



**State of West Virginia  
Department of Administration  
Purchasing Division**

**NOTICE**

Due to the size of this bid, it was impractical to scan every page for online viewing. We have made an attempt to scan and publish all pertinent bid information. However, it is important to note that some pages were necessarily omitted.

If you would like to review the bid in its entirety, please contact the buyer. Thank you.

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**THIS IS A SEALED BID PROPOSAL FOR FOOD SERVICE MANAGEMENT**  
**West Virginia Division of Corrections**

**DELIVER TO:**

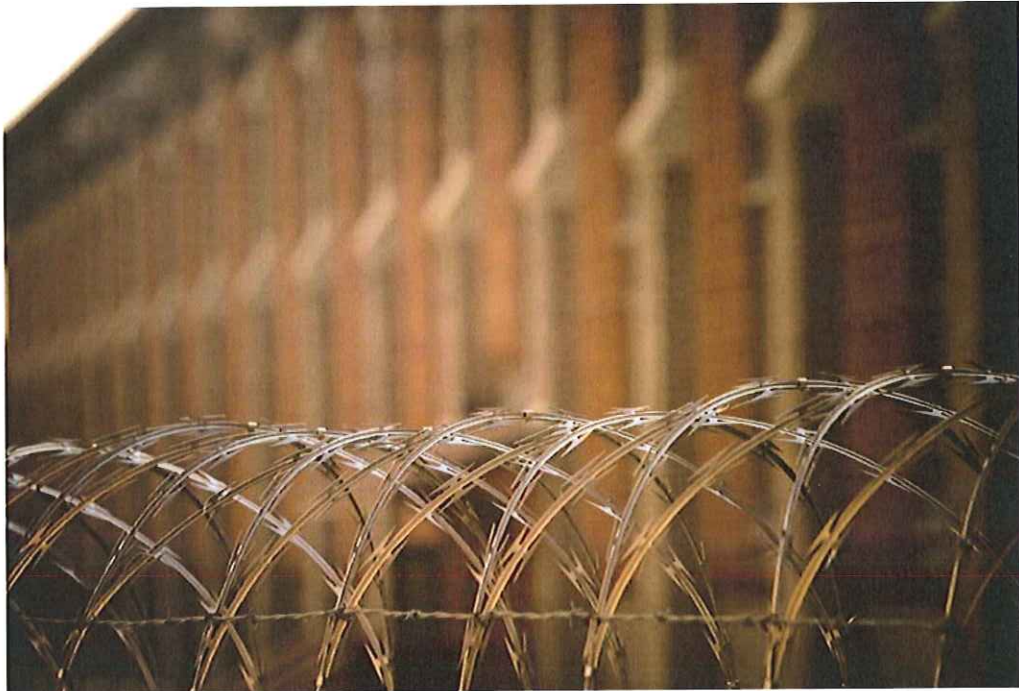
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Building 15  
Charleston, West Virginia 25305-0130

RFQ Number: COR61470  
Due Date and Time: Monday, October 19, 2011 at 1:30 pm

**CONTACT: TIM BARTTRUM**



2300 Warrenville Road  
Downers Grove, Illinois 60515  
Phone: (765) 730-7822  
Fax: (630) 271-5758  
Web: [www.aramarkcorrections.com](http://www.aramarkcorrections.com)  
E-mail: [barttrum-tim@aramark.com](mailto:barttrum-tim@aramark.com)





October 19, 2011

2300 Warrenville Road  
Downers Grove, IL 60515  
(630) 271-2000

Ms. Tara Lyle  
Department of Administration  
Purchasing Division  
2019 Washington Street, East  
Charleston, WV 25305

Dear Ms. Lyle,

We would like to thank you for allowing ARAMARK Correctional Services to submit a proposal for food services within the West Virginia Division of Corrections per solicitation COR61470. We understand and appreciate the effort that went into this solicitation and are excited about the opportunity to demonstrate how we might serve the evolving needs of the entire West Virginia DOC community. It is our belief that you will find our proposal responsive to your needs and desires.

The Division will find that we have included a primary and an alternate pricing proposal for its review. The primary pricing proposal meets all specifications of the Request for Quotation. However, we would like to bring to your attention that the requirements of the solicitation have severely impacted the per meal cost to the Division. Requirements such as providing specific free flow bars at each facility, additional labor not currently utilized by ARAMARK, our responsibility to provide disposable paper and cleaning products, and the fixed pricing for the life of the contract to include food inflation have increased our pricing in this model.

As your partner, we want to find alternatives to keep your costs at a minimum. In an effort to provide the Division with a comparative option that can greatly reduce per meal expense we created an alternative pricing proposal. The alternative option includes the following areas that can be implemented to be a more cost effective solution:

- Limited Free Flow Bar. Milk, salad, and soup still offered.
- Eliminated unnecessary labor that was specified in the RFO.
- Menu adjustment which adds variety, but does not affect quality.
- Paper/chemical products used in the event of equipment failure would be the responsibility of the WV DOC.
- Use of Market Basket Language for yearly increases instead of adding forecasted CPI for life of contract.
- Payments for monthly invoices would not utilize purchasing cards.

Although the inflation of food costs is being recognized by everyone, it is our desire to investigate all means of keeping your costs close to where they are today. We are committed to working with the West Virginia Division of Corrections in an effort to meet your financial and service expectations and are open to discussing other ways of meeting these needs. Each member of our team is dedicated to continuing our successful partnership with the Division.

Sincerely,

A handwritten signature in blue ink that reads 'Tim Barttrum'.

Tim Barttrum  
Director of Business Development

**GO BEYOND**  
**FOR YOU. WITH YOU.**

CELEBRATING OVER **30 YEARS**  
OF SERVICE TO PUBLIC SAFETY



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**This proposal contains confidential information proprietary to ARAMARK Corporation.  
It may be used or copied (in part or in whole) with written permission only.**



# EXECUTIVE SUMMARY

**“THE VISION OF THE WEST VIRGINIA DIVISION OF CORRECTIONS IS TO BE RECOGNIZED AS AN INNOVATIVE LEADER IN PROVIDING QUALITY CORRECTIONAL SERVICES.”**

West Virginia DOC  
Vision Statement

**During the fifteen year relationship with West Virginia Division of Corrections, ARAMARK has committed to assisting the Division achieve its’ vision statement.** We understand the importance of striving to provide quality correctional services and are glad to have been a part of the fulfillment of that vision.

**We also understand that you can never quit striving to improve upon current levels of success.** The Division and ARAMARK share the same goals and commitment to quality, thus the reason for our long-standing partnership. As your partner, we pledge to continue looking for innovative ways, through honest dialogue, to increase efficiencies and improve quality.

**We appreciate the trust and loyalty the Division has afforded ARAMARK during our partnership and look forward to finding new innovations to exceed the current levels of quality.**

## **A PROPOSAL FROM THOSE WHO KNOW AND CARE ABOUT THE WEST VIRGINIA DIVISION OF CORRECTIONS**

**ARAMARK Correctional Services has a great deal of experience partnering with many correctional departments.** We are proud to include the West Virginia Division of Corrections as one of those partners. Our proposal draws not only from acquired expertise and experience, but from our personal knowledge and commitment to you.

**Our proposal was developed and written by ARAMARK people who have been a part of West Virginia Division of Corrections for over ten years.** We have participated in hundreds of meetings. We have worked with the staff on countless projects to improve and enhance the program and menu. We have worked on directing operations and promoting food services. We have partnered with leaders and administrators to support key initiatives. We have listened to the community and responded to their needs. We know the administration on a first name basis and strive to meet their high standards of operational and financial excellence. We have fostered positive relationships with our hourly employees based on years of fair and equitable treatment. We know your culture because we are a part of it, we care about it, and we are committed to it at a personal and corporate level. Yet, we realize in a dynamic and changing world we cannot rest on the past.

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## OUR ACCOMPLISHMENTS

**ARAMARK'S vision for the West Virginia Division of Corrections was to set a new standard for quality, freshness and innovation and we believe that great strides have been made toward that goal, but we certainly are not done yet!** A hallmark of the ARAMARK program and one of the most important principles that our team has followed is listening and promptly responding to needs. Our team has done this at every opportunity. We have become a part of the family, providing the community with much more than nourishment. With many we have become lifelong friends. Our accomplishments, particularly in the last few years, include but are not limited to:

- Assisting five of the Division facilities in their successful ACA accreditation process.
- Support and sponsorship of the Walls Exercise at the Moundsville facility.
- Recognized by Division for exceptional service during winter storm of 2009.

## A CONTINUING PARTNERSHIP WITH ARAMARK

### WE ARE ALIGNED WITH YOUR MISSION.

**Our ARAMARK team is deeply ingrained in your culture and traditions and we look forward to helping the Department achieve its goals.** Partnership is the cornerstone of our business model. Over the course of our 75 year history, ARAMARK has endeavored to build relationships of trust with thousands of clients around the world and right here in West Virginia. ARAMARK has provided the resources of a world leader and the personalized attention of an old friend over the past ten years. We appreciate your needs and continue to work hard to align with your goals to successfully deliver innovative, customized solutions that fully engage the community and make the experience even more rewarding for those in your care. In the process, we strive to create more value for our clients and to strengthen and expand our client partnerships, as we have in West Virginia. On behalf of all of ARAMARK, we hope that we can continue to serve and care for the community within the West Virginia Division of Corrections with innovation and excellence.





# CERTIFICATE OF LIABILITY INSURANCE

(Page 1 of 1)

DATE (MM/DD/YYYY)  
09/30/2011

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

**IMPORTANT:** If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

<b>PRODUCER</b>  Willis of Pennsylvania, Inc. Two Liberty Place 50 S. 16th Street, Suite 2500 Philadelphia, PA 19102	<b>CONTACT NAME:</b> Willis Certificate Center (p: 877-945-7378, f: 888-467-2378) or		
	<b>PHONE (A/C, No, Ext):</b> Sarah Sachs (215-239-6812)	<b>FAX (A/C, No):</b> 215-825-3661	
	<b>E-MAIL ADDRESS:</b> certificates@willis.com or sarah.sachs@willis.com		
	<b>PRODUCER CUSTOMER ID #:</b>		
<b>INSURED</b>  ARAMARK Corporation Its Divisions & Subsidiaries ARAMARK Tower, 1101 Market Street, 30th Floor Philadelphia, PA 19107	<b>INSURER(S) AFFORDING COVERAGE</b>		<b>NAIC #</b>
	<b>INSURER A:</b> ACE American Insurance Company		22667-003
	<b>INSURER B:</b> Indemnity Insurance Co of North America		43575-001
	<b>INSURER C:</b>		
	<b>INSURER D:</b>		
	<b>INSURER E:</b>		
	<b>INSURER F:</b>		

**COVERAGES****CERTIFICATE NUMBER:****REVISION NUMBER:**


THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSR	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	GENERAL LIABILITY	X	X	HDOG2552990A  Products/Completed Operations, Contractual Liability Included	10/01/2011	10/01/2012	EACH OCCURRENCE \$ 1,000,000
	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY		DAMAGE TO RENTED PREMISES (Ea occurrence) \$ Included				
	<input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR		MED EXP (Any one person) \$ 5,000				
	<input checked="" type="checkbox"/> LIQUOR LAW LIABILITY		PERSONAL & ADV INJURY \$ 1,000,000				
	<input checked="" type="checkbox"/> VENDORS LIABILITY		GENERAL AGGREGATE \$ None				
GEN'L AGGREGATE LIMIT APPLIES PER:							PRODUCTS - COMP/OP AGG \$ None
<input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC							\$
A	AUTOMOBILE LIABILITY	X	X	ISAH08690479	10/01/2011	10/01/2012	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000
	<input checked="" type="checkbox"/> ANY AUTO		BODILY INJURY (Per person) \$				
	<input type="checkbox"/> ALL OWNED AUTOS		BODILY INJURY (Per accident) \$				
	<input type="checkbox"/> SCHEDULED AUTOS		PROPERTY DAMAGE (Per accident) \$				
	<input type="checkbox"/> HIRED AUTOS		\$				
<input type="checkbox"/> NON-OWNED AUTOS		\$					
<input checked="" type="checkbox"/> SELF-INSURED AUTO PHYSICAL DAMAGE		\$					
	UMBRELLA LIAB						EACH OCCURRENCE \$
	EXCESS LIAB						AGGREGATE \$
	DEDUCTIBLE						\$
	RETENTION \$						\$
B	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY		X	(AOS) WLRC46480892	10/01/2011	10/01/2012	<input checked="" type="checkbox"/> WC STATU-TORY LIMITS <input type="checkbox"/> OTH-ER
A	ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH)	Y/N <input checked="" type="checkbox"/> N	N/A	(CA&MA) WLRC46480880	10/01/2011	10/01/2012	E.L. EACH ACCIDENT \$ 1,000,000
A	If yes, describe under DESCRIPTION OF OPERATIONS below			(WI) SCFC46480909	10/01/2011	10/01/2012	E.L. DISEASE - EA EMPLOYEE \$ 1,000,000
							E.L. DISEASE - POLICY LIMIT \$ 1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (Attach ACORD 101, Additional Remarks Schedule, if more space is required)

ARAMARK's General Liability and Auto Liability policies are noncancellable. Workers' Compensation notices of cancellation are in accordance with each state law.

**CERTIFICATE HOLDER****CANCELLATION**

Sample Certificate of Insurance for RFP for West Virginia Department of Corrections - Food Services Upon execution of a written agreement, A certificate will be issued in compliance with Mutually acceptable insurance requirements.	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.
	AUTHORIZED REPRESENTATIVE 

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State of West Virginia  
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Post Office Box 50130  
Charleston, WV 25305-0130

## Request for Quotation

RFQ NUMBER

COR61470

PAGE

1

ADDRESS CORRESPONDENCE TO ATTENTION OF:

TARA LYLE  
304-558-2544

RFQ COPY

TYPE NAME/ADDRESS HERE

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DIVISION OF CORRECTIONS

617 LEON SULLIVAN WAY

CHARLESTON, WV  
25301

304-558-8045

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
10/06/2011				

BID OPENING DATE: 10/19/2011 BID OPENING TIME 01:30PM

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
ADDENDUM NO. 4						
1. QUESTIONS AND ANSWERS ARE ATTACHED						
2. BID OPENING REMAINS 10/19/2011 AT 1:30 PM.						
3. ADDENDUM ACKNOWLEDGEMENT IS ATTACHED. THIS DOCUMENT SHOULD BE SIGNED AND RETURNED WITH YOUR BID. FAILURE TO SIGN AND RETURN MAY RESULT IN DISQUALIFICATION OF YOUR BID.						
END OF ADDENDUM NO. 4						
0001	1	LS		952-84		
INMATE FOOD SERVICE						
***** THIS IS THE END OF RFQ COR61470 ***** TOTAL:						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE	TELEPHONE	DATE
	(800) 777-7090	October 6, 2011
TITLE	FEIN	ADDRESS CHANGES TO BE NOTED ABOVE
Senior Vice President	23-2778485	

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'



## GENERAL TERMS & CONDITIONS REQUEST FOR QUOTATION (RFQ) AND REQUEST FOR PROPOSAL (RFP)

1. Awards will be made in the best interest of the State of West Virginia.
  2. The State may accept or reject in part, or in whole, any bid.
  3. Prior to any award, the apparent successful vendor must be properly registered with the Purchasing Division and have paid the required \$125 fee.
  4. All services performed or goods delivered under State Purchase Order/Contracts are to be continued for the term of the Purchase Order/Contracts, contingent upon funds being appropriated by the Legislature or otherwise being made available. In the event funds are not appropriated or otherwise available for these services or goods this Purchase Order/Contract becomes void and of no effect after June 30.
  5. Payment may only be made after the delivery and acceptance of goods or services.
  6. Interest may be paid for late payment in accordance with the *West Virginia Code*.
  7. Vendor preference will be granted upon written request in accordance with the *West Virginia Code*.
  8. The State of West Virginia is exempt from federal and state taxes and will not pay or reimburse such taxes.
  9. The Director of Purchasing may cancel any Purchase Order/Contract upon 30 days written notice to the seller.
  10. The laws of the State of West Virginia and the *Legislative Rules* of the Purchasing Division shall govern the purchasing process.
  11. Any reference to automatic renewal is hereby deleted. The Contract may be renewed only upon mutual written agreement of the parties.
  12. **BANKRUPTCY:** In the event the vendor/contractor files for bankruptcy protection, the State may deem this contract null and void, and terminate such contract without further order.
  13. **HIPAA BUSINESS ASSOCIATE ADDENDUM:** The West Virginia State Government HIPAA Business Associate Addendum (BAA), approved by the Attorney General, is available online at [www.state.wv.us/admin/purchase/vrc/hipaa.htm](http://www.state.wv.us/admin/purchase/vrc/hipaa.htm) and is hereby made part of the agreement. Provided that the Agency meets the definition of a Cover Entity (45 CFR §160.103) and will be disclosing Protected Health Information (45 CFR §160.103) to the vendor.
  14. **CONFIDENTIALITY:** The vendor agrees that he or she will not disclose to anyone, directly or indirectly, any such personally identifiable information or other confidential information gained from the agency, unless the individual who is the subject of the information consents to the disclosure in writing or the disclosure is made pursuant to the agency's policies, procedures, and rules. Vendor further agrees to comply with the Confidentiality Policies and Information Security Accountability Requirements, set forth in <http://www.state.wv.us/admin/purchase/privacy/noticeConfidentiality.pdf>.
  15. **LICENSING:** Vendors must be licensed and in good standing in accordance with any and all state and local laws and requirements by any state or local agency of West Virginia, including, but not limited to, the West Virginia Secretary of State's Office, the West Virginia Tax Department, and the West Virginia Insurance Commission. The vendor must provide all necessary releases to obtain information to enable the director or spending unit to verify that the vendor is licensed and in good standing with the above entities.
  16. **ANTITRUST:** In submitting a bid to any agency for the State of West Virginia, the bidder offers and agrees that if the bid is accepted the bidder will convey, sell, assign or transfer to the State of West Virginia all rights, title and interest in and to all causes of action it may now or hereafter acquire under the antitrust laws of the United States and the State of West Virginia for price fixing and/or unreasonable restraints of trade relating to the particular commodities or services purchased or acquired by the State of West Virginia. Such assignment shall be made and become effective at the time the purchasing agency tenders the initial payment to the bidder.
- I certify that this bid is made without prior understanding, agreement, or connection with any corporation, firm, limited liability company, partnership, or person or entity submitting a bid for the same material, supplies, equipment or services and is in all respects fair and without collusion or fraud. I further certify that I am authorized to sign the certification on behalf of the bidder or this bid.

### INSTRUCTIONS TO BIDDERS

1. Use the quotation forms provided by the Purchasing Division. Complete all sections of the quotation form.
2. Items offered must be in compliance with the specifications. Any deviation from the specifications must be clearly indicated by the bidder. Alternates offered by the bidder as **EQUAL** to the specifications must be clearly defined. A bidder offering an alternate should attach complete specifications and literature to the bid. The Purchasing Division may waive minor deviations to specifications.
3. Unit prices shall prevail in case of discrepancy. All quotations are considered F.O.B. destination unless alternate shipping terms are clearly identified in the quotation.
4. All quotations must be delivered by the bidder to the office listed below prior to the date and time of the bid opening. Failure of the bidder to deliver the quotations on time will result in bid disqualifications: Department of Administration, Purchasing Division, 2019 Washington Street East, P.O. Box 50130, Charleston, WV 25305-0130
5. Communication during the solicitation, bid, evaluation or award periods, except through the Purchasing Division, is strictly prohibited (W.Va. C.S.R. §148-1-6.6).



**COR61470**  
**Addendum No. 4**  
**Food Contract Facility Questions**

1Q: How many medical diets are currently being served at all the facilities?

1A: Four Hundred Twenty Four (424) Total

2Q: What all different types of medical diets are currently being served at the different facilities?

2A: Diabetes, Broken Jaw, High Fiber, Cardiac, Renal, 2800 Calorie, 2200 Calorie, Healthy Heart, Gastric Soft, Carb Control, Mechanical Soft, Double Portions, High Protein, Fish Allergy, Onion Allergy, Carnation Instant Breakfast Supplement, Liquid, and No Milk.

3Q: How many different types of religious diets are currently being served at all the facilities?

3A: Fifty-Three (53) Total Religious Diets

4Q: What different types of religious diets are currently being served at the different facilities?

4A: Muslims, Rastafarian, Christian, Catholic, and Seven Day Adventist

5Q: What is the participation rate for cafeteria service at the facilities?

5A: 63.58% (3,262/5,130)

6Q: What is the participation rate for the officers' dining in all the facilities?

6A: 215 total officers



7Q: How many kitchen workers are currently working in all the facilities?

7A: Inmates - 316

Staff - 25

8Q: What is the current amount of product use of soup and salad/dressing used on the free flow bar on a weekly basis by all the facilities?

8A: Soup - 491 ½ gallons

Salad - 37 cases

Dressing - 100 gallons

9Q: The "Staff" to Supervise and provide security is either the "Contractor Staff" or the "WVDOC staff"?

9A: Contractor - 10%

WVDOC - 90%

10Q: Do all the work release centers require scanners at their facilities?

10A: No

11Q: Charleston Work Release Center is currently at a level of 66 beds in there facility, but they will be moving in a few months. Will there population total increase or decrease after the move?

11A: Increase to approximately 120 inmates

12Q: The required 40 hour orientation training (page 19-20,#6), if the incumbent employees are hired, do they have to go through the orientation again as a ASC Employee?

12A: No

13Q: Would it be possible for the office assistant at Mt. Olive to be a centralized position with some accounting responsibility?

13A: No

14Q: What is the overall inmate participation rate for B-L-D at all the facilities?

14A: Breakfast - 3,347

Lunch - 3,677

Dinner - 3,894

15Q: How many therapeutic diets are currently being served in all the facilities?

15A: 1

16Q: What different types of therapeutic diets are being served in all the facilities?

16A: Bland and full liquid

17Q: How many sack lunches are required for all the facilities for the following?

17A: Breakfast - 5

Lunch - 410

Dinner - 85

Bedtime snacks - 21 (diabetic)

18Q: What is offered on the free flow bar at all the facilities?

18A: Water, Salad Mix & Dressing, Fruit, Beans, Rice, Cereal, Vegetables and Drinks

19Q: What is the amount of staff at all the facilities?

19A: 1,572

20Q: What is the approximant number of staff that eats at each meal at all the facilities?

20A: Breakfast – 50

Lunch - 110

Dinner - 65

21Q: Do the inmates actually drink the coffee that is provided at the meal times?

21A: Yes.

22Q: What percentage of coffee that is sent out at all the facilities is being consumed by the inmates?

22A: 100%

23Q: Does anyone at the facilities object if coffee was done away with entirely, and only available in the commissary for those with onsite stores?

23A: Yes.

24Q: Would all the facilities to be acceptable if we would go to 50% Apple Juice instead?

24A: Yes.

25Q: Aramark currently serves 100% Orange Juice during the months of December through February. Is there any good reason to continue with this practice?

25A: Yes.



26Q: Pg 12, Para 9f- The WVDOC is responsible for all equipment working properly in each facility. In the event that paper products (disposable tray, etc.) must be used due to equipment malfunctions, who will bear the cost of the paper products?

26A: The vendor is responsible for disposables.

27Q: Pg 17 Para 3- In the event that glassware, metalware, silverware, feeding trays are not sufficient supplies to support operations at any given facility, who is responsible for the purchase of disposables to support operations?

27A: The vendor is responsible for all disposables.

28Q: Pg 21- There is a CPI freeze initiated by the Governors Office for the past three years, what is the process to receive CPI increases to offset continuing raising product/ associated costs?

28A: Any reference to a price increase in the original specifications is hereby deleted. The price will remain firm throughout the life of the contract.

29Q: General- Pg3 of the RFQ and Pg 21 states two different contract lengths. What is the term of this contract?

29A: The term of the contract is one year, with four (4) one-year renewable options.

30Q: Is the use of a credit card the only acceptable payment method for the WVDOC to pay for inmate meals and other associated invoices?

30A: Yes, at the present time, however this could change in the future.

31Q: Can we submit an alternate bid that includes a free-flow bar at appropriate facilities that could support a free-flow bar?

31A: Yes, please feel free to submit alternate bids, as long as it is responsive to the specifications.

32Q: Pg 13 Item 18- Can you please define" Verifiable electronically or mechanically controlled inmate and staff serving line access control equipment"?

32A: Some type of verifiable count with equipment not subject to tamper and is capable of being tested for confirmation.

33Q: Can we offer a "brunch type" option for breakfast and lunch on the weekends?

33A: Yes. If it is mutually agreed, and prior consent and approval of the Warden or his/her designee obtained.

