b. SFA shall ensure that FSMC fully discloses all discounts, rebates, applicable credits, allowances, and incentives received by the FSMC. Allowable costs will be paid from the nonprofit school food service account to the FSMC net of all discounts, rebates and other applicable credits accruing to or received by the FSMC or any assignee under the Contract, to the extent those credits are allocable to the allowable portion of the costs billed to the SFA.

c. If FSMC receives a discount, rebate, applicable credit, allowance, or incentive, FSMC must disclose and return to the SFA nonprofit school food service account the full amount of the discount, rebate, or Applicable Credit that is received based on the purchases made on behalf of SFA, and appropriate records which allow the SFA to ensure compliance as described in Exhibit M of this document must be maintained by the FSMC. 7 CFR Part 210.21(f)(1)(i).

d. FSMC's determination of its allowable costs must be made in compliance with the applicable Department and Programs regulations (Reference 2 CFR Part 200).

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

unallowable costs, including directly associated costs in a manner suitable for Contract cost determination and verification.

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

g. The method by which FSMC shall report discounts, rebates and other Applicable Credits allocable to the Contract that are not reported before the conclusion of the Contract is 30 days [.

h. All discounts, rebates, allowances, and incentives must be returned to SFA by Monthly invoice [.

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

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

3. FSMC shall document and track all FFVP expenses separately and make this documentation easily accessible for SFA or TDA review. Cost should be broken into two categories, operational cost and administrative cost.

a. Operational cost should cover the primary cost to run the FFVP to include purchase of fruits and vegetables, including the cost of pre-cut produce and delivery charges; non-food items or supplies that are used in serving and cleaning; and salaries and fringe benefits for employees engaged in preparing and distributing fresh fruits and vegetables and in maintaining a sanitary environment.

b. Administrative costs are used principally to support planning and managing the program. Administrative costs cannot exceed ten (10%) percent of the SFA's FFVP costs. The SFA is required to strictly scrutinize all requests for reimbursement of FFVP costs, to ensure that those costs are: (i) allowable; (ii) actual costs; (iii) fully documented; (iv) utilized to purchase fresh fruits and vegetables in accordance with applicable law and regulations; and (v) do not request reimbursement for more than 10% for administrative costs. TDA will monitor the SFA and FSMC to ensure strict compliance with this provision.

4. SFA must check only one of the purchasing options stated herein below **[Note: SFA may not change the purchasing option once it has issued its RFP. Any change would be considered material and require SFA to either begin its procurement process again so that all bidders have the same opportunity or require SFA to pay FSMC using funds other than School Nutrition funds.]**

- a. SFA will do all purchasing for School Nutrition Program.
- b. Except for Section O, Paragraph 2, SFA will do all purchasing for CNP.
- c. For Cost-Reimbursable Contracts: FSMC bills SFA for foods when purchased. At the option of SFA, FSMC will purchase back unused supplies from SFA at the termination of the Contract in order to prevent overbuying (if FSMC bills SFA for supplies as purchased, rather than as used).
- d. For Fixed-Price Per Meal Contracts: FSMC will buy the beginning inventory, exclusive of commodities, from SFA (not applicable in a cost-reimbursable contract since FSMC should only be charging for new purchases).

5. If FSMC is acting as a purchasing agent on behalf of SFA and purchasing foods or other goods or services for SFA under this Agreement, SFA shall ensure that FSMC shall comply with all applicable competitive bidding and open competition requirements for such purchases, as set forth in 2 CFR Part 200, including but not limited to 2 CFR Sections 200.317-326. In addition, SFA shall ensure that FSMC shall comply with all applicable federal, state and local laws, rules and regulations, policies, and instructions of TDA and USDA and any additions or amendments thereto, including USDA Regulation 7 CFR Parts 210, 220, 245, 250; 2 CFR Part 200; and 2 CFR Part 180, as adopted and modified by USDA Regulation 2 CFR Part 417; 7 CFR Part 215 (SMP), if applicable; and 7 CFR Part 225 (SFSP), if applicable; 7 CFR Part 226 (CACFP); and 2 CFR Parts 200.38, 74, & 101(b)(1).

6. SFA and FSMC acknowledge that, to the extent required by 7 CFR § 250.23, 2 CFR Part 200, and SP 38-2017, SFA must, whenever possible, purchase only food products that are produced in the United States. As required by the Buy American provision, all products must be of domestic origin as required by 7 CFR Part 210.21(d). The District participates in the National School Lunch Program and School Breakfast Program and is required to use the nonprofit food service funds, to the maximum extent practicable, to buy domestic commodities or products for Program meals. A “domestic commodity or product” is defined as one that is either produced in the U.S. or is processed in the U.S. substantially using agricultural commodities that are produced in the U.S. as provided in 7 CFR Part 210.21(d). Exceptions to the Buy American provision should be used as a last resort; however, an alternative or exception may be approved upon request from SFA. Requests for exemption must include the: a) Alternative substitute(s) that are domestic and meet the required specifications: i) Price of the domestic food alternative substitute (s); and ii) Availability of the domestic alternative substitute (s) in relation to the quantity ordered; and b) Reason for exception: limited/lack of availability or price (include price); iii) Price of the domestic food product; and iv) Price of the non-domestic product that meets the required specification of the domestic product.

7. SFA and FSMC acknowledge that to the extent required by Texas Education Code § 44.042(a), unless preempted by federal law or regulations, SFA or FSMC, if box “c” or “d” has been checked in paragraph 3

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

F. USDA-Donated Foods

1. SFA shall retain title to all USDA-donated foods.
2. FSMC will conduct all activities relating to donated foods for which it is responsible in accordance with 7 CFR Parts 250, 210, 220, 225 and 226, as applicable.
3. SFA shall assure that the maximum amount of USDA-donated foods are received and utilized by FSMC. (7 CFR § 210.9(b)(15))
4. SFA shall ensure that FSMC has credited it for the value of all USDA-donated foods received for use in SFA's meal service in the school year. (7 CFR § 250.51(a))
5. SFA shall maintain responsibility for procuring processing agreements, private storage facilities, or any other aspect of financial management relating to commodities. (7 CFR § 250.15)
6. FSMC shall accept and use all donated ground beef and ground pork products, and all processed end products, without substitution, in SFA's Food Service Program. Upon termination of this Contract, or if this Contract is not extended or renewed, FSMC must return all unused donated ground beef, pork and processed end products to SFA. (7 CFR § 250.52(c))
7. FSMC further agrees to accept and use all other donated foods in SFA's food service. FSMC [may use (substitute) commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA-donated foods, in SFA's Food Service Program.

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

Upon termination of this Contract, FSMC must, at SFA's discretion, return other unused USDA-donated foods to SFA. The value of other unused USDA-donated foods shall be based on the market value of all USDA-donated foods received for use in SFA's food service. Market value shall be the allocated value provided to the SFA in the Texas Unified Nutrition Program System (TX-UNPS). (7 CFR § 250.51(a))

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

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

10. FSMC shall credit SFA for the value of all USDA-donated foods received for use in SFA's meal service in the school year, whether the donated foods are used that year or not, including both entitlement and bonus foods and including the value of USDA-donated foods contained in processed end products. The manner in which FSMC shall account for the value of USDA-donated foods is [(7 CFR § 250.51):

- Fixed-meal rate: FSMC must subtract from SFA's monthly bill/invoice the market value of all USDA-donated foods received for use in SFA's food service. The market value is based on the allocated value provided to the SFA in TX-UNPS.
- Cost-reimbursable: FSMC must itemize, in a separate line item in the regular monthly billing to SFA, the savings resulting from use of USDA-donated foods based on the market value of all USDA-donated foods received for use in SFA's food service. The market value is based on the allocated value provided to the SFA in TX-UNPS.

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

11. FSMC will comply with 7 CFR 250.14(b) and 250.52 concerning storage and inventory management of USDA-donated foods in accordance with 7 CFR 250.52. FSMC will maintain accurate and complete records with respect to the receipt, use/disposition, storage, and inventory of USDA-donated foods [and ensure that its system of inventory management will not result in SFA being charged for USDA-donated foods.] Failure by FSMC to maintain the required records under this Contract shall be considered prima facie evidence of improper distribution or loss of USDA-donated foods.

12. FSMC will comply, as applicable, with 7 CFR 250.51 and 250.52 concerning payment of processing fees or submittal of refund requests to a processor on behalf of the SFA, or remittance of refunds for the value of donated foods in processed in products to the SFA, in accordance with requirements in 7 CFR Part 250 subpart C.

13. FSMC shall allow SFA and/or any state or federal representative or auditor, including the Comptroller General and USDA, or their duly authorized representatives, to perform onsite reviews of FSMC's food service

operation, including the review of records, to ensure compliance with requirements for the management and use of USDA-donated foods. (7 CFR § 250.53(a) (10))

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

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

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

17. FSMC shall ensure that all federally donated foods received by the SFA and made available to the FSMC accrue only to the benefit of the school food authority's nonprofit school food service and are fully utilized therein. (7 CFR § 210.16(a)(6))

G. Employees

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

2. SFA must designate if current SFA employees, including site and area managers as well as any other staff, will be retained by SFA or be subject to employment by the FSMC. This must agree with the information reported in the List of Charts and Other Attachments, Chart 4, which is attached to this Contract as "Exhibit D" and fully incorporated herein, and the Schedule of FSMC Employees, which is attached to this Contract as "Exhibit H" and fully incorporated herein.

CHECK ONLY ONE:

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

]

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

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

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

5. SFA shall have final approval regarding the hiring of Food Service Director [.

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

7. If provided for in the Proposal, SFA and FSMC may transition SFA’s food service employees to FSMC’s payroll. If transition occurs, FSMC shall give first consideration to current employees of SFA or incumbent contractor when hiring employees to provide services pursuant to this Contract, but FSMC shall not be obligated to hire such employees. SFA shall not pay cost of transferring SFA employees to FSMC payroll. Under a cost-reimbursable contract, after transition occurs, FSMC may charge the cost of transitioned employees to SFA as Direct Costs.

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

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

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

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

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

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

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

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

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

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

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

19. Both SFA and FSMC shall ensure that their employees adhere to the professional standards and continuing education training requirements as required by federal regulations, codified at 7 CFR Part 210.30, throughout the initial term and all renewals of this Contract. School food authorities that operate the National School Lunch Program, or the School Breakfast Program (7 CFR Part 220), must establish and implement professional standards for school nutrition program directors, managers, and staff, as defined in 7 CFR Part 210.2. Both SFA and FSMC shall establish and implement the foregoing standards and requirements under this Contract.

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

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

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

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

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

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

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

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

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

9. SFA shall provide FSMC with local telephone service.

10. SFA shall provide water, gas and electric service for the food service program. If SFA is providing water, gas and electric service for the food service program, charges to the food service account shall be determined in the following manner: . District may use this formula:

District will:

- 1) Calculate the square footage of the kitchen by developing a percentage of utilities based on the square footage of the food service facilities in relation to the total school square footage.
- 2) Determine the percentage of time the kitchen is in use compared to the total campus use. (The kitchen may operate 7 hours but the school day with activities may be 9 hours.)
- 3) Apply percentages to the average cost of the total utilities.

District will only charge utilities for kitchens during months of operation (if the kitchen was not operating in the summer, District will not charge the food service operation for utilities during the summer months.) District will not include cafeteria usage when the cafeteria is used for purposes other than feeding students (pep rallies, study hall, evening functions).

11. SFA shall furnish and install any equipment and/or make any structural changes to the facilities needed to comply with federal, state, or local laws, ordinances, rules and regulations.
12. SFA shall be responsible for any losses, including USDA-donated foods, which may arise due to equipment malfunction or loss of electrical power not within the control of FSMC.
13. FSMC shall not remove any food preparation and serving equipment owned by SFA from SFA's premises.
14. SFA shall not be responsible for loss or damage to equipment owned by FSMC and located on SFA premises.
15. FSMC shall notify SFA of any equipment belonging to FSMC on SFA premises within ten days of its placement on SFA premises.
16. FSMC shall comply with all SFA building rules and regulations.
17. FSMC shall not use SFA's facilities to produce food, meals or services for third parties without the approval of SFA. If such usage is mutually acceptable, there shall be a signed agreement that stipulates the fees to be paid by FSMC to SFA for such facility usage. Such usage may not result in a cost to the Non-profit Food Service Account.
18. SFA, on the termination or expiration of this Contract, shall conduct a physical inventory of all equipment, food and supplies owned by SFA.
19. Upon termination of this Contract, FSMC shall surrender to SFA all of SFA's equipment and furnishings used in SFA's Food Service Program in good repair and condition, reasonable wear and tear excepted.

I. Health Certifications/Food Safety/Sanitation

1. FSMC shall maintain, in the storage, preparation and service of food, proper sanitation and health standards in conformance with all applicable State and local laws and regulations and comply with the food safety inspection requirements of § 210.13(b). (7 CFR § 210.9(b) (14))
2. FSMC shall maintain all State of Texas and local health certification for any facility outside the school in which it proposes to prepare meals and shall maintain this health certification for the duration of this Contract. (7 CFR § 210.16(c) (2))
3. FSMC shall obtain and post all licenses and permits as required by federal, state, and/or local law.
4. FSMC shall comply with all State of Texas and local and sanitation requirements applicable to the preparation of food. (7 CFR 210.16(a) (7))
5. SFA shall maintain applicable health certification and ensure that FSMC complies with all applicable state and local regulations pertaining to sanitation, preparing or serving meals at a SFA facility. (7 CFR § 210.16(a) (7))
6. SFA shall provide sanitary toilet and hand washing facilities for the employees of FSMC.
7. FSMC shall be responsible for cleaning food service equipment, kitchen floors, hoods and grease filters.
8. SFA shall be responsible for the maintenance and expense of insect and pest control in all food service production and storage areas. FSMC will notify SFA of any problems in this area.
9. SFA shall be responsible for removal of trash and garbage resulting from the food service program in compliance with SFA's schedule for waste disposal.
10. SFA shall be responsible for all regular food service related building maintenance, with the exception of normal clean up.
11. FSMC shall clean the kitchen and dining room areas. (See Exhibit D, Chart 2, Designation of Program Expenses)
12. SFA shall provide regular cleaning service for cafeteria walls, windows, floors, light fixtures, draperies and blinds, and periodic waxing and buffing of floors.
13. FSMC shall place garbage and trash in containers in designated areas as specified by SFA.
14. FSMC shall operate and care for all equipment and food service areas in a clean, safe and healthy condition in accordance with the standards acceptable to SFA and comply with all applicable laws, ordinances, regulations, and rules of federal, state, and local authorities, including laws related to recycling.
15. SFA shall routinely clean grease traps, ductwork, plenum chambers and roof fans.
16. SFA shall provide extermination services as needed.
17. Any cleaning or sanitation that is not specifically assigned herein shall be the responsibility of SFA.

18. FSMC shall adhere to the food safety program implemented by the SFA for all preparation and service of school meals, using a Hazard Analysis and Critical Control Point (HACCP) system as required by 42 U.S.C. § 1758(h)(5)(A).

19. FSMC agrees to allow at least two health inspections to be conducted by the Health Department at every site involved in school meal preparation and/or service as required by 42 U.S.C. § 1758(h)(1).

J. Financial Terms

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

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

3. Computation of Meal Equivalency Rate

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

MEAL EQUIVLENCY RATE	
Lunch Rate	
Current Year Federal Free Rate of Reimbursement:	\$ <u>3.33</u>
Current Year State Match Reimbursement Rate:	\$ <u>0.0261</u>
Current Year State Program Reimbursement Rate (If Applicable):	\$ _____
Current Year Value of USDA Entitlement Donated Foods	\$ <u>0.235</u>
Current Year Value of USDA Bonus Donated Foods (If Applicable):	\$ _____
Total Meal Equivalent Rate:	\$ 3.5911

4. Payment Terms/Method

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

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

To be completed by the FSMC:	
Fixed Price Per Meal/Meal Equivalent:	
Breakfast	\$ _____
Lunch	\$ _____
Snack	\$ _____
A la Carte	\$ _____
SP Fixed Price Per Meal/Meal Equivalent:	
Breakfast	\$ _____
Lunch	\$ _____
Snack	\$ _____

Award Criteria

Proposals will be evaluated by a SFA committee based on the offer per meal/meal equivalent and the criteria, categories and assigned weights as stated herein below (to the extent applicable). **Contracts must be awarded to the responsive and responsible bidder whose proposal is lowest or most advantageous to the program with price and other factors considered of which cost must be the primary consideration. See United States Department of Agriculture’s Food and Nutrition Service Memo dated November 13, 2015, SP 12-2016.** Committee members must consist of SFA employees familiar with the regulations and requirements of the school nutrition programs. If a committee member is an agent for, employee of, or in any other manner associated with a FSMC, that FSMC will be precluded from participating in the RFP and subsequent Contract. Each area of the award criteria must be addressed in detail in the Proposal.

Weighted Evaluation Criteria

SFA must determine in advance what percentage (total of 100 points which equals 100%) each category below will be given when comparing proposals. [SFA may insert additional categories if needed. (See Cost & Financial Proposal criterion below and NOTE: this criterion or consideration must receive more points for the evaluation than the other criteria. For example, if the other nine (9) criteria receive 9.5 points each for a total of 85.5 points, then the Cost & Financial Proposal criterion needs to receive 14.5 points as compared to the other criteria). However, SFA may not include as a category prior

experience with SFA as it would violate USDA’s free and open competition regulation for procurement.]

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

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

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

- (1) All program expenses not otherwise defined in the Contract will be assumed to be covered by the FSMC under the General and Administrative Expense Fee. All indirect and overhead costs must be included in the General and Administrative Expense Fee.
- (2) The following must be included in the General and Administrative Expense Fee and may not be charged in any other expenses. Also, any travel relating to the following must be covered by the General and Administrative Expense Fee.

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

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

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

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

To be completed by the FSMC (Complete One):

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

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

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

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

To be completed by the FSMC (Complete One):

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

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

Award Criteria

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

Weighted Evaluation Criteria

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

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

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

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

6. Payment Terms/Method: FSMC shall invoice SFA within 30 days after the end of each Accounting Period for the total amount of SFA's financial obligation for that Accounting Period.

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

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

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

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

10. If this is a cost-reimbursable contract, FSMC shall not pay any bonuses under this Contract that are not specifically provided for in the Budget and within the scope or original intent of this RFP/Contract and FSMC's Proposal. Bonuses, if any, shall be awarded, in part, on the basis of criteria mutually established by SFA and FSMC. Such criteria, at a minimum, shall reflect measurable and substantive improvements in operating efficiencies, such as unit costs for food, labor and direct items or specific and identifiable increase in such areas as the total numbers of students and staff participating in food service programs and the total number of identified students for free and reduced meal reimbursements.

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

12. If this is a cost-reimbursable contract, SFA shall reimburse for travel expenses.

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

13. SFA and FSMC shall cooperate to ensure that SFA's Food Service Program is operated in accordance with SFA's Food Service Budget. In the event that FSMC's operation of SFA's Food Service Program results in a deficit greater than the projected deficit stated in SFA's Food Service Budget or a return that is less than the projected return stated in the Food Service Budget, FSMC shall within 30 days pay SFA a guaranty payment

as provided for by the “Schedule of Terms for FSMC Guaranty,” which is attached to this Contract as “Exhibit I” and fully incorporated herein. In the event that FSMC pays a guaranty, FSMC may not recover the guaranty from SFA in subsequent Contract years.