34Q: In the event that the dish machine does not meet the correct temperature requirements, does the WVDOC purchase the use of Sanitizers?

34A: This shall be the successful vendor's responsibility.

35Q: Pg 20 #1- What does the term "As Needed" mean when referring to Dietitians Quarterly Visits?

35A: According to facility need, condition, or situation.

36Q: Pg 20 #5- State, "A complete list of special diets will be made available". Can we receive a copy of this?

36A: Our special diets could generally be classified into two major categories, (1) non-pork, and (2) non-flesh. The non-flesh diet is what we make to comply with the strictest diet.

The degree of preparation needed may vary at each facility. At MOCC, for example, the religious special diets are prepared in a separate area using utensils and serving items that are just for particular items. The idea is to avoid cross contamination of foods. We attempt to follow the diet that is the strictest. In that way we address all the concerns of most beliefs. That diet is the Hare Krishna diet. The successful vendor shall provide a diet that does not substantially impair the sincerely held religious beliefs of an inmate without a compelling government interest and is the least restrictive alternative.

See attachment D for additional information.

**\*\* No additional questions will be accepted on this RFQ.**

**\*\* The bid opening is scheduled for 10/19/2011 at 1:30 pm.**

## ATTACHMENT A

NOTE: Detailed provisions in RFQ, Section: Menu, for detailed specific variances to the attached menus.



**WEEK ONE**  
All facilities except ACC and LCC

	BREAKFAST	LUNCH	DINNER
M O N D A Y	* 50% Fruit Juice Drink 8 oz	Fruit 1@ or 1 c	Country Fried Beef Pattie or 4 oz
	* Farina 1 c	* Vegetarian Soup(11/1-3/31) 1 c	Baked Turkey Pattie 3 oz
	Beef Sausage 2 oz	* Tossed Salad/Dressing (4/1-10/31) ½ c - ½ oz	* Gravy 1/4 c
	Pancakes(Mix-6ozv total) 3 @	Beef & Noodles (3 oz ground beef) 8 oz	Whipped Potatoes 3/4 c
	* Syrup 1 ½ oz	Pinto Beans 3/4 c	* Mixed Greens 1/2 c
	* Bread 2 sl	* Biscuit 1/60 1 @	* Coleslaw 1/2 c
	* Margarine 1/3 oz	* Margarine 1/2 oz	* Bread 2 sl
	* Coffee or Tea 12 oz	Cookies (Mix-2 oz total) 2@	* Margarine 1/2 oz
	* Salt & Pepper Pkts. 1 @	* Fruit Drink w/C 8 oz	Fruit Crisp 1/2 c
	Sugar/ Sugar Sub 2 pkts	* Sweetened Tea 8 oz	* Coffee (11/1-3/31) 8 oz
		Salt & Pepper Pkt 1 @	* 2 % Milk 8 oz
		Veg Sub: Vegetarian Beans 1 c	Salt & Pepper Pkt 1 @
			Veg Sub: Mac & Cheese 1 c

T U E S D A Y	* 50% Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c	Pork Ham OR 3 oz
	* Ready to Eat Cereal 1 c	* Tossed Salad/Dressing (4/1-10/31) ½ c - ½ oz	Baked Fish Fillet 3 oz
	Scrambled Egg 4 oz	Breaded Chicken Pattie (3 oz meat) 4 oz	Scalloped Potatoes 3/4 c
	* Bread 2 sl	* Mayo-type Dressing 1/2 oz	* Mixed Vegetables ½ c
	* Jelly 1 oz	½ c Rice & ½ Pinto Beans 1 c	* Cole Slaw ½ c
	* Margarine 1/3 oz	Hamburger Bun 1 @	* Bread 2 sl
	* 2% Milk 8 oz	Rice & Pinto Beans (1/2 c each) 1c	* Margarine ½ oz
	* Coffee or Tea 12 oz	* Corn ½ c / 1/2 oz	Applesauce ½ c
	Salt & Pepper Pkts. 1 @	* Biscuit 1/60 1@	* Coffee (11/1-3/31) 8 oz
	Sugar/Sugar Sub 2 pkts	* Margarine ½ oz	* 2% Milk 8 oz
		Iced Cake 1/60 or Fruit 1@	Salt & Pepper Pkt 1 @
		* Fruit Drink w/C 8 oz	Veg Sub: Mac,Cheese, & Tomato (3 oz soy) 8 oz
		* Sweetened Tea 8 oz	
		Salt & Pepper Pkt 1 @	
		Veg Sub: Vegetarian Beans 1 c	

W E D N E S D A Y	* 50 % Fruit Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c	Fried Chicken Quarter 1 @
	* Oatmeal 1 c	* Tossed Salad/Dressing (4/1-10/31) ½ c - ½ oz	* Gravy ¼ c
	Fried Eggs 2 @	Fried/Baked Beef Pattie 3 oz	Whipped Potatoes 3/4 c
	* Bread 2 sl	Cheese 1 oz	* Corn ½ c
	* Jelly 1 oz	Hamburger Bun 1 @	* Green Salad 1/2 c
	* Margarine 1/3 oz	* Mustard/* Catsup 1/2/oz @	* Dressing 1/2 oz
	* 2% Milk 8 oz	Tomato/Onion 1 sl @	Iced Cake 1/60 or Fruit 1 @
	* Coffee or Tea 12 oz	French Fries or Rice 3/4 c	* Coffee (11/1-3/31) 8 oz
	Salt & Pepper Pkts. 1 @	* Biscuit 1/60 1 @	* 2 % Milk 8 oz
	Sugar/ Sugar Sub 2 pkts	* Margarine ½ oz	Salt & Pepper Pkt 1 @
		Fresh Fruit 1 ea	Veg Sub: Mac & Cheese 1 c
		* Fruit Drink w/C 8 oz	
		* Sweetened Tea 8 oz	
		Salt & Pepper Pkt 1 @	
		Veg Sub: Soy Pattie 3 oz	

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



**WEEK ONE**  
All facilities except ACC and LCC

BREAKFAST			LUNCH			DINNER		
T H U R S D A Y	* 50 % Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c		Meat/Cheese Pizza	1 sq	
	* Ready to Eat Cereal	1 c	* Tossed Salad/ Dressing (4/1-10/31)	½ c - ½ oz		(cut 4x6; 3 oz meat/ch)		
	Beef Gravy ( 2 oz ground beef)	6 oz	Roast Beef on	3 oz		Pasta w/Marinara Sauce	¾ c	
	Biscuits 1/60	2 @	Hamburger Bun	1 @		* Green Beans	½ c	
	* Bread	1 sl	* Mustard	½ oz		* Cole Slaw	½ c	
	* Jelly	1 oz	Potato Salad	¾ c		* Bread	2 sl	
	* Margarine	1/3 oz	* Biscuit 1/60	1 @		* Margarine	½ oz	
	* 2 % Milk	8 oz	* Margarine	½ oz		Iced Cake 1/60 or Fruit	1 @	
	* Coffee or Tea	12 oz	Cookies (Mix-2 oz total) or Fruit	2 @ or 1 @		* Coffee (11/1-3/31)	8 oz	
	Salt & Pepper Pkts.	1 @	* Fruit Punch w/Vit C	8 oz		* 2% Milk	8 oz	
	Sugar/ Sugar Sub	2 pkts	* Sweetened Tea	8 oz		Salt & Pepper Pkt.	1@	
			Salt & Pepper Pkt	1 @		Veg Sub: Cheese Pizza	1 sq	
F R I D A Y	* 50 % Fruit Juice Drink	8 oz	Fruit	1@ or 1 c		Chili con Carne / Beans	8 oz	
	* Oatmeal	1 c	* Vegetarian Soup(11/1-3/31)	1 c		(3 oz beef)		
	Pork Sausage Pattie	2 oz	* Tossed Salad/ Dressing (4/1-10/31)	1/2c/ 1/2 oz		Seasoned Rice	¾ c	
	Pancakes (Mix-8 ozv total)	3@	Fried/Baked Fish Fillet	3 oz		* Carrots	½ c	
	* Jelly	1 oz	* Tarter Sauce	1/2 oz		* Tossed Salad	1/2 c	
	* Syrup	1 1/2 oz	Macaroni & Cheese	¾ c		* Dressing	1/2 oz	
	* Bread	1 sl	* Bread	2 sl		* Bread	2 sl	
	* Margarine	1/3 oz	* Margarine	1/2 oz		* Margarine	1/2 oz	
	* 2% Milk	8 oz	* Fruit Drink w/C	8 oz		Iced Cake 1/60	1@	
	* Coffee or Tea	12 oz	* Sweetened Tea	8 oz		* Coffee (11/1-3/31)	8 oz	
	Salt & Pepper Pkt	1@	Salt & Pepper Pkt	1@		* 2 % Milk	8 oz	
	Sugar/Sugar Sub	2 pkts	Veg Sub: Vegetarian Beans	1c		Salt & Pepper Pkt	1@	
S A T U R D A Y	* 50 % Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c		Meat Sauce (3oz gr beef)	6 oz	
	* Grits	¾ c	* Tossed Salad/ Dressing (4/1-10/31)	½ c - ½ oz		Steamed Pasta	¾ c	
	Scrambled Eggs	4 oz	Turkey	2 oz		* Peas	½ c	
	* Bread	2 sl	Cheese	1 oz		* Lettuce Salad	½c	
	* Jelly	1 oz	* Mayo-type Salad Dressing	½ oz		* Dressing	1/2 oz	
	* Margarine	1/3 oz	Lettuce/Tomato	1 sl ea		* Garlic Bread	2 sl	
	* 2% Milk	8 oz	Augratin Potatoes	¾ c		* Margarine	1/2 oz	
	* Coffee or Tea	12 oz	* Bread	2 sl		Iced Cake 1/60 or Fruit	1@	
	Salt & Pepper Pkts.	1@	* Margarine	½ oz		* Coffee (11/1-3/31)	8oz	
	Sugar/ Sugar Sub	2 pkts	Cookies (Mix-2oz total) or Fruit	2@ or 1@		* 2% Milk	8 oz	
			Salt & Pepper Pkt	1 ea		Salt & Pepper Pkt	1@	
			* Fruit Drink w/C	8 oz		Veg Sub: Soy,Pasta & Sauce	8 oz	
			* Sweetened Tea	8 oz		(3 oz sov)		
			Veg Sub: Vegetarian Beans	1 c				
			Salt & Pepper Pkt	1@				
			Veg Sub: Vegetarian Beans	1c				

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



**WEEK ONE**  
All facilities except ACC and LCC

BREAKFAST			LUNCH			DINNER		
S U N D A Y	* 50 % Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c		Beef, Macaroni, Tomatoes	8 oz	
	* Ready to Eat Cereal	1 c	* Tossed Salad/ Dressing (4/1-10/31)	½ c - ½ oz		(3oz gr beef)		
	Pork Sausage Gravy	6 oz	Fried/Baked Salisbury Pattie	3 oz		* Peas	½ c	
	(2 oz meat)		BBQ Sauce	¼ c		* Tossed Salad	1/2 c	
	Biscuits 1/60	2@	Rice O'Brein	3/4 c		* Dressing	1/2 oz	
	* Bread	1 sl	* Bread	2 sl		* Bread	2 sl	
	* Jelly	1 oz	* Margarine	½ oz		* Margarine	1/2 oz	
	* Margarine	1/3 oz	Cookies (Mix-2oz total) or Fruit	2@ or 1@		Salt & Pepper Pkt	1 ea	
	* 2 % Milk	8 oz	* Fruit Drink w/C	8 oz		Iced Cake 1/60 or Fruit	1@	
	* Coffee or Tea	12 oz	* Sweetened Tea	8 oz		* Coffee (11/1-3/31)	8 oz	
	Salt & Pepper Pkt	1@	Salt & Pepper Pkt	1@		* 2% Milk	8 oz	
	Sugar/ Sugar Sub	2 pkts	Veg Sub: Vegetarian Beans	1 c		Salt & Pepper Pkt	1@	
						Veg Sub: Soy, Mac & Tomatoes	8 oz	
						(3 oz soy)		

**WEEK TWO**  
All facilities except ACC and LCC

ATTACHMENT A 12

	BREAKFAST	LUNCH	DINNER
M O N D A Y	* 50% Fruit Juice Drink 8 oz	Fruit 1@ or 1c	Fried/Baked Meatloaf 3 oz
	* Farina 1 c	* Vegetarian Soup(11/1-3/31) 1 c	* Brown Gravy ¼ c
	Beef Sausage 2 oz	* Tossed Salad/Dressing (4/1-10/31) ½ c - ½ oz	Steamed Rice ¾ c
	Pancakes (Mix- 6ozv total) 3@	Pork Ham or Turkey 2 oz	* Steamed Cabbage ½ c
	* Syrup 1 ½ oz	Cheese 1 oz	* Tossed Salad 1/2 c
	* Bread 2 sl	* Mustard 1/2 oz	* Dressing 1/2 oz
	* Margarine 1/3 oz	Lettuce/Tomato 1 sl @	* Bread 2 sl
	* 2 % Milk 8 oz	Lyonnaise Potatoes ¾ c	* Margarine 1/2 oz
	* Coffee or Tea 12 oz	* Bread 2 sl	Pudding 1/2 c
	Salt/Pepper Pkts 1@	* Margarine 1/2 oz	* Coffee (11/1-3/31) 8 oz
	Sugar/Sugar Sub 2 pkts	Iced Cake 1/60 or Fruit 1@	* 2% Milk 8 oz
		* Fruit Drink w/C 8 oz	Salt & Pepper Pkt 1@
		* Sweetened Tea 8 oz	Veg Sub: Mac & Cheese 1 c
		Salt & Pepper Pkt 1@	
		Veg Sub: Vegetarian Beans 1 c	

T U E S D A Y	* 50% Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c	Meat Sauce (3oz gr beef) 6 oz
	* Ready to Eat Cereal 1 c	* Tossed Salad/Dressing (4/1-10/31) ½ c - ½ oz	- Steamed Pasta ¾ c
	Scrambled Egg 4 oz	Burrito 5 oz	* Mixed Vegetables ½ c
	* Bread 2 sl	Refried Beans ¾ c	* Tossed Salad ½ c
	* Jelly 1 oz	* Spanish Rice ¾ c	* Dressing 1/2 oz
	* Margarine 1/3 oz	* Bread 2 sl	* Bread 2 sl
	* 2% Milk 8 oz	* Margarine ½ oz	* Margarine 1/2 oz
	* Coffee or Tea 12 oz	Cookies (Mix-2oz total) or Fruit 2@ or 1@	Applesauce 1/2 c
	Salt/Pepper Pkts 1@	* Fruit Punch w/C 8 oz	* Coffee (11/1-3/31) 8 oz
	Sugar/Sugar Sub 2 pkts	* Sweetened Tea 8 oz	* 2 % Milk 8 oz
		Salt & Pepper Pkt 1@	Salt & Pepper Pkt 1 @
		Veg Sub: Vegetarian Beans 1 c	Veg Sub: Soy, Pasta & Sauce 8 oz
			(3 oz soy)

W E D N E S D A Y	* 50% Fruit Juice Drink 8 oz	Fruit 1@ or 1 c	Taco Meat (3 oz grd Beef) 4 oz
	* Oatmeal 1 c	* Vegetarian Soup(11/1-3/31) 1 c	Shredded Cheese 1/2 oz
	Fried Eggs 2 @	* Tossed Salad/Dressing (4/1-10/31) ½ c - ½ oz	Refried Beans ¾ c
	* Bread 2 sl	Fried/Baked Beef Pattie 3 oz	Shredded Lettuce 1/2 c
	* Jelly 1 oz	Cheese 1 oz	Tortillas 2@
	* Margarine 1/3 oz	Hamburger Bun 1 @	* Bread 2 sl
	* 2% Milk 8 oz	* Mustard/ * Catsup 1/2 oz @	* Margarine 1/2 oz
	* Coffee or Tea 12 oz	Tomato/Onion 1 sl @	Iced Cake 1/60 or Fruit 1@
	Salt/Pepper Pkts 1@	Potato Salad ¾ c	* Coffee (11/1-3/31) 8 oz
	Sugar/Sugar Sub 2 pkts	* Biscuit 1/60 1 @	* 2 % Milk 8 oz
		* Margarine ½ oz	Salt & Pepper Pkt 1@
		Cookies (Mix-2oz total) or Fruit 2@ or 1 @	Veg Sub: Soy Taco Meat (3oz) 4 oz
		* Fruit Punch w/C 8 oz	
		* Sweetened Tea 8 oz	
		Salt & Pepper Pkt 1 @	
		Veg Sub: Vegetarian Beans 1 c	

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



WEEK TWO

ATTACHMENT A 13

All facilities except ACC and LGC

T H U R S D A Y	BREAKFAST		LUNCH		DINNER	
	* 50% Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c	Pork Ham or Fish Fillet	3 oz
	* Ready to Eat Cereal	1 c	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	* Pinto Beans	¾ c
	Beef Gravy (2 oz grd beef)	6 oz	Fried or Oven Baked Chicken Qlr	1 @	* Corn	1/2 c
	Biscuit 1/60	2 @	* Gravy	1/4 c	* Tossed Salad/Dressing	1/2c / 1/2 oz
	* Bread	1 sl	Whipped Potatoes	¾ c	* Bread	2 sl
	* Jelly	1 oz	* Cornbread 1/60	1@	* Margarine	1/2 oz
	* Margarine	1/3 oz	* Margarine	1/2 oz	Iced Cake 1/60 or Fruit	1@
	* 2% Milk	8 oz	Cookies (Mix-2oz total) or Fruit	2@ or 1@	* Coffee (11/1-3/31)	8 oz
	* Coffee or Tea	12 oz	* Fruit Drink w/C	8 oz	* 2 % Milk	8 oz
	Salt/Pepper Pkts	1 @	* Sweetened Tea	8 oz	Salt & Pepper Pkt	1 @
	Sugar/Sugar Sub	2 pkts	Salt & Pepper Pkt	1 @	Veg Sub: Mac & Cheese	1 c
			Veg Sub: Vegetarian Beans	1 c		

F R I D A Y	BREAKFAST		LUNCH		DINNER	
	* 50% Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c	Sloppy Joe (3oz grd beef)	4 oz
	* Oatmeal	1 c	Fruit	1 @ or 1c	Hamburger Bun	1 @
	Pork Sausage Pattie	2 oz	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	Baked Potato	1@
	Pancakes(Mix-6ozv total)	3 @	Grilled Cheese Sandwiches	2 @	* Green Beans & Carrots	1/2 c
	* Syrup	1 1/2 oz	( 3 oz cheese)		* Tossed Salad	1/2 c
	* Bread	1 sl	Seasoned Noodles	¾ c	* Dressing	1/2 oz
	* Margarine	1/3 oz	* Bread	4 sl	* Biscuit 1/60	1@
	* 2% Milk	8 oz	* Margarine	1/2 oz	* Margarine	1/2 oz
	* Coffee or Tea	12 oz	* Fruit Drink w/C	8 oz	Cookies (Mix-2oz total) or Fruit	2@ or 1@
	Salt/Pepper Pkts	1 @	* Sweetened Tea	8 oz	* Coffee (11/1-3/31)	8 oz
	Sugar/Sugar Sub	2 pkts	Salt & Pepper Pkt	1 @	* 2% Milk	8 oz
			Veg Sub: Grilled Cheese	3oz/ 4sl	Salt & Pepper Pkt	1 @
					Veg Sub: Soy Sloppy Joe	4 oz

S A T U R D A Y	BREAKFAST		LUNCH		DINNER	
	* 50% Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c	Beef Stew (3oz beef)	8 oz
	* Grits	3 oz	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	* Steamed Rice	¾ c
	Scrambled Eggs	4 oz	Breaded Fish Pattie Or	4 oz	* Carrots	1/2 c
	* Bread	2 sl	Baked Fish Fillet	4 oz	* Tossed Salad	1/2 c
	* Jelly	1 oz	* Tarter Sauce	1/2 oz	* Dressing	1/2 oz
	* Margarine	1/3 oz	* Green Beans	1/2c / 1/2 oz	* Garlic Bread	1/2 oz
	* 2 % Milk	8 oz	* Bread	2 sl	Margarine	1/2 oz
	* Coffee or Tea	12 oz	* Margarine	1/2 oz	Iced Cake 1/60 or Fruit	1 @
	Salt/Pepper Pkts	1 @	* Gelatin	1/2 c	* Coffee (11/1-3/31)	8 oz
	Sugar/Sugar Sub	2 pkts	* Fruit Drink w/C	8 oz	* 2% Milk	8 oz
			* Sweetened Tea	8 oz	Salt & Pepper Pkt	1 @
			Salt & Pepper Pkt	1 @	Veg Sub: Stew w/Soy (3oz)	8 oz
			Veg Sub: Vegetarian Beans	1 c		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.

## WEEK TWO

ATTACHMENT A 14

All facilities except ACC and LCC

BREAKFAST		LUNCH		DINNER	
S U N D A Y	* 50% Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1c		Country Fried Beef Pattie Or 4oz	
	* Ready to Eat Cereal 1 c	* Tossed Salad/Dressing (4/1-10/31) ½ c - ½ oz		Rice & Pinto Beans 1/2 c / 1c	
	Pork Sausage Gravy 6 oz	Chili Con Carne w/Beans 8oz		Mashed Potatoes 3/4c	
	( 2 oz meat)	(3 oz meat)		* Gravy 1/4c	
	Biscuits 1/60 2@	Steamed Rice 3/4 c		Tomato/Onion Salad 1/2c	
	* Bread 1 sl	* Cornbread 1/60 1@		* Cornbread 1/60 1@	
	* Jelly 1 oz	* Margarine 1/2 oz		* Margarine 1/2 oz	
	* Margarine 1/3 oz	Pudding 1/2c / 1/2 oz		Gelatin 1/2 c	
	* 2 % Milk 8 oz	* Fruit Drink w/C 8 oz		* Coffee (11/1-3/31) 8 oz	
	* Coffee or Tea 12 oz	* Sweetened Tea 8 oz		* 2% Milk 8 oz	
	Salt/Pepper Pkts 1@	Salt & Pepper Pkt 1@		Salt & Pepper Pkt 1@	
	Sugar/Sugar Sub 2 pkts	Veg Sub: Soy Chilli (3oz) 1c		Veg Sub: Vegetarian Beans 1 c	

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**WEEK THREE**  
All facilities except ACC and LCC

ATTACHMENT A 15

BREAKFAST			LUNCH		DINNER	
M O N D A Y	* 50 % Fruit Juice Drink	8 oz	Fruit	1 @ or 1 c	Meat & Spanish Rice	
	* Farina	1 c	* Vegetarian Soup (11/1-3/31)	1 c	Spanish Rice	8oz
	Beef Sausage	2 oz	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	(3 oz ground beef)	
	Pancakes (Mix-6ozv total)	3 @	BBQ Beef (3 oz meat)	4 oz	Refried Beans	¾ c
	* Syrup	1 1/2 oz	Hamburger Bun	1@	* Green Beans	1/2 c
	* Bread	2 sl	French Fries or Rice	¾ c	* Shredded Lettuce	1/2 c
	* Margarine	1/3 oz	* Catsup	1/2 oz	* Bread	2 sl
	* 2 % Milk	8 oz	* Biscuit 1/60	1 @	* Margarine	1/2 oz
	* Coffee or Tea	12 oz	* Margarine	1/2 oz	Iced Cake 1/60 or Fruit	1 @
	Salt & Pepper Pkt	1@	Pudding	1/2 c	* Coffee (11/1-3/31)	8 oz
	Sugar/ Sugar Sub	2 pkts	* Fruit Drink w/C	8 oz	* 2% Milk	8 oz
			* Sweetened Tea	8 oz	Salt & Pepper Pkt	1 @
			Salt & Pepper Pkt	1 @	Veg Sub: Soy & Spanish Rice	8 oz
			Veg Sub: Vegetarian Beans	1 c	( 3 oz Soy)	

T U E S D A Y	* 50 % Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c	Roast Beef	3 oz
	* Ready to Eat Cereal	1 c	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	Brown Gravy	1/4 c
	Scrambled Eggs	4 oz	Breaded Chicken Pattie (3oz meat)	4 oz	Augratin Potatoes	¾ c
	* Bread	2 sl	* Gravy	1/4 c	* Mixed Vegetables	1/2 c
	* Jelly	1 oz	Macaroni Salad	¾ c	* Coleslaw	1/2 c
	* Margarine	1/3 oz	* Bread	2 sl	* Bread	2 sl
	* 2 % Milk	8 oz	* Margarine	1/2 oz	* Margarine	1/2 oz
	* Coffee or Tea	12 oz	Browine 1/60 or Fruit	1 @	Cookies (Mix-2oz total) or Fruit	2 @ or 1 @
	Salt & Pepper Pkt	1 @	* Fruit Drink w/C	8 oz	* Coffee (11/1-3/31)	8 oz
	Sugar/Sugar Sub	2 pkts	* Sweetened Tea	8 oz	* 2% Milk	8 oz
			Salt & Pepper Pkt	1 @	Salt & Pepper Pkt	1 @
			Veg Sub: Soy Pattie	3 oz	Veg Sub: Mac & Cheese	1 c

W E D N E S D A Y	* 50 % Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c	Meatballs (beef)	3 oz
	* Oatmeal	1 c	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	BBQ Sauce	1/4 c
	Fried Eggs	2 @	Fried/Baked Beef Pattie	3 oz	Steamed Rice	¾ c
	* Bread	2 sl	Cheese	1 oz	* Mixed Greens	1/2 c
	* Jelly	1 oz	Hamburger Bun	1 @	* Tossed Salad	1/2 c
	* Margarine	1/3 oz	* Mustard / * Catsup	1/2 oz	* Dressing	1/2 oz
	* 2 % Milk	8 oz	Tomato/Onion	1 sl @	* Bread	2 sl
	* Coffee or Tea	12 oz	French Fries	¾ c	* Margarine	1/2 oz
	Salt & Pepper Pkt	1 @	* Biscuit 1/60	1 @	Cookies (Mix-2oz total) or Fruit	2 @ or 1 @
	Sugar/Sugar Sub	2 pkts	* Margarine	1/2 oz	* Coffee (11/1-3/31)	8 oz
			Cookies (Mix-2oz total) or Fruit	2 @ or 1 @	* 2% Milk	8 oz
			* Fruit Drink w/C	8 oz	Salt & Pepper Pkt	1 @
			* Sweetened Tea	8 oz	Veg Sub: Soy Meatballs	3 oz
			Salt & Pepper Pkt	1 @		
			Veg Sub: Soy Pattie	3 oz		

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**WEEK THREE**  
All facilities except ACC and LCC

ATTACHMENT A 16

	BREAKFAST		LUNCH		DINNER	
T H U R S D A Y	* 50 % Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c	Ground Beef Stew	8 oz
	* Ready to Eat Cereal	1 c	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	(3 oz ground beef)	
	Beef Gravy ( 2 oz ground beef)	6 oz	Bologna	2 oz	Rice	¾ c
	Biscuits 1/60	2 @	Cheese	1 oz	* Peas	1/2 c
	* Bread	1 sl	* Mustard	1/2 oz	* Carrot Salad	1/2 c
	* Jelly	1 oz	Lettuce/Tomato	1 sl	* Bread	2 sl
	* Margarine	1/3 oz	Potato Salad	¾ c	* Margarine	1/2 oz
	* 2 % Milk	8 oz	* Bread	2 sl	Iced Cake 1/60 or Fruit	1@
	* Coffee or Tea	12 oz	* Margarine	1/2 oz	* Coffee (11/1-3/31)	8 oz
	Salt & Pepper Pkt	1 @	Fresh Fruit	1 @	* 2% Milk	8 oz
	Sugar/Sugar Sub	2 pkts	* Fruit Drink w/C	8 oz	Salt & Pepper Pkt	1 @
			* Sweetened Tea	8 oz	Veg Sub: Stew w/soy (3oz)	8 oz
			Salt & Pepper Pkt	1 @		
			Veg Sub: Vegetarian Beans	1 c		

F R I D A Y	* 50 % Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c	Beef Cube Steak	3 oz
	* Oatmeal	1 c	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	* Brown Gravy	2 oz
	Pork Sausage Pattie	2 oz	Fried/Baked Fish Fillet	3 oz	Mashed Potatoes	¾ c
	Pancakes (Mix-6ozv total)	3 @	* Tarter Sauce	1/2 oz	* Mixed Vegetables	1/2 c
	* Syrup	1 1/2 oz	Macaroni & Cheese	¾ c	* Tossed Salad	1/2 c
	* Bread	1 sl	* Bread	2 sl	* Dressing	1/2 oz
	* Margarine	1/3 oz	* Margarine	1/2 oz	* Bread	2 sl
	* 2 % Milk	8 oz	Iced Cake 1/60 or Fruit	1@	* Margarine	1/2 oz
	* Coffee or Tea	12 oz	* Fruit Drink w/C	8 oz	Coffee (11/1-3/31)	1/2 c
	Salt & Pepper Pkt	1 @	* Sweetened Tea	8 oz	* 2% Milk	8 oz
	Sugar/Sugar Sub	2 pkts	Salt & Pepper Pkt	1 @	Salt & Pepper Pkt	1 @
			Veg Sub: Vegetarian Beans	1 c	Veg Sub: Mac & Cheese	

S A T U R D A Y	* 50 % Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c	Meat Sauce (3 oz beef)	6 oz
	* Grits	3 oz	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	Steamed Pasta	¾ c
	Scrambled Eggs	4 oz	Roast Beef	2 oz	* Carrots	1/2 c
	* Bread	2 sl	Cheese	1 oz	* Garden Salad	1/2 c
	* Jelly	1 oz	* Mayo-Type Salad Dressing	1/2 oz	* Dressing	1/2 oz
	* Margarine	1/3 oz	Lettuce/Tomato	1 sl	* Bread	2 sl
	* 2% Milk	8 oz	French Fries	¾ c	* Margarine	1/2 oz
	* Coffee or Tea	12 oz	* Catsup	1/2 oz	Iced Cake 1/60 or Fruit	1 @
	Salt & Pepper Pkt	1 @	* Bread	2 sl	* Coffee (11/1-3/31)	8 oz
	Sugar/Sugar Sub	2 pkts	* Margarine	1/2 oz	* 2% Milk	8 oz
			Fruit	1 @	Salt & Pepper Pkt	1 @
			* Fruit Drink w/C	8 oz	Veg Sub: Soy, Pasta & Sauce	8 oz
			* Sweetened Tea	8 oz	(3oz Soy)	
			Salt & Pepper Pkt	1 @		
			Veg Sub: Vegetarian Beans	1 c		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.

**WEEK THREE**  
All facilities except ACC and LCC

ATTACHMENT A 17

				BREAKFAST	LUNCH	DINNER
SUNDAY	* 50 % Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c	Taco Meat (3oz grd beef)	4 oz
	* Ready to Eat Cereal	1 c	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	Shredded Cheese	1/2 oz
	Pork Sausage Gravy	6 oz	Turkey Franks	2 @	Steamed Rice	3/4 c
	(2 oz meat)		Hot Dog Buns	2 @	* Shredded Lettuce	1/2 c
	Biscuits 1/60	2 @	* Catsup/ * Mustard	1/2 oz	Tortillas	2 @
	* Bread	1 sl	Oven Stripped Potatoes	3/4 c	* Bread	2 sl
	* Jelly	1 oz	* Biscuits 1/60	1 @	* Margarine	1/2 oz
	* Margarine	1/3 oz	* Margarine	1/2 oz	Iced Cake 1/60 or Fruit	1 @
	* 2% Milk	8 oz	Iced Cake 1/60 or Fruit	1 @	* Coffee (11/1-3/31)	8 oz
	* Coffee or Tea	12 oz	* Fruit Drink w/C	8 oz	* 2% Milk	8 oz
	Salt & Pepper Pkt	1 @	* Sweetened Tea	8 oz	Salt & Pepper Pkt	1 @
	Sugar/Sugar Sub	2 pkts	Salt & Pepper Pkt	1 @	Veg Sub: Soy Taco Meat (3oz)	4 oz
			Veg Sub: Vegetarian Beans	1 c		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



## WEEK FOUR

ATTACHMENT A 18

All of the Facilities except ACC and LCC

	BREAKFAST	LUNCH	DINNER
M O N D A Y	* 50 % Fruit Juice Drink 8 oz	Fruit 1 @ or 1 c	Fried or Baked Meatloaf 3 oz
	* Farina 1 c	* Vegetarian Soup(11/1-3/31) 1 c	* Gravy 1/4 c
	Beef Sausage 2 oz	Tossed Salad/Dressing (4/1-10/31) 1/2 c - 1/2 oz	Whipped Potatoes 3/4 c
	Pancakes (Mix-6ozv total) 3 @	Meat Sauce (3oz ground beef) 6 oz	* Green Beans 1/2 c
	* Syrup 1 1/2 oz	Spaghetti 3/4 c	* Carrot Salad 1/2 c
	* Bread 2 sl	* Carrots 1/2 c	* Bread 2 sl
	* Margarine 1/3 oz	* Garlic Bread 2 sl	* Margarine 1/2 oz
	* 2 % Milk 8 oz	* Margarine 1/2 oz	Iced Cake 1/60 or Fruit 1 @
	* Coffee or Tea 12 oz	Pudding 1/2 c	* Coffee (11/1-3/31) 8 oz
	Salt & Pepper Pkts. 1 @	* Fruit Drink w/C 8 oz	* 2% Milk 8 oz
	Sugar/Sugar Sub 2 pkts	* Sweetened Tea 8 oz	Salt & Pepper Pkt 1@
		Salt & Pepper pkt 1 @	Veg Sub: Vegetarian Beans 1 c
		Veg Sub: Soy Pasta/Sauce 8 oz	

T U E S D A Y	* 50 % Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c	Fried Chicken or Baked 1 @
	* Ready to Eat Cereal 1 c	* Tossed Salad/Dressing (4/1-10/31) 1/2 c - 1/2 oz	Chicken Quarters
	Scrambled Egg 4 oz	Pork Ham 2 oz	Gravy 1/4 c
	* Bread 2 sl	Cheese 1 oz	Steamed Rice 3/4 c
	* Jelly 1 oz	Lettuce/Tomato 1 sl @	* Green Peas 1/2 c
	* Margarine 1/3 oz	* Mustard 1/2 oz	* Garden Salad 1/2 c
	* 2% Milk 8 oz	Pinto Beans 3/4 c	* Dressing 1/2 oz
	* Coffee or Tea 12 oz	* Bread 2 sl	* Cornbread 1/60 1 @
	Salt & Pepper Pkts. 1 ea	* Margarine 1/2 oz	* Margarine 1/2 oz
	Sugar/Sugar Sub 2 pkts	* Gelatin 1/2 c	Applesauce 1/2 c
		* Fruit Drink w/C 8 oz	* Coffee (11/1-3/31) 8 oz
		* Sweetened Tea 8 oz	* 2% Milk 8 oz
		Salt & Pepper pkt 1 @	Salt & Pepper Pkt 1 @
		Veg Sub: Grilled Cheese 3oz/ 4 sl	Veg Sub: Mac & Cheese 1 c

W E D N E S D A Y	* 50 % Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c	Meat/Cheese Pizza 1 SQ
	* Oatmeal 1 c	* Tossed Salad/Dressing (4/1-10/31) 1/2 c - 1/2 oz	(4 X 6 CUT)
	Fried Eggs 2@	Fried/Baked Beef Pattie 3 oz	3 oz Meat & Cheese)
	* Bread 2 sl	Cheese 1 oz	Pasta w/Sauce 3/4 c.
	* Jelly 1 oz	Hamburger Bun 1 @	* Corn 1/2 c
	* Margarine 1/3 oz	* Mustard/ * Catsup 1/2 oz	* Tossed Salad 1/2 c
	* 2% Milk 8 oz	Tomato/Onion 1 sl	* Dressing 1/s Oz
	* Coffee or Tea 12 oz	Potato Wedges 3/4 c	* Bread 2 sl
	Salt & Pepper Pkts. 1 ea	* Biscuit 1/60 1 @	* Margarine 1/2 oz
	Sugar/Sugar Sub 2 pkts	* Margarine 1/2 oz	Cookles (Mix-2oz total) or Fruit 2 @ or 1@
		Iced Cake 1/60 or Fruit 1 @	* Coffee (11/1-3/31) 8 oz
		* Fruit Drink w/C 8 oz	* 2% Milk 8 oz
		* Sweetened Tea 8 oz	Salt & Pepper Pkt 1 @
		* Salt & Pepper Pkt 1 @	Veg Sub: Soy,Pasta & Sauce 8 oz
		Veg Sub - Soy Pattie 3 oz	(3oz Soy)

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



WEEK FOUR

ATTACHMENT A 19

All of the Facilities except ACC and LCC

	BREAKFAST	LUNCH	DINNER
T H U R S D A Y	* 50 % Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c	Fried or Baked
	* Ready to Eat Cereal 1 c	* Tossed Salad/Dressing (4/1-10/31) ½ c - ½ oz	Salisbury Beef Pattie 3 oz
	Beef Gravy (2oz grd beef) 6 oz	Breaded Chicken Pattie 4 oz	* Brown Gravy 1/4 c
	Biscuits 1/60 2@	(Meat 3 oz)	Baked Potato 1@
	* Bread 1 sl	* Country Gravy 1/4 c	* Green Beans/Carrots ½ c
	* Jelly 1 oz	AuGratin Noodles 3/4 c	* Tossed Salad/Dressing ½c-½oz
	* Margarine 1/3 oz	* Bread 2 sl	* Bread 2 sl
	* 2% Milk 8 oz	* Margarine ½ oz	* Margarine ½ oz
	* Coffee or Tea 12 oz	Cookies (Mix-2oz total) or Fruit 2 @ or 1 @	Pudding 1/2 c
	Salt & Pepper Pkts. 1 @	* Fruit Drink w/C 8 oz	* Coffee (11/1-3/31) 8 oz
	Sugar/Sugar Sub 2 pkts	* Sweetened Tea 8 oz	* 2% Milk 8 oz
		Salt & Pepper Pkt 1 @	Salt & Pepper Pkt 1@
		Veg Sub - Vegetarian Beans 1 c	Veg Sub: Soy Pattie 3 oz
F R I D A Y	* 50 % Fruit Juice Drink 8 oz	Fruit 1 @ or 1 c	Roast Beef 3 oz
	* Oatmeal 1 c	* Vegetarian Soup(11/1-3/31) 1 c	* Gravy 1/4 c
	Pork Sausage Pattie 2 oz	* Tossed Salad/Dressing (4/1-10/31) ½ c - ½ oz	Mashed Potatoes 3/4 c
	Pancakes (Mix-6ozv total) 3 @	Breaded Fish Portion/Fillet 4 oz	* Mixed Vegetables ½ c
	* Syrup 1 ½ oz	* Tartar Sauce ½ oz	* Tomato/Onion Salad ½ c
	* Bread 1 sl	Seasoned Rice 3/4 c	* Cornbread 1/60 1@
	* Margarine 1/3 oz	* Bread 2 sl	* Margarine ½ oz
	* 2% Milk 8 oz	* Margarine ½ oz	Iced Cake 1/60 or Fruit 1@
	* Coffee or Tea 12 oz	* Fruit Drink w/C 8 oz	* Coffee (11/1-3/31) 8 oz
	Salt & Pepper Pkts. 1 ea	* Sweetened Tea 8 oz	* 2% Milk 8 oz
	Sugar/Sugar Sub 2 pkts	Salt & Pepper Pkt 1 @	Salt & Pepper Pkt 1@
		Veg Sub: Mac & Cheese 1 c	Veg Sub - Vegetarian Beans 1 c
S A T U R D A Y	* 50 % Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c	* Meat Sauce 6 oz
	* Grits 3 oz	* Tossed Salad/Dressing (4/1-10/31) ½ c - ½ oz	Steamed Spaghetti 3/4 c
	Scrambled Eggs 4 oz	Grilled Cheese Sandwiches 2 @	* Peas ½ c
	* Bread 2 sl	(3oz cheese, 4 sl bread, 1/2oz marg)	* Carrots 1/2 c
	* Jelly 1 oz	Potato Salad 3/4/c	* Green Salad/Dressing ½c-½oz
	* Margarine 1/3 oz	Cookies (Mix-2oz total) or Fruit 2 @	* Garlic Bread 2 sl
	* 2% Milk 8 oz	* Fruit Drink w/C 8 oz	* Margarine ½ oz
	* Coffee or Tea 12 oz	* Sweetened Tea 8 oz	Pudding 1/2 c
	Salt & Pepper Pkts. 1 ea	Salt & Pepper Pkt 1 @	Salt & Pepper Pkt 1 ea
	Sugar/Sugar Sub 2 pkts	Veg Sub: None	* Coffee (11/1-3/31) 1 c
			* 2% Milk 8 oz
			Veg Sub: Soy, Pasta & Sauce 8 oz
			(3oz soy)

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



## WEEK FOUR

ATTACHMENT A 20

All of the Facilities except ACC and LCC

All of the Facilities except ACC and ECC						
BREAKFAST			LUNCH		DINNER	
S U N D A Y	* 50 % Fruit Juice Drink	8 oz	* Vegetarian Soup(11/1-3/31)	1 c	Sliced Turkey Breast	3 oz
	* Ready to Eat Cereal	1 c	* Tossed Salad/Dressing (4/1-10/31)	½ c - ½ oz	Stuffing	¾ c
	Pork Sausage Gravy	6 oz	Chili con Carne/Beans	8 oz	Mashed Potatoes	¾ c
	(2oz meat)		(3 oz Beef)			
	Biscuits 1/60	2 @	* Steamed Rice	¾ c	* Gravy	¼ c
	* Bread	1 sl	* Cornbread 1/60	1 @	* Carrots	½ c
	* Jelly	1 oz	* Margarine	½ oz	* Cornbread 1/60	1@
	* Margarine	1/3 oz	* Gelatin	½ c / ½ oz	* Margarine	½ oz
	* 2% Milk	8 oz	* Fruit Drink w/C	8 oz	Iced Cake 1/60 or Fruit	1@
	* Coffee or Tea	12 oz	* Sweetened Tea	8 oz	* Coffee (11/1-3/31)	8 oz
	Salt & Pepper Pkts.	1 ea	Salt & Pepper Pkt	1@	* 2% Milk	8 oz
	Sugar/Sugar Sub	2 pkts	Veg Sub Soy Chili (3ozSoy)	8 oz	Salt & Pepper Pkt	1 @
				Veg Sub - Vegetarian Beans	1 c	

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.

**WEEK FIVE**  
All of the Facilities except ACC and LCC

ATTACHMENT A 21

	BREAKFAST	LUNCH	DINNER
M O N D A Y	* 50 % Fruit Juice Drink 8 oz	Fruit 1ea or 1 c	Pork Ham 3 oz
	* Farina 1 c	* Vegetarian Soup(11/1-3/31) 1 c	OR Fish Fillet 3 oz
	Beef Sausage 2 oz	* Salad / Dressing(4/1-10/31) ½ c - ½ oz	Pinto Beans 3/4 c
	Pancakes (Mix- 6ozv total) 3 @	Pork Pattie or Turkey Bologna 3 oz	* Corn 1/2 c
	* Syrup 1 ½ oz	Cheese 1 oz	* Tossed Salad/Dressing ½ c-½ oz
	* Margarine 1/3 oz	French Fries 3/4 c	* Bread 2 sl
	* 2% Milk 8 oz	* Mustard/ * Catsup 1/2 oz	* Margarine ½ oz
	* Coffee or Tea 12 oz	* Bread 2 sl	Iced Cake 1/60 or Fruit 1@
	* Bread 1 sl	* Margarine ½ oz	Salt & Pepper Pkt 1 ea
	Salt & Pepper Pkts. 1 ea	Iced Cake 1/60 or Fruit 1@	* Coffee (11/1-3/31) 8 oz
	Sugar/Sugar Sub 2 pkts	Salt & Pepper Pkt 1 ea	* 2% Milk 8 oz
		* Fruit Punch w/C 8 oz	Veg Sub: Soy Pattie 3oz
		* Sweetened Tea 8 oz	
		Veg Sub / Veg Beans 1c	

T U E S D A Y	* 50 % Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c	Taco Meat (3 oz gr beef) 4 oz
	* Ready to Eat Cereal 1 c	* Salad / Dressing(4/1-10/31) ½ c - ½ oz	Shredded Cheese 1/2 oz
	Scrambled Egg 4 oz	Turkey Sausage 3 oz	Refried Beans 3/4 c
	* Bread 2 sl	Peppers 1 oz	Shredded Lettuce 1/2 c
	* Jelly 1 oz	Steamed Rice 3/4 c	Tortillas 2 @
	* Margarine 1/3 oz	* Bread 2 sl	Iced Cake 1/60 or Fruit 1 @
	* 2% Milk 8 oz	* Margarine ½ oz	Salt & Pepper Pkt 1 ea
	* Coffee or Tea 12 oz	Brownie 1/60 1@	* Coffee (11/1-3/31) 8 oz
	Salt & Pepper Pkts. 1 ea	Salt & Pepper Pkt 1 ea	* 2% Milk 8 oz
	Sugar/Sugar Sub 2 pkts	* Fruit Punch w/C 8 oz	* Bread 2 sl
		* Sweetened Tea 8 oz	* Margarine 1/2 oz
		Veg. Sub. Soy Meatball 3 oz	Veg Sub: Soy Taco Meat 4 oz
			(3 oz)

W E D N E S D A Y	* 50 % Fruit Juice Drink 8 oz	Fruit 1 ea or 1 c	Ground Beef Stew 8 oz
	* Oatmeal 1 c	* Vegetarian Soup(11/1-3/31) 1 c	(3 oz gr beef)
	Fried Eggs 2@	* Salad / Dressing(4/1-10/31) ½ c - ½ oz	Rice 3/4 c
	* Bread 2 sl	Fried/Baked Beef Pattie 3 oz	* Green Peas ½ c
	* Jelly 1 oz	Hamburger Bun 1 ea	* Carrot Salad 1/2 c
	* Margarine 1/3 oz	* Mustard / * Catsup ½ oz	* Bread 2 sl
	* 2% Milk 8 oz	Cheese 1 oz	* Margarine ½ oz
	* Coffee or Tea 12 oz	French Fries 3/4 c	Iced Cake 1/60 or Fruit 1 @
	Salt & Pepper Pkts. 1 ea	Cookies (Mix-2oz total) 2 ea	Salt & Pepper Pkt 1 ea
	Sugar/Sugar Sub 2 pkts	Salt & Pepper Pkt 1 ea	* Coffee (11/1-3/31) 8 oz
		* Fruit Punch w/C 8 oz	* 2% Milk 8 oz
		* Sweetened Tea 8 oz	Veg Sub / Veg Beans 1 c
		Veg Sub - Veg. Beans 3 oz	

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



**WEEK FIVE**  
All of the Facilities except ACC and LCC

ATTACHMENT A 22

BREAKFAST		LUNCH		DINNER	
T H U R S D A Y	* 50 % Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c		Fried or Baked Meatloaf 3 oz	
	* Ready to Eat Cereal 1 c	* Salad / Dressing(4/1-10/31) ½ c - ½ oz		* Gravy 1/4 c	
	Beef Gravy (2oz grd beef) 6 oz	Breaded Chicken Pattie 4 oz		Whipped Potatoes 3/4 c	
	Hot Biscuits 1/60 2 @	( 3oz meat)		* Green Beans 1/2 c	
	* Jelly 1 oz	* Gravy 1/4 c		* Carrot Salad 1/2 c	
	* Margarine 1/3 oz	* Navy Beans 3/4 c		* Mixed Greens ½ c	
	* 2% Milk 8 oz	* Cornbread 1/60 1@		* Bread 2 sl	
	* Coffee or Tea 12 oz	* Margarine ½ oz		* Margarine ½ oz	
	* Bread 1 sl	Fresh Fruit 1@		Iced Cake 1/60 or Fruit 1@	
	Salt & Pepper Pkts. 1 ea	Salt & Pepper pkt 1 ea		Salt & Pepper Pkt 1 ea	
	Sugar/Sugar Sub 2 pkts	* Fruit Punch w/C 8 oz		* Coffee (11/1-3/31) 8 oz	
		* Sweetened Tea 8 oz		* 2% Milk 8 oz	
		Veg Sub - Vegetarian Beans 1 c		Veg Sub: Soy Pattie 3 oz	
F R I D A Y	* 50 % Fruit Juice Drink 8 oz	Fruit 1 ea or 1 c		Fried Chicken Quarter 1@	
	* Oatmeal 1 c	* Vegetarian Soup(11/1-3/31) 1 c		or Baked Chicken	
	PorkSausage Pattie 2 oz	* Salad / Dressing(4/1-10/31) ½ c - ½ oz		* Gravy 1/4 c	
	Pancakes (Mix- 6ozv total) 3 @	Burrito 5 oz		Steamed Rice 3/4 c	
	* Syrup 1 ½ oz	Pinto Beans 1/2 c		* Tossed Salad/Dressing ½ c-½ oz	
	* Margarine 1/3 oz	Spanish Rice 3/4 c		* Green Peas ½ c	
	* 2% Milk 8 oz	* Bread 2 sl		* Bread 2 sl	
	* Coffee or Tea 12 oz	* Margarine ½ oz		* Margarine ½ oz	
	* Bread 1 ea	Brownie 1/60 1@		Cookies (Mix-2oz total) or Fruit 2@ or 1@	
	Salt & Pepper Pkts. 1 ea	Salt & Pepper Pkt 1 ea		Salt & Pepper Pkt 1 ea	
	Sugar/Sugar Sub 2 pkts	* Fruit Punch w/C 8 oz		* Coffee (11/1-3/31) 8 oz	
		* Sweetened Tea 8 oz		* 2% Milk 8 oz	
S A T U R D A Y	* 50 % Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c		Fried/Baked Fish Fillet 3 oz	
	* Grits 1 c	* Salad / Dressing(4/1-10/31) ½ c - ½ oz		* Tartar Sauce ½ oz	
	Scrambled Eggs 4 oz	Meat Hoagie 1@		Fried Potatoes 3/4 c	
	* Bread 2 sl	Meat / Cheese 3oz / 1oz		* Seasoned Greens 1/2 c	
	* Jelly 1 oz	Lettuce/Tomato 1 sl ea		* Creamy Coleslaw 1/2 c	
	* Margarine 1/3 oz	Potato Salad 3/4c		* Cornbread 1/60 1/2 oz	
	* 2% Milk 8 oz	Hoagie Roll 1 ea		Iced Cake 1/60 1@	
	* Coffee or Tea 12 oz	* Mustard 1/2 oz		* Margarine 1/2 oz	
	Salt & Pepper Pkts. 1 ea	Cookies (Mix-2oz total) or Fruit 2@ or 1@		Salt & Pepper Pkt 1 ea	
	Sugar/Sugar Sub 2 pkts	Salt & Pepper Pkt 1 c		* Fruit Punch w/C 8 oz	
		* Fruit Punch w/C 8 oz		* Sweetened Tea 8 oz	
		* Sweetened Tea 8 oz		Veg Sub - Soy Pattie 1 c	
		Veg Sub - Vegetarian Beans 1 c		* Coffee (11/1-3/31) 8 oz	
				* 2% Milk 8 oz	

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.