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

K. Books and Records

1. FSMC shall maintain such records (supported by invoices, receipts, or other evidence) as SFA will need to meet monthly reporting responsibilities and shall submit monthly operating statements in a format approved by the SFA no later than the 15th day following the month in which services were rendered. Participation records, including claim information by eligibility category, shall be submitted no later than the 15th day following the month in which services were rendered. SFA shall perform edit checks on the participation records provided by the FSMC prior to the preparation and submission of the claim for reimbursement.

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

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

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

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

6. If this is a fixed-meal rate contract, SFA shall ensure that all revenues from the sale of nonprogram foods accrues to the non-profit school food service account and that revenues available to support the production of reimbursable school meals does not subsidize the sale of nonprogram foods. For fixed-meal rate contracts, FSMC shall annually provide to SFA information on food costs and revenues and such information must include food costs for reimbursable meals, food costs for nonprogram foods, revenues from nonprogram foods, and total revenues. Nonprogram foods may include but are not necessarily limited to: a la carte; catered foods; vending machine foods; and student stores operated and any other sales generated through the nonprofit school food service account not already described herein. The foregoing information shall be utilized to determine

compliance with revenue from nonprogram foods found at 7 CFR Part 210.14(f). FSMC shall also provide to SFA, upon request, historical information on the type and value of nonprogram foods and meals to be offered, such as catered foods. FSMC shall be responsible for providing SFA with, and calculating, nonprogram food costs and program revenues for determining compliance with 7 CFR Part 210.14(f), as provided in SP 20-2016, *Nonprofit School Food Service Account Nonprogram Food Revenue Requirements* (Dec. 23, 2015).

7. FSMC shall make its books and records pertaining to the Contract available, upon demand, in an easily accessible manner for a period of three years after the final claim for reimbursement for the fiscal year to which they pertain. The books and records shall be made available for audit, examination, excerpts, and transcriptions by SFA and/or any state or federal representatives and auditors. If audit findings regarding FSMC's records have not been resolved within the three-year record retention period, the records must be retained beyond the three-year period for as long as required for the resolution of the issues raised by the audit. (Reference 7 CFR §210.9[b][17] and 2 CFR §200.333).

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

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

L. Term and Termination

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

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

3. In the event that either party is prevented from performing its obligations under this Contract by war, acts of public enemies, fire, flood or acts of God (individually each known as a “Force Majeure Event”), that party shall be excused from performance for the period of such Force Majeure Event exists.

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

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

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

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

M. Insurance

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

2. The information below must be completed by SFA:

a. Comprehensive General Liability—including coverage for:

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

\$ 1,000,000 Combined Single Limit.

b. Automobile Liability coverage with a \$ 1,000,000 Combined Single Limit.

c. Workers’ Compensation—Statutory; Employer's Liability with a combined single limit of

\$ 1,000,000.

d. Excess Umbrella Liability with a combined single limit of \$ 2,000,000.

3. SFA shall be included as additional insured on General Liability, Automobile, and Excess Umbrella policies.

4. The contract of insurance shall provide for notice to SFA of cancellation of insurance policies 30 days before such cancellation is to take effect.

5. Notwithstanding any other provision of this Contract, SFA shall not be liable to FSMC for any indemnity.

N. Trade Secrets and Proprietary Information

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

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

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

O. Optional Requirements to Be Included

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

1. Financing of Certain Equipment.

- (a) FSMC may finance equipment for SFA’s Food Service Program in an amount not to exceed \$50,000. SFA will follow its usual procurement procedures for any transaction that is financed by FSMC; FSMC cannot be the vendor for any procurement that it finances for SFA. SFA shall repay any financing provided by FSMC at the rate specified when the equipment was purchased, which sum shall be charged to SFA as a Direct Cost to the food service program. Ownership of the equipment shall at all times remain with SFA. Any equipment costing \$5,000 or more must be approved in advance by TDA.
- (b) If the Contract expires or is terminated prior to the complete repayment of the investment, SFA shall, on the expiration date, or within five days after receipt by either party of any notice of termination under this Contract, either **(SFA must check appropriate box)**:
 - 1) Deliver the equipment or other items funded by the investment to the FSMC in full release of the unpaid balance.
 - OR
 - 2) Retain the property and continue to make payments in accordance with the amortization schedule. (Reference: USDA Memo SP 40-2016, Updated

Guidance: “Contracting with Food Service Management Companies, pages 42-43.)

2. Information Technology Systems –[CHECK ONLY ONE]

(a) Cost Reimbursable Contracts Only. FSMC shall provide, install, deploy into production, operate and maintain and support an information technology system (the “IT System”) (which may include, but not be limited to, hardware, owned and licensed software and systems support) necessary for the operation of SFA’s Food Service Programs. SFA shall receive a Charge for the use of the IT System. The cost methodology utilized in determining such Charge shall be kept on file by SFA on SFA’s premises. SFA shall provide, at its expense, a suitable environment, including such heat, air conditioning, phone and utility service as may be reasonably required for the installation, implementation, operation and maintenance of the IT System. FSMC’s IT System shall provide the following services: FSMC shall provide the following services, reports, inventory management, planning and ordering material, and for food. [

or

(b) All Fees Must Be Part of the Fixed-Meal Rate. FSMC shall provide, install, deploy into production, operate and maintain and support an information technology system (the “IT System”) (which may include, but not be limited to, hardware, owned and licensed software and systems support) necessary for the operation of SFA’s Food Service Programs. SFA shall provide, at its expense, a suitable environment, including such heat, air conditioning, phone and utility service as may be reasonably required for the installation, implementation, operation and maintenance of the IT System. FSMC’s IT System shall provide the following services: _____.]

3. SFA Transition Employee Positions and Dates of Transition. [SFA shall identify each employee position to be transitioned to FSMC’s payroll, anticipated date of transition, and manner in which transition shall occur.]

4. Other.

P. Summer Food Service Program

Check One: SFA does participate in SFSP [*SFA must complete the entire section*]

SFA does not participate in SFSP [*SFA must mark through the entire section*]

1. SFA shall be responsible for determining eligibility of all SFSP sites.
2. SFA, as sponsor, shall be responsible for all management responsibilities of the SFSP, as described in 7 CFR § 225.15 (a)(3).
3. Bonding requirements.
 - a. Bid guarantee (when the SFSP portion of the bid exceeds \$50,000): Offeror shall submit with his or her bid a bid guarantee in the amount of \$ 0], which shall be in the form of a firm commitment such as bid bond, postal money order, certified check, cashier's check, or irrevocable letter of credit. (SFSP Memorandum 13-2014: Procurement Thresholds in the Summer Food Service Program, January 10, 2014). Bid guarantees other than bid bonds will be returned (a) to unsuccessful Offerors as soon as practicable after the opening of proposals and (b) to the successful Offeror upon execution of such further contractual documents. (i.e., insurance coverage) and bonds as may be required by the bid.
 - b. Performance guarantee (when the SFSP portion of the Contract exceeds \$50,000): FSMC must obtain a performance bond in the amount of \$ ___ 0 _____] which shall be in the form of a firm commitment such as bid bond, postal money order, certified check, cashier's check, or irrevocable letter of credit. (SFSP Memorandum 13-2014: Procurement Thresholds in the Summer Food Service Program, January 10, 2014). Bid guarantees other than bid bonds will be returned to unsuccessful Offerors as soon as practicable after the opening of proposals. Performance bonds for the successful Offeror shall be held for the duration of the Contract.
4. SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two weeks of the citation.
5. FSMC must comply with the 21-day menu cycle developed by SFA for the SFSP (Exhibit B) and include it in the RFP. SFA shall approve any changes in the menus no later than two weeks prior to service after the initial cycle has been used. The SFA shall inform TDA of menu changes for the SFSP.
6. SFA, as an SFSP sponsor, is responsible for conducting and documenting the required SFSP site visits of all sites for pre-approval and during operation of the program.
7. SFA will make the final determination of the opening and closing dates of all SFSP sites, if applicable.
8. FSMC may use donated foods to conduct SFSP in accordance with Section F of the Standard Terms and Conditions herein above and 7 CFR Part 225 and 2 CFR Part 200.

Q. Certifications

FSMC shall execute and comply with the following Certifications: (i) Debarment certification shall be provided by: a) the SFA providing the page from *The System for Award Management* and maintaining such record with other supporting documentation to demonstrate that the SFA had referenced *The System for Award Management*; or b) that by signing this Agreement that the FSMC certifies that neither it nor any principal is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this Contract by any federal department or agency or by the State of Texas; or c) submitting the TDA Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion for Covered Contracts form; and (ii) Anti-collusion Affidavit, which is attached to this Contract as Exhibit J and fully incorporated herein; (iii) Certification Regarding Lobbying, which is attached to this Contract as Exhibit K and fully incorporated herein; and (iv) Standard Form-LLL, Disclosure Form to Report Lobbying, when applicable, which is attached to this Contract as Exhibit L and fully incorporated herein; and (v) Discount and Rebate Certification, which is attached to this Contract as Exhibit M and fully incorporated herein.

R. Miscellaneous

1. Emergency Notifications.

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

Name []:

Title:

Telephone number:

Alternate telephone number:

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

Name :

Title:

Telephone number:

Alternate telephone number:

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

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

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

5. **INDEMNITY**. EXCEPT AS OTHERWISE EXPRESSLY PROVIDED IN THIS CONTRACT, FSMC SHALL DEFEND, INDEMNIFY, AND HOLD SFA HARMLESS FROM AND AGAINST ALL CLAIMS, LIABILITY, LOSS AND EXPENSES, INCLUDING REASONABLE COLLECTION EXPENSES, ATTORNEYS’ FEES AND COURT COSTS THAT MAY ARISE BECAUSE OF THE ACTIONS OF FSMC, ITS AGENTS OR EMPLOYEES IN THE PERFORMANCE OF ITS OBLIGATIONS UNDER THIS CONTRACT, EXCEPT TO THE EXTENT ANY SUCH CLAIMS OR ACTIONS RESULT FROM THE NEGLIGENCE OF SFA, ITS EMPLOYEES OR AGENTS. THIS CLAUSE SHALL SURVIVE TERMINATION OR EXPIRATION OF THIS CONTRACT.

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

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

To SFA: Mathis ISD, attention Gail Shepler, 602 E San Patricio, Mathis, Texas 78368 361-547-3378
x1011

To FSMC:

Copy to:

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

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

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

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

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

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

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AGREEMENT

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

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

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

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

ATTEST:

SCHOOL FOOD AUTHORITY:

Mathis Independent School District
Name of SFA

Signature of Authorized Representative

Typed Name of Authorized Representative

Title

Date Signed

ATTEST:

FOOD SERVICE MANAGEMENT COMPANY:

Name of FSMC

Signature of Authorized Representative

Typed Name of Authorized Representative

Title

Date Signed

Exhibit A

SCHEDULE OF FOOD SERVICE LOCATIONS AND SERVICES PROVIDED

[

(Note: Any program not operated in a particular school should be listed in Parenthesis by name of school.)

Weber Hardin Elementary
National School Lunch Program
School Breakfast Program
(After-School Care Program)
A La Carte
Adult meals
Catering
Disaster Feeding
Summer Program
Child and Adult Care Food Program

Mathis Intermediate
National School Lunch Program
School Breakfast Program
(After-School Care Program)
A La Carte
Adult meals
Catering
Disaster Feeding
Summer Program
Child and Adult Care Food Program
(Fresh Fruit and Vegetable Program)

Mathis Middle School
National School Lunch Program
School Breakfast Program
(After-School Care Program)
A La Carte
Adult meals
Catering
Disaster Feeding
Summer Program
Child and Adult Care Food Program

Mathis High School
National School Lunch Program
School Breakfast Program
(After-School Care Program)
A La Carte
Adult meals
Catering
Disaster Feeding
Summer Program
Child and Adult Care Food Program

Exhibit B

PROGRAM MENU CYCLES

MENU CYCLE FOR NATIONAL SCHOOL LUNCH PROGRAM

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

2019 - 2020 School Year

Campus Level: Elementary School Lunch

1 BBQ Chicken w/ Parsley Noodles Cheeseburger Popcorn Chicken Salad w/ Dinner Roll Garden Salad Seasoned Green Peas Fresh Fruit 100% Juice Variety of Milk	2 Baked Lasagna w/ Dinner Roll Popcorn Chicken w/ Dinner Roll Turkey & Cheese Salad w/ Dinner Roll Orange Glazed Carrots Corn Fresh Fruit 100% Juice Variety of Milk	3 Beef Quesadilla Grilled Chicken Sandwich Egg Salad w/ Dinner Roll Refried Beans Coleslaw Fresh Fruit 100% Juice Variety of Milk	4 Chicken Fried Steak Sandwich Sloppy Joe Sandwich Chef Salad w/ Dinner roll Mashed Potatoes Cucumber & Tomato Salad Fresh Fruit 100% Juice Variety of Milk	5 Pepperoni Pizza Hot Dog on Bun Breaded Buffalo Chicken Salad w/ Dinner Roll Fresh Broccoli Baby Carrots Fresh Fruit 100% Juice Variety of Milk	
6 Chicken Soft Tacos Breaded Fish Melt Chicken Salad Platter w/ Dinner Roll Pinto Beans Orange Glazed Carrots Fresh Fruit 100% Juice Variety of Milk	7 Breaded Chicken Parmesan w/ Spaghetti Chicken Tenders Sun Butter & Jelly Sandwich Sweet Potatoes Seasoned Green Beans Fresh Fruit 100% Juice Variety of Milk	8 Enchilada Casserole Cheeseburger Baja Fajita Chicken Salad w/ Dinner Roll Seasoned Golden Corn Garden Salad Fresh Fruit 100% Juice Variety of Milk	9 Chili Mac Chicken Nuggets w/ Dinner Roll Turkey & Cheese Sub Baby Carrots Fresh Broccoli Fresh Fruit 100% Juice Variety of Milk	10 Cheese Pizza Popcorn Chicken Mashed Potato Bowl w/ Dinner Roll All-American Salad w/ Dinner Roll Sweet Peas Baby Carrots Fresh Fruit 100% Juice Variety of Milk	
11 Chili Con Carne w/ Dinner Roll Pizza Sticks w/ Marinara Sauce Popcorn Chicken Salad w/ Dinner Roll Seasoned Golden Corn Fresh Broccoli Fresh Fruit 100% Juice Variety of Milk	12 Orange Popcorn Chicken w/ Broccoli & Vegetarian Fried Rice Corn Dog Ham & Cheese Sub Cucumber & Tomato Salad Baby Carrots Fresh Fruit 100% Juice Variety of Milk	13 Steak Fingers BBQ Chicken w/ Parsley Noodles Chicken Nacho Salad Orange Glazed Carrots Potato Salad Fresh Fruit 100% Juice Variety of Milk	14 Spaghetti w/ Italian Meatballs Breaded Chicken Sandwich Chef Salad w/Dinner roll Vegetarian Baked Beans Garden Salad Fresh Fruit 100% Juice Variety of Milk	15 Pepperoni Pizza Chicken Nuggets w/ Dinner Roll Sun Butter & Jelly Sandwich Seasoned Green Peas Coleslaw Fresh Fruit 100% Juice Variety of Milk	
16 Popcorn Chicken w/ Dinner Roll Sloppy Joe Sandwich	17 Baked Lasagna w/ Dinner Roll Chicken Fried Steak	18 Beef Soft Tacos Pizza Sticks w/ Marinara Sauce	19 Broccoli & Cheese Baked Potato w/ Dinner Roll	20 Cheese Pizza Chicken Quesadilla	

<p>Breaded Buffalo Chick Salad</p> <p>Orange Glazed Carrots</p> <p>Fresh Broccoli</p> <p>Fresh Fruit</p> <p>100% Juice</p> <p>Variety of Milk</p>	<p>Sandwich</p> <p>Popcorn Chicken Salad w/ Dinner Roll</p> <p>Mashed Potatoes</p> <p>Garden Salad</p> <p>Fresh Fruit</p> <p>100% Juice</p> <p>Variety of Milk</p>	<p>Ham & Cheese Wrap</p> <p>Pinto Beans</p> <p>Baby Carrots</p> <p>Fresh Fruit</p> <p>100% Juice</p> <p>Variety of Milk</p>	<p>BBQ Diced Chicken Sandwich</p> <p>Beef Nacho Salad</p> <p>Seasoned Green Bean</p> <p>Cucumber & Tomato Salad</p> <p>Fresh Fruit</p> <p>100% Juice</p> <p>Variety of Milk</p>	<p>Tuna Salad Sandwich</p> <p>Mexicali Corn</p> <p>Fresh Cucumber Slices</p> <p>Fresh Fruit</p> <p>100% Juice</p> <p>Variety of Milk</p>	
<p>21</p> <p>Chicken Nachos w/ Rice</p> <p>Cheeseburger</p> <p>Turkey & Cheese Wrap</p> <p>Peas and Carrots</p> <p>Seasoned Golden Corn</p> <p>Fresh Fruit</p> <p>100% Juice</p> <p>Variety of Milk</p>					

Exhibit B
MENU CYCLE FOR
NATIONAL SCHOOL LUNCH PROGRAM

2019 - 2020 School Year [

Campus Level: PRE KINDER]

1 Cheeseburger Seasoned Green Peas Fresh Fruit Milk	2 Baked Lasagna Orange Glazed Carrots Fresh Fruit Milk	3 Grilled Chicken Burger Beans Fresh Fruit Milk	4 Sloppy Jo Sandwich Mashed Potatoes Fresh Fruit Milk	5 Pepperoni Pizza Fresh Broccoli Fresh Fruit Milk
6 Chicken Soft Tacos Pinto Beans Fresh Fruit Milk	7 Chicken Tenders Dinner Roll Green Beans Fresh Fruit Milk	8 Enchilada Casserole Garden Salad Fresh Fruit Milk	9 Chili Mac Baby Carrots Fresh Fruit Milk	10 Cheese Pizza Sweet Peas Fresh Fruit Milk
11 Chili Con Carne w/ Dinner Roll Seasoned Golden Corn Fresh Fruit Milk	12 Ham and Cheese Sub Baby Carrots Fresh Fruit Milk	13 Steak Fingers Dinner roll Potato Salad Fresh Fruit Milk	14 Spaghetti w/Italian meat balls Baked Beans Fresh Fruit Milk	15 Chicken Nuggets Dinner Roll Coleslaw Fresh Fruit Milk
16 Popcorn Chicken w/ Dinner Roll Orange Glazed Carrots Fresh Fruit Milk	17 Baked Lasagna w/ Dinner Roll Garden Salad Fresh Fruit Milk	18 Beef Soft Tacos Pinto Beans Fresh Fruit Milk	19 BBQ Diced Chicken Sandwich Cucumber & Tomato Salad Fresh Fruit Milk	20 Cheese Pizza Mexicali Corn Fresh Fruit Milk
21 Chicken Nachos w/ Rice Peas and Carrots Fresh Fruit Milk				