**WEEK FIVE**  
All of the Facilities except ACC and LCC

ATTACHMENT A 23

BREAKFAST		LUNCH		DINNER
S U N D A Y	* 50 % Fruit Juice Drink 8 oz	* Vegetarian Soup(11/1-3/31) 1 c	Sloppy Joe 4 oz	
	* Ready to Eat Cereal 1 c	* Salad / Dressing(4/1-10/31) ½ c - ½ oz	(3oz gr beef)	
	Pork Sausage Gravy 6 oz	Chili Dogs 2 ea	Bun 1@	
	* Biscuits 1/60 2 ea	Coney Sauce 3 oz	Baked Potato 1@	
	* Jelly 1 oz	Hotdog Buns 2 ea	* Green Beans/Carrots 1/2 c	
	* Margarine 1/3 oz	Iced Cake 1/60 1@	* Tossed Salad/Dressing ½ c-½ oz	
	* 2% Milk 8 oz	Salt & Pepper Pkt 1 ea	* Biscuit 1/60 1@	
	* Coffee or Tea 12 oz	* Fruit Punch w/C 8 oz	* Margarine ½ oz	
	* Bread 1 sl	* Sweetened Tea 8 oz	Cookles (Mix-2oz total) or Fruit 2@ or 1@	
	Salt & Pepper Pkts. 1@	Veg Sub - Soy Chilli (3oz Soy) 1 c	Salt & Pepper Pkt 1 ea	
	Sugar/Sugar Sub 2 pkts	Hotdogs 2@	* Coffee (11/1-3/31) 8 oz	
			* 2% Milk 8 oz	
			Veg Sub; Soy Sloppy Joe 4 oz	

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



## ATTACHMENT A 2

NOTE: Detailed provisions in RFQ, Section: Menu, for detailed specific variances to the attached menus.

## WEEK ONE

All of the facilities except ACC and LCC

BREAKFAST			LUNCH		DINNER	
M O N D A Y	Fruit or Fruit Juice	8 oz	Fruit	1 ea or 1 c	Country Fried Beef Pattie	4 oz
	Farina	1 c	Vegetarian Soup(11/1-3/31)	1 c	Meat OR	3 oz
	Beef Sausage	2 oz	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Baked Turkey Pattie	3 oz
	(3) Pancakes	7.5 oz	Beef & Noodles (3 oz gr beef)	8 oz	Gravy	¼ c
	Syrup	1 ½ oz	Pinto Beans	¾ c	Whipped Potatoes	¾ c
	Margarine	1/3 oz	Biscuit	1 ea / 1/60	Mixed Greens	½ c
	2% Milk	8 oz	Margarine	½ oz	Cole Slaw	½ c
	Coffee or Tea	12 oz	Cookies	2 ea	Bread	2 sl
	Bread	2 sl	Salt & Pepper Pkt	1 ea	Margarine	½ oz
	Salt & Pepper Pkts.	1 ea	Fruit Punch w/Vit C	1 c	Fruit Crisp	½ c
			Sweetened Tea	1 c	Salt & Pepper Pkt	1 ea
			Veg Sub: Vegetarian Beans	1 c	Coffee (11/1-3/31)	1 c
T U E S D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Pork Ham OR	
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Baked Fish Fillet	3 oz
	Scrambled Egg	4 oz	Breaded Chicken Pattie	4 oz	Scalloped Potatoes	¾ c
	Bread	2 sl	(Meat 3 oz/Breading 1 oz)		Mixed Vegetables	½ c
	Jelly	1 oz	½ c Rice & ½ Pinto Beans	1 c	Cole Slaw	½ c
	Margarine	1/3 oz	Burger Bun	1 ea	Bread	2 sl
	2% Milk	8 oz	Mayo-type Salad Dressing	½ oz	Margarine	½ oz
	Coffee or Tea	12 oz	Corn	½ c	Applesauce	½ c
	Salt & Pepper Pkts.	1 ea	Biscuit	1/60	Salt & Pepper Pkt	1 ea
			Margarine	½ oz	Coffee (11/1-3/31)	1 c
			Cake/Icing or Fruit	1/60 or 1svg	2% Milk	8 oz
			Salt & Pepper Pkt	1 ea	Veg Sub: Mac, Cheese, & Tomato (3 oz meat)	8 oz
W E D N E S D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Fried Chicken	1 qtr
	Oatmeal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Gravy	¼ c
	Fried Eggs	2	Fried/Baked Beef Pattie	1 ea/4 oz	Whipped Potatoes	¾ c
	Bread	2 sl	Hamburger Bun	1 ea	Corn	½ c
	Jelly	1 oz	Mustard	½ oz	Green Salad / Dressing	½ c-½ oz
	Margarine	1/3 oz	Catsup	½ oz	Cornbread	1 ea
	2% Milk	8 oz	French Fries or Rice	¾ c	Margarine	½ oz
	Coffee or Tea	12 oz	Tomato/Onion	1 sl each	Cake/Icing or Fruit	1/60/1svg
	Salt & Pepper Pkts.	1 ea	Biscuit	1/60	Salt & Pepper Pkt	1 ea
			Margarine	½ oz	Coffee (11/1-3/31)	1 c
			Fresh Fruit	1 ea	2 % Milk	8 oz
			Salt & Pepper Pkt	1 ea	Veg Sub: Mac & Cheese	1 c
			Fruit Punch w/Vit C	1 c		
			Sweetened Tea	1 c		
			Veg Sub: Soy Pattie	3 oz		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.





## WEEK ONE

All of the facilities except ACC and LCC

BREAKFAST		LUNCH		DINNER	
S U N D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Beef, Macaroni, Tomatoes 8 oz
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	(3oz gr beef)
	Pork Sausage Gravy	6 oz	Fried/Baked Salisbury Pattie	3 oz	Green Peas ½ c
	Biscuits	2 ea	BBQ Sauce	¼ c	Tossed Salad/Dressing ½c-½oz
	Jelly	1 oz	Rice O'Brian	¾ c	Bread 2 sl
	Margarine	1/3 oz	Bread	2 sl	Margarine ½ oz
	2% Milk	8 oz	Margarine	½ oz	Cake/Icing or Fruit 1/60/1svg
	Coffee or Tea	12 oz	Cookies or Fruit	2 ea/1 svg	Salt & Pepper Pkt 1 ea
	Bread	1 sl	Salt & Pepper Pkt	1 ea	Coffee (11/1-3/31) 1 c
	Salt & Pepper Pkts.	1 ea	Fruit Punch w/Vit C	1 c	2% Milk 8 oz
			Sweetened Tea	1 c	Veg Sub: Soy, Macaroni & 8 oz
			Veg Sub: Vegetarian Beans	1 c	Tomatoes (3oz soy)



## WEEK TWO

All of the facilities except ACC and LCC

M O N D A Y	BREAKFAST		LUNCH		DINNER	
	Juice Drink	8 oz	Fruit	1ea or 1 c	Fried/Baked Mealloaf	3 oz
	Farina	1 c	Vegetarian Soup(11/1-3/31)	1 c	Brown Gravy	¼ c
	Beef Sausage	2 oz	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Steamed Rice	¾ c
	(3) Pancakes	7.5 oz	Pork Ham or Turkey	2 oz	Steamed Cabbage	½ c
	Syrup	1 ½ oz	Cheese	1 oz	Tossed Salad / Dressing	½c-½oz
	Margarine	1/3 oz	Lyonnais Potatoes	¾ c	Bread	2 sl
	2% Milk	8 oz	Lettuce/Tomato	1 sl ea	Margarine	½ oz
	Coffee or Tea	12 oz	Bread	2 sl	Pudding	½ c
	Bread	2 sl	Margarine	½ oz	Salt & Pepper Pkt	1 ea
	Salt/Pepper Pkts	1 ea	Cake/Icing or Fruit	1/60 / 1svg	Coffee (11/1-3/31)	1 c
			Salt & Pepper Pkt	1 ea	2% Milk	8 oz
			Fruit Punch w/Vit C	1 c	Veg Sub: Mac & Cheese	1 c
			Sweetened Tea	1 c		
			Veg Sub: Vegetarian Beans	1c		

T U E S D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Steamed Pasta with	¾ c
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Meat Sauce (3oz gr beef)	8 oz
	Scrambled Egg	4 oz	Burrito	5 oz	Mixed Vegetables	½ c
	Bread	2 sl	Refried Beans	¾ c	Tossed Salad / Dressing	½c-½oz
	Jelly	1 oz	Spanish Rice	¾ c	Bread	2 sl
	Margarine	1/3 oz	Bread	2 sl	Margarine	½ oz
	2% Milk	8 oz	Margarine	½ oz	Applesauce	½ c
	Coffee or Tea	12 oz	Cookies or Fruit	2 ea /1 svg	Salt & Pepper Pkt	1 ea
	Salt/Pepper Pkts	1 ea	Salt & Pepper Pkt	1 ea	Coffee (11/1-3/31)	1 c
			Fruit Punch w/Vit C	1 c	2 % Milk	8 oz
			Sweetened Tea	1 c	Veg Sub: Soy, Pasta &	8 oz
			Veg Sub: Vegetarian Beans	1 c	Sauce (3 oz soy)	

W E D N E S D A Y	Juice Drink	8 oz	Fruit	1 ea or 1 c	Taco Meat (3oz gr beef)	4 oz
	Oatmeal	1 c	Vegetarian Soup(11/1-3/31)	1 c	Shredded Cheese	½ oz
	Fried Eggs	2	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Refried Beans	¾ c
	Bread	2 sl	Fried/Baked Beef Pattie	1ea/4 oz	Shredded Lettuce	½ c
	Jelly	1 oz	Hamburger Bun	1 ea	Tortillas	2 ea
	Margarine	1/3 oz	Mustard	½ oz	Bread	2 sl
	2% Milk	8 oz	Catsup	½ oz	Margarine	½ oz
	Coffee or Tea	12 oz	Potato Salad	¾ c	Cake/Icing or Fruit	1/60/1svg
	Salt/Pepper Pkts	1 ea	Tomato/Onion	1 sl ea	Salt & Pepper Pkt	1 ea
			Biscuit	1/60	Coffee (11/1-3/31)	1 c
			Margarine	½ oz	2% Milk	8 oz
			Cookies or Fruit	2 ea /1 svg	Veg Sub: Soy Taco Meat	4 oz
			Salt & Pepper Pkt	1 ea	(3oz soy)	
			Fruit Punch w/Vit C	1 c		
			Sweetened Tea	1 c		
			Veg Sub: Vegetarian Beans	1 c		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



## WEEK TWO

ATTACHMENT A2 29

All of the facilities except ACC and LCC

BREAKFAST			LUNCH		DINNER	
T H U R S D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Pork Ham or Fish Fillet	3 oz
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Pinto Beans	¾ c
	Beef Gravy	6 oz	Fried Chicken OR	1 qtr	Corn	½ c
	Hot Biscuits	2 ea	Oven Baked Chicken	1 qtr	Tossed Salad/Dressing	½ c-½ oz
	Jelly	1 oz	Gravy	¼ c	Bread	2 sl
	Margarine	1/3 oz	Whipped Potatoes	¾ c	Margarine	½ oz
	2% Milk	8 oz	Cornbread	1/60	Cake/Icing or Fruit	1/60/1svg
	Coffee or Tea	12 oz	Margarine	½ oz	Salt & Pepper Pkt	1 ea
	Bread	1 sl	Cookie or Fruit	2 ea /1svg	Coffee (11/1-3/31)	1c
	Salt/Pepper Pkts	1 ea	Fruit Punch w/Vit C	1 c	2% Milk	8 oz
			Sweetened Tea	1 c	Veg Sub: Mac & Cheese	1 c
			Salt/Pepper Pkts	1 ea		
			Veg Sub: Vegetarian Beans	1 c		

F R I D A Y	Juice Drink	8 oz	Fruit	1 ea or 1 c	Sloppy Joe	4 oz
	Oatmeal	1 c	Vegetarian Soup(11/1-3/31)	1 c	(3 oz gr beef)	
	Sausage Pattie	2 oz	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Bun	1 ea
	Pancakes (3 each)	7.5 oz	Grilled Cheese Sandwiches	2 ea	Baked Potato	1 ea
	Syrup	1 ½ oz	Seasoned Noodles	¾ c	Green Beans/Carrots	½ c
	Margarine	1/3 oz	Bread	4 sl	Tossed Salad/Dressing	½c-½oz
	2% Milk	8 oz	Margarine	½ oz	Biscuit	1/60
	Coffee or Tea	12 oz	Salt & Pepper Pkt	1 ea	Margarine	½ oz
	Bread	1 ea	Fruit Punch w/Vit C	1 c	Cookies or Fruit	2 ea/1svg
	Salt/Pepper Pkts	1 ea	Sweetened Tea	1 c	Salt & Pepper Pkt	1 ea
			Veg Sub: Grld Cheese Sand	3 oz / 4 sl	Coffee (11/1-3/31)	1 c
					2 % Milk	8 oz
					Veg Sub: Soy Sloppy Joe	4 oz

S A T U R D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Beef Stew (3oz beef)	4 oz
	Grits	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Steamed Rice	¾ c
	Scrambled Eggs	4 oz	Breaded Fish Pattie OR	4 oz	Carrots	½ c
	Bread	2 sl	Baked Fish Fillet		Tossed Salad/Dressing	½c-½oz
	Jelly	1 oz	Tartar Sauce	½ oz	Garlic Bread	2 sl
	Margarine	1/3 oz	Green Beans	½ c	Margarine	½ oz
	2% Milk	8 oz	Bread	2 sl	Cake/Icing or Fruit	1/60/1svg
	Coffee or Tea	12 oz	Margarine	½ oz	Salt & Pepper Pkt	1 ea
	Salt/Pepper Pkts	1 ea	Gelatin Dessert	½ c	Coffee (11/1-3/31)	1 c
			Salt & Pepper Pkt	1 ea	2% Milk	8 oz
			Fruit Punch w/Vit C	1 c	Veg Sub: Stew w/Soy	8 oz
			Sweetened Tea	1 c	(3 oz soy)	
			Veg Sub: Vegetarian Beans	1 c		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



**WEEK TWO**  
All of the facilities except ACC and LCC

ATTACHMENT A2 30

All of the facilities except ACC and LCC						
BREAKFAST		LUNCH		DINNER		
S U N D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Country Fried Beef Pattie OR	4 oz
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Rice & Pinto Beans	1/2c&1c
	Pork Sausage Gravy	6 oz	Chilli con Carne/Beans	8 oz	Mashed Potatoes	3/4 c
	Biscuits	2 ea	Steamed Rice	3/4 c	Gravy	¼ c
	Jelly	1 oz	Cornbread	1/60	Tomato/Onion Salad	½ c
	Margarine	1/3 oz	Margarine	½ oz	Cornbread	1/60
	2% Milk	8 oz	Pudding	½ c	Margarine	½ oz
	Coffee or Tea	12 oz	Salt & Pepper Pkt	1 ea	Gelatin Dessert	½ c
	Bread	1 sl	Fruit Punch w/Vit C	1 c	Salt & Pepper Pkt	1 ea
	Salt/Pepper Pkts	1 ea	Sweetened Tea	1 c	Coffee (11/1-3/31)	1 c
			Veg Sub: Soy Chili (3oz)	8 oz	2% Milk	8 oz
					Veg Sub: Vegetarian Beans	1 c

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.

## WEEK THREE

ATTACHMENT A2 31

All of the Facilities except ACC and LCC

BREAKFAST			LUNCH		DINNER	
M O N D A Y	Juice Drink	8 oz	Fruit	1ea or 1 c	Ground Beef &	8 oz
	Farina	1 c	Vegetarian Soup(11/1-3/31)	1 c	Spanish Rice	3 oz
	Beef Sausage	2 oz	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Refried Beans	¾ c
	(3) Pancakes	7.5 oz	BBQ Beef	4 oz	Green Beans	½ c
	Syrup	1 ½ oz	Burger Bun	1 ea	Shredded Lettuce	½ c
	Margarine	1/3 oz	French Fries or Rice	½ c	Bread	2 sl
	2% Milk	8 oz	Catsup	½ oz	Margarine	½ oz
	Coffee or Tea	12 oz	Biscuit	1/60	Cake/Icing or Fruit	1/60/1svg
	Bread	2 sl	Margarine	½ oz	Salt & Pepper Pkt	1 ea
	Salt & Pepper Pkts.	1 ea	Pudding	½ c	Coffee (11/1-3/31)	1 c
			Salt & Pepper Pkts.	1 ea	2% Milk	8 oz
			Fruit Punch w/Vit C	1 c	Veg Sub: Soy & Spanish	8 oz
			Sweetened Tea	1 c	Rice (3oz soy)	
			Veg Sub: Vegetarian Beans	1c		

T U E S D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Roast Beef	3 oz
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Brown Gravy	¼ c
	Scrambled Egg	4 oz	Breaded Chicken Pattie	4 oz	AuGratin Potatoes	¾ c
	Bread	2 sl	(Meat 3 oz/Breading 1 oz)		Mixed Vegetables	½ c
	Jelly	1 oz	Gravy	¼ c	Cole Slaw	½ c
	Margarine	1/3 oz	Macaroni Salad	¾ c	Bread	2 sl
	2% Milk	8 oz	Bread	2 sl	Margarine	½ oz
	Coffee or Tea	12 oz	Margarine	½ oz	Cookies or Fruit	2 ea/1svg
	Salt & Pepper Pkts.	1 ea	Brownie or Fruit	1 ea /1 svg	Salt & Pepper Pkt	1 ea
			Salt & Pepper Pkt	1 ea	Coffee (11/1-3/31)	1 c
			Fruit Punch w/Vit C	1 c	2% Milk	8 oz
			Sweetened Tea	1 c	Veg Sub: Mac & Cheese	1 c
			Veg Sub: Soy Pattie	3 oz		

W E D N E S D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Meatballs	3 oz
	Oatmeal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	BBQ Sauce	¼ c
	Fried Eggs	2	Fried/Baked Beef Pattie	1ea/4 oz	Steamed Rice	¾ c
	Bread	2 sl	Hamburger Bun	1 ea	Mixed Greens	½ c
	Jelly	1 oz	Mustard	½ oz	Tossed Salad / Dressing	½c-½oz
	Margarine	1/3 oz	Catsup	½ oz	Bread	2 sl
	2% Milk	8 oz	French Fries	¾ c	Margarine	½ oz
	Coffee or Tea	12 oz	Tomato/Onion	1 sl each	Cookies or Fruit	2 ea/1svg
	Salt & Pepper Pkts.	1 ea	Biscuit	1/60	Salt & Pepper Pkt	1 ea
			Margarine	½ oz	Coffee (11/1-3/31)	1 c
			Cookies or Fruit	2 ea /1 svg	2% Milk	8 oz
			Salt & Pepper Pkt	1 ea	Veg Sub: Soy Meatballs	3 oz
			Fruit Punch w/Vit C	1 c		
			Sweetened Tea	1 c		
			Veg Sub: Soy Pattie	3 oz		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



## WEEK THREE

ATTACHMENT A2 32

All of the Facilities except ACC and LCC

BREAKFAST			LUNCH		DINNER	
T H U R S D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Ground Beef Stew	8 oz
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	(3oz gr beef)	
	Beef Gravy	6 oz	Bologna	1 ea	Rice	¾ c
	Hot Biscuits	2 ea	Cheese	1 oz	Green Peas	½ c
	Jelly	1 oz	Lettuce/Tomato	1 sl ea	Carrot Salad	½ c
	Margarine	1/3 oz	Potato Salad	¾ c	Bread	2 sl
	2% Milk	8 oz	Bread	2 sl	Margarine	½ oz
	Coffee or Tea	12 oz	Margarine	½ oz	Cake/Icing or Fruit	1/60/1svg
	Bread	1 ea	Fresh Fruit	1 ea	Salt & Pepper Pkt	1 ea
	Salt & Pepper Pkts.	1 ea	Salt & Pepper Pkt	1 ea	Coffee (11/1-3/31)	1 c
			Fruit Punch w/Vit C	1 c	2% Milk	8 oz
			Sweetened Tea	1 c	Veg Sub: Stew w/Soy	8 oz
			Veg Sub: Vegetarian Beans	1 c	(3oz soy)	

F R I D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Beef Cube Steak	3 oz
	Oatmeal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Brown Gravy	¼ c
	Sausage Pattie	2 oz	Fried/Baked Fish Fillet	3 oz	Mashed Potatoes	¾ c
	Pancakes (3 each)	7.5 oz	Tartar Sauce	½ oz	Mixed Vegetables	½ c
	Syrup	1 ½ oz	Macaroni & Cheese	¾ c	Tossed Salad / Dressing	½c-½oz
	Margarine	1/3 oz	Bread	2 sl	Bread	2 sl
	2% Milk	8 oz	Margarine	½ oz	Margarine	½ oz
	Coffee or Tea	12 oz	Cake/Icing or Fruit	1/60/1svg	Pudding	½ c
	Bread	1 ea	Salt & Pepper Pkt	1 ea	Salt & Pepper Pkt	1 ea
	Salt & Pepper Pkts.	1 ea	Fruit Punch w/Vit C	1 c	Coffee (11/1-3/31)	1 c
			Sweetened Tea	1 c	2% Milk	8 oz
			Veg Sub: Vegetarian Beans	1 c	Veg Sub: Mac & Cheese	1 c

S A T U R D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Steamed Pasta with	1 c
	Grits	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Meat Sauce	6 oz
	Scrambled Eggs	4 oz	Roast Beef	2 oz	Carrots	½ c
	Bread	2 sl	Cheese	1 oz	Garden Salad / Dressing	½c-½oz
	Jelly	1 oz	French Fries	¾ c	Bread	2 sl
	Margarine	1/3 oz	Lettuce/Tomato	1 sl ea	Margarine	½ oz
	2% Milk	8 oz	Bread	2 sl	Cake/Icing or Fruit	1/60/1svg
	Coffee or Tea	12 oz	Margarine	½ oz	Salt & Pepper Pkt	1 ea
	Salt & Pepper Pkts.	1 ea	Fruit	1 svg	Coffee (11/1-3/31)	1 c
			Salt & Pepper Pkt	1 ea	2% Milk	8 oz
			Fruit Punch w/Vit C	1 c	Veg Sub: Soy, Pasta &	8 oz
			Sweetened Tea	1 c	Sauce (3oz)	
			Veg Sub: Vegetarian Beans	1 c		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.

## WEEK THREE

ATTACHMENT A2 33

All of the Facilities except ACC and LCC

All of the Facilities except ACC and LCC						
BREAKFAST		LUNCH		DINNER		
S U N D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Taco Meat (3oz gr beef)	4 oz
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Shredded Cheese	½ oz
	Pork Sausage Gravy	6 oz	Turkey Franks 10/1	2 ea	Steamed Rice	¾ c
	Biscuits	2 ea	Hot Dog Buns	2 ea	Shredded Lettuce	½ c
	Jelly	1 oz	Catsup	½ oz	Tortillas	2 ea
	Margarine	1/3 oz	Mustard	½ oz	Bread	2 sl
	2% Milk	8 oz	Oven Stripped Potatoes	¾ c	Margarine	½ oz
	Coffee or Tea	12 oz	Biscuit	1/60	Cake/Icing or Fruit	1/60/1svg
	Bread	1 sl	Margarine	½ oz	Salt & Pepper Pkt	1 ea
	Salt & Pepper Pkts.	1 ea	Cake/Icing or Fruit	1/60/1 svg	Coffee (11/1-3/31)	1 c
			Salt & Pepper Pkt	1 ea	2% Milk	8 oz
			Fruit Punch w/Vit C	1 c	Veg Sub: Soy Taco Meat	4 oz
			Sweetened Tea	1 c	(3oz soy)	
			Veg Sub: Vegetarian Beans	1 c		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



## WEEK FOUR

ATTACHMENT A2 34

All of the Facilities except ACC and LCC

BREAKFAST			LUNCH		DINNER	
M O N D A Y	Juice Drink	8 oz	Fruit	1ea or 1 c	Fried or Baked Meatloaf	3 oz
	Farina	1 c	Vegetarian Soup(11/1-3/31)	1 c	Gravy	1/4 c
	Beef Sausage	2 oz	Salad / Dressing(4/1-10/31)	1/2 c - 1/2 oz	Whipped Potatoes	3/4 c
	(3) Pancakes	7.5 oz	Spaghetti	3/4 c	Green Beans	1/2 c
	Syrup	1 1/2 oz	Meat Sauce (ground beef)	3 oz	Carrot Salad	1/2 c
	Margarine	1/3 oz	Carrots	1/2 c	Bread	2 sl
	2% Milk	8 oz	Garlic Bread	2 sl	Margarine	1/2 oz
	Coffee or Tea	12 oz	Margarine	1/2 oz	Cake/Icing or Fruit	1/60/1svg
	Bread	2 sl	Pudding	1/2 c	Salt & Pepper Pkt	1 ea
	Salt & Pepper Pkts.	1 ea	Salt & Pepper Pkt	1 ea	Coffee (11/1-3/31)	1 c
			Fruit Punch w/Vit C	1 c	2% Milk	8 oz
			Sweetened Tea	1 c		
			Veg Sub: Soy Pasta/Sauce	8 oz		

T U E S D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Fried Chicken or	1 QTR
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	1/2 c - 1/2 oz	Baked Chicken	1 QTR
	Scrambled Egg	4 oz	Pork Ham	2 oz	Gravy	1/4 c
	Bread	2 sl	Slice Cheese	1 oz	Steamed Rice	3/4 c
	Jelly	1 oz	Mustard	1/2 oz	Green Peas	1/2 c
	Margarine	1/3 oz	Pinto Beans	3/4 c	Garden Salad/Dressing	1/2c-1/2oz
	2% Milk	8 oz	Lettuce/Tomato	1/1 each	Cornbread	1 EA
	Coffee or Tea	12 oz	Bread	2 sl	Margarine	1/2 oz
	Salt & Pepper Pkts.	1 ea	Gelatin Dessert	1/2 c	Applesauce	1/2 c
			Margarine	1/2 oz	Salt & Pepper Pkt	1 ea
			Salt & Pepper Pkt	1 ea	Coffee (11/1-3/31)	1 c
			Fruit Punch w/Vit C	1 c	2% Milk	8 oz
			Sweetened Tea	1 c		

W E D N E S D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Meat/Cheese Pizza	1 SQ
	Oatmeal	1 c	Salad / Dressing(4/1-10/31)	1/2 c - 1/2 oz	(4 X 6 CUT)	
	Fried Eggs	2	Fried/Baked Beef Pattie	1ea/4 oz	3 oz Meat & Cheese)	
	Bread	2 sl	Hamburger Bun	1 ea	Pasta w/Marinara	3/4 c.
	Jelly	1 oz	Mustard	1/2 oz	Corn	1/2 c
	Margarine	1/3 oz	Catsup	1/2 oz	Tossed Salad/Dressing	1/2c-1/2oz
	2% Milk	8 oz	Home Potato Wedge	3/4 c	Bread	2 SL
	Coffee or Tea	12 oz	Tomato/Onion	1 sl each	Margarine	1/2 oz
	Salt & Pepper Pkts.	1 ea	Biscuit	1/60	Cookies or Fruit	2ea/1svg
			Margarine	1/2 oz	Salt & Pepper Pkt	1 ea
			Cake/Icing or Fruit	1/60/1svg	Coffee (11/1-3/31)	1 c
			Salt & Pepper Pkt	1 ea	2% Milk	8 oz
			Fruit Punch w/Vit C	1 c		
			Sweetened Tea	1 c		
			Veg Sub - Soy Pattie	3 oz		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



WEEK FOUR

ATTACHMENT A2 35

All of the Facilities except ACC and LCC

All of the Facilities except ACC and ECC						
BREAKFAST			LUNCH		DINNER	
T H U R S D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Fried or Baked	
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Salisbury Beef Pattie	3 oz
	Beef Gravy	6 oz	Breaded Chicken Pattie	4 oz	Brown Gravy	1/4 c
	Hot Biscuits	2 ea	(Meat 3 oz/Breading 1oz)		Baked Potato	1
	Jelly	1 oz	Country Gravy	1/4 c	Green Beans/Carrots	½ c
	Margarine	1/3 oz	AuGratin Noodles	3/4 c	Tossed Salad/Dressing	½c-½oz
	2% Milk	8 oz	Bread	2 sl	Bread	2 sl
	Coffee or Tea	12 oz	Margarine	½ oz	Margarine	½ oz
	Bread	1 sl	Cookie or Fruit	2 ea /1svg	Pudding	1/2 c
	Salt & Pepper Pkts.	1 ea	Salt & Pepper Pkts.	1 ea	Salt & Pepper Pkt	1 ea
			Fruit Punch w/Vit C	1 c	Coffee (11/1-3/31)	1c
			Sweetened Tea	1 c	2% Milk	8 oz
			Veg Sub - Vegetarian Beans	1 c		

F R I D A Y	Juice Drink	8 oz	Fruit	1 ea or 1 c	Roast Beef	3 oz
	Oatmeal	1 c	Vegetarian Soup(11/1-3/31)	1 c	Gravy	1/4 c
	Sausage Pattie	2 oz	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Mashed Potatoes	3/4 c
	Pancakes (3 each)	7.5 oz	Breaded Fish Portion/Fillet	4 oz	Mixed Vegetables	½ c
	Syrup	1 ½ oz	Tartar Sauce	½ oz	Tomato/Onion Salad	½ c
	Margarine	1/3 oz	Seasoned Rice	3/4 c	Cornbread	1 ea
	2% Milk	8 oz	Bread	2 sl	Margarine	½ oz
	Coffee or Tea	12 oz	Margarine	½ oz	Cake/Icing or Fruit	1/60/1svg
	Bread	1 ea	Salt & Pepper Pkt	1 ea	Salt & Pepper Pkt	1 ea
	Salt & Pepper Pkts.	1 ea	Fruit Punch w/Vit C	1 c	Coffee (11/1-3/31)	1c
			Sweetened Tea	1 c	2% Milk	8 oz
			Veg Sub - Vegetarian Beans	1 c		

S A T U R D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Steamed Spaghetti	3/4 c
	Grits	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Meat Sauce	6 oz
	Scrambled Eggs	4 oz	Grilled Cheese Sandwiches	2 EA	Peas	½ c
	Bread	2 sl	Potato Salad	3/4 c	Carrots	1/2 c
	Jelly	1 oz	Cookies	2 ea	Green Salad/Dressing	½c-½oz
	Margarine	1/3 oz	Salt & Pepper Pkt	1 c	Garlic Bread	2 sl
	2% Milk	8 oz	Fruit Punch w/Vit C	1 c	Margarine	½ oz
	Coffee or Tea	12 oz	Sweetened Tea	1 c	Pudding	1/2 c
	Salt & Pepper Pkts.	1 ea	Veg Sub: None		Salt & Pepper Pkt	1 ea
					Coffee (11/1-3/31)	1 c
					2% Milk	8 oz

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



WEEK FOUR

ATTACHMENT A2 36

All of the Facilities except ACC and LCC

All of the Facilities except ACC and LCC						
BREAKFAST		LUNCH		DINNER		
S U N D A Y	Juice Drink	8 oz	Vegetarian Soup(11/1-3/31)	1 c	Sliced Turkey Breast	3 oz
	Ready to Eat Cereal	1 c	Salad / Dressing(4/1-10/31)	½ c - ½ oz	Stuffing	¾ c
	Pork Sausage Gravy	6 oz	Chili con Carne/Beans	8 oz	Mashed Potatoes	¾ c
	Biscuits	2 ea	(3 oz Beef)		Gravy	¼ c
	Jelly	1 oz	Steamed Rice	¾ c	Carrots	½ c
	Margarine	1/3 oz	Cornbread	1/60	Cornbread	1 ea
	2% Milk	8 oz	Margarine	½ oz	Margarine	½ oz
	Coffee or Tea	12 oz	Gelatin Dessert	½ c	Cake/Icing or Fruit	1/60/1svg
	Bread	1 sl	Salt & Pepper Pkt	1 ea	Salt & Pepper Pkt	1 ea
	Salt & Pepper Pkts.	1 ea	Fruit Punch w/Vit C	1 c	Coffee (11/1-3/31)	1 c
			Sweetened Tea	1 c	2% Milk	8 oz
			Veg Sub Soy Chili (3ozSoy)	8 oz		

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.

## WEEK FIVE

All of the Facilities except ACC and LCC

	BREAKFAST	LUNCH	DINNER
M O N D A Y	Juice Drink 8 oz	Fruit 1ea or 1 c	Pork Ham 3 oz
	Farina 1 c	Vegetarian Soup(11/1-3/31) 1 c	OR Fish Fillet 3 oz
	Beef Sausage 2 oz	Salad / Dressing(4/1-10/31) ½ c - ½ oz	Pinto Beans ¾ c
	(3) Pancakes 7.5 oz	Pork Pattie or Turkey Bologna 3 oz	Corn 1/2 c
	Syrup 1 ½ oz	Cheese 1 oz	Tossed Salad/Dressing ½ c-½ oz
	Margarine 1/3 oz	French Fries ¾ c	Bread 2 sl
	2% Milk 8 oz	Mustard 1/2 oz	Margarine ½ oz
	Coffee or Tea 12 oz	Bread 2 sl	Cake/Icing or Fruit 1 svg
	Bread	Margarine ½ oz	Salt & Pepper Pkt 1 ea
	Salt & Pepper Pkts. 1 ea	Cake/Icing 1/60/1svg	Coffee (11/1-3/31) 1 c
		Salt & Pepper Pkt 1 ea	2% Milk 8 oz
		Fruit Punch w/Vit C 1 c	
		Sweetened Tea 1 c	
		Veg Sub / Veg Beans 1c	

T U E S D A Y	Juice Drink 8 oz	Vegetarian Soup(11/1-3/31) 1 c	Taco Meat (3 oz gr beef) 4 oz
	Ready to Eat Cereal 1 c	Salad / Dressing(4/1-10/31) ½ c - ½ oz	Shredded Cheese 1/2 oz
	Scrambled Egg 4 oz	Turkey Sausage & Peppers 4 oz	Refried Beans ¾ c
	Bread 2 sl	(3 oz Meat)	Shredded Lettuce 1/2 c
	Jelly 1 oz	Steamed Rice ¾ c	Tortillas 2 ea
	Margarine 1/3 oz	Bread 2 sl	Cake/Icing or Fruit 1 svg
	2% Milk 8 oz	Margarine ½ oz	Salt & Pepper Pkt 1 ea
	Coffee or Tea 12 oz	Brownie 1/60/1svg	Coffee (11/1-3/31) 1 c
	Salt & Pepper Pkts. 1 ea	Salt & Pepper Pkt 1 ea	2% Milk 8 oz
		Fruit Punch w/Vit C 1 c	
		Sweetened Tea 1 c	
		Veg. Sub. Soy Meatball 3 oz	

W E D N E S D A Y	Juice Drink 8 oz	Fruit 1 ea or 1 c	Ground Beef Stew 8 oz
	Oatmeal 1 c	Vegetarian Soup(11/1-3/31) 1 c	(3 oz gr beef)
	Fried Eggs 2	Salad / Dressing(4/1-10/31) ½ c - ½ oz	Rice ¾ c
	Bread 2 sl	Fried/Baked Beef Pattie 1ea/4 oz	Green Peas ½ c
	Jelly 1 oz	Hamburger Bun 1 ea	Carrot Salad 1/2 c
	Margarine 1/3 oz	Mustard ½ oz	Bread 2 sl
	2% Milk 8 oz	Catsup ½ oz	Margarine ½ oz
	Coffee or Tea 12 oz	French Fries 1 c	Cake/Icing or Fruit 1/60
	Salt & Pepper Pkts. 1 ea	Cookies 2 ea	Salt & Pepper Pkt 1 ea
		Salt & Pepper Pkt 1 ea	Coffee (11/1-3/31) 1 c
		Fruit Punch w/Vit C 1 c	2% Milk 8 oz
		Sweetened Tea 1 c	
		Veg Sub - Veg. Beans 1 c	

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



**WEEK FIVE**  
All of the Facilities except ACC and LCC

ATTACHMENT A2 38

	BREAKFAST	LUNCH	DINNER
T H U R S D A Y	Juice Drink 8 oz	Vegetarian Soup(11/1-3/31) 1 c	Fried or Baked Meatloaf 3 oz
	Ready to Eat Cereal 1 c	Salad / Dressing(4/1-10/31) ½ c - ½ oz	Gravy 1/4 c
	Beef Gravy 6 oz	Breaded Chicken Pattie 4 oz	Whipped Potatoes 3/4 c
	Hot Biscuits 2 ea	(Meat 3oz/Breading 1oz) 1 ea	Green Beans 1/2 c
	Jelly 1 oz	Gravy 1/4 c	Carrot Salad 1/2 c
	Margarine 1/3 oz	Navy Beans 3/4 c	Mixed Greens ½ c
	2% Milk 8 oz	Cornbread 1/60/1svg	Bread 2 sl
	Coffee or Tea 12 oz	Margarine ½ oz	Margarine ½ oz
	Bread 1 sl	Fresh Fruit 1	Cake/Icing or Fruit 1 svg
	Salt & Pepper Pkts. 1 ea	Salt & Pepper pkt 1 ea	Salt & Pepper Pkt 1 ea
		Fruit Punch w/Vit C 1 c	Coffee (11/1-3/31) 1 c
		Sweetened Tea 1 c	2% Milk 8 oz
		Veg Sub - Vegetarian Beans 1 c	

F R I D A Y	Juice Drink 8 oz	Fruit 1 ea or 1 c	Fried Chicken 1qrt
	Oatmeal 1 c	Vegetarian Soup(11/1-3/31) 1 c	or Baked Chicken
	Sausage Pattie 2 oz	Salad / Dressing(4/1-10/31) ½ c - ½ oz	Gravy 1/4 c
	Pancakes (3 each) 7.5 oz	Burrito 5 oz	Steamed Rice 3/4 c
	Syrup 1 ½ oz	Pinto Beans 1/2 c	Tossed Salad/Dressing ½ c-½ oz
	Margarine 1/3 oz	Spanish Rice 3/4 c	Green Peas ½ c
	2% Milk 8 oz	Bread 2 sl	Bread 2 sl
	Coffee or Tea 12 oz	Margarine ½ oz	Margarine ½ oz
	Bread 1 ea	Brownie 1/60/1svg	Cookies or Fruit 2 ea/1svg
	Salt & Pepper Pkts. 1 ea	Salt & Pepper Pkt 1 ea	Salt & Pepper Pkt 1 ea
		Fruit Punch w/Vit C 1 c	Coffee (11/1-3/31) 1c
		Sweetened Tea 1 c	2% Milk 8 oz

S A T U R D A Y	Juice Drink 8 oz	Vegetarian Soup(11/1-3/31) 1 c	Fried/Baked Fish Fillet 3 oz
	Grits 1 c	Salad / Dressing(4/1-10/31) ½ c - ½ oz	Tartar Sauce ½ oz
	Scrambled Eggs 4 oz	Meat Hoagie 2 oz meat	Fried Potatoes 3/4 c
	Bread 2 sl	Cheese ½ oz	Seasoned Greens 1/2 c
	Jelly 1 oz	Lettuce/Tomato 1 sl ea	Creamy Coleslaw ½ oz
	Margarine 1/3 oz	Potato Salad 1/2 c	Cornbread 1/60/1 ea
	2% Milk 8 oz	Hoagie Roll 1 ea	Cake/Icing 1/60/1 ea
	Coffee or Tea 12 oz	Mustard 1/2 oz	Margarine 1 c
	Salt & Pepper Pkts. 1 ea	Cookies/Fruit 1 ea/1svg	Salt & Pepper Pkt 1 ea
		Salt & Pepper Pkt 1 c	Fruit Punch w/Vit C 1 c
		Fruit Punch w/Vit C 1 c	Sweetened Tea 1 c
		Sweetened Tea 1 c	Veg Sub - Vegetarian Beans 1 c
		Veg Sub - Vegetarian Beans	Coffee (11/1-3/31) 1 c
			2% Milk 8 oz

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.

## WEEK FIVE

ATTACHMENT A2 39

All of the Facilities except ACC and LCC

	BREAKFAST	LUNCH	DINNER
S U N D A Y	Juice Drink 8 oz	Vegetarian Soup(11/1-3/31) 1 c	Sloppy Joe 4 oz
	Ready to Eat Cereal 1 c	Salad / Dressing(4/1-10/31) ½ c - ½ oz	(3oz gr beef)
	Pork Sausage Gravy 6 oz	Chili Dogs 2 ea	Bun 1
	Biscuits 2 ea	Coney Sauce 3 oz	Baked Potato 1
	Jelly 1 oz	Hotdog Buns 2 ea	Green Beans/Carrots 1/2 c
	Margarine 1/3 oz	Cake/Icing 1/60/1svg	Tossed Salad/Dressing ½ c-½ oz
	2% Milk 8 oz	Salt & Pepper Pkt 1 ea	Biscuit 1/60
	Coffee or Tea 12 oz	Fruit Punch w/Vit C 1 c	Margarine ½ oz
	Bread 1 sl	Sweetened Tea 1 c	Cookies or Fruit 2ea/1svg
	Salt & Pepper Pkts. 1 ea	Veg Sub - Vegetarian Beans 1 c	Salt & Pepper Pkt 1 ea
			Coffee (11/1-3/31) 1 c
			2% Milk 8 oz

Self serve/free flow are marked with an asterisk. Portion sizes are indicated for pre-trayed items only.



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TELEPHONE & FAX  
NUMBERS

MAILING ADDRESS

FIRM &amp; REPRESENTATIVE NAME

Company:	ARMARIL	35 Lincolney Lane	PHONE (404) 328-6757
Rep:	Glenn McGarry SR	ONA, WV 25545	TOLL FREE
Email Address:	mcgarry-glenn@armark.com		FAX
Company:	ARMARK	3104 Sunningdale	PHONE 630-290-8430
Rep:	Michael Maltese	Lexington, KY 40509	TOLL FREE
Email Address:	Maltese - Michael@armark.com		FAX
Company:			PHONE
Rep:			TOLL FREE
Email Address:			FAX
Company:			PHONE
Rep:			TOLL FREE
Email Address:			FAX
Company:			PHONE
Rep:			TOLL FREE
Email Address:			FAX

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FIRM & REPRESENTATIVE NAME	MAILING ADDRESS	PHONE TOLL FREE	FAX
Company: ARAMARK	35 Lindsay Ln.	(404) 328-6757	
Rep: Glenn McGarry	ANA, WV. 25845		
Email Address: megarry-glenn@aramark.com			
Company:		PHONE TOLL FREE	FAX
Rep:			
Email Address:			
Company: ARAMARK	3104 Sunningdale Ct.	630-2908430	
Rep: Michael Maltese	Lexington KY 40509		
Email Address: Maltese-michael@aramark.com			
Company:		PHONE TOLL FREE	FAX
Rep:			
Email Address:			
Company:		PHONE TOLL FREE	FAX
Rep:			
Email Address:			



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MAILING ADDRESS

FIRM &amp; REPRESENTATIVE NAME

Company: <u>ARAMARK</u>	<u>35 Lindsay Ln</u>	PHONE <u>(404) 328 6758</u>
Rep: <u>Glenn McBarney SR</u>	<u>ONA, WV. 25595</u>	TOLL FREE
Email Address: <u>megarry-glenn@aramark.com</u>		FAX
Company: _____		PHONE
Rep: _____		TOLL FREE
Email Address: _____		FAX
Company: _____		PHONE
Rep: _____		TOLL FREE
Email Address: _____		FAX
Company: _____		PHONE
Rep: _____		TOLL FREE
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Company: _____		PHONE
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FIRM &amp; REPRESENTATIVE NAME

Company: <u>ALLMARK</u>	<u>35 Lindsey Ln</u>	PHONE <u>(404) 328-6752</u>
Rep: <u>Glen McFarrey Sr.</u>	<u>OWA, WV 25545</u>	TOLL FREE
Email Address: <u>mcgarry-glen@allmark.com</u>		FAX
Company:		PHONE
Rep:		TOLL FREE
Email Address:		FAX
Company:		PHONE
Rep:		TOLL FREE
Email Address:		FAX
Company:		PHONE
Rep:		TOLL FREE
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FIRM & REPRESENTATIVE NAME	MAILING ADDRESS	TELEPHONE & FAX NUMBERS
Company: ARMARK	3104 Sunningdale Ct.	PHONE 6302908430
Rep: Michael Maltese	Lexington KY 40509	TOLL FREE
Email Address: Maltese-Michael@armark.com		FAX
Company: ARMARK	35 Lindsey Ln	PHONE (804) 328-6758
Rep: Glenn McGarvey	MDA, WV. 25545	TOLL FREE
Email Address: McGarvey-glenn@armark.com		FAX
Company: Armarv	1101 Market St	PHONE (215) 238-5902
Rep: John Umphred	Philadelphia PA 19107	TOLL FREE
Email Address: Umphred-john@armark.com		FAX
Company:		PHONE
Rep:		TOLL
Email Address:		FREE
		FAX
Company:		PHONE
Rep:		TOLL
Email Address:		FREE.
		FAX

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NUMBERS

FIRM & REPRESENTATIVE NAME		MAILING ADDRESS	PHONE	TOLL FREE	FAX
Company:	ARAMARK	3104 Sunnyvale Ct.	630-290-8430		
Rep:	Michael Maltese	Lexington, KY 40509			
Email Address:	Maltese - Michael@aramark.com				
Company:	Armark	1101 Market St	215-238-5900		
Rep:	John Vanphred	Philadelphia PA 19107			
Email Address:	Vanphred-john@aramark.com				
Company:	ARAMARK	35 Lindsey Ln.	(404) 328-6752		
Rep:	Glenn McBarney Sr.	OWA, WV 25505			
Email Address:	McBarney-glenn@aramark.com				
Company:					
Rep:					
Email Address:					
Company:					
Rep:					
Email Address:					



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6-23-11

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NUMBERS

MAILING ADDRESS

FIRM &amp; REPRESENTATIVE NAME

Company: <u>ARAMARK</u>	PHONE <u>630-290-8430</u>
Rep: <u>Michael Maltese</u>	TOLL FREE
Email Address: <u>Maltese - Michael@aramark.com</u>	FAX
Company: <u>ARAMARK</u>	PHONE <u>215-238-5552</u>
Rep: <u>John Umphred</u>	TOLL FREE
Email Address: <u>Umphred - John@aramark.com</u>	FAX
Company: <u>Olivia McGarry Sr</u>	PHONE <u>(404) 328-6758</u>
Rep: <u>ARAMARK</u>	TOLL FREE
Email Address: <u>mcgarry - glen@aramark.com</u>	FAX
Company: _____	PHONE
Rep: _____	TOLL FREE
Email Address: _____	FAX
Company: _____	PHONE
Rep: _____	TOLL FREE
Email Address: _____	FAX