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Exhibit B

**MENU CYCLE FOR
SCHOOL LUNCH PROGRAM**

2019 - 2020 School Year

Campus Level: Middle School Lunch

<p>1 BBQ Chicken w/ Parsley Noodles Beef Chili Pie w/ Dinner Roll Turkey & Cheese Wrap Popcorn Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Chicken Nuggets w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Garden Salad Seasoned Green Peas Fresh Fruit 100% Juice Variety of Milk</p>	<p>2 Baked Lasagna w/ Dinner Roll Spicy Burger Ham & Cheese Sub Turkey & Cheese Salad w/ Dinner Roll Cheeseburger Popcorn Chicken Bites w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Orange Glazed Carrots Mexicali Corn Fresh Fruit 100% Juice Variety of Milk</p>	<p>3 Chicken Quesadilla Grilled Chicken Sandwich Chicken Salad Sandwich Nacho Chicken Salad Cheeseburger w/ Tater Tots Spicy Popcorn Chicken Bites w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Refried Beans Red Peppers Fresh Fruit 100% Juice Variety of Milk</p>	<p>4 Chicken Fried Steak Sandwich Sloppy Joe Sandwich Chicken Cheddar Wrap Chef w/ Dinner Roll Cheeseburger Popcorn Chicken Bites w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Mashed Potatoes Cucumber & Tomato Salad Fresh Fruit 100% Juice Variety of Milk</p>	<p>5 Chicken Penne Bake w/ Dinner Roll Hot Dog on Bun Sun butter & Jelly Sandwich Buffalo Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Chicken Nuggets w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Fresh Broccoli Salad Baby Carrots Fresh Fruit 100% Juice Variety of Milk</p>
<p>6 Chicken Soft Tacos Breaded Fish Melt Buffalo Chicken Wrap Chicken Salad Platter w/ Dinner Roll Cheeseburger w/ Fries Popcorn Chicken Bites w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Pinto Beans Orange Glazed Carrots Fresh Fruit 100% Juice Variety of Milk</p>	<p>7 Breaded Chicken Parmesan w/ Spaghetti Spicy Chicken Burger Sun Butter & Jelly Sandwich Chicken Bite Salad Cheeseburger w/Fries Chicken Nuggets w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Sweet Potatoes Seasoned Green Beans Fresh Fruit 100% Juice Variety of Milk</p>	<p>8 Enchilada Casserole w/ Rice Meatball Sub Ham & Cheese Wrap Baja Fajita Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Spicy Popcorn Chicken w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Golden Corn Garden Salad Fresh Fruit 100% Juice Variety of Milk</p>	<p>9 Chili Mac Spicy Breaded Chicken Sandwich Turkey & Cheese Sub Beef Nacho Salad Cheeseburger Chicken Nuggets w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Baby Carrots Fresh Broccoli Fresh Fruit 100% Juice Variety of Milk</p>	<p>10 Beef & Bean Nachos w/ Rice Popcorn Chicken Mashed Potato Bowl w/ Dinner Roll Tuna Salad Sandwich All-American Salad w/ Dinner Roll Cheeseburger w/ Fries Popcorn Chicken w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Sweet Peas Baby Carrots Fresh Fruit 100% Juice Variety of Milk</p>
<p>11 Chili Con Carne w/ Dinner Roll Pizza Sticks w/ Marinara Sauce</p>	<p>12 Orange Popcorn Chicken w/ Broccoli & Vegetarian Fried Rice Corn Dog Ham & Cheese Sub</p>	<p>13 Salisbury Steak w/ Dinner roll BBQ Chicken w/ Parsley Noodles</p>	<p>14 Spaghetti w/ Italian Meatballs Breaded Chicken Sandwich Chicken Cheddar Wrap</p>	<p>15 Fish Tacos w/ Rice</p> <p>Beef Chili Pie w/ Dinner Roll Sun Butter & Jelly</p>

<p>Turkey & Cheese Wrap Popcorn Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Chicken Tenders w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Seasoned Golden Corn Fresh Broccoli Fresh Fruit 100% Juice Variety of Milk</p>	<p>Turkey & Cheese Salad w/ Dinner Roll Cheeseburger Popcorn Chicken Bites w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Cucumber & Tomato Salad Baby Carrots Fresh Fruit 100% Juice Variety of Milk</p>	<p>Chicken Salad Sandwich Nacho Chicken Salad Cheeseburger w/ Fries Spicy Popcorn Chicken Bites w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Orange Glazed Carrots Potato Salad Fresh Fruit 100% Juice Variety of Milk</p>	<p>Chef Salad w/ Dinner Roll Cheeseburger Popcorn Chicken Bites w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Vegetarian Baked Beans Garden Salad Fresh Fruit 100% Juice Variety of Milk</p>	<p>Sandwich Breaded Buffalo Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Chicken Nuggets w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Seasoned Green Peas Red Peppers Fresh Fruit 100% Juice Variety of Milk</p>
<p>16 Chicken Penne Bake w/ Dinner Roll Sloppy Joe Sandwich Breaded Buffalo Chicken Wrap Chicken Salad Platter w/ Dinner Roll Cheeseburger w/ Fries Popcorn Chicken Bites w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Orange Glazed Carrots Fresh Broccoli Fresh Fruit 100% Juice Variety of Milk</p>	<p>17 Baked Lasagna w/ Dinner Roll Chicken Fried Steak Sandwich Sun Butter & Jelly Sandwich Chicken Bite Salad Cheeseburger Chicken Nuggets w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Steamed Broccoli Garden Salad Fresh Fruit 100% Juice Variety of Milk</p>	<p>18 Beef Soft Tacos Pizza Sticks w/ Marinara Sauce Ham & Cheese Wrap Baja Fajita Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Spicy Popcorn Chicken w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Pinto Beans Baby Carrots Fresh Fruit 100% Juice Variety of Milk</p>	<p>19 Broccoli & Cheese Baked Potato w/ Dinner Roll BBQ Diced Chicken Sandwich Turkey & Cheese Sub Beef Nacho Salad Cheeseburger Chicken Nuggets w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Seasoned Green Bean Cucumber & Tomato Salad Fresh Fruit 100% Juice Variety of Milk</p>	<p>20 Chicken Quesadilla Chili Mac w/ Dinner Roll Tuna Salad Sandwich All-American Salad w/ Dinner Roll Cheeseburger w/ Fries Popcorn Chicken w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Mexicali Corn Fresh Cucumber Slices Fresh Fruit 100% Juice Variety of Milk</p>
<p>21 Chicken Nachos w/ Rice Fish Sticks w/ Macaroni and Cheese Turkey & Cheese Wrap Popcorn Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Chicken Nuggets w/ Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice</p> <p>Peas and Carrots Golden Corn Fresh Fruit Baked Cookie 100% Juice Variety of Milk</p>				

EXHIBIT B
NATIONAL SCHOOL LUNCH PROGRAM
2019-2020 SCHOOL YEAR
 [Campus Level High School]

<p>1 BBQ Chicken w/ Parsley Noodles & Dinner Roll Spicy Chicken Burger Turkey & Cheese Salad w/Dinner roll Popcorn Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Chicken Tenders w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Garden Salad Seasoned Green Peas Fresh Fruit 100% Juice Variety of Milk</p>	<p>2 Baked Lasagna w/ Dinner Roll Spicy Chicken Burger Chicken tenders w/ dinner roll Turkey & Cheese Salad w/ Dinner Roll Cheeseburger w/ Fries Popcorn Chicken Bites w/ Dinner Roll & Fries Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Orange Glazed Carrots Mexicali Corn Fresh Fruit 100% Juice Fruit Crisp Variety of Milk</p>	<p>3 Chili Mac Grilled Chicken Sandwich Chicken Salad Sandwich Chicken tenders w/dinner roll Cheeseburger w/ Tater Tots Spicy Popcorn Chicken Bites w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Refried Beans Coleslaw Fresh Fruit 100% Juice Chocolate pudding Variety of Milk</p>	<p>4 Chicken Fried Steak w/ Dinner Roll Sloppy Joe Sandwich Chicken Cheddar Wrap Chef Salad w/ Dinner Roll Cheeseburger Popcorn Chicken Bites w/ Dinner Roll & Fries Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Mashed Potatoes Cucumber & Tomato Salad Fresh Fruit 100% Juice Warm Baked Cookie Variety of Milk</p>	<p>5 Chicken Penne Bake w/ Dinner Roll Hot Dog on Bun w/ Potato Chips Sun butter & Jelly Sandwich Buffalo Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Chicken Nuggets w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Fresh Broccoli Baby Carrots Fresh Fruit 100% Juice Vanilla pudding Variety of Milk</p>
<p>6 Chicken Soft Tacos Breaded Fish Melt Spicy Chicken Burger Chicken Salad Platter w/ Dinner Roll Cheeseburger w/ Fries Popcorn Chicken Bites w/ Dinner Roll & Fries Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Pinto Beans Orange Glazed Carrots Fresh Fruit 100% Juice Variety of Milk</p>	<p>7 Chicken Alfredo w/ Bread stick Spicy Chicken burger Sun Butter & Jelly Sandwich Chicken Bite Salad Cheeseburger w/ Tater Tots Chicken Tenders w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Mashed Potatoes Green Beans Fresh Fruit Fruit Crisp 100% Juice Variety of Milk</p>	<p>8 Enchilada Casserole w/ Rice Meatball Sub Ham & Cheese Wrap Baja Fajita Chicken Salad w/ Dinner Roll Cheeseburger w/ Fries Spicy Popcorn Chicken w/ Dinner Roll & Fries Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Seasoned Golden Corn Garden Salad Fresh Fruit 100% Juice Warm Baked Cookie Variety of Milk</p>	<p>9 Popcorn Chicken Bowl w/ Dinner Roll Spicy Breaded Chicken Sandwich Turkey & Cheese Sub Beef Nacho Salad Cheeseburger w/ Tater Tots Chicken Nuggets w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Red Peppers Fresh Broccoli Fresh Fruit 100% Juice Vanilla Pudding Variety of Milk</p>	<p>10 Beef & Bean Nachos w/ Rice Spicy Chicken burger Tuna Salad Sandwich All-American Salad w/ Dinner Roll Cheeseburger w/ Fries Chicken tenders w/ Dinner Roll & Fries Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Sweet Peas Baby Carrots Fresh Fruit 100% Juice Variety of Milk</p>