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TELEPHONE & FAX  
NUMBERS

FIRM & REPRESENTATIVE NAME		MAILING ADDRESS	PHONE TOLL FREE	FAX
Company:	ARMARK	35 LINDSEY LN	(404) 328-6757	
Rep:	Glenn McGarry SR.	OWA, WV, 25545		
Email Address:	McGarry-glenn@armark.com			
Company:			PHONE TOLL FREE	
Rep:				FAX
Email Address:				
Company:			PHONE TOLL FREE	
Rep:				FAX
Email Address:				
Company:			PHONE TOLL FREE	
Rep:				FAX
Email Address:				
Company:			PHONE TOLL FREE	
Rep:				FAX
Email Address:				



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TELEPHONE & FAX  
NUMBERS

FIRM & REPRESENTATIVE NAME	MAILING ADDRESS	PHONE TOLL FREE FAX
Company: <u>ARAMARK CONVENTIONAL SVCS</u>	<u>35 Lindsey Ln</u>	PHONE <u>(404) 328-6752</u>
Rep: <u>Glenn McCreary Sr.</u>	<u>AND, WV. 25335</u>	TOLL FREE
Email Address: <u>mcgarry-glenn@aramark.com</u>		FAX
Company: <u>Heurmark Correctional Serv.</u>	<u>2400 Warner Road</u>	PHONE <u>734-480-4088</u>
Rep: <u>Michael Gluck</u>	<u>Downers Grove IL 60515</u>	TOLL FREE
Email Address: <u>glucke-michael@aramark.com</u>		FAX
Company: <u>ARAMARK</u>	<u>8435 Georgetown Rd Ste 100</u>	PHONE <u>(630) 290-8430</u>
Rep: <u>Michael Maiese</u>	<u>Indianapolis, IN. 46268</u>	TOLL FREE
Email Address: <u>Maiese-michael@aramark.com</u>		FAX
Company:		PHONE
Rep:		TOLL FREE
Email Address:		FAX
Company:		PHONE
Rep:		TOLL FREE
Email Address:		FAX

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NUMBERS

FIRM &amp; REPRESENTATIVE NAME

MAILING ADDRESS

Company: <u>ALAMARK</u>	<u>3140 Sunningdale Ct</u>	PHONE <u>630-290-8430</u>
Rep: <u>Michael Maltese</u>	<u>Lexington, KY 40509</u>	TOLL FREE
Email Address: <u>maltese@alamark.com</u>		FAX
Company: <u>Aramark - OCC</u>	<u>1501 Foff St</u>	PHONE <u>304-238-1007</u>
Rep: <u>Sallie Nickolas</u>	<u>Wbg, WV 26003</u>	TOLL FREE
Email Address: <u>SNickolas@WV.Gov.</u>		FAX
Company: _____		PHONE
Rep: _____		TOLL FREE
Email Address: _____		FAX
Company: _____		PHONE
Rep: _____		TOLL FREE
Email Address: _____		FAX
Company: _____		PHONE
Rep: _____		TOLL FREE
Email Address: _____		FAX



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FIRM & REPRESENTATIVE NAME	MAILING ADDRESS	TELEPHONE & FAX NUMBERS
Company: <u>ARAMARK</u>	<u>35 Lindsey Lane</u>	PHONE <u>804 328-6258</u> TOLL FREE
Rep: <u>Glenn McGarry Sr</u>	<u>ORA, WV 25398</u>	FAX
Email Address: <u>mcgarry-glenn@aramark.com</u>		
Company: <u>ARAMARK</u>	<u>3104 Summerville Ct.</u>	PHONE <u>630 290 8430</u> TOLL FREE
Rep: <u>Michael Maltose</u>	<u>Lexington KY 40509</u>	FAX
Email Address: <u>Maltose-michael@aramark.com</u>		
Company: <u>  </u>	<u>  </u>	PHONE TOLL FREE
Rep: <u>  </u>	<u>  </u>	FAX
Email Address: <u>  </u>	<u>  </u>	
Company: <u>  </u>	<u>  </u>	PHONE TOLL FREE
Rep: <u>  </u>	<u>  </u>	FAX
Email Address: <u>  </u>	<u>  </u>	
Company: <u>  </u>	<u>  </u>	PHONE TOLL FREE
Rep: <u>  </u>	<u>  </u>	FAX
Email Address: <u>  </u>	<u>  </u>	

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NUMBERS

FIRM &amp; REPRESENTATIVE NAME

MAILING ADDRESS

Company: <u>ARAMARK</u>	<u>35 LINDEY LN</u>	PHONE <u>(404) 325-6752</u>
Rep: <u>Glen McGarry Sr.</u>	<u>OWA, WV. 25545</u>	TOLL FREE
Email Address: <u>mcgarry-glen@aramark.com</u>		FAX
Company: <u>ARAMARK</u>	<u>93 Grape Vine Road</u>	PHONE
Rep: <u>Theresa Hairston</u>	<u>Martinsburg W. Va 25405</u>	TOLL FREE
Email Address: <u>Hairston-Theresa@aramark.com</u>		FAX
Company: _____		PHONE
Rep: _____		TOLL FREE
Email Address: _____		FAX
Company: _____		PHONE
Rep: _____		TOLL FREE
Email Address: _____		FAX
Company: _____		PHONE
Rep: _____		TOLL FREE
Email Address: _____		FAX



## EXHIBIT 10

REQUISITION NO.: COR61470

## ADDENDUM ACKNOWLEDGEMENT

I HEREBY ACKNOWLEDGE RECEIPT OF THE FOLLOWING CHECKED  
ADDENDUM(S) AND HAVE MADE THE NECESSARY REVISIONS TO MY  
PROPOSAL, PLANS AND/OR SPECIFICATION, ETC.

## ADDENDUM NO.'S:

NO. 1 ✓

NO. 2 ✓

NO. 3 ✓

NO. 4 ✓

NO. 5

I UNDERSTAND THAT FAILURE TO CONFIRM THE RECEIPT OF THE  
ADDENDUM(S) MAY BE CAUSE FOR REJECTION OF BIDS. VENDOR  
MUST CLEARLY UNDERSTAND THAT ANY VERBAL  
REPRESENTATION MADE OR ASSUMED TO BE MADE DURING ANY  
ORAL DISCUSSION HELD BETWEEN VENDOR'S REPRESENTATIVES  
AND ANY STATE PERSONNEL IS NOT BINDING. ONLY THE  
INFORMATION ISSUED IN WRITING AND ADDED TO THE  
SPECIFICATIONS BY AN OFFICIAL ADDENDUM IS BINDING.

  
SIGNATURE

ARAMARK Correctional Services, LLC  
COMPANY

October 6, 2011  
DATE

REV. 11/96



State of West Virginia  
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Post Office Box 50130  
Charleston, WV 25305-0130

## Request for Quotation

RFQ NUMBER

COR61470

PAGE

1

ADDRESS CORRESPONDENCE TO ATTENTION OF

TARA LYLE

304-558-2544

\*216132816 630-271-2000  
ARAMARK CORRECTIONAL SERVICES  
2300 WARRENVILLE RD

DOWNERS GROVE IL 60515

DIVISION OF CORRECTIONS

617 LEON SULLIVAN WAY

CHARLESTON, WV  
25301

304-558-8045

DATE PRINTED	TERMS OF SALE	SHIP VIA	FOB	FREIGHT TERMS
09/29/2011				

BID OPENING DATE:

10/19/2011

BID OPENING TIME

01:30PM

LINE	QUANTITY	UOP	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
ADDENDUM NO. 3						
1. TO MOVE THE BID OPENING DATE FROM 10/05/2011 TO 10/19/2011.						
2. ADDENDUM ACKNOWLEDGEMENT IS ATTACHED. THIS DOCUMENT SHOULD BE SIGNED AND RETURNED WITH YOUR BID. FAILURE TO SIGN AND RETURN MAY RESULT IN DISQUALIFICATION OF YOUR BID.						
END OF ADDENDUM NO. 3						
0001	1	LS		952-84		
INMATE FOOD SERVICE						
***** THIS IS THE END OF RFQ COR61470 ***** TOTAL:						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE	TELEPHONE	DATE
	(800) 777-7090	September 30, 2011
TITLE	FEIN	ADDRESS CHANGES TO BE NOTED ABOVE
Senior Vice President	23-2778485	

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'



## GENERAL TERMS & CONDITIONS REQUEST FOR QUOTATION (RFQ) AND REQUEST FOR PROPOSAL (RFP)

1. Awards will be made in the best interest of the State of West Virginia.
  2. The State may accept or reject in part, or in whole, any bid.
  3. Prior to any award, the apparent successful vendor must be properly registered with the Purchasing Division and have paid the required \$125 fee.
  4. All services performed or goods delivered under State Purchase Order/Contracts are to be continued for the term of the Purchase Order/Contracts, contingent upon funds being appropriated by the Legislature or otherwise being made available. In the event funds are not appropriated or otherwise available for these services or goods this Purchase Order/Contract becomes void and of no effect after June 30.
  5. Payment may only be made after the delivery and acceptance of goods or services.
  6. Interest may be paid for late payment in accordance with the *West Virginia Code*.
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  13. **HIPAA BUSINESS ASSOCIATE ADDENDUM:** The West Virginia State Government HIPAA Business Associate Addendum (BAA), approved by the Attorney General, is available online at [www.state.wv.us/admin/purchase/vrc/hipaa.htm](http://www.state.wv.us/admin/purchase/vrc/hipaa.htm) and is hereby made part of the agreement. Provided that the Agency meets the definition of a Cover Entity (45 CFR §160.103) and will be disclosing Protected Health Information (45 CFR §160.103) to the vendor.
  14. **CONFIDENTIALITY:** The vendor agrees that he or she will not disclose to anyone, directly or indirectly, any such personally identifiable information or other confidential information gained from the agency, unless the individual who is the subject of the information consents to the disclosure in writing or the disclosure is made pursuant to the agency's policies, procedures, and rules. Vendor further agrees to comply with the Confidentiality Policies and Information Security Accountability Requirements, set forth in <http://www.state.wv.us/admin/purchase/privacy/noticeConfidentiality.pdf>.
  15. **LICENSING:** Vendors must be licensed and in good standing in accordance with any and all state and local laws and requirements by any state or local agency of West Virginia, including, but not limited to, the West Virginia Secretary of State's Office, the West Virginia Tax Department, and the West Virginia Insurance Commission. The vendor must provide all necessary releases to obtain information to enable the director or spending unit to verify that the vendor is licensed and in good standing with the above entities.
  16. **ANTITRUST:** In submitting a bid to any agency for the State of West Virginia, the bidder offers and agrees that if the bid is accepted the bidder will convey, sell, assign or transfer to the State of West Virginia all rights, title and interest in and to all causes of action it may now or hereafter acquire under the antitrust laws of the United States and the State of West Virginia for price fixing and/or unreasonable restraints of trade relating to the particular commodities or services purchased or acquired by the State of West Virginia. Such assignment shall be made and become effective at the time the purchasing agency tenders the initial payment to the bidder.
- I certify that this bid is made without prior understanding, agreement, or connection with any corporation, firm, limited liability company, partnership, or person or entity submitting a bid for the same material, supplies, equipment or services and is in all respects fair and without collusion or fraud. I further certify that I am authorized to sign the certification on behalf of the bidder or this bid.

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**EXHIBIT 10**

**REQUISITION NO.:** COR61470

**ADDENDUM ACKNOWLEDGEMENT**

I HEREBY ACKNOWLEDGE RECEIPT OF THE FOLLOWING CHECKED  
ADDENDUM(S) AND HAVE MADE THE NECESSARY REVISIONS TO MY  
PROPOSAL, PLANS AND/OR SPECIFICATION, ETC.

**ADDENDUM NO.'S:**

NO. 1 ☒

NO. 2 ☒

NO. 3 ☒

NO. 4 ☒

NO. 5 ☐

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AND ANY STATE PERSONNEL IS NOT BINDING. ONLY THE  
INFORMATION ISSUED IN WRITING AND ADDED TO THE  
SPECIFICATIONS BY AN OFFICIAL ADDENDUM IS BINDING.

  
.....  
**SIGNATURE**

.....  
ARAMARK Correctional Services, LLC  
**COMPANY**

.....  
September 30, 2011  
**DATE**

**REV. 11/96**





State of West Virginia  
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Post Office Box 50130  
Charleston, WV 25305-0130

# Request for Quotation

RFQ NUMBER

COR61470

PAGE

1

ADDRESS CORRESPONDENCE TO ATTENTION OF

TARA LYLE

304-558-2544

RFQ COPY

TYPE NAME/ADDRESS HERE

VENDOR

DIVISION OF CORRECTIONS

617 LEON SULLIVAN WAY

CHARLESTON, WV

25301

304-558-8045

SHIP TO

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
08/25/2011				

BID OPENING DATE:

10/05/2011

BID OPENING TIME

01:30PM

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
ADDENDUM NO. 2						
1. TO MOVE THE BID OPENING DATE FROM 08/30/2011 TO 10/05/2011.						
2. ADDENDUM ACKNOWLEDGEMENT IS ATTACHED. THIS DOCUMENT SHOULD BE SIGNED AND RETURNED WITH YOUR BID. FAILURE TO SIGN AND RETURN MAY RESULT IN DISQUALIFICATION OF YOUR BID.						
END OF ADDENDUM NO. 2						
0001	1	LS		952-84		
INMATE FOOD SERVICE						
***** THIS IS THE END OF RFQ COR61470 ***** TOTAL:						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE	TELEPHONE	DATE
	(800) 777-7090	August 30, 2011
TITLE	FEIN	ADDRESS CHANGES TO BE NOTED ABOVE
Senior Vice President	23-2778485	

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'



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**EXHIBIT 10**

REQUISITION NO.: COR61470

**ADDENDUM ACKNOWLEDGEMENT**

I HEREBY ACKNOWLEDGE RECEIPT OF THE FOLLOWING CHECKED  
ADDENDUM(S) AND HAVE MADE THE NECESSARY REVISIONS TO MY  
PROPOSAL, PLANS AND/OR SPECIFICATION, ETC.

**ADDENDUM NO.'S:**

NO. 1 ..... ✓

NO. 2 ..... ✓

NO. 3 ..... ✓

NO. 4 ..... ✓

NO. 5 .....

I UNDERSTAND THAT FAILURE TO CONFIRM THE RECEIPT OF THE  
ADDENDUM(S) MAY BE CAUSE FOR REJECTION OF BIDS. VENDOR  
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AND ANY STATE PERSONNEL IS NOT BINDING. ONLY THE  
INFORMATION ISSUED IN WRITING AND ADDED TO THE  
SPECIFICATIONS BY AN OFFICIAL ADDENDUM IS BINDING.

  
.....  
**SIGNATURE**

ARAMARK Correctional Services, LLC  
.....  
**COMPANY**

August 30, 2011  
.....  
**DATE**

**REV. 11/96**



State of West Virginia  
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Post Office Box 50130  
Charleston, WV 25305-0130

## Request for Quotation

RFQ NUMBER

COR61470

PAGE

1

ADDRESS CORRESPONDENCE TO ATTENTION OF

TARA LYLE

304-558-2544

RFQ COPY

TYPE NAME/ADDRESS HERE

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DIVISION OF CORRECTIONS

617 LEON SULLIVAN WAY

CHARLESTON, WV

25301

304-558-8045

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS		
07/22/2011						
BID OPENING DATE: 08/30/2011		BID OPENING TIME 01:30PM				
LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
ADDENDUM NO. 1						
1. TO MOVE THE BID OPENING DATE FROM 07/27/2011 TO 08/30/2011.						
2. ADDENDUM ACKNOWLEDGEMENT IS ATTACHED. THIS DOCUMENT SHOULD BE SIGNED AND RETURNED WITH YOUR BID. FAILURE TO SIGN AND RETURN MAY RESULT IN DISQUALIFICATION OF YOUR BID.						
END OF ADDENDUM NO. 1						
0001	1	LS		952-84		
INMATE FOOD SERVICE						
***** THIS IS THE END OF RFQ COR61470 ***** TOTAL: _____						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE

TELEPHONE

(800) 777-7090

DATE

July 26, 2011

TITLE

Senior Vice President

FEIN

23-2778485

ADDRESS CHANGES TO BE NOTED ABOVE

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'



## GENERAL TERMS & CONDITIONS REQUEST FOR QUOTATION (RFQ) AND REQUEST FOR PROPOSAL (RFP)

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REQUISITION NO.: COR61470

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ADDENDUM NO.'S:

NO. 1 ✓

NO. 2 ✓

NO. 3 ✓

NO. 4 ✓

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SIGNATURE

ARAMARK Correctional Services, LLC  
COMPANY

July 26, 2011  
DATE

REV. 11/96





State of West Virginia  
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Post Office Box 50130  
Charleston, WV 25305-0130

# Request for Quotation

RFQ NUMBER

COR61470

PAGE

1

ADDRESS CORRESPONDENCE TO ATTENTION OF

TARA LYLE  
304-558-2544

RFQ COPY  
TYPE NAME/ADDRESS HERE

DIVISION OF CORRECTIONS

617 LEON SULLIVAN WAY

CHARLESTON, WV  
25301

304-558-8045

DATE PRINTED	TERMS OF SALE	SHIP VIA	FOB	FREIGHT TERMS		
06/02/2011						
BID OPENING DATE: 07/27/2011		BID OPENING TIME 01:30PM				
LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
***** PLEASE NOTE: MANDATORY PRE-BID MEETING SCHEDULE: 06/14/2011 AT 10:30 AM - HUNTINGTON WORK RELEASE CENTER 06/15/2011 AT 10:30 AM - CHARLESTON WORK RELEASE CENTER 06/16/2011 AT 10:30 AM - MOUNT OLIVE CORRECTIONAL COMP. 06/17/2011 AT 10:30 AM - BECKLEY CORRECTIONAL CENTER 06/21/2011 AT 10:30 AM - ANTHONY CORRECTIONAL CENTER 06/22/2011 AT 10:30 AM - DENMAR CORRECTIONAL CENTER 06/23/2011 AT 10:30 AM - HUTTONSVILLE CORRECTIONAL CTR. 06/24/2011 AT 10:30 AM - PRUNTYTOWN CORRECTIONAL CTR. 06/28/2011 AT 10:30 AM - LAKIN CORRECTIONAL CENTER 06/29/2011 AT 10:30 AM - OHIO COUNTY CORRECTIONAL CTR. 06/30/2011 AT 10:30 AM - ST. MARYS CORRECTIONAL CENTER 07/01/2011 AT 10:30 AM - MARTINSBURG CORRECTIONAL CTR. ***** PLEASE CONTACT AD OJI AT 304-558-2036 OR BY E-MAIL AT <a href="mailto:AD.D.OJI@WV.GOV">AD.D.OJI@WV.GOV</a> TO PRE-REGISTER PRIOR TO THE MANDATORY PRE-BID MEETINGS. 0001 LS 952-84 1 INMATE FOOD SERVICE MANDATORY PRE-BID THERE WILL BE A MANDATORY PRE-BID MEETING HELD AT EVERY FACILITY. PLEASE SEE THE SCHEDULE ATTACHED TO THIS RFQ.						
SEE REVERSE SIDE FOR TERMS AND CONDITIONS						
SIGNATURE		TELEPHONE (800) 777-7090		DATE July 25, 2011		
TITLE Senior Vice President		FEIN 23-2778485		ADDRESS CHANGES TO BE NOTED ABOVE		

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'



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State of West Virginia  
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Post Office Box 50130  
Charleston, WV 25305-0130

# Request for Quotation

RFO NUMBER

COR61470

PAGE

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ADDRESS CORRESPONDENCE TO ATTENTION OF

TARA LYLE  
304-558-2544

RFQ COPY

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DIVISION OF CORRECTIONS

617 LEON SULLIVAN WAY

CHARLESTON, WV  
25301

304-558-8045

DATE PRINTED	TERMS OF SALE	SHIP VIA	FOB	FREIGHT TERMS
06/02/2011				

BID OPENING DATE: 07/27/2011 BID OPENING TIME 01:30PM

LINE	QUANTITY	UOP	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
<p>ALL INTERESTED PARTIES ARE REQUIRED TO ATTEND ALL THE MEETINGS AS LISTED IN THESE SPECIFICATIONS. FAILURE TO ATTEND THE MANDATORY PRE-BID SHALL RESULT IN DISQUALIFICATION OF THE BID. NO ONE PERSON MAY REPRESENT MORE THAN ONE BIDDER.</p> <p>AN ATTENDANCE SHEET WILL BE MADE AVAILABLE FOR ALL POTENTIAL BIDDERS TO COMPLETE. THIS WILL SERVE AS THE OFFICIAL DOCUMENT VERIFYING ATTENDANCE AT THE MANDATORY PRE-BID. FAILURE TO PROVIDE YOUR COMPANY AND REPRESENTATIVE NAME ON THE ATTENDANCE SHEET WILL RESULT IN DISQUALIFICATION OF THE BID. THE STATE WILL NOT ACCEPT ANY OTHER DOCUMENTATION TO VERIFY ATTENDANCE. THE BIDDER IS RESPONSIBLE FOR ENSURING THEY HAVE COMPLETED THE INFORMATION REQUIRED ON THE ATTENDANCE SHEET. THE PURCHASING DIVISION AND THE STATE AGENCY WILL NOT ASSUME ANY RESPONSIBILITY FOR A BIDDER-S FAILURE TO COMPLETE THE PRE-BID ATTENDANCE SHEET. IN ADDITION, WE REQUEST THAT ALL POTENTIAL BIDDERS INCLUDE THEIR E-MAIL ADDRESS AND FAX NUMBER.</p> <p>ALL POTENTIAL BIDDERS ARE REQUESTED TO ARRIVE PRIOR TO THE STARTING TIME FOR THE PRE-BID. BIDDERS WHO ARRIVE LATE, BUT PRIOR TO THE DISMISSAL OF THE TECHNICAL PORTION OF THE PRE-BID WILL BE PERMITTED TO SIGN IN. BIDDERS WHO ARRIVE AFTER CONCLUSION OF THE TECHNICAL PORTION OF THE PRE-BID, BUT DURING ANY SUBSEQUENT PART OF THE PRE-BID WILL NOT BE PERMITTED TO SIGN THE ATTENDANCE SHEET.</p> <p>INQUIRIES:</p> <p>WRITTEN QUESTIONS WILL BE ACCEPTED UNTIL CLOSE OF BUSINESS ON 07/14/2011. QUESTIONS MAY BE SENT VIA USPS, FAX, COURIER OR E-MAIL. IN ORDER TO ASSURE NO VENDOR RECEIVES AN UNFAIR ADVANTAGE, NO SUBSTANTIVE</p>						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE	TELEPHONE (800) 777-7090	DATE July 25, 2011
TITLE Senior Vice President	FEIN 23-2778485	ADDRESS CHANGES TO BE NOTED ABOVE

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'





State of West Virginia  
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Post Office Box 50130  
Charleston, WV 25305-0130

## Request for Quotation

RFQ NUMBER

COR61470

PAGE

3

ADDRESS CORRESPONDENCE TO ATTENTION OF

TARA LYLE  
304-558-2544

RFQ COPY  
TYPE NAME/ADDRESS HERE

DIVISION OF CORRECTIONS  
617 LEON SULLIVAN WAY  
CHARLESTON, WV  
25301 304-558-8045

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS		
06/02/2011						
BID OPENING DATE: 07/27/2011		BID OPENING TIME 01:30PM				
LINE	QUANTITY	UOP	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
<p>QUESTIONS WILL BE ANSWERED ORALLY. IF POSSIBLE, E-MAIL QUESTIONS ARE PREFERRED. ADDRESS INQUIRIES TO:</p> <p>TARA LYLE DEPARTMENT OF ADMINISTRATION PURCHASING DIVISION 2019 WASHINGTON STREET, EAST CHARLESTON, WV 25305</p> <p>FAX FOR QUESTIONS ONLY: 304-558-4115 E-MAIL: TARA.L.LYLE@WV.GOV</p> <p>EXHIBIT 3</p> <p>LIFE OF CONTRACT: THIS CONTRACT BECOMES EFFECTIVE ON AWARD AND EXTENDS FOR A PERIOD OF ONE (1) YEAR OR UNTIL SUCH "REASONABLE TIME" THEREAFTER AS IS NECESSARY TO OBTAIN A NEW CONTRACT OR RENEW THE ORIGINAL CONTRACT. THE "REASONABLE TIME" PERIOD SHALL NOT EXCEED TWELVE (12) MONTHS. DURING THIS "REASONABLE TIME" THE VENDOR MAY TERMINATE THIS CONTRACT FOR ANY REASON UPON GIVING THE DIRECTOR OF PURCHASING 30 DAYS WRITTEN NOTICE.</p> <p>UNLESS SPECIFIC PROVISIONS ARE STIPULATED ELSEWHERE IN THIS CONTRACT DOCUMENT, THE TERMS, CONDITIONS AND PRICING SET HEREIN ARE FIRM FOR THE LIFE OF THE CONTRACT.</p> <p>RENEWAL: THIS CONTRACT MAY BE RENEWED UPON THE MUTUAL WRITTEN CONSENT OF THE SPENDING UNIT AND VENDOR, SUBMITTED TO THE DIRECTOR OF PURCHASING THIRTY (30) DAYS PRIOR TO THE EXPIRATION DATE. SUCH RENEWAL SHALL BE IN ACCORDANCE WITH THE TERMS AND CONDITIONS OF THE ORIGINAL CONTRACT AND SHALL BE LIMITED TO TWO (2) ONE (1) YEAR PERIODS.</p>						
SEE REVERSE SIDE FOR TERMS AND CONDITIONS						
SIGNATURE		TELEPHONE (800) 777-7090		DATE July 25, 2011		
TITLE Senior Vice President		FEIN 23-2778485		ADDRESS CHANGES TO BE NOTED ABOVE		

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06/02/2011						
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LINE	QUANTITY	UOP	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
<p>CANCELLATION: THE DIRECTOR OF PURCHASING RESERVES THE RIGHT TO CANCEL THIS CONTRACT IMMEDIATELY UPON WRITTEN NOTICE TO THE VENDOR IF THE COMMODITIES AND/OR SERVICES SUPPLIED ARE OF AN INFERIOR QUALITY OR DO NOT CONFORM TO THE SPECIFICATIONS OF THE BID AND CONTRACT HEREIN.</p> <p>OPEN MARKET CLAUSE: THE DIRECTOR OF PURCHASING MAY AUTHORIZE A SPENDING UNIT TO PURCHASE ON THE OPEN MARKET, WITHOUT THE FILING OF A REQUISITION OR COST ESTIMATE, ITEMS SPECIFIED ON THIS CONTRACT FOR IMMEDIATE DELIVERY IN EMERGENCIES DUE TO UNFORESEEN CAUSES (INCLUDING BUT NOT LIMITED TO DELAYS IN TRANSPORTATION OR AN UNANTICIPATED INCREASE IN THE VOLUME OF WORK.)</p> <p>QUANTITIES: QUANTITIES LISTED IN THE REQUISITION ARE APPROXIMATIONS ONLY, BASED ON ESTIMATES SUPPLIED BY THE STATE SPENDING UNIT. IT IS UNDERSTOOD AND AGREED THAT THE CONTRACT SHALL COVER THE QUANTITIES ACTUALLY ORDERED FOR DELIVERY DURING THE TERM OF THE CONTRACT, WHETHER MORE OR LESS THAN THE QUANTITIES SHOWN.</p> <p>ORDERING PROCEDURE: SPENDING UNIT(S) SHALL ISSUE A WRITTEN STATE CONTRACT ORDER (FORM NUMBER WV-39) TO THE VENDOR FOR COMMODITIES COVERED BY THIS CONTRACT. THE ORIGINAL COPY OF THE WV-39 SHALL BE MAILED TO THE VENDOR AS AUTHORIZATION FOR SHIPMENT, A SECOND COPY MAILED TO THE PURCHASING DIVISION, AND A THIRD COPY RETAINED BY THE SPENDING UNIT.</p> <p>BANKRUPTCY: IN THE EVENT THE VENDOR/CONTRACTOR FILES FOR BANKRUPTCY PROTECTION, THE STATE MAY DEEM THE CONTRACT NULL AND VOID, AND TERMINATE SUCH CONTRACT WITHOUT FURTHER ORDER.</p>						
SEE REVERSE SIDE FOR TERMS AND CONDITIONS						
SIGNATURE		TELEPHONE		DATE		
		(800) 777-7090		July 25, 2011		
TITLE		FEIN		ADDRESS CHANGES TO BE NOTED ABOVE		
Senior Vice President		23-2778485				

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LINE	QUANTITY	UOP	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
<p>THE TERMS AND CONDITIONS CONTAINED IN THIS CONTRACT SHALL SUPERSEDE ANY AND ALL SUBSEQUENT TERMS AND CONDITIONS WHICH MAY APPEAR ON ANY ATTACHED PRINTED DOCUMENTS SUCH AS PRICE LISTS, ORDER FORMS, SALES AGREEMENTS OR MAINTENANCE AGREEMENTS, INCLUDING ANY ELECTRONIC MEDIUM SUCH AS CD-ROM.</p> <p>REV. 05/26/2009</p> <p>EXHIBIT 4</p> <p>LOCAL GOVERNMENT BODIES: UNLESS THE VENDOR INDICATES IN THE BID HIS REFUSAL TO EXTEND THE PRICES, TERMS, AND CONDITIONS OF THE BID TO COUNTY, SCHOOL, MUNICIPAL AND OTHER LOCAL GOVERNMENT BODIES, THE BID SHALL EXTEND TO POLITICAL SUBDIVISIONS OF THE STATE OF WEST VIRGINIA. IF THE VENDOR DOES NOT WISH TO EXTEND THE PRICES, TERMS, AND CONDITIONS OF THE BID TO ALL POLITICAL SUBDIVISIONS OF THE STATE, THE VENDOR MUST CLEARLY INDICATE SUCH REFUSAL IN HIS BID. SUCH REFUSAL SHALL NOT PREJUDICE THE AWARD OF THIS CONTRACT IN ANY MANNER.</p> <p>REV. 3/88</p> <p>PURCHASING CARD ACCEPTANCE: THE STATE OF WEST VIRGINIA CURRENTLY UTILIZES A VISA PURCHASING CARD PROGRAM WHICH IS ISSUED THROUGH A BANK. THE SUCCESSFUL VENDOR MUST ACCEPT THE STATE OF WEST VIRGINIA VISA PURCHASING CARD FOR PAYMENT OF ALL ORDERS PLACED BY ANY STATE AGENCY AS A CONDITION OF AWARD.</p> <p>VENDOR PREFERENCE CERTIFICATE</p> <p>THIS TEAM EXHIBIT HAS BEEN REPLACED BY THE ONLINE</p>						
SEE REVERSE SIDE FOR TERMS AND CONDITIONS						
SIGNATURE		TELEPHONE (800) 777-7090		DATE July 25, 2011		
TITLE Senior Vice President		FEIN 23-2778485		ADDRESS CHANGES TO BE NOTED ABOVE		

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06/02/2011				

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LINE	QUANTITY	UOP	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
VERSION WHICH IS AVAILABLE HERE: <a href="http://www.state.wv.us/admin/purchase/vrc/venpref.pdf">HTTP://WWW.STATE.WV.US/ADMIN/PURCHASE/VRC/VENPREF.PDF</a>						
NOTICE						
A SIGNED BID MUST BE SUBMITTED TO:						
DEPARTMENT OF ADMINISTRATION PURCHASING DIVISION BUILDING 15 2019 WASHINGTON STREET, EAST CHARLESTON, WV 25305-0130						
THE BID SHOULD CONTAIN THIS INFORMATION ON THE FACE OF THE ENVELOPE OR THE BID MAY NOT BE CONSIDERED:						
SEALED BID						
BUYER:-----TL/32-----						
RFQ. NO.:-----COR61470-----						
BID OPENING DATE:-----07/27/2011-----						
BID OPENING TIME:-----1:30 PM-----						
PLEASE PROVIDE A FAX NUMBER IN CASE IT IS NECESSARY TO CONTACT YOU REGARDING YOUR BID:						
-----						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE

TELEPHONE

(800) 777-7090

DATE

July 25, 2011

TITLE

Senior Vice President

FERN

23-2778485

ADDRESS CHANGES TO BE NOTED ABOVE

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'



State of West Virginia  
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Post Office Box 50130  
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## Request for Quotation

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DIVISION OF CORRECTIONS

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CHARLESTON, WV  
25301

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DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
06/02/2011				

BID OPENING DATE:

07/27/2011

BID OPENING TIME

01:30PM

LINE	QUANTITY	UOP	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
CONTACT PERSON (PLEASE PRINT CLEARLY):						
Thomas Burns, Senior Vice President						
***** THIS IS THE END OF RFQ COR61470 ***** TOTAL:						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE	TELEPHONE (800) 777-7090	DATE July 25, 2011
TITLE Senior Vice President	FEIN 23-2778485	ADDRESS CHANGES TO BE NOTED ABOVE

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**West Virginia Department of Military Affairs & Public Safety  
Division of Corrections  
COR61470**

## **OVERVIEW**

The State of West Virginia Purchasing Division, on behalf of the Department of Military Affairs and Public Safety, Division of Corrections (WVDOC) is soliciting requests for quotations (RFQ) on a statewide basis from qualified vendors for comprehensive on-site food service for the WVDOC facilities herein listed for an initial term of four (4) years.

WVDOC has approximately 5,055 inmates housed in 13 separate facilities located throughout the State of West Virginia. Due to overcrowding and backlog at these 13 facilities, additional 1,632 DOC inmates are housed at the Regional Jails. WVDOC food service policies and procedures require all inmates are provided three nutritionally adequate meals per day, at a reasonable cost. WVDOC Food Services operates within budgetary restrictions through the use of approved menus.

The State reserves the right to award to one or multiple vendors, whichever is in the best interest of the State.

Evaluation and award will be to the vendor(s) meeting all specifications at the lowest grand total.

## **SCOPE OF WORK**

### **Purpose**

The Contractor will be required to provide comprehensive on-site food service to include meal preparation for inmates, staff and visitors; service of meals according to the menu herein provided; management of the daily operation of the inmates and Contractor's food service; purchasing, receiving, storage, and inventory of Contractor's food and supplies; sanitation of food service area to include the main dining area; establishing food and supply needs; training of food service staff and inmates assigned to the kitchen and dining room areas; special diet menu planning to include medically approved diets and religious diets as approved by the physician and religious coordinators, respectively; record keeping; and accountability. The Contractor will be required to provide operational management; to include staff, and all necessary supplies.

The Contractor will provide professional, comprehensive on-site food service operations that comply with all facility rules and regulations as well as the American Dietary Association, and applicable American Correctional Association and National Commission on Correctional Health Care standards as well as Federal guidelines for the Child Nutrition Program.

Anthony Correctional Center, Beckley Correctional Center, Charleston Work Release (proposed

to become Charleston Correctional Center), Denmark Correctional Center, Huntington Work Release, Huttonsville Correctional Center, and the proposed Work Camp under construction, Lakin Correctional Center, Martinsburg Correctional Center, Mount Olive Correctional Complex to include the Slayton Work Camp, Ohio County Correctional Center, Pruntytown Correctional Center, and the Marys Correctional Center will all be responsible for all state owned equipment and repairs as necessary for the food service operation.

#### **Facility Locations**

**Anthony Correctional Center** (herein after ACC) is a 220-bed minimum security facility located in Greenbrier County. It was established in 1970, and took on its specialized mission as an alternative sentencing option for young adult offenders in 1980. Currently, ACC houses 18-23 year old men and women. Each offender is sentenced to the facility with a suspended original sentence for their felony conviction. The offenders serve between six and twenty-four months and are required to complete an intensive and comprehensive program plan that addresses their individual needs. This facility participates in the Federal Child Nutrition Program.

**Beckley Correctional Center (BCC) (Formerly Beckley Work/Study Release Center)** was established in 1974. The facility was reorganized in December 1997 and renamed Beckley Correctional Center (BCC). On April 1, 2006, the DUI Program was discontinued and replaced with a Residential Substance Abuse Treatment Aftercare Program, where inmates receive a minimum of (90) days of structured intensive treatment based upon a continuation of the goals, objectives, principles, values and concepts which are taught in the Therapeutic Community Programs. Beckley Correctional Center is a 78-bed minimum-security correctional facility located on the grounds of Jackie Withrow Hospital. BCC has a current capacity of 58 male and 20 female offenders. Plans are being made for an addition to the facility in the near future that will bring the capacity to 148 inmates. While at the facility, these inmates will also be afforded the opportunity to work and gain entry back into society.

**Charleston Work Release Center (CWRC)** was established in October of 1972.

The current two-story brick structure has nine male living areas and two female living areas, six administrative offices, plus a kitchen, dining and storage facilities, a renovated trailer to accommodate AA/NA meetings, classes, etc., and exercise areas for use when inmates are not at work. Inmates assigned to the 66-bed facility are minimum or trustee classification status and must be within eighteen months of parole-eligibility or discharge. This facility will be moving to a different and larger location within the next few months.

**Denmark Correctional Center (DCC)** is located in the hills of Pocahontas County. The facility was opened in 1919. The medium security prison currently houses 216 adult males with 2 med observation, and employs approximately 89 persons. Inmates are housed in two and four-man rooms. DCC incorporates the Unit Management concept, providing a balance between punishment and rehabilitation for inmates housed at the facility.

**Huntington Work Release Center (HWRC)**, founded in October 1984, is a 66-bed community-



based correctional facility conveniently located in the heart of downtown Huntington. The facility's primary objective is two-fold: Ensuring public safety while assisting inmates in making a successful transition from incarceration to community. This is accomplished by providing them opportunities to take advantage of educational/vocational and work programs within the community while serving their time.

**Huttonsville Correctional Center** (herein after as HCC) is located in Randolph County, West Virginia, approximately seventeen (17) miles from Elkins, West Virginia. This facility houses adult male convicted felons of maximum/medium custody with total capacity of 1120. All beds are mainline population with the exception of Segregation and Intake, which total 120 beds. Mainline population will have meal service cafeteria style; segregation offenders will be served in cell on pre-trayed meals. This facility participates in the Federal Child Nutrition Program.

**Work Camp at Huttonsville.** A 48-bed minimum offender's work camp is currently under construction on the grounds of this facility, and will need to be served when completed and opened without a need for change order to this contract. The successful vendor will have to work with HCC staff to work out the logistics on how best to handle foodstuffs at this camp at times designated by the facility. Additional detailed information will be provided to the successful bidder before the opening of this work camp.

**Lakin Correctional Center (LCC)** is 455-bed all female, multi-security correctional facility in the state, and is located six miles north of Point Pleasant on WV Route 62. The Keeping Infant Development Successful (KIDS) unit was approved by the legislature in 2008, which dropped the bed capacity in one modular unit by seven (7) and total bed capacity to 455, which remains to this date. This allowed for a five (5) bed Mother-Infant unit with an office available for Early Head Start and LCC Staff to be established. The unit received its first two pregnant inmates on July 1, 2009, and first newborn on August 12, 2009. This facility participates in the Federal Child Nutrition Program

**Martinsburg Correctional Center (herein after as MCC)** is a 120 bed facility located approximately one half mile east of Martinsburg, off State Route 9. The facility serves as an adult, male offender intake unit for the West Virginia Division of Corrections. The inmates will remain at this facility for approximately 60-90 days before transfer. There is no central dining room and all meals will be pre-trayed and served in cell. Inmate stays are short, generally 40-45 days.

**Mount Olive Correctional Complex** (herein after as MOCC) is located near Smithers, Fayette County, West Virginia; approximately forty (40) miles southeast of Charleston, West Virginia. This facility houses adult male convicted felons of maximum/medium custody classification with total capacity of one thousand seventy-six (1,076) inmates.

The maximum-security prison's housing capacity is assigned as follows:

Medical/Mental Health	58	(Infirmary has 27 and 31 are Mental Health Inmates)
Control Section #1	96	
Control Section #2	127	

General (Mainline)

795

The General population will have meal service cafeteria style in the two adjoining dining rooms. The remaining housing units are served pre-trayed meals in cell.

**Slayton Work Camp (herein after as SWC)** houses a maximum of fifty (50) minimum offenders and is located on the grounds of MOCC. Precooked foodstuffs will be delivered in bulk by Contractor personnel for each meal at times designated by the facility. This Work Camp provides community work crews and therefore bag/sack lunches must also be provided. See additional detailed information herein.

Should any housing expansion occur or any new facilities open within the Agency during the life of this contract, the price per meal may be renegotiated to include any additional costs of the additional meals served which can include a modification to the menus stated herein and an approved change order.

**Ohio County Correctional Center (OCCC)** is a 68-bed facility located in Wheeling WV and was opened in 1998. The facility currently operates as a minimum security institution for 66 adult male offenders. The center's primary function is to focus on the rehabilitation of male technical parole violators.

**Pruntytown Correctional Center (PCC)** an all male 369-bed facility was originally established as the West Virginia Industrial School for Boys in 1891. Pruntytown now houses 369 minimum and medium security adult male inmates who are within 36 months of possible release through parole or discharge. This creates Pruntytown's main purpose which is to prepare inmates to re-enter society. In addition to general population housing units, Pruntytown operates a 64 bed residential substance abuse treatment unit. Pruntytown also operates a small intake unit for low public risk offenders.

**Saint Mary's Correctional Center (SMCC)** is a 554-bed facility located three (3) miles north of Saint Mary's on State Route 2 in Pleasants County. It was formerly known as the Colin Anderson Center which was established on 1932. The Colin Anderson Center was closed in 1998, at which time funding was provided by the WV Legislature to renovate the facility to the standards required to function as a correctional facility.

Medical/Mental Health                      203      (Infirmary has 3 and 200 are Mental Health Inmates)

General (Mainline)                              351

#### **General Requirements:**

The Contractor will be expected to provide the following services as part of the food service program:

1. Provide three (3) meals per day, according to the menu provided in Attachments A & B, during hours as stipulated in this request for quotation (RFQ) and agreed to by respective Division of Corrections Facility Personnel and the Contractor's Food Service Directors.
2. Medical diet menus are to be prepared as directed by the medical provider. Religious diet menus are to be prepared as directed by the Religious Coordinator based on the



individual religious belief. Trays, cups, utensils, pots/pans, etc. used in the preparation/service of these meals are to be cleaned and maintained as directed by the facility.

3. The Contractor will maintain staff of employees as stated in the RFQ on duty at all times during hours of food service preparation and operation to ensure the efficient operation thereof.
4. Install standard recipes consistent with the menus provided in Attachment A & B.
5. Install standard methods of preparation throughout the food service department, which shall include the proper timing of all food preparation, as well as, definite food production methods.
6. Install the latest known food cost control methods, assuring the best possible food cost per tray served, taking quality into consideration.
7. Set up buying guides to be used in the operation, for all phases of buying, to ensure proper control.
8. Only wholesome, fresh products may be purchased or used in Production. Proper food sanitation and storage shall be maintained. The Vendor is required to follow pre-approved purchasing specifications. Dairy and bread products served must be received at the facility no less than five (5) days prior to the "freshness" or "sell by" date.
9. Assume the cost and expenses of the food service operation in the following areas:
  - a. Labor and Benefits – Including all personnel that are directly involved with the food service operation, except for the inmate workers.
  - b. Bookkeeping and payroll preparation.
  - c. Corporate supervision of personnel
  - d. Audit provisions
  - e. All foodstuffs
  - f. All paper, Styrofoam, plastic, aluminum foils, and any other disposable products used in the food service operation to include dishwasher detergent and related water treatment supplies.
  - g. All office supplies, telephone, fax and line charges, as well as computers, printers and data circuit charges for the operation.
10. Contractor will provide, at no additional cost to the facility, special holiday meals, which shall include Thanksgiving, Christmas, Memorial Day, Labor Day, and a July 4<sup>th</sup> picnic-style meal. Contractor shall also provide at same cost per meal price, meals for one, 2-day open house event (dates designated by Wardens and Administrators for inmates, family and friends) at all Division of Corrections herein listed above. Contractor will be notified in advance of the approximate number to prepare. A minimum of four (4) ounces of cooked weight meat is required for holidays. A minimum of five (5) item menu pattern is also required for the Holiday meals.

11. Contractor shall indicate the number of inmate laborers necessary in the performance of the food service operations. The facility will have the final authority regarding Inmate workers and will be responsible for inmate wages, uniform and any training required by the State Health Department to work as a food handler. The Contractor will be responsible for training the inmate workers to their assigned task(s) and ensuring all safety standards are met.
- 12.. Contractor shall indicate the procurement source of all foodstuffs provided by listing company name and address and Contractor must use West Virginia businesses if they are low bid, as suppliers.
13. Contractor must utilize, as required by WV law, beef and pork from the West Virginia Department of Agriculture. Contractor shall also utilize potatoes, when available. The facility will pay the Agriculture invoice upon receipt of verification that commodities have been received. Each facility business office will furnish a copy of the invoice to the Food Service Director who will apply that amount as credit towards the next billing. The Contractor must notify the Business Office by the 10<sup>th</sup> of the month of the required need for Agriculture commodities to be ordered. The West Virginia Department of Agriculture will confirm the availability by the end of the month. The facility shall be responsible for slaughtering and processing costs.
14. Contractor will be required to prepare meals on trays for transportation on state owned "hot carts" to inmates not able, or allowed to eat in the main dining room. Approximate numbers per meal are: MOCC, 288; HCC, 120; MCC, 120, and SMCC 203, PCC 20. These numbers will vary from facility to facility, and from time to time. Transportation of food carts to and from the kitchen area is the responsibility of Contractor. State facility staff will complete distribution of the individual trays.
15. Precooked, ready to serve bulk food items will be transported from the MOCC kitchen to the Slayton Work Camp (SWC) at the times established herein. Transportation vehicle will be provided by the facility; however, food service personnel will deliver the food items and ensure foodstuffs are ready for service prior to departure from SWC. As SWC offenders generally work off site, bag/sack lunches will be required during the breakfast delivery. See requirements for bag/sack lunches herein.
16. The Contractor will maintain, at all times, adequate inventories to provide meals in lock-down situations. The Contractor shall provide actual menus for the first three (3) days of lock-down.
17. In case of emergency, the Contractor shall maintain an inventory of food sufficient to feed inmates and staff for five (5) days.
18. The Contractor shall install, operate and maintain verifiable electronically or mechanically controlled inmate and staff serving line access control equipment. The system shall provide reports to include a meal count of all meals per meal time per day.
19. The Contractor is not permitted to sub-contract the food service operation with the exception of the services of a registered dietician, if dietician is not an employee of the Contractor.



## FACILITY INFORMATION

### Meal serving times:

ACC:	Breakfast	6:00am – 8:00am
	Lunch	11:00am – 1:00pm
	Dinner	4:30pm – 6:00pm
BCC:	Breakfast	6:30am – 7:00am
	Lunch	11:45am – 12:15pm
	Dinner	5:00pm – 5:30pm
CWRC:	Breakfast	5:30am – 6:30am
	Lunch	12:00am – 1:00pm
	Dinner	5:00pm – 6:00pm
DCC:	Breakfast	6:00am – 7:30am
	Lunch	12:00am – 1:00pm
	Dinner	4:30pm – 6:00pm
HWRC:	Breakfast	5:30am – 6:30am
	Lunch	11:30am – 12:30pm
	Dinner	4:00pm – 5:00pm
HCC:	Breakfast	6:00am – 7:00am
	Lunch	11:00am – 12:00pm
	Dinner	5:00pm – 6:00pm
LCC:	Breakfast	6:30am – 8:00am
	Lunch	11:30am – 1:00pm
	Dinner	4:30pm – 6:00pm
MCC:	Breakfast	6:00am – 6:30am
	Lunch	11:30am – 1:00pm
	Dinner	4:45pm – 5:50pm
MOCC:	Breakfast	6:30am – 8:00am
	Lunch	11:30am – 1:00pm
	Dinner	4:30pm – 6:00pm
<b>Delivery Time only for this facility:</b>		
SWC:	Breakfast	6:00am
	Lunch	Bag Lunch Goes With Breakfast
	Dinner	3:30pm

OCCC:	Breakfast	6:00am -- 6:30am
	Lunch	11:00am -- 11:30am
	Dinner	5:00pm -- 5:30pm
PCC:	Breakfast	6:00am -- 8:00am
	Lunch	11:15am -- 1:00pm
	Dinner	3:15pm -- 5:00pm
SMCC:	Breakfast	5:30am -- 6:30am
	Lunch	10:30am -- 11:30pm
	Dinner	4:15pm -- 5:30pm

In the event of an unusual situation, the Warden/Administrator or designee can request time alterations on meal schedules.

### STAFF MEALS

Meal service will be available for staff at these facilities. The menu will be generally the same as that served the inmate population for that meal. For example, modifications may be made to staff service to utilize leftovers or other food items not in sufficient quantity for the entire population or served in a different manner as the offender population. The Contractor shall have an established meal price and will be responsible for providing staffing required to directly collect payment. Pre-trayed meals, if sufficient foodstuffs are leftover during any meal period at the MCC, may be provided to staff. Contractor is responsible to collect payment for these meals.

### MENU, MEALS AND OTHER CONDITIONS

The portions on the menu provided will be the minimum available for inmate either receiving pre-trayed meals or service in the dining room. For the purposes of this agreement, pre-trayed items are those food items that are measured and placed on the food tray for either window service in a dining room or for transport to a housing area for in cell consumption. Self serve/free flow; food items will be placed in the central dining area for self-service by offenders and replenished as necessary during established meal times.