<p>11 Chili Con Carne w/ Dinner Roll Pizza Sticks w/ Marinara Sauce Turkey & Cheese Wrap Popcorn Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Chicken Nuggets w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Golden Corn Fresh Broccoli Fresh Fruit 100% Juice Variety of Milk</p>	<p>12 Orange Popcorn Chicken w/ Broccoli & Vegetarian Fried Rice Corn Dog Ham & Cheese Sub Turkey & Cheese Salad w/ Dinner Roll Cheeseburger w/ Fries Popcorn Chicken Bites w/ Dinner Roll & Fries Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Cucumber & Tomato Salad Baby Carrots Fresh Fruit 100% Juice Warm Baked Cookie Variety of Milk</p>	<p>13 Salisbury Steak w/Noodles BBQ Chicken w/ Dinner Roll Chicken Salad Sandwich Nacho Chicken Salad Cheeseburger w/ Tater Tots Spicy Popcorn Chicken Bites w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Orange Glazed Carrots Potato Salad Fresh Fruit Vanilla Pudding 100% Juice Variety of Milk</p>	<p>14 Spaghetti w/ Italian Meatballs & Dinner Roll Breaded Chicken Sandwich Chicken Cheddar Wrap Chef w/ Dinner Roll Cheeseburger w/ Fries Popcorn Chicken Bites w/ Dinner Roll & Fries Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Vegetarian Baked Beans Garden Salad Fresh Fruit 100% Juice Fruit Crisp Variety of Milk</p>	<p>15 Spicy Chicken burger Beef Chili Pie w/ Dinner Roll Sun Butter & Jelly Sandwich Buffalo Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Chicken Tenders w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Seasoned Green Peas Baby carrots Fresh Fruit 100% Juice Variety of Milk</p>
<p>16 Chicken Penne Bake w/ Dinner Roll Sloppy Joe Sandwich Breaded Buffalo Chicken Wrap Chicken Salad Platter w/ Dinner Roll Cheeseburger w/ Fries Popcorn Chicken Bites w/ Dinner Roll & Fries Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Orange Glazed Carrots Fresh Broccoli Fresh Fruit 100% Juice Variety of Milk</p>	<p>17 Baked Lasagna/ Dinner Roll Chicken Fried Steak Sandwich Sun Butter & Jelly Sandwich Chicken Bite Salad Cheeseburger w/ Tater Tots Chicken Nuggets w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Mashed Potatoes Garden Salad Fresh Fruit 100% Juice Warm Baked Cookie Variety of Milk</p>	<p>18 Beef Soft Tacos Spicy Chicken Burger Ham & Cheese Wrap Baja Fajita Chicken Salad w/ Dinner Roll Cheeseburger w/ Fries Spicy Popcorn Chicken w/ Dinner Roll & Fries Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Pinto Beans Baby Carrots Fresh Fruit 100% Juice Fruit Crisp Variety of Milk</p>	<p>19 Broccoli & Cheese Baked Potato w/ Dinner Roll Egg Salad w/ Dinner roll Turkey & Cheese Sub Beef Nacho Salad Cheeseburger w/ Tater Tots Chicken Nuggets w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Seasoned Green Bean Cucumber & Tomato Salad Fresh Fruit 100% Juice Vanilla Pudding Variety of Milk</p>	<p>20 Chicken Quesadilla Chili Mac w/ Dinner Roll Tuna Salad Sandwich All-American Salad w/ Dinner Roll Cheeseburger w/ Fries Popcorn Chicken w/ Dinner Roll & Fries Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick</p> <p>Mexicali Corn Fresh Cucumber Slices Fresh Fruit 100% Juice Variety of Milk</p>
<p>21 Chicken Nachos w/ Rice</p>				

Fish Sticks w/ Macaroni and Cheese Turkey & Cheese Wrap Popcorn Chicken Salad w/ Dinner Roll Cheeseburger w/ Tater Tots Chicken Nuggets w/ Dinner Roll & Tater Tots Cheese Pizza Slice w/ Breadstick Pepperoni Pizza Slice w/ Breadstick Peas and Carrots Seasoned Golden Corn Fresh Fruit 100% Juice Variety of Milk				
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Exhibit B Continued

**MENU CYCLE FOR
A LA CARTE PROGRAM**

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

2019 - 2020 School Year [

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

1 Water Juice Fresh Fruit Crackers	2 Water Juice Fresh Fruit Crackers	3 Water Juice Fresh Fruit Crackers	4 Water Juice Fresh Fruit Crackers	5 Water Juice Fresh Fruit Crackers
6 Water Juice Fresh Fruit	7 Water Juice Fresh Fruit	8 Water Juice Fresh Fruit	9 Water Juice Fresh Fruit	10 Water Juice Fresh Fruit

Crackers	Crackers	Crackers	Crackers	Crackers
11 Water Juice Fresh Fruit Crackers	12 Water Juice Fresh Fruit Crackers	13 Water Juice Fresh Fruit Crackers	14 Water Juice Fresh Fruit Crackers	15 Water Juice Fresh Fruit Crackers
16 Water Juice Fresh Fruit Crackers	17 Water Juice Fresh Fruit Crackers	18 Water Juice Fresh Fruit Crackers	19 Water Juice Fresh Fruit Crackers	20 Water Juice Fresh Fruit Crackers
21 Water Juice Fresh Fruit Crackers				

Exhibit B Continued

**MENU CYCLE FOR
SCHOOL BREAKFAST PROGRAM**

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

2019 - 2020 School Year [

Campus Level: Middle School and High School]

1 Breakfast Pizza Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	2 Biscuits & Gravy Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	3 French Toast Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	4 Sausage Biscuit Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	5 Pig in a blanket Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk
6 Pancake Wrap w/ String Cheese Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	7 Pancakes Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	8 Breakfast Pizza Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	9 Chicken Biscuit Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	10 French Toast Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk
11 Waffles Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	12 Sausage Biscuit Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	13 Pig in a blanket Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	14 Breakfast Pizza Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	15 Biscuits & Gravy Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk
16 Breakfast Pizza	17 Chicken Biscuit	18 Pancake Wrap w/ String Cheese	19 Sausage Biscuit	20 Pancakes

Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk
21 Pig in a blanket Assorted Cereal /w crackers Fresh fruit 100% juice Variety of Milk				

Exhibit B Continued

**MENU CYCLE FOR
AFTER SCHOOL CARE PROGRAM**

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

20

Exhibit B
ELEMENTARY LEVELS BREAKFAST
2019-2020 School year

<p>1 Breakfast Pizza</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>2 Biscuits & Gravy</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>3 French Toast</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>4 Sausage Biscuit</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>
<p>6 Pancake Wrap</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>7 Muffin</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>8 Breakfast Pizza</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>9 Chicken Biscuit</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>
<p>11 Waffles</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>12 Sausage Biscuit</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>13 Pig in a blanket</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>14 Breakfast Pizza</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>
<p>16 Breakfast Pizza</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>17 Chicken Biscuit</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>18 Pancake Wrap Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>	<p>19 Pig in a blanket</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit 100% Juice Variety of Milk</p>
<p>21 French Toast</p> <p>Assorted Cereal w/ Crackers</p> <p>Fresh Fruit</p>			

100% Juice Variety of Milk			
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Exhibit B
MENU CYCLE FOR PRE KINDER BREAKFAST

2019 - 2020 School Year

Campus Level [PRE KINDER]

1 Breakfast Pizza Fresh Fruit Milk	2 Cereal Fresh Fruit Milk	3 Muffin Fresh Fruit Milk	4 Sausage biscuit Fresh Fruit Milk	5 Pig in a blanket Fresh Fruit Milk
6 Chicken Biscuit Fresh Fruit Milk	7 Muffin Fresh Fruit Milk	8 Cereal Fresh Fruit Milk	9 Pig in a blanket Fresh Fruit Milk	10 Breakfast Pizza Fresh Fruit Milk
11 Sausage Biscuit Fresh Fruit Milk	12 Cereal Fresh Fruit Milk	13 Pig in a blanket Fresh Fruit Milk	14 Breakfast Pizza Fresh Fruit Milk	15 Muffin Fresh Fruit Milk
16 Breakfast Pizza Fresh Fruit Milk	17 Chicken biscuit Fresh Fruit Milk	18 Cereal Fresh Fruit Milk	19 Pig in a blanket Fresh Fruit Milk	20 Muffin Fresh Fruit Milk
21 Sausage Biscuit Fresh Fruit Milk				

Exhibit B

CHILD ADULT CARE FOOD PROGRAM

2019 - 2020 School Year

Campus Level: All Grade Levels Dinner

1 Chicken Burger Baby Carrots Fresh Fruit Milk	2 Burrito Celery Sticks Fresh Fruit Milk	3 Cheeseburger Fresh Broccoli Fresh Fruit Milk	4 Hot Dog Baby Carrots Fresh Fruit Milk	5 Fish Sticks Fresh Cucumbers Fresh Fruit Milk
6 Ham and Cheese Sandwich Celery Sticks Fresh Fruit Milk	7 Corn Dog Baby Carrots Fresh Fruit Milk	8 Pizza Fresh Broccoli Fresh Fruit Milk	9 Chicken burger Fresh Cucumbers Fresh Fruit Milk	10 Burrito Celery Sticks Fresh Fruit Milk
11 Cheeseburger Fresh Broccoli Fresh Fruit Milk	12 Hot Dog Baby Carrots Fresh Fruit Milk	13 Fish Sticks Fresh Cucumbers Fresh Fruit Milk	14 Ham and Cheese sandwich Celery Sticks Fresh Fruit Milk	15 Corn Dog Fresh Broccoli Fresh Fruit Milk
16 Pizza Fresh Cucumbers Fresh Fruit Milk	17 Chicken Burger Celery Sticks Fresh Fruit Milk	18 Burrito Baby Carrots Fresh Fruit Milk	19 Cheeseburger Fresh Broccoli Fresh Fruit Milk	20 Hot dog Fresh Cucumbers Fresh Fruit Milk
21 Fish Sticks Baby Carrots Fresh Fruit Milk				

Exhibit B

**MENU CYCLE FOR
SUMMER FOOD SERVICE PROGRAM**

2019 - 2020 School Year

Campus Level: All Grade Levels for Lunch

1 Spaghetti & Meatballs Chicken Patty Sandwich Broccoli Fresh Fruit Variety of Milk	2 Chicken Nuggets w/ roll Ham & Cheese Sandwich Carrots Fresh Fruit Variety of Milk	3 BBQ Chicken w/ roll Corn Dog Pinto Beans Cucumber Fresh Fruit Variety of Milk	4 Chili Mac w/ Roll Turkey & Cheese Sandwich Corn Fresh Fruit Variety of Milk	5 Cheese Pizza Fish Melt Peas Fresh Fruit Variety of Milk		
6 Hot Dog BBQ Pork Riblet Baked Beans Fresh Fruit Variety of Milk	7 Cheeseburger Chicken Salad Sandwich Tator Tots Fresh Fruit Variety of Milk	8 Baked Chicken & Penne Ham & Cheese Sandwich Broccoli Fresh Fruit Variety of Milk	9 Chicken Quesadilla Popcorn Chicken Bites w/ Roll Mexicali Corn Fresh Fruit Variety of Milk	10 Pepperoni Pizza Fish & Macaroni and Cheese Carrots Fresh Fruit Variety of Milk		
11 Spaghetti w/ Meatballs Corn Dog Carrots Fresh Fruit Variety of Milk	12 BBQ Chicken w/ Roll Sun Butter & Jelly Sandwich Baked Beans Fresh Fruit Variety of Milk	13 Chicken Patty Sandwich Ham & Cheese Sandwich Tator Tots Variety of Milk	14 Chicken Fried Steak Sandwich Ham & Cheese Wrap Carrots Fresh Fruit Variety of Milk	15 Cheese Pizza Chicken Nuggets w/ Roll Corn Fresh Fruit Variety of Milk		
16 Cheeseburger Sun Butter & Jelly Sandwich Tator Tots Fresh Fruit Variety of Milk	17 Chicken Tacos Hot Dog Pinto Beans Fresh Fruit Variety of Milk	18 Chili Mac w/ Roll Popcorn Chicken w/ Roll Carrots Fresh Fruit Variety of Milk	19 BBQ Diced Chicken Sandwich Corn Dog Mashed Potatoes Fresh Fruit Variety of Milk	20 Pepperoni Pizza Fish Melt Green Beans Fresh Fruit Variety of Milk		
21 Chicken Nuggets w/ Roll Cheeseburger Tator Tots Fresh Fruit Variety of Milk						

- 20_ School Year

Campus Level:

1	2	3	4	5
---	---	---	---	---

6	7	8	9	10
11	12	13	14	15
16	17	18	19	20
21				

Exhibit B Continued

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

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

2019 - 2020 School Year [Summer Food Service]

Campus Level: Breakfast for High School, Junior High/Middle School or Elementary School]

1 Breakfast Pizza Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	2 Biscuits & Gravy Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	3 French Toast Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	4 Sausage Biscuit Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	5 Pig in a blanket Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk
6 Pancake Wrap w/ String Cheese Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	7 Pancakes Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	8 Breakfast Pizza Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	9 Chicken Biscuit Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	10 French Toast Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk
11 Waffles Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	12 Muffin Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	13 Pig in a blanket Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	14 Breakfast Pizza Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	15 Biscuits & Gravy Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk

16 Breakfast Pizza Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	17 Chicken Biscuit Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	18 Pancake Wrap w/ String Cheese Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	19 Sausage Biscuit Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk	20 Pancakes Assorted Cereal w/ Crackers Fresh Fruit 100% Juice Variety of Milk
21 Scrambled Eggs/Toast Assorted Cereal w/crackers Fresh Fruit 100 % juice Variety of Milk				

Exhibit C

FOOD SERVICE BUDGET – COST-REIMBURSABLE

|

[

MATHIS ISD SFA

School Year 2018 - 2019

Revenues:

Cash Sales:

Student Breakfast Sales	_____
Student Lunch Sales	_____
Student Snack Sales	_____
Student a la carte Sales	<u> 80,883 </u>
Adult Sales	_____
Catering Sales	<u> 11,120 </u>
Interest Income	_____
Concession Sales	_____
Vended Meal Sales	_____
 Total Cash	 <u> 92,003 </u>

Exhibit C, Food Service Budget Continued

Expenses:

Gross Food Costs	_ 721,501 _
Food Delivery Costs	_____
Commodities Used (Call TDA Commodity Division for annual Usage amount for the SFA)	_ 60,938 _
Commodity Delivery	_____
Commodity Processing	_____
Total Food Costs	_ 782,439 _

Labor Costs (#FTE / PTE)

FSMC Salaried Employees: FTE 1 PTE _____

(Completed by the FSMC)

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

Base Gross Salary	_ 68,030 _
Educational Assistance	_____
Incentive Payments	_____
Bonus	_ 6,803 _
Merit Increase	_____
Retirement / IRA	_____
401K, 403(b)(7)	_____
Fringe Benefits	_ 27,212 _
Payroll Taxes	_ 6,803 _

FSMC Hourly Staff FTE _____ PTE _____

Gross Salaries	_____
Fringe Benefits	_____
Payroll Taxes	_____

District Hourly Staff FTE 24 PTE 3

Gross Salaries	_ 525,000
Fringe Benefits	_____
Payroll Taxes	_____

Exhibit C, Food Service Budget Continued

Other Payroll Costs (FSMC)	
Worker's Comp.	_____
Other	_____

Other Payroll Costs (District)	
Worker's Comp.	_____
Other	_____

Total Labor Costs	633,848
--------------------------	----------------

FSMC Fees	
Administrative Fees Cost	51,451__
Management Fee Costs	30,063__
Total Fees	 81,514__

FSMC Direct Costs – Subcategory Examples:	
Paper & Disposable Goods	67,399__
Replacements / Smallwares	4,100__
Contracted Labor – Specify	_____
Auto Expenses	_____
Insurance Expense	3,030__
Telephone	541__
Office Supplies	3,024__
Postage	_____
Bank Deposit Services	_____
Uniforms & Laundry	4,100__
Other Delivery & Freight/NonFood	2,773__
Advertising, Promotions & Menus	1,948__
Marketing/Franchise & Decor	_____
Equipment Repair	161,120__
Licenses	779__
Employee Travel	8,806__
Security background check	_____
Miscellaneous - Specify	11,803__

Total FSMC Direct Costs	 269,422__
--------------------------------	--------------------

SFA Direct Costs – Use same subcategory Examples as in FSMC Direct Costs	_____
--	-------

Total SFA Direct Costs	 120,000__
-------------------------------	--------------------

Total Direct Costs	 389,422__
---------------------------	--------------------

Exhibit C, Food Service Budget Continued

FSMC Indirect Costs – Subcategory examples include:

FSMC Charges	
Technology Expense	_9,225_
a. Technology Allocated Charge	_____
b. Other Technology Charge	_____
 Insurance Allocated Charge (Worker's Comp. Excluded)	
Other Allocated Charges	_____
Franchise Charges	_____
Trademark Charges	_____
Other Indirect Cost Categories	_____

Total FSMC Indirect Costs align="right">_9,225_

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

-78,244

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

1,818,203_

Surplus / Subsidy = Total Revenues – Total Expenses align="right">_197,904_

FSMC Guaranteed Return align="right">_197,904_

FSMC Guaranteed Break Even align="right">_____

FSMC Guaranteed Subsidy align="right">_____

School District Employee Responsible for submission of this budget data:

Name: align="right">_Gail Shepler_____

Telephone: align="right">_361-547-3378 x 1011_____

FSMC Employee responsible for submission for this budget data:

Name: align="right">_____

Telephone: align="right">_____

Exhibit C, Food Service Budget Continued
FOOD SERVICE BUDGET-FIXED-MEAL RATE

[To be completed by SFA]

[School] SFA

School Year 20__ - 20__

Revenues:

 Cash Sales:

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

 State and Federal Reimbursement/Funding

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

Total Revenues: = All Cash Sales +
 All Reimbursements _____

Exhibit C, Food Service Budget Continued

Expenses:

Reimbursable Breakfast Meal Rate Fee _____
Reimbursable Lunch Meal Rate Fee _____
Management Fee _____
A la Carte Equivalent Meal Rate Fee _____
A la Carte management Meal Rate Fee _____
SFA Direct Expense _____

Total Expenses _____

Commodities

Commodities Used (SFA may
call TDA for amount
Commodity Division for annual
Usage amount for the SFA) _____

Commodity Delivery _____
Commodity Processing _____

Surplus / Subsidy =

Total Revenues – Total Expenses _____

FSMC Guaranteed Return _____

FSMC Guaranteed Break Even _____

FSMC Guaranteed Subsidy _____

SFA Employee responsible for submission of this budget data:

Name: _____

Telephone: _____

FSMC Employee responsible for submission for this budget data:

Name: _____

Telephone: _____

Exhibit D

LIST OF CHARTS AND OTHER ATTACHMENTS

[SFA shall provide to all vendors with RFP/Contract.]