#### Bag/Sack Meals and Snacks

1. A bag/sack meal shall be provided for inmates who miss the service of the regularly scheduled meal due to work assignments, transports or late transfer arrivals. The meal shall consist of two (2) sandwiches with a total of three (3) ounces of meat and cheese; one (1) condiment, one (1) fruit, one (1) dessert or chip item, and a carton beverage.
2. A medically ordered (e.g. diabetics) bagged/sacked evening snack will be prepared and delivered with the dinner food tray to the identified inmates (approximately 5) at the Martinsburg Correctional Center.  
Same as above for the Mt. Olive Correctional Center inmates in segregated housing who receive pre-trayed meals, however, contractor also required to dispense bagged/sacked evening snack to identified inmates going through the serving line at dinner time.  
Approximate number of total identified inmates: 102.



FOR HCC ONLY: The food type items (not pre-bagged/sacked) for the evening snack will be delivered to the medical unit by Food Service personnel and dispensed as needed by the medical unit's staff. Approximate number of identified inmates: 50.

3. Bag/sack meals for the Slayton Work Camp shall consist of the same items listed in number 1. As most of these offenders participate in off site work assignments daily, the meat items shall be varied and any other items may be varied.

#### Menu

1. Menu items are described on the Attachment A for all DOC facilities herein listed except Lakin, and Attachment B for Lakin Correctional Center.
2. Portions sizes listed are "as served" and not raw sized. The menu shall be provided with corrections-tested products and recipes for inmate acceptability.
3. An item-by-item nutritional analysis of the menu, with a weekly summary indicating the percentage of compliance to the highest RDA values for the population, shall be provided to the facility within thirty (30) days of contract award. Each item on the menu shall have specific calories, protein, fat, sodium, calcium, iron, and vitamins in the recipe, which will be used for all meal items, shall be separately identified on the analysis.
4. A sample meal for testing purposes shall be maintained for twenty-four hours for each meal served. No payment shall be made for meals found to be spoiled, unwholesome or otherwise do not meet contract requirements. A sample meal for each service shall be provided, at no cost, to a designated facility employee for quality control purposes.
5. Documentation of all meals served, including substitutions, shall be maintained. A plan for assuring nutritional compliance with substitutions shall be maintained. During any meal the Contractor is serving pork or pork products in the main entrée, a pork substitute must be provided. Menus must indicate pork substitute. Use of turkey or turkey products may only be substituted for pork one time per week.
6. During the first three days of lock down, two (2) cold meals per day may be served and a minimum of five (5) inmate workers will be available for food service if possible. The Contractor will provide training to non-uniform facility staff to assist the food service staff during contingencies.
7. Commodities can only be purchased through vendors that can provide proper foods for religious diets, i.e. kosher, etc. The contractor will be responsible for the cost of these meals and will invoice the facility at the cost per meal rate.
8. During the months of December, January and February, four ounces (4 oz.) of 100% orange juice will be provided daily at breakfast in addition to requirements set forth in the menu.
9. The menu lists "Vegetarian Soup/Salad/Dressing" for each lunch meal. For clarification, soup shall be served from November 1 through March 31; a salad served April 1 through October 31. Please note these items are self serve items.

10. Coffee will be served at breakfast meal time year round. Coffee will also be served at the dinner meal time November 1 through March 31. For MCC only, tea is not an option on the breakfast menu.
11. For HCC Only: An individual eight ounce container of 2% milk will be made available during the lunch meal time serving period for all inmates either general serving line or pre-trayed who are qualified for participation in the federal child nutrition program. In addition, on days that 1-1/2 cups fruit is not listed on menu, Contractor must provide to these identified eligible inmates, either one fresh fruit or 1-1/2 cups fruit. This requirement must be served at either breakfast or lunch meal time. Currently there are approximately 50-60 inmates eligible and participating in this program.
12. Contract cost is based upon the bid for the attached menu. Entire meals may be moved from one day or week to another with designated prison authority approval. Any recommendations from the Contractor or Contractor's dietician in order to comply with standards or guidelines must be made without substantial change to the menu and at no cost and prior approval must be obtained from designated prison authority.
13. Salt and pepper will be provided in shakers on dining tables for mainline population. Reference to salt/pepper packets on Menu applies to pre-trayed deliveries.

#### Food Service/Dining Facilities

1. Staff will supervise and provide security in the dining rooms. In order that inmates pass only once through the cafeteria line, the Contractor shall install and operate, at the Contractor's expense, verifiable electronically or mechanically controlled inmate serving line access control equipment.
2. The facilities will provide adequate security for the Kitchen during scheduled operation and Dining Areas for meal times. Security will be provided for food cart escort to segregated housing areas.
3. The Agency will provide the Contractor with a food service facility completely equipped and ready to operate, together with such heat, fuel, refrigeration and utilities and inmate labor reasonably required for an efficient operation. DOC Facilities herein listed will make equipment repairs and replacements for state owned equipment, and will furnish building and equipment maintenance services for premises. The facilities will provide an adequate inventory of glassware, metal ware, silverware, eating and cooking utensils and feeding trays. The contractor is responsible for the proper storage and control of these items to prevent theft, damage, or other loss.
4. Contractor shall be responsible for the supervision of routine cleaning, housekeeping, and sanitation in the food preparation service and storage areas. Contractor shall insure that high standards of sanitation are maintained, and will be responsible for the supervision of trash and garbage removal from the dining and kitchen areas to designate site locations. DOC Facilities herein listed will supply all necessary cleaning supplies for food service. The Contractor will be held responsible for meeting all sanitation requirements set forth by the appropriate regulatory authorities.



5. The Agency-DOC will be responsible for pest, vermin and rodent control; as well as fees for trash and garbage removal.
6. The Division of Corrections will have full and complete access to the food service facilities with or without advance notice. Contractor's representative may be requested to accompany Agency representatives when inspecting such facilities.
7. MOCC Only: The Food Service Director or Assistant Food Service Director shall observe the service of one breakfast, one lunch and one dinner each week at the Slayton Work Camp. The Director shall submit a signed report as prescribed by the facility weekly to the individual designated by the Warden with findings and recommendations.

#### Documentation, Policies and Standards

1. The Contractor shall keep full and accurate records regarding all phases of this contract, including, but not limited to, labor or direct salary, overhead, which shall be shown as Home Office, and Field Office, Direct non-salary costs, inventories, menus, special diets, staffing and number of meals served. All such records shall be retained for the life of the contract, and shall be available for inspection or audit by the Division of Corrections or facility staff, or other authorized State agencies at any reasonable time during regular working hours. Copies of such records shall be supplied to the Division of Corrections within 14 business days when requested and upon termination of the contract.
2. The books and records of the vendor pertaining to the food service operations under this agreement shall be available for a period of three (3) years from the close of the fiscal year to which they pertain.
3. The food service operation and management shall be in accordance with the Standards of the American Correctional Association, the National Commission on Correctional Health Care and the Federal Child Nutrition Program guidelines for the Facilities where applicable and any applicable West Virginia statutes.
4. The Agency shall specify the policies and procedure to be followed in dealing with inmate complaints regarding any aspect of the food service program, in accordance with facility regulations. Specifically, the facilities require that all complaints received by the administrative staff be referred, in writing, to the Contractor. The Food Service Director will respond, in writing, to the approximate administrative officer within three (3) days following receipt of the complaint.

#### **CONTRACT PERSONNEL**

##### Facility

The Contractor shall provide the following on site personnel as listed:

ACC: One (1) Food Service Director, and three (3) Food Service Supervisors

BCC: One (1) Food Service Director, two (2) Food Service Supervisors

CWR: One (1) Food Service Director, two (2) Food Service Supervisors

DCC: One (1) Food Service Director, three (3) Food Service Supervisors

HCC: One (1) Food Service Director, one (1) Assistant Food Service Director, one (1) Lead Cook, five (5) Food Service Supervisors and one (1) Clerical/Administrative Support.

HWRC: One (1) Food Service Director, two (2) Food Service Supervisors

LCC: One (1) Food Service Director, one (1) Assistant Food Service Director, four (4) Food Service Supervisors, one Clerical/Administrative Support

MOCC: One (1) Food Service Director, one (1) Assistant Food Service Director, six (6) Food Service Supervisors; and one (1) Clerical/Administrative Support.

MCC: One (1) Food Service Director and three (3) Food Service Supervisors.

OCCC: One (1) Food Service Director, three (3) Food Service Supervisors

PCC: One (1) Food Service Director, three (3) Food Service Supervisors

SMCC: One (1) Food Service Director, one (1) Assistant Food Service Director, three (4) Food Service Supervisors.

All of the above positions are 1.00 FTE each.

The Contractor will furnish resumes for proposed management and supervisory staff for the Wardens' review and approval within 3 to 5 days after receipt of Contract Purchase Order. The Food Service Director of each facility will have a minimum of five (5) years prior institutional food service experience, preferably in a correctional setting.

All existing DOC Kitchen personnel shall be given preference in hiring, and the Contractor shall make every effort to retain the existing kitchen staff during the transition.

All facility personnel employed by the Contractor shall:

1. Be employed in accordance with an approved EEO/AA program.
2. Meet all requirements of the West Virginia Department of Health.
3. Be required to pass a background investigation conducted by the Agency as a prerequisite for initial and/or continued employment and be approved by each Warden for hire.
4. Comply with all policies and procedures of the Division of Corrections, the herein listed Division of Corrections' Facilities. The Wardens will have the authority to deny access to the facility, to any Contractor's employee.
5. Be responsible to report any problem or unusual incidents to the Warden or designee.
6. Contractor's employees will be required to attend a forty (40) hour on-site Orientation program. The facility will be responsible for providing the training; however, the Contractor



will be responsible for any costs incurred for these employees during the training, such as salaries, benefits, etc. All employees of the vendor will be required to complete forty (40) hours annual in-service training and comply with all training requirements pursuant to Division of Corrections policy and American Correctional Association Standards.

7. At a minimum, a monthly meeting is required between facility staff and food service personnel to discuss significant issues as well as attendance at any other meetings called by the institutional Warden or his designee.
8. Contractor shall ensure that all new food service personnel are provided with orientation regarding food service practices within the facility. Additionally, the Contractor will provide their employees with adequate and appropriate in-service training.
9. Contractor shall promulgate and distribute a written job description to each member of the food service staff, which clearly delineates his/her assigned responsibilities. Copies shall be provided to the Warden or designee. Contractor shall monitor performance of food service staff to ensure adequate job performance in accordance with these job descriptions.
10. The Contractor shall arrange and pay for all physical examinations required for contracted food service personnel. Physical examinations for inmates shall be the responsibility of the facility.
11. Under no circumstances should any position remain vacant for longer than thirty (30) calendar days. In the event a position remains unfilled beyond this stipulated period, the contractor shall reduce the weekly invoice for meals served by 108% of one-twelfth (1/12) of the annual salary and benefits of the previous incumbent. Overtime or temporary employment to cover the vacancy beyond thirty (30) calendar days, will not be considered as the position being filled.

#### Dietary Services

1. The Contractor shall make available the services of a West Virginia registered dietician to review all menus, in writing. The dietician shall be on site at each facility quarterly during the contract year to consult, as needed, with food service personnel, facility staff and the facility medical director. A written report of each site visit shall be forwarded to the facility Warden/Administrator within ten working days of the visit summarizing findings and/or recommendations.
2. The menu attached shall be reviewed by a registered dietician and shall provide, within thirty (30) days of contract award, a signed nutritional statement for the age and sex of the population. A copy of the dietician's ADA registration card shall also be provided to the facility. In addition, all menu revision shall be certified by the dietician who must be available at all times during the contract period.
3. The menu attached is only intended for offenders without special medical or religious dietary needs. The Contractor's dietician shall, within thirty (30) days of contract award, submit recommended substitutions for required religious diets, e.g. non-pork and vegetarian; as well as required medical diets such as, but not limited to, low-sodium, heart healthy and renal. Peanut butter shall not be used as a pork substitute. A complete list of current special diets will be made available. These diets shall be submitted through the Warden to the facility Religious Coordinator

and the Medical Director for input. Upon agreement, signed copies of these substitutions and/or diets shall be sent to the Warden or Designee and the Division of Corrections Procurement Officer for retention. Medical and religious meals served will be invoiced at the same "price per meal served" quoted by the Contractor.

#### Safety Services

The Contractor shall make available, as needed, the services of a safety engineer, experienced in all safety measures, as needed, to assure the proper prevention of accidents in the kitchen and dining areas.

#### Invoices & Records

The Vendor shall submit weekly invoices, in arrears, to the facilities for actual meals served at the addresses provided pursuant to the terms of the contract.

#### Liquidated Damages

According to West Virginia State Code 5A-3-4(8), Vendor agrees that liquidated damages shall be imposed at the rate of \$1,000 per week for failure to provide services in accordance with contract provisions. This clause shall in no way be considered exclusive and shall not limit the State or Agency's right to pursue to any other additional remedy to which the State or Agency may have legal cause for action including further damages and penalties against the Vendor.

#### Term of Contract & Renewals

This contract will be effective ( to be determined by DOC) and shall extend for the period of one (1) year, at which time the contract may, upon mutual consent, be renewed. Such renewals are for a period of up to one (1) year, with a maximum of four (4) one year renewals, or until such reasonable time thereafter as is necessary to obtain a new contract. The "reasonable time" period shall not exceed twelve (12) months. During the "reasonable time" period Vendor may terminate the contract for any reason upon giving the Agency ninety (90) days written notice. Notice by Vendor of intent to terminate will not relieve Vendor of the obligation to continue to provide services pursuant to the terms of the contract. Prices will remain firm for the initial contract year. Subsequent request for contract increases with renewals cannot exceed 3%. There is no automatic guarantee of increase. Negotiation shall be necessary prior to any adjustment to an increase. In seeking any such adjustments, unless prohibited by Executive Directive or Order, Denied by the Commissioner of Corrections, Contractor must disclose its costs, broken into core components, labor, overhead, direct non-salary costs, and profit. Profit shall not exceed 20% in any case. Any change in State law, regulations and/or WV Division of Corrections policy that could necessitate a scope change will be reviewed and negotiated for implementation after receipt of an official, approved change order.

#### Addition or Deletion of Facilities

The Division of Corrections reserves the right to add or delete facilities from this contract by change order at any time.

**NO CHANGE SHALL BE IMPLEMENTED BY THE VENDOR UNTIL SUCH TIME AS THE VENDOR RECEIVES AN APPROVED WRITTEN CHANGE ORDER.**



**BID PROPOSED****Actual Number of Inmate Meals Served Daily****Price Per Meal Served****At ACC, BCC, CWRC, HWRC, DCC, MOCC/SWC, HCC, MCC, OCCC, PCC, SMCC Combined**

		<b>Primary</b>	<b>Alternate</b>
<del>Below 4000</del>	8500 - 8999	<u>\$2.590</u>	\$1.702
<del>4000-4499</del> X	9000 - 9499	<u>\$2.550</u>	\$1.675
<del>4500-4999</del> X	9500 - 9999	<u>\$2.515</u>	\$1.650
<del>5000-5499</del> X	10,000+	<u>\$2.485</u>	\$1.625
<del>5500-5999</del>		<u>                    </u>	
<del>Over 6000</del>		<u>                    </u>	

**Price Bid Evaluation will be based upon the 5500-5999 range.****Sack/Bags Meals (Meals/ Medical Snacks) Firm Price Per Meal**Priced the same as regular meals per the  
scale.**No exceptions to pricing on Medical or religious diets served. They will be invoiced with all meals served daily at per meal served in category above.****In addition to the Price Per Meal Costs, the Vendor MUST submit the following:**

- a. Staffing listing as in RFQ by facility to include salary ranges and staffing matrix schedules for each facility by staff title.
- b. Purchasing Affidavit, signed by appropriate authority.

**BID PROPOSED****Actual Number of Inmate Meals Served Daily****Price Per Meal Served****At LCC**

		<b>Primary</b>	<b>Alternate</b>
<del>Below 4000</del>	600 - 699	<u>\$2.995</u>	\$1.607
<del>4000-4499</del> X	700 - 799	<u>\$2.830</u>	\$1.480
<del>4500-4999</del> X	800 - 999	<u>\$2.705</u>	\$1.420
<del>5000-5499</del> X	1000 - 1350	<u>\$2.535</u>	\$1.340
<del>5500-5999</del>		<u>          </u>	
<del>Over 6000</del>		<u>          </u>	

**Price Bid Evaluation will be based upon the 5500-5999 range.****Sack/Bags Meals (Meals/ Medical Snacks) Firm Price Per Meal**

Priced the same as regular meals per the  
scale.           

No exceptions to pricing on Medical or religious diets served. They will be invoiced with all meals served daily at per meal served in category above.

**In addition to the Price Per Meal Costs, the Vendor MUST submit the following:**

- a. Staffing listing as in RFQ by facility to include salary ranges and staffing matrix schedules for each facility by staff title.
- b. Purchasing Affidavit, signed by appropriate authority.



The schedule for mandatory facility site visits shall be as follows:

<i>Huntington Work Release Center (HWRC)</i>	<i>June 14, 2011 at 10:30 AM</i>
<i>Charleston Work Release Center (CWRC)</i>	<i>June 15, 2011 at 10:30 AM</i>
<i>Mount Olive Correctional Center (MOCC)</i>	<i>June 16, 2011 at 10:30 AM</i>
<i>Beckley Correctional Center (BCC)</i>	<i>June 17, 2011 at 10:30 AM</i>
<i>Anthony Correctional Center (ACC)</i>	<i>June 21, 2011 at 10:30 AM</i>
<i>Denmar Correctional Center (DCC)</i>	<i>June 22, 2011 at 10:30 AM</i>
<i>Huttonsville Correctional Center (HCC)</i>	<i>June 23, 2011 at 10:30 AM</i>
<i>Pruntytown Correctional Center (PCC)</i>	<i>June 24, 2011 at 10:30 AM</i>
<i>Lakin Correctional Center (LCC)</i>	<i>June 28, 2011 at 10:30 AM</i>
<i>Ohio County Correctional Center (OCCC)</i>	<i>June 29, 2011 at 10:30 AM</i>
<i>St. Marys Correctional Center (SMCC)</i>	<i>June 30, 2011 at 10:30 AM</i>
<i>Martinsburg Correctional Center (MCC)</i>	<i>July 1, 2011 at 10:30 AM</i>
 <b>Deadline for all vendor questions</b>	 <b>July 14, 2011</b>
<b>Bid Opening</b>	<b>July 27 at 1:30 PM</b>

RFQ No. COR61470

STATE OF WEST VIRGINIA  
Purchasing Division

## PURCHASING AFFIDAVIT

West Virginia Code §5A-3-10a states: No contract or renewal of any contract may be awarded by the state or any of its political subdivisions to any vendor or prospective vendor when the vendor or prospective vendor or a related party to the vendor or prospective vendor is a debtor and the debt owed is an amount greater than one thousand dollars in the aggregate.

**DEFINITIONS:**

"Debt" means any assessment, premium, penalty, fine, tax or other amount of money owed to the state or any of its political subdivisions because of a judgment, fine, permit violation, license assessment, defaulted workers' compensation premium, penalty or other assessment presently delinquent or due and required to be paid to the state or any of its political subdivisions, including any interest or additional penalties accrued thereon.

"Debtor" means any individual, corporation, partnership, association, limited liability company or any other form or business association owing a debt to the state or any of its political subdivisions. "Political subdivision" means any county commission; municipality; county board of education; any instrumentality established by a county or municipality; any separate corporation or instrumentality established by one or more counties or municipalities, as permitted by law; or any public body charged by law with the performance of a government function or whose jurisdiction is coextensive with one or more counties or municipalities. "Related party" means a party, whether an individual, corporation, partnership, association, limited liability company or any other form or business association or other entity whatsoever, related to any vendor by blood, marriage, ownership or contract through which the party has a relationship of ownership or other interest with the vendor so that the party will actually or by effect receive or control a portion of the benefit, profit or other consideration from performance of a vendor contract with the party receiving an amount that meets or exceeds five percent of the total contract amount.

**EXCEPTION:** The prohibition of this section does not apply where a vendor has contested any tax administered pursuant to chapter eleven of this code, workers' compensation premium, permit fee or environmental fee or assessment and the matter has not become final or where the vendor has entered into a payment plan or agreement and the vendor is not in default of any of the provisions of such plan or agreement.

Under penalty of law for false swearing (*West Virginia Code §61-5-3*), it is hereby certified that the vendor affirms and acknowledges the information in this affidavit and is in compliance with the requirements as stated.

**WITNESS THE FOLLOWING SIGNATURE**

Vendor's Name: ARAMARK Correctional Services, LLC

Authorized Signature:  Date: July 25, 2011

State of Illinois

County of DuPage, to-wit:

Taken, subscribed, and sworn to before me this 25 day of July, 2011.

My Commission expires December 29, 2012.

**AFFIX SEAL HERE**

NOTARY PUBLIC 





Rev. 09/08

## State of West Virginia

# VENDOR PREFERENCE CERTIFICATE

Certification and application\* is hereby made for Preference in accordance with *West Virginia Code*, §5A-3-37. (Does not apply to construction contracts). *West Virginia Code*, §5A-3-37, provides an opportunity for qualifying vendors to request (at the time of bid) preference for their residency status. Such preference is an evaluation method only and will be applied only to the cost bid in accordance with the *West Virginia Code*. This certificate for application is to be used to request such preference. The Purchasing Division will make the determination of the Resident Vendor Preference, if applicable.

1. **Application is made for 2.5% resident vendor preference for the reason checked:**  
☐ Bidder is an individual resident vendor and has resided continuously in West Virginia for four (4) years immediately preceding the date of this certification; or,  
☐ Bidder is a partnership, association or corporation resident vendor and has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or 80% of the ownership interest of Bidder is held by another individual, partnership, association or corporation resident vendor who has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or,  
☐ Bidder is a nonresident vendor which has an affiliate or subsidiary which employs a minimum of one hundred state residents and which has maintained its headquarters or principal place of business within West Virginia continuously for the four (4) years immediately preceding the date of this certification; or,
2. **Application is made for 2.5% resident vendor preference for the reason checked:**  
☐ Bidder is a resident vendor who certifies that, during the life of the contract, on average at least 75% of the employees working on the project being bid are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; or,
3. **Application is made for 2.5% resident vendor preference for the reason checked:**  
☐ Bidder is a nonresident vendor employing a minimum of one hundred state residents or is a nonresident vendor with an affiliate or subsidiary which maintains its headquarters or principal place of business within West Virginia employing a minimum of one hundred state residents who certifies that, during the life of the contract, on average at least 75% of the employees or Bidder's affiliate's or subsidiary's employees are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; or,
4. **Application is made for 5% resident vendor preference for the reason checked:**  
☐ Bidder meets either the requirement of both subdivisions (1) and (2) or subdivision (1) and (3) as stated above; or,
5. **Application is made for 3.5% resident vendor preference who is a veteran for the reason checked:**  
☐ Bidder is an individual resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard and has resided in West Virginia continuously for the four years immediately preceding the date on which the bid is submitted; or,
6. **Application is made for 3.5% resident vendor preference who is a veteran for the reason checked:**  
☐ Bidder is a resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard, if, for purposes of producing or distributing the commodities or completing the project which is the subject of the vendor's bid and continuously over the entire term of the project, on average at least seventy-five percent of the vendor's employees are residents of West Virginia who have resided in the state continuously for the two immediately preceding years.

Bidder understands if the Secretary of Revenue determines that a Bidder receiving preference has failed to continue to meet the requirements for such preference, the Secretary may order the Director of Purchasing to: (a) reject the bid; or (b) assess a penalty against such Bidder in an amount not to exceed 5% of the bid amount and that such penalty will be paid to the contracting agency or deducted from any unpaid balance on the contract or purchase order.

By submission of this certificate, Bidder agrees to disclose any reasonably requested information to the Purchasing Division and authorizes the Department of Revenue to disclose to the Director of Purchasing appropriate information verifying that Bidder has paid the required business taxes, provided that such information does not contain the amounts of taxes paid nor any other information deemed by the Tax Commissioner to be confidential.

Under penalty of law for false swearing (*West Virginia Code*, §61-5-3), Bidder hereby certifies that this certificate is true and accurate in all respects; and that if a contract is issued to Bidder and if anything contained within this certificate changes during the term of the contract, Bidder will notify the Purchasing Division in writing immediately.

Bidder: ARAMARK Correctional Services, LLC

Signed: 

Date: July 25, 2011

Title: Senior Vice President

\*Check any combination of preference consideration(s) indicated above, which you are entitled to receive.