Chart 1: Enrollment Chart (By Campus)

Chart 2: Designation of Program Expenses

DESIGNATION OF PROGRAM EXPENSES

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

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

*Not Applicable

Exhibit D Continued

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

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

Exhibit D Continued

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

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

Cleaning responsibilities are listed below:

Food Preparation Areas (Include Equipment)	x		
Serving Areas	x		
Kitchen Areas	x		
Dining Room Floors	x		
Periodic Waxing and Buffing of Dining Room Floors		x	
Restrooms for Food Service Employees	x		
Grease Traps		x	
Daily Routine Cleaning of Dining Room Tables and Chairs	x		
Thorough Cleaning of Dining Room Tables and Chairs	x		
Cafeteria Walls		x	
Kitchen Walls		x	
Light Fixtures		x	
Windows		x	
Window Coverings		x	

Exhibit D Continued

Hoods		X	
Grease Filters		X	
Duct Work		X	
Exhaust Fans		X	
Other: (List Below)			

*Not Applicable

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

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

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

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

Chart 6: Chart stating Campus Serving Times

Chart 7: Chart stating Meal Prices and Costs per Meal

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

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

Chart 10: School Calendar for 2019 - 2020. If SFA does not have an approved school calendar, please submit projected school calendar with RFP.

Exhibit E

FOOD SPECIFICATIONS

All Food Specifications must meet requirements of the United States Department of Agriculture (“USDA”) *Food Buying Guide* (“FBG”), 7 CFR Part 210, USDA Guidance Memos, other applicable federal regulations, and TDA’s Administrative Reference Manual (“ARM”)

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

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

- Breads, bread alternates, and grains must be made from whole-grain or whole-grain rich flour/meal. All breads and grains must be fresh (or frozen, if applicable) and must meet the minimum weight per serving as listed in the FBG. If applicable, product should be in moisture-proof wrapping and pack code date provided.
- All meat and poultry must have been inspected by USDA and must be free from off color or odor.
 - Beef must be at least 70:30 lean to fat, preferably 80:20 lean to fat.
 - Poultry should be U.S. Grade A when applicable and should meet the recommendations outlined in *Specifications for Poultry Products, A Guide for Food Service Operators* from USDA.
 - For breaded and battered items, all flours must be whole grain or enriched for breads/grains credit and breading/batter must not exceed 30% of the weight of the finished product.
 - For sausage patties, the maximum fat allowed is 50% by weight; industry standard of 38% to 42% fat preferred.
- All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from beef and/or poultry. No variety meats, fillers, extenders, non-fat milk solids, or cereal will be allowed. Meats must not show evidence of greening, streaking, or other discoloration.
- All cheese should be firm, compact and free from gas holes; free of mold; free of undesirable flavor and odors; pasteurized when applicable; and preferably reduced or low-fat. All cheese should also have a bright, uniform, and attractive appearance; and have a pleasing flavor; demonstrate satisfactory meltability; and contain proper moisture and salt content.
- All fish must have been inspected by the United States Department of Commerce (USDC) and meet minimum flesh and batter/breading required for USDC Grade A product or product packed under federal inspection (PUFI) by the USDC.
- All fresh fruits must be ripe and in good condition when delivered and must be ready for consumption per the USDA FBG. Fruits must at a minimum meet the food distributors’ second quality level. Fruits should have characteristic color and good flavor and be well-shaped and free from scars and bruises. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.
- All fresh vegetables must be ripe and in good condition when delivered and must be ready for consumption per the USDA FBG. Vegetables must at a minimum meet the food distributors’ second quality level. Vegetables should have characteristic color and good flavor and be well-shaped and free

from discoloration, blemishes, and decay. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.

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

Exhibit F

METHODOLOGY FOR ALLOCATED COSTS

[Provide Methodology for Allocated Costs—Applies To Cost Reimbursable Contracts Only]

[Note: Allocated costs may not be included in the general and administrative expense fee.]

Exhibit G

SCHEDULE OF APPLICABLE LAWS

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

Exhibit H

SCHEDULE OF FSMC EMPLOYEES

SFA must state in detail minimum qualifications for each FSMC position

[

Director of Food Services- Ideal candidates will possess a bachelor's degree or equivalent to 10 years of experience in Institutions Management, Food or Nutrition or related fields. The ability to manage in a diverse environment with focus on customer services and building and growing a strong business. The ability to identify defects in the preparation and service food and implement improved quality control procedures as well as to communicate effectively with clients, client customers, and support staff is required. Responsible for responding effectively to changing demands. Proficiency in all Microsoft Office applications is required.

Cafeteria Manager-Must have a high school diploma or GED, a food manager certification. Knowledge of operating commercially kitchen equipment, ability to manage and train personnel, effective planning and excellent organizational skills. The ability to complete a sanitation course before or during the first three months of being a manager. Must have experience in institutional food service operations, have the ability to produce and maintain schedules, placing food orders, and completing production records. Maintain a sanitary and safe environment along with personal appearances and hygiene to herself and employees.

Food Service employee- High school diploma or GED, ability to understand food preparation and safety instructions, knowledge in operating equipment, maintain sanitary and safe environment, able to follow instructions and guidelines, ability to assist in production planning, documentation, and excellent customer service.

Exhibit I

SCHEDULE OF TERMS FOR FSMC GUARANTY
[To be completed by SFA]

Guarantee return budget.

Exhibit J

ANTI-COLLUSION AFFIDAVIT

STATE OF _____)

COUNTY OF _____)

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

Signed

Subscribed and sworn before me this _____ day of _____, 20_____

Notary Public (or Clerk or Judge) _____

My commission expires _____

Exhibit K

PROCUREMENT

Certification Regarding Lobbying

Applicable to Grants, Sub-grants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal funds. Contractors that apply or bid for such an award must file the required certification.

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

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

- (1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, an employee of a Member of Congress, or any Board Member, officer, or employee of **[Mathis ISD]** in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, an employee of a Member of Congress, or any Board Member, officer, or employee of **[Mathis ISD]** in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.

The undersigned shall require that the language of this certification be included in the award documents for all covered sub-awards exceeding \$100,000 in Federal funds at all appropriate tiers and that all sub-recipients shall certify and disclose accordingly.

[To be completed by the FSMC when proposal submitted]

Name/Address of Organization

Name/Title of Submitting Official

Signature

Date

Exhibit L

PROCUREMENT

Disclosure of Lobbying Activities

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

(See next page for public burden disclosure.)

Approved by OMB

0348-0046

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

Exhibit L Continued

<p>16. Information requested through this form is authorized by article 31 U.S.C. Section 1352.</p> <p>This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.</p>	<p>Signature: _____</p> <p>Print Name: _____</p> <p>Title: _____</p> <p>Telephone No: _____</p> <p>Date: _____</p>
<p><i>Federal Use Only:</i> <i>Authorized for Local Reproduction of:</i></p> <p>Standard Form – LLL</p>	

Exhibit L Continued

PROCUREMENT

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

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

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

Exhibit L Continued

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

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

Exhibit M

PURCHASE DISCOUNTS, REBATES AND VALUE OF USDA GOODS

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

(School District) (hereinafter SFA) has and will undertake all necessary oversight and monitoring measures to assure that the school district receive the full value of purchase discounts, rebates, credits and value of USDA foods. These measures shall include but are not limited to:

All *cost reimbursable* contracts must contain the following provisions, pursuant to 7 CFR Part 210.21 (f)(1)(i), (iv), (v), (vi):

- The mandatory return of all credits, discounts and rebates to the SFA's nonprofit food service account;
- The frequency and method Food Service Management Company's (hereinafter FSMC) will use for reporting credits, discounts and rebates on invoices and billing statements, (i.e. monthly, quarterly, annually);
- All credits, discounts and rebates must be clearly identified on billing statements and invoices submitted by FSMCs to the SFA;
- All records of credits, discounts and rebates must be maintained by FSMCs, and made available to SFAs and State agencies upon request; and
- The reporting of credits, discounts and rebates by FSMCs is required no less frequently than annually.

Upon execution of this contract, SFA must strictly monitor the agreement throughout the year to ensure that they receive the full value of credits, discounts and rebates and are in compliance with Federal Regulations. Monitoring activities shall include but are not limited to:

- Identify the person within the SFA that will be responsible for oversight;
- Designate the position that will monitor the credits, discounts and rebates;
- Examine the invoices and other documentation provided by the FSMC as agreed to in the contract;
- Determine the percentage of credits, discounts and rebates reported in relation to the value of food purchased early in the contract year as a benchmark for future comparison;
- Calculate the average credit-purchase proportion received, or as applicable discount or rebate; and
- Examine products to ensure that to the maximum extent practicable, domestic commodities are purchased. Visit storage facilities to observe the origin of purchased food printed on food labels and case units.

Exhibit M (Continued)

In the event of discrepancies during monitoring activities, follow up with FSMC to resolve the issues, and if necessary, request additional documentation from the FSMC to substantiate discrepancies. Potential discrepancies to consider may include:

- Frequency of reporting that does agree with contract provision;
- Labels identifying countries other than the U.S; and
- Credit-purchase proportions that fall below the average credit-purchase proportion established early in the year.

For both *fixed price* and *cost-reimbursable* contracts, SFA shall ensure that FSMC has credited it for the value of all USDA-donated foods received for use in SFA’s meal service in the school year. (7 CFR § 250.51(a))